




WEEKLY LEARNING ACTIVITIES AT HOME

Our commitment to our families continues while your child/ren are not attending the centre. To support ongoing learning, we have created a calendar of ideas. These ideas are a guide. You can change and extend on these ideas. We would love for you to share what you have been learning about. **Please send us photos and stories.** Contact us if you have questions, ideas or require support.

| BABIES & TODDLERS WEEKLY LEARNING ACTIVITIES- Child protection week theme (putting children first) | | | | | |
|---|--|---|--|---|--|
| Areas of learning | MONDAY 7-9-2020 | TUESDAY 8-9-2020 | WEDNESDAY 9-9-2020 | THURSDAY 10-9-2020 | FRIDAY 11-9-2020 |
| STEAM Children participate in a variety of rich and meaningful inquiry-based experiences | <p><u>SCIENCE</u> Participating in gardening by watering, planting and weeding</p>  | <p><u>TECHNOLOGY</u> Make your own wind chimes using natural materials or loose parts around the home</p>  | <p><u>ENGINEERING</u> What can find in your garden to build with. Rocks, sticks, pieces of wood, leaves, buckets</p> | <p><u>ARTS</u> Explore our Wurundjeri country through natural material -use sticks and rocks to make patterns in mud or sand. -painting with water (using a paint brush or using your fingers) -drawing on our land with chalk</p> | <p><u>MATHS</u> Recycled paper tubes, paint the tubes primary colours and see what objects children can find to sort into these colours.</p> <p>Draw circles on the ground and get the children to jump or hop In and out or over. In your yard can you jump over an stick, duck under a rope.</p> |
| Community awareness Broaden their understanding of the world in which they live in | <p>For child protection week please see link!</p> <p>https://www.youtube.com/watch?v=LjG1Mq_2-A8&feature=emb_title</p> | <p><u>Language</u> Story time: read books with your child sing nursery Rhyme songs together, reflect on different emotions https://www.youtube.com/watch?v=ZHS7vCdBeus</p> <p>This link is a story of the hungry catipliar in Japanese.</p> <p>https://www.youtube.com/watch?time_continue=2&v=PDOR36YFL2c&feature=emb_title</p> | <p><u>Cooking</u> Making damper https://www.kidspot.com.au/kitchen/recipes/damper-recipe/ac9vbe9y</p> <p>There is a recipe below you can also follow if unable to have access to a computer</p> | <p><u>Physical</u> Interacting with the children, you can play a simple game of rolling the ball to each other, catching, kicking, and throwing, to challenge use a large stick and try hit the ball.</p> | <p><u>music</u> Make your own music by using pots, pans and wooden spoons</p>  |

| <u>Independence</u> | <u>Breakfast time</u> | <u>Lunch time</u> | <u>Favourite activity</u> | <u>Dinner time</u> | <u>Bed time</u> |
|----------------------|--|--|--|--|-----------------------------------|
| | Feed myself Can you pour your own milk or use a spoon to feed yourself | Prepare ingredients for lunch. What items can you collect from the fridge or carboard | Participate in your child's favourite activity of their choice | Wash your dishes You can place a bucket on the floor with a towel underneath for safety or a non-slip cloth and give them a wash cloth please supervise you child at all times around water. | Read or tell your favourite story |
| <u>Zoom meetings</u> | | | <u>10:30am making damper</u> <u>09/9/20</u> <u>Join Zoom Meeting</u> <u>https://us02web.zoom.us/j/88499447327</u> <u>Meeting ID: 884 9944 7327</u> | | |

Damper Ingredients

- 3 cups self-raising flour
- 1/2 tsp salt, optional
- 3 tbsp butter
- 1/2 cup milk
- 1/2 cup water

Method

- 1 Preheat oven to 200°C.
- 2 Sift flour and salt into a bowl, rub in butter until mixture resembles fine crumbs
- 3 Make a well in the centre, add the combined milk and water, mix lightly with a knife until dough leaves sides of bowl.
- 4 Gently knead on a lightly floured surface and then shape into a round, put on a greased oven tray. Pat into a round 15-16cm diameter.
- 5 With sharp knife, cut two slits across dough like a cross, approximately 1cm deep.
- 6 Brush top of dough with milk. Sift a little extra flour over dough.
- 7 Bake for 10 minutes, or until golden brown.
- 8 Reduce heat to 170°C. and bake another 20 minutes.