



Rye Community Primary School

"A Gateway to learning"



Dear Parents,

Welcome back to an exciting and brand new academic year!

We hope you have had a relaxing summer and that the children are refreshed and ready to start in Year 3!

Term 1 Learning in Year 3

This term our topic is '**Scrumdiddlyumptious!**'. The children are really excited about this topic! They cannot wait to tuck in and enjoy a yummy journey of discovery, work up an appetite with delicious stories about food and find exciting recipes.

PE

Mr Sayer will take the children for P.E every week. Please can you make sure that your child has their P.E kit with them from Monday to Friday as we will also have an additional P.E lesson on a different day.

Mathematics

We will be starting the year looking at Place Value up to 1000. Then, we will move on to Addition and Subtraction.

How you can help your child

- Look for opportunities to talk about maths in the everyday environment.
- Encourage children to explain the key maths vocabulary they have learnt during that week.
- Support with any maths homework.
- Support with learning the multiplication tables that they are working on in class (3, 4 and 8 x table).

English

The book we are studying this term is 'Charlie and the Chocolate factory.'

We will be using our 'Scrumdiddlyumptious!' topic to write some yummy recipes! Following that, we will be writing a story. We will be finishing the term by writing from another character's viewpoint and looking at poetry.

How you can help your child

- Make sure your child reads daily. Don't forget to record reading sessions in the Reading Record booklets.
- Discuss meanings of any new vocabulary they come across.
- Support with any English homework and spellings that they are working on in class.
- Any research on recipes and healthy eating.

Thank you for your continuing support

Mrs Edwards, Mrs Malcomson, Miss Brassleay and Mrs Foster

Scrumdiddlyumptious!



We're going to enjoy a yummy journey of discovery, sampling fantastic fruits and tantalising treats!

This half term, we'll visit a local supermarket to find out about the food sold there. We'll bring back samples of fruits and vegetables so we can investigate them using our senses. Will we like everything we taste? We'll try different types of bread, and maybe even bake our own. In art and design, we'll look closely at fruits and vegetables and sketch what we can see. We'll follow recipes and learn about foods from around the world. Our science work will focus on food groups and how food can be altered. Will we be able to create bouncy eggs, edible slime or exploding chocolate drops? Using fruits and vegetables, we'll make musical instruments and sculptures. We'll also learn about the fascinating discoveries made by the physicist James Lind.

Finally, we'll invite you to sample some of the delicious foods we've made. We hope you'll like them! We'll sing songs about food and play our vegetable musical instruments.

ILP focus	Science
English	Recounts, recipes and instructions, nonsense poetry, non-chronological reports, adverts
Science	Nutrition
D&T	Cooking
Art & design	Sculpture
Computing	Web searches, emails
Geography	Food miles and fairtrade
History	Significant individuals – James Lind
Languages	Food vocabulary
Mathematics	Measures and money
Music	Vegetable orchestra
PE	Exercise

Help your child prepare for their project

This is a perfect opportunity to taste new foods and have a go at following recipes. Why not bake healthy muffins or prepare a slow cooker stew together? You could also sample adventurous foods from around the world. Alternatively, you could read the packaging of foods in your fridge to find out where they have come from.

What will you choose to do?

- Write a shopping list for your family's weekly menu and calculate how much it will cost. Don't forget to look for Fairtrade options.
- Keep a food diary to record the different types of food you eat over the weekend. Report back; in your opinion, has your family got a balanced diet?
- Make an alphabetic list of foods from A to Z. Is it possible?
- Make an information booklet about a festival that involves eating a special type of food. There are lots to choose from!
- Make a dish from a recipe book and take photographs to share back at school. Remember to wash your hands before getting going!
- Write an imaginative story which starts... 'You're not going to eat me are you?' said the...
- Make a fabric dye from a strongly coloured fruit or vegetable. Try beetroot, carrot, tea, spinach or strawberry. Try dip-dyeing an old white T-shirt or handkerchief into your coloured dye. What happens?
- Design and make an exciting sandwich. Bring it in to school for everyone to taste!
- Plan yourself a weekly exercise regime and encourage a parent or carer to do it with you!





bake

To cook food in an oven.

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brand

A product made by a particular company. A branded product can usually be identified by its packaging.

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carbohydrate

A substance found in foods such as bread, rice, potatoes and pasta. Carbohydrates provide the body with energy.

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citrus

An acidic fruit with lots of juice, such as a lemon.

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climate

Typical weather conditions of a certain area.

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dairy

Food which contains an animal's milk, such as milk, yoghurt and cheese. Dairy products help to keep your teeth and bones healthy.

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dish

Food prepared in a certain way.

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fair trade

Products that are bought from the people who produce them at a fair price.

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fat

An oily substance found in foods such as butter, avocados and cooking oil. Fats provide the body with energy and insulation.

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festival

A special time of celebration, usually for religious reasons.

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flavour

The taste of food in the mouth.



food group

A balanced diet is made up of different food groups: carbohydrates, proteins, dairy and alternatives, fruit and vegetables, oils, fats and spreads, and foods high in fat, salt and sugar.

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fruit

The sweet and soft part of a tree or other plant that contains seeds and can usually be eaten, such as apples and plums.

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herb

A type of plant whose leaves, seeds or flowers are used in cooking to give flavour, or for medical benefits.

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ingredient

A food or substance that is combined with other ingredients to make a particular dish.

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meat

The flesh of an animal that can be eaten as food.

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nutrition

The food substances that animals and plants take into their bodies for health and growth.

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oil

A smooth, greasy liquid produced from plants or animals and used to cook food.

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packaging

The materials used to wrap and protect objects that are for sale.

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physician

A medical doctor.

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produce

Food and other natural substances that are farmed, such as fresh fruit, vegetables and meat.



protein

A substance found in foods such as meat, nuts and eggs. Protein helps the body to build and repair itself.

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recipe

A set of instructions for preparing and cooking a food dish, including a list of ingredients.

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savoury

Food that tastes salty or spicy, but not sweet.

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starch

A white carbohydrate that is in potatoes and grains such as rice.

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sugar

A sweet substance that comes from the sugar cane and sugar beet plants. Sugar is used to make food and drinks taste sweet. It provides the body with energy, but few nutrients.

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taste

The flavour of food in the mouth.

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texture

The feel and consistency of something, such as how food feels in the mouth.

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utensil

A tool or container with a particular use. Kitchen utensils include knives, spoons and spatulas.

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vegetable

A leafy plant or part of a plant that can be eaten, such as cabbages and carrots.



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