



Year 5: Autumn B Home Learning

Topic: The Skies Above My Eyes!

Which challenges will you choose to complete?

OUTDOOR LEARNING

Take to the skies!

When it is dark, take some time to go star gazing.

Identify and name the constellations.

Find and draw the constellation of your birth sign.

National Space Day takes place on Friday 2nd May 2025.

Find out fascinating facts.

https://nationaltoday.com/ national-space-day/

ART and DESIGN

Make a model of the solar system.



ENGLISH

Write a science fiction narrative about an alien invasion. Add illustrations to your story once you have finished.

HISTORY and ENGLISH

Research and find out about the first man on the moon or Tim Peake's journey to space which took place in December 2015.

DESIGN and TECHNOLOGY

Prepare and cook 'Cheesy Moons and Planets' or make 'Fruit Rockets.' If you choose this activity, you may need adult supervision!

SCIENCE / ENGLISH / ART and DESIGN

Create a set of space related TOP TRUMPS cards.

OR

Create your own planet.

OR

Create an alien world.

TALK at HOME TOPIC...

Talk with your family and discuss which 10 things you would take with you into outer space. Explain your reason for each item.

MATHEMATICS

Research how far it is to each planet from Earth (in km) and present this data in a bar chart.

Children are expected to complete their weekly reading, spelling and number fact home learning. The above challenges are all optional.



Cheesy Moons and Planets

Ingredients

375g ready-rolled puff pastry

1 eq

50g grated cheese: cheddar or

A handful of flour (for the work surface

Equipment

Rolling pin

Moon cutter

Round cutter

Knife

Baking tray

Baking paper

Whisk

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Method

- 1. Preheat the oven to 180°C.
- 2. Line a baking tray with baking paper.
- 3. Dust your work surface with flour.
- 4. Unroll the puff pastry onto the floured surface.
- Use the cutters to cut moon or planet shapes from the pastry. Alternatively, use a knife to create moon and planet shapes.
- 6. Place the shapes onto the baking tray.
- Whisk the egg and then apply a thin layer of egg wash to each shape.
- 8. Top each shape with a thin layer of grated cheese.
- Bake in the oven for 10-12 minutes or until golden brown.
- 10. Serve and enjoy!





Fruit Rockets

Ingredients

Grapes

Blackberries Blueberries

Watermelon slices

Equipment

Knife Plate

1000 m

Wooden kebab skewers

Chopping board

Method

- 1. Carefully slide a blueberry onto the wooden skewer.
- Slide grapes, blackberries and blueberries onto the skewer in whatever pattern you desire.
- Leave a space at the top of the skewer for the top of the rocket!
- Using the knife, cut the watermelon into triangular pieces.
- Slide a watermelon triangle onto the top of the skewer to hold the fruit in place.
- 6. Serve the rockets and enjoy!

