



# Zog

Hello Butterfly Class,

This is the last home learning this year! I hope you have enjoyed all the different activities. The learning for Monday and Tuesday is based on the story 'Zog'. This is one of my favourite stories! I hope you all have a fantastic summer with your families and we can't wait to see you in Squirrel Class!

Miss Cameron x

## Movie Time:

<https://www.bbc.co.uk/iplayer/episode/b0bwdw8y/zog>

Enjoy the movie of Zog with your families.



## Dragon School:

Zog studies for years at Dragon School. Learning to roar and to breathe fire and to fly. What school rules do you think dragons will have?

Can you come up with 10 or even 15 rules for dragons?



You must only eat princesses in the dining room.



## Flying practice

Zog makes various attempts to fly and always remembers to practise just like his teacher tells him to. It's time to be dragons! Can you time your flights by counting or using a timer on your parent's phone? Record in your yellow book.



Dragon Flight Plan

| Flight                | Time taken |
|-----------------------|------------|
| Around the room       |            |
| Around the downstairs |            |
| Around the upstairs   |            |
| Around the house      |            |
| Around the garden     |            |
| Around the park       |            |
| ?                     |            |
| ?                     |            |



## Story Time:

Listen to the story Zog and the flying doctor:

### Flying doctor biscuits

Lots of us have been doing baking recently. We know how helpful the flying doctors were to everyone in the story. Use your skills in weighing and measuring to make flying doctor biscuits. Who could you bake these for?

#### Gingerbread People

Ingredients (A grown up)

- 350g/12oz plain flour plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger 1 tsp ground cinnamon
- 125g/4 1/2oz butter
- 175g/6oz light soft brown sugar
- 1 egg
- 4 tbsp golden syrup

To decorate - writing icing / cake decorations  
(Colours that doctors/nurses /paramedic's might wear.)



1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl. Add the butter and stir until the mix looks like breadcrumbs. Stir in the sugar. (Use a food processor if you have one to make it easier.)
2. Lightly beat the egg and golden syrup together, add to the mixture until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180°C/160°C Fan/Gas 4. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/1/4in thickness on a lightly floured surface. Using cutters, cut out the gingerbread people shapes and place on the baking tray, leaving a gap between them.
5. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing. Who will you make?