

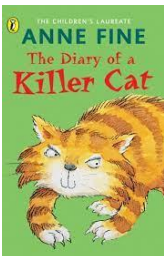




Year 3 Home learning Spring 2026

Below are different activities relating to our learning. Pupils need to complete 3 tasks (one every fortnight) but can complete more if they wish to do so.

We encourage the children to complete at least 1 writing task.

Spellings can be accessed on Spelling Shed and Maths homework on Maths.co with logins previously sent

<p>Home Learning Challenge Grid Spring 1 Year 3</p> <p>History: Here Come the Romans Science – Healthy Eating</p>	<p><u>Get Writing!</u></p> <p>In guided reading we are reading Diary of a Killer Cat by Anne Fine. Can you write your own cat story, you could write it from the perspective of the cat!</p> 	
<p><u>Get Cooking!</u></p> <p>See recipe for Libum below! Libum is a small bread-like cake that was made of wheat flour and ricotta cheese. They are a very traditional Roman dessert. Have a go, upload your pictures to Google classroom and enjoy!</p>	<p><u>Get Drawing!</u></p> <p>Draw a Roman gladiator and label all of his equipment.</p> 	<p><u>Maths is Fun!</u></p> <p>Sing your times tables! x4 https://www.bbc.co.uk/teach/supermovers/ks1-maths-the-4-times-table-with-cyril-the-swan/zmsw382 x8 https://www.bbc.co.uk/teach/supermovers/ks2-maths-the-8-times-table-with-filbert-fox/z4mrhbk</p>
<p><u>Time to Teach!</u></p> <p>Choose one of these topics to research:</p> <ul style="list-style-type: none"> • Roman Religion (gods and myths) • Roman Sports and Leisure (gladiators, competitions) • Roman Homes (e.g. mosaics and food) <p>You can choose how you present your research.</p>	<p><u>Super Science!</u></p> <p>Have a look at the ingredients in your Brite Box. Which food groups are they in? Is there anything missing? What could you add to the meal to make sure all groups are covered?</p> <p>Take some pictures of your research and upload it to Google classroom!</p>	<p><u>Writing Rockstars!</u></p> <p>Can you write a diary entry about the day in the life of a Roman child? What do you get up to? Bonus points if you include any Literally skills for this half term (below)</p> 

Key Literacy Skills for this Half Term.

Understanding the term **noun** and knowing what **preposition** words are.

To use **inverted commas** for direct speech.

Organising writing into **paragraphs**.

1 x 4 = 4	4 ÷ 4 = 1	1 x 8 = 8	8 ÷ 8 = 1
2 x 4 = 8	8 ÷ 4 = 2	2 x 8 = 16	16 ÷ 8 = 2
3 x 4 = 12	12 ÷ 4 = 3	3 x 8 = 24	24 ÷ 8 = 3
4 x 4 = 16	16 ÷ 4 = 4	4 x 8 = 32	32 ÷ 8 = 4
5 x 4 = 20	20 ÷ 4 = 5	5 x 8 = 40	40 ÷ 8 = 5
6 x 4 = 24	24 ÷ 4 = 6	6 x 8 = 48	48 ÷ 8 = 6
7 x 4 = 28	28 ÷ 4 = 7	7 x 8 = 56	56 ÷ 8 = 7
8 x 4 = 32	32 ÷ 4 = 8	8 x 8 = 64	64 ÷ 8 = 8
9 x 4 = 36	36 ÷ 4 = 9	9 x 8 = 72	72 ÷ 8 = 9
10 x 4 = 40	40 ÷ 4 = 10	10 x 8 = 80	80 ÷ 8 = 10



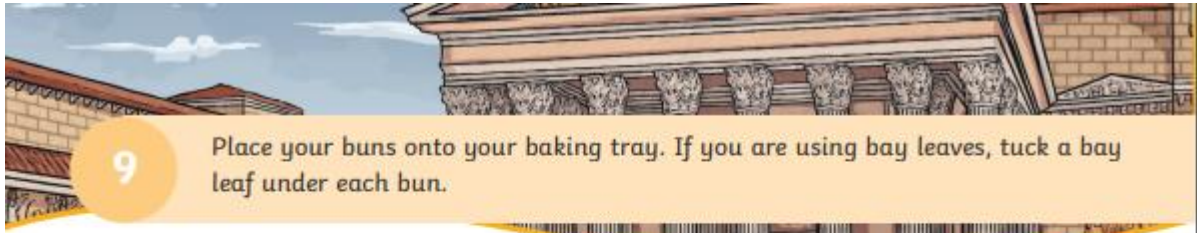
These Libums are a very traditional Roman dessert. They are slightly unusual, but good fun to make and something different to try. They are often referred to as 'sweet cheesecakes', but they are more like a sweet bread made from cheese, baked and sweetened with honey. Make as a sweet treat or as part of a Roman feast!

Ingredients:

- 125g flour
- 225g ricotta cheese
- 1 egg
- 4 bay leaves (optional)
- approximately 170g of honey

Method:

- 1 Preheat the oven to 220°C.
- 2 Use butter to grease a baking tray.
- 3 Beat the ricotta until it's soft and smooth.
- 4 Sift the flour into the mixture.
- 5 Add the egg and mix well.
- 6 Your mixture should come together to form a soft dough.
- 7 Divide the dough into four.
- 8 Shape each one into a bun shape.



9

Place your buns onto your baking tray. If you are using bay leaves, tuck a bay leaf under each bun.

10

The Romans often used domed bricks to cook. To recreate the same effect, cover your buns with an overturned metal bowl, clay pot or casserole dish.

11

Bake for 35-40 minutes until golden brown and remove from the oven.

12

Warm the honey in the microwave or in a saucepan over a low heat. It does not need to be boiling, it just needs to be a bit runnier.

13

Place the cakes into the honey while they are still warm.

14

Leave the cake to soak up the honey.

15

Your Libum can be eaten warm (let them cool slightly) or wait for them to cool and serve cold.

16

Enjoy!