

Spring 2 Shoots Newsletter



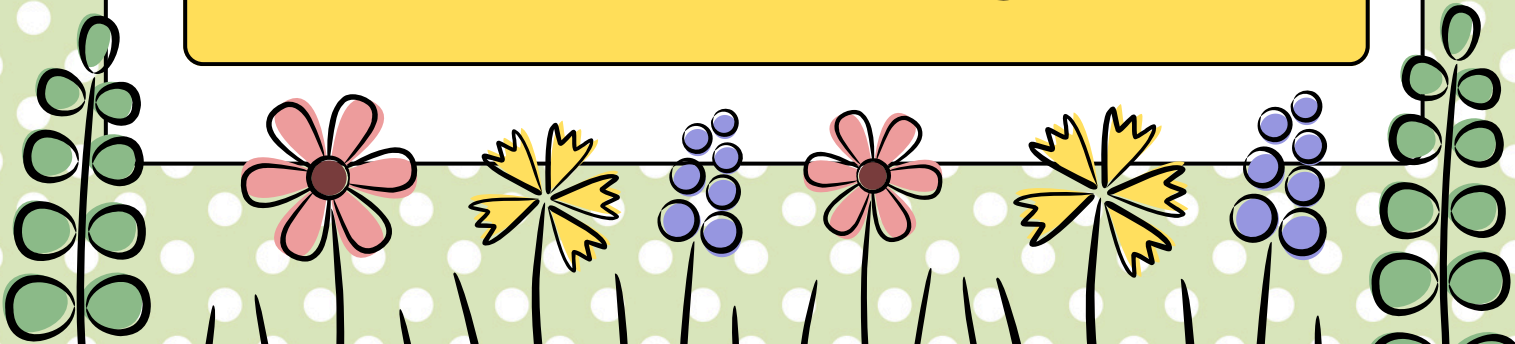
Welcome to this half term's Newsletter

This half term, we'll be focusing on building the children's understanding and comprehension. We'll encourage them to talk about stories they've heard, helping them remember key parts and share their ideas when answering questions. We'll also be exploring relationships, what it means to be a good friend, and supporting the children in learning how to work through small conflicts, taking into account other people's feelings.

Our theme this half term is "**How Does Your Garden Grow?**". The children will enjoy lots of hands-on experiences outdoors, including planting seeds, exploring the life cycle of minibeasts, and discovering all the seasonal changes happening around them. We'll also be learning about where our food comes from, not just the supermarket! The children will have the chance to explore how fruits, vegetables, and other foods grow, helping them make connections between nature and what they eat.

Our three goals this half term are:

1. To help children talk about the beginning, middle, and end of a story.
2. To support children in identifying the first sound in a word (for example, s for sausage).
3. To encourage children to notice and talk about seasonal changes around them.



Food

Home Learning Challenges

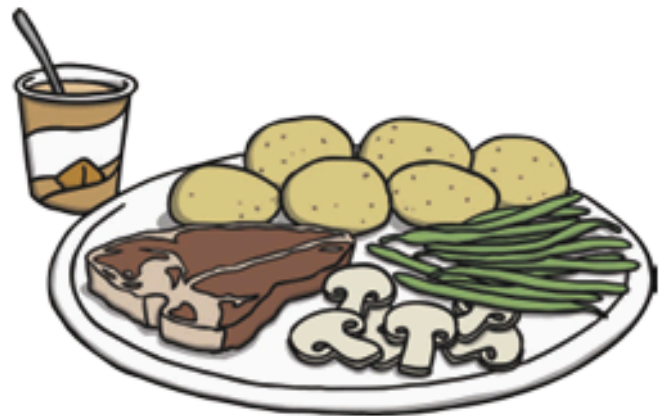
Cut up a potato, carrot, celery, lettuce and broccoli. Dip the vegetables into paint and make prints and patterns on paper. Look at the different marks you make with different parts of the vegetable.



Read some stories based around food, such as 'The Little Red Hen', 'The Enormous Turnip' and 'The Gingerbread Man'. Have you tried the food that each of these stories is based around? Why don't you make gingerbread men, some bread from scratch or turnip soup?



Make healthy pizzas using pitta bread or tortilla wraps. Add tomato, cheese and some of your favourite vegetables. Some ideas are peppers, mushrooms, aubergines and sweetcorn.



Help a grown-up as they make your favourite meal. Listen carefully to the instructions you are given. Can you follow them? Are you able to measure out the ingredients correctly? Take some pictures of the different stages of cooking and bring them in or email them to your class.