



## Learning Timetable - The Little Red Hen

To begin, read the story of The Little Red Hen or listen to the story by clicking [here](#)

	Monday	Tuesday	Wednesday	Thursday	Friday
Maths	Sorting 2D shapes. Click <a href="#">here</a>	Creating patterns with shapes. Click <a href="#">here</a>	Finding 3D shapes in the environment. Click <a href="#">here</a>	Describing 3D shapes. Click <a href="#">here</a>	Play a game of guess my shape! You will need at least 2 people to play. One person chooses a shape and describes it to the other players without saying the name of the shape. The other players have to guess which shape it is.
Literacy	Can you write down some words that rhyme with <b>Red Cat Hen book</b>	Write some speech bubbles for what the characters say in the story. Can you write "Not I" like the animals say to Little Red Hen?	Can you write a sentence to tell me about a time when you have helped someone? Remember to use your capital letters and full stops.	Can you change the ending of the story? What if the Little Red Hen did share the bread, what would have happened next?	Imagine that you are visiting a farm can you draw or write down what you might see? Which animals are there? Is there a tractor or a farm house? What's the weather like?
Understanding The World	Make your own bread rolls. See below for recipe.	Can you complete the life cycle of a hen? Click <a href="#">here</a>	With an adult can you use the internet to find out what other types of crops a farmer might grow in his field?	With an adult use the internet to find out some more information about hens. What do they like to eat? What is the difference between boys and girls? What colours are they?	Can you create a fact file for a hen including information that you have found out previously.

<p><b>Expressive Arts &amp; Design</b></p>		<p>Make your own character puppets. Click <a href="#">here</a></p>	<p>Can you paint a picture of one of the characters from the story and label it?</p>	<p>Can you create your own farm or farm shop? You could use natural resources such as sticks, grass and cereal.</p> 	<p>Using different coloured card and shapes can you make your own Little Red Hen like the one below?</p> 
<p><b>PSED</b></p>	<p>The other animals in the story didn't want to help little red hen, why do you think this is? Were they being a good friend?</p>	<p>Can you talk about a time when you have helped someone else?</p>	<p>What does it mean to be a good friend? Can you think of a time when you have been a good friend?</p>	<p>Was the Little red hen right to not share the bread with the other animals?</p>	<p>Can you work together with members of your family to act out the story?</p>
<p><b>Physical Development</b></p>	<p>Wake and Shake! Click <a href="#">here</a></p>	<p>Can you make a model windmill? Talk about the colours and shapes that you might use.</p>	<p>Ask an adult to call out different characters from the story such as lazy dog – can you move like each animal?</p>	<p>If you have some playdough can you pretend to make your own bread rolls or different foods using flour such as pizza or cakes?</p>	<p>Joe Wicks Fancy Dress PE. Click <a href="#">here</a></p>
<p><b>Communication &amp; Language</b></p>	<p>What did you enjoy about the story? Was there anything that you didn't enjoy?</p>	<p>Using your stick puppets can you retell the story in your own words?</p>	<p>Try some different types of bread – brown/ white/ seeded/ wholegrain ect. Which bread do you prefer and why?</p>	<p>Listen to the story again and try to join in with the phrases from the other animals.</p>	<p>Can you talk about how you made your own bread – which ingredients did you need? Was it difficult to roll out the dough?</p>



## The Little Red Hen Bread Rolls Recipe Sheet

### Ingredients

1kg white bread flour  
2 sachets of dried yeast  
2 tbsp vegetable oil  
550-600ml water  
Extra flour and oil for dusting  
and brushing  
Pinch of salt

### Equipment

Large mixing bowl  
Sieve  
Tablespoon  
Teaspoon  
Wooden Spoon  
Cling Film  
Measuring jug  
Scales



### Method

1. Weigh the flour and sieve into the large bowl.
2. Add the salt and dried yeast, spoon in the oil, add the water.
3. Mix the oil and water into the flour with the wooden spoon until the dough is soft but not sticky. If it is too wet, add some more flour, if it is too dry add a bit more water.
4. Turn the dough onto a board or a clean work surface.
5. Knead by pulling and rolling the dough backwards and forwards.
6. Keep kneading for 8 to 10 minutes until the dough is smooth and springy.
7. Put back in the mixing bowl and cover with an oiled piece of cling film.
8. Leave the dough in a warm place for at least an hour until it has doubled in size and feels spongy. (The cling film allows you and the children to see what is happening!)
9. Tip the dough out on the board and knead for a minute or two.
10. Divide the dough into roll-sized portions and form into tight balls.
11. Bake for 12 to 15 minutes at 200°C.

