



QUEENSMERE
OBSERVATORY
SHOPPING CENTRE

ACTIVITY PACK

AGES 4-7



ENGLISH

COLOURING MOSAIC

Read the real and nonsense words that contain each grapheme.
Use the key to colour in the squares and reveal the hidden picture.

Key:

Words with 'wh' - Orange

Words with 'au' - White



























Words with 'oy' - Black

Words with 'oe' - Blue

coes	whip	whisper	toe	potatoes	noes	which	whelb	goes
doe	wheck	wheeb	vloe	moes	whine	whem	whonf	loe
stoe	whismer	wheel	enjoy	paul	gloy	when	where	stoe
toe	loyal	whink	why	whiskers	whib	whistle	denoy	toe
woe	raub	wheef	floy	whilm	toy	whine	haul	woe
peroes	whip	whisper	wheck	wheeb	whem	whonf	whib	peroes
koe	boy	whismer	wheel	whink	why	whiskers	oyster	koe
whip	zaul	baunt	royal	whilm	destory	launch	august	ship
vloe	moes	wheck	wheeb	proyp	when	where	moes	does
heroes	foe	potatoes	coes	doe	stroee	toe	woe	vloe

Fill in the box.



												
A	B	C	D	E	F	G	H	I	J	K	L	M
												
N	O	P	Q	R	S	T	U	V	W	X	Y	Z

1      =

2      =

3        =

4       =


5      =

6        =

7      =

8       =

9        =

10      =

Words From Test Tubes

Take a letter from each test tube and make a word!
Every letter can be used only once.

Answers: 1) Fruit, Apple, Lemon, Peach, Mango
2) Trees, Maple, Birch, Aspen, Beech

MATHS

TIMES TABLE SPEED TEST

You have 1 minute to complete as many questions as you can in each test.

After the time is up, check your answers with your helper.

Try to improve your score each time you do a test.

$3 \times 2 =$

$6 \times 2 =$

$3 \times 5 =$

$4 \times 5 =$

$10 \times 5 =$

$4 \times 10 =$

$30 \div 5 =$

$55 \div 5 =$

$30 \div 10 =$

$24 \div 2 =$

$8 \div 2 =$

$25 \div 5 =$

$12 \times 10 =$

$8 \times 10 =$

$12 \times 5 =$

$6 \times 2 =$

$10 \times 2 =$

$6 \times 5 =$

$20 \div 1 =$

$10 \div 1 =$

$100 \div 10 =$

$2 \times 2 =$

$8 \times 2 =$

$3 \times 2 =$

$5 \div 5 =$

$25 \div 5 =$

$10 \div 5 =$

$10 \times 10 =$

$0 \times 10 =$

$2 \times 10 =$

SCORE:

SCORE:

SCORE:

$8 \times 2 =$

$4 \times 10 =$

$3 \times 10 =$

$6 \times 5 =$

$8 \times 5 =$

$4 \times 2 =$

$20 \div 5 =$

$15 \div 5 =$

$30 \div 5 =$

$24 \div 2 =$

$20 \div 2 =$

$16 \div 2 =$

$11 \times 10 =$

$5 \times 10 =$

$12 \times 5 =$

$6 \times 2 =$

$6 \times 10 =$

$7 \times 2 =$

$20 \div 10 =$

$20 \div 5 =$

$60 \div 10 =$

$2 \times 7 =$

$11 \times 2 =$

$4 \times 2 =$

$20 \div 5 =$

$55 \div 5 =$

$90 \div 10 =$

$10 \times 3 =$

$1 \times 10 =$

$10 \times 3 =$

SCORE:

SCORE:

SCORE:

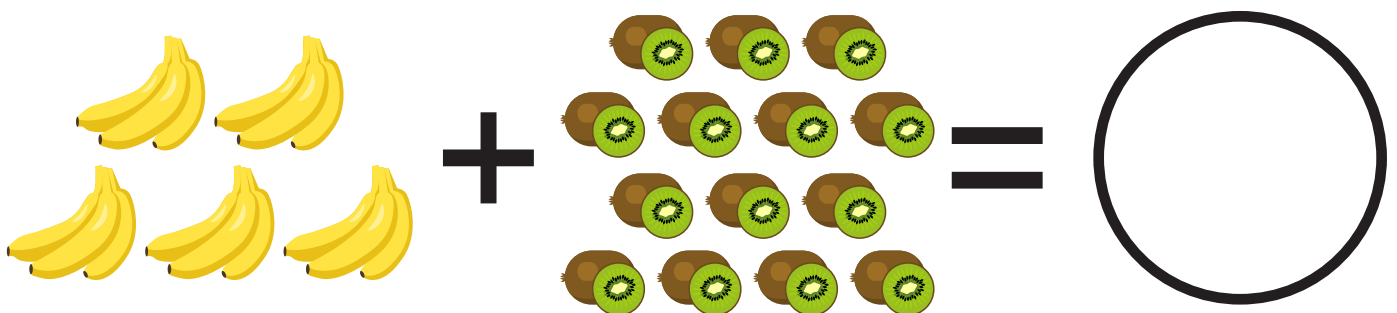
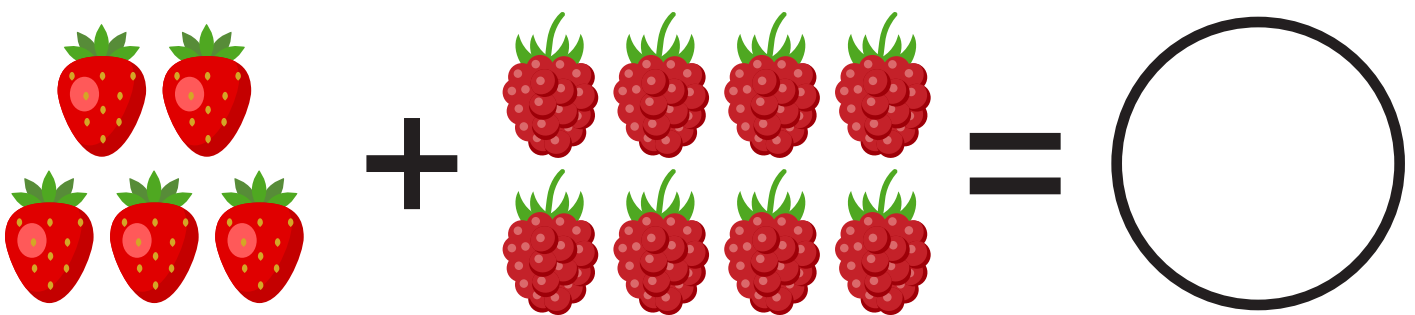
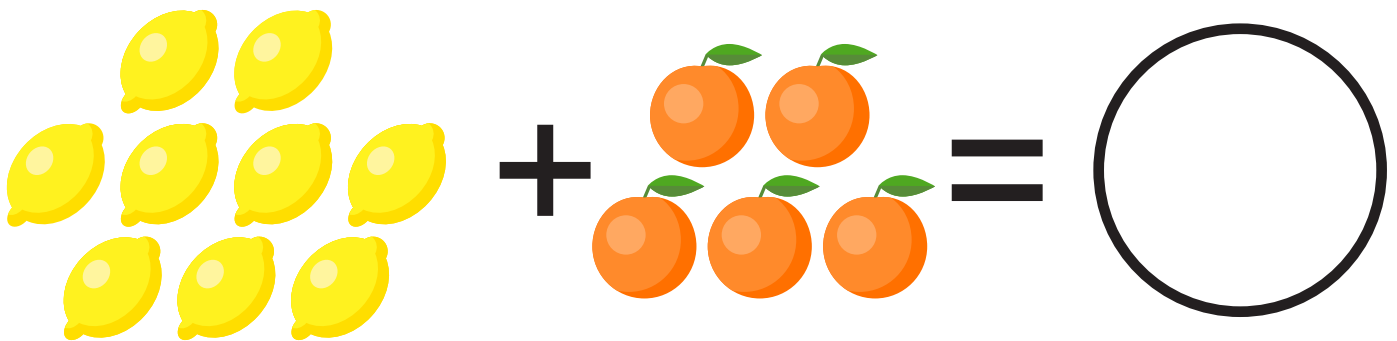
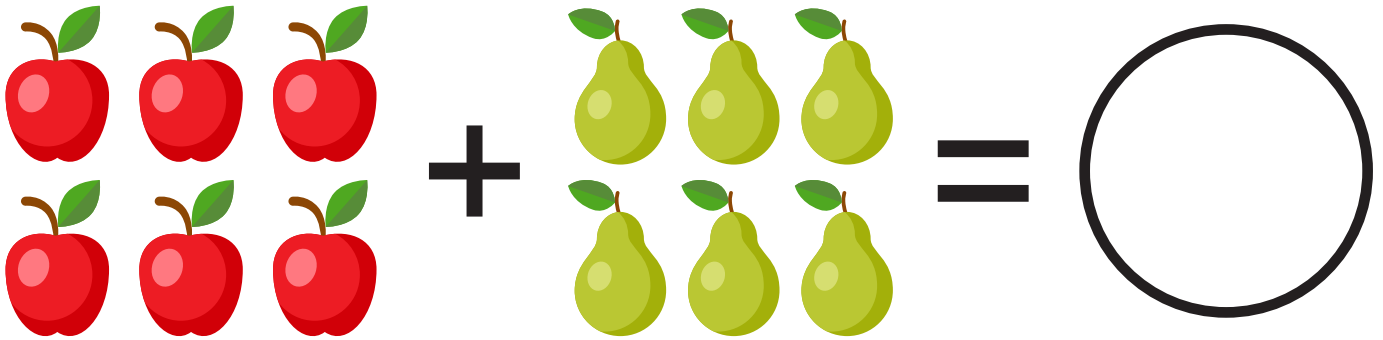
MATH MAZE

+6

54	40	36	21	11	7	1	←		
42	44	29	17	19	13	5	35	59	66
48	38	33	31	25	27	34	15	77	81
51	46	41	37	23	84	86	102	99	93
70	52	49	43	45	91	97	103	108	112
53	50	55	56	64	85	88	109	116	90
60	76	61	67	73	79	96	115	119	98
80	72	68	78	82	94	118	121	→	

FRUIT ADDITION

Write your answers in the circles. Then write the number sentence on the line below.



COLOURING

To all key
workers...

THANK YOU!

NHS

supermarkets

AND
more



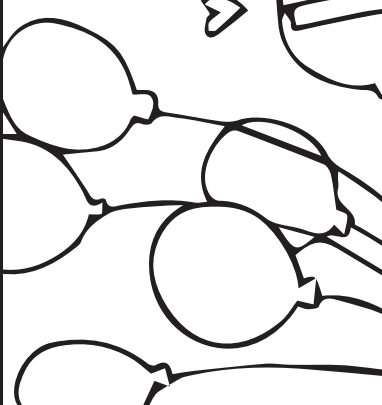
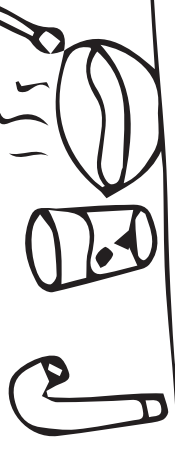
We appreciate
it

5 ÷ 2
TEACHERS

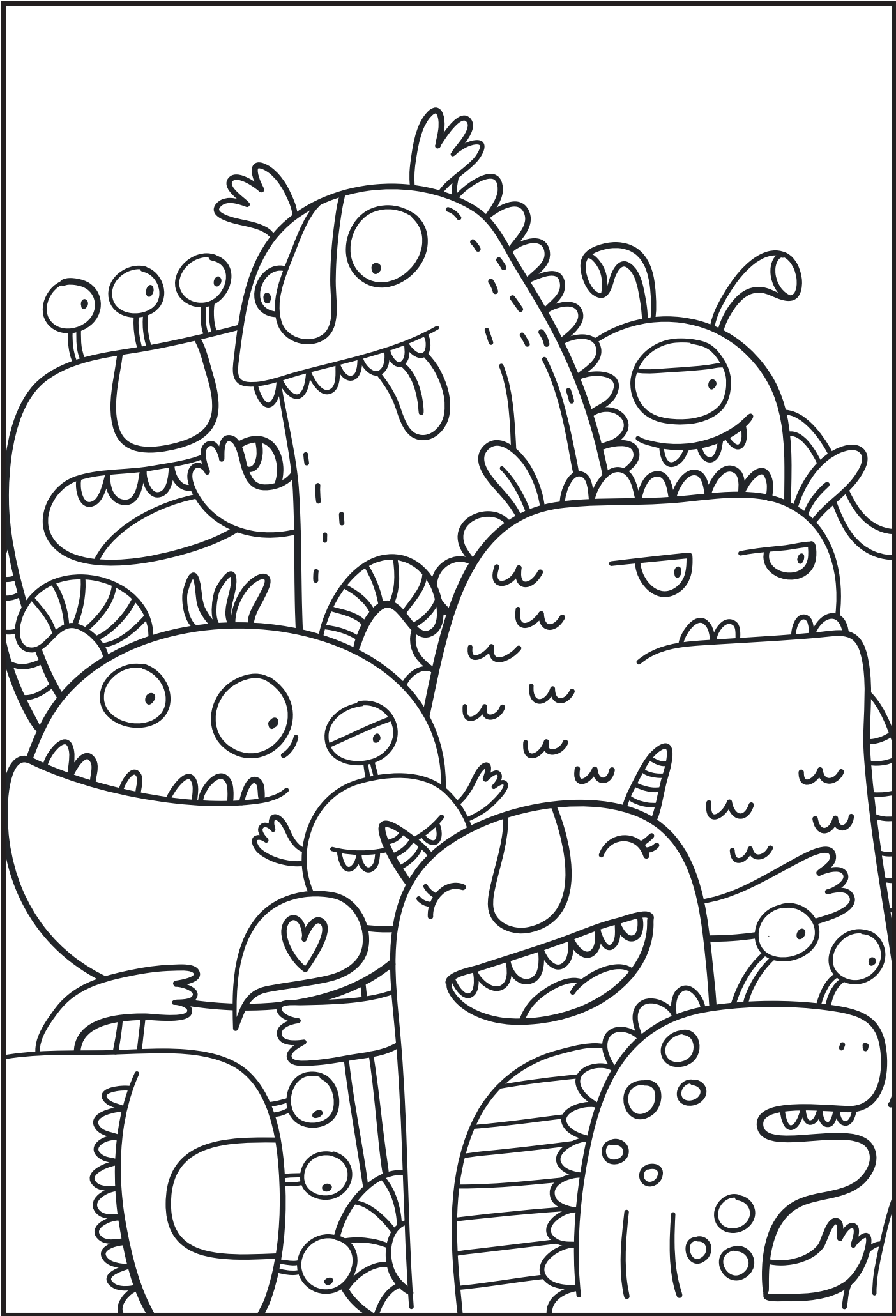
Deliveries
Drivers



Careers

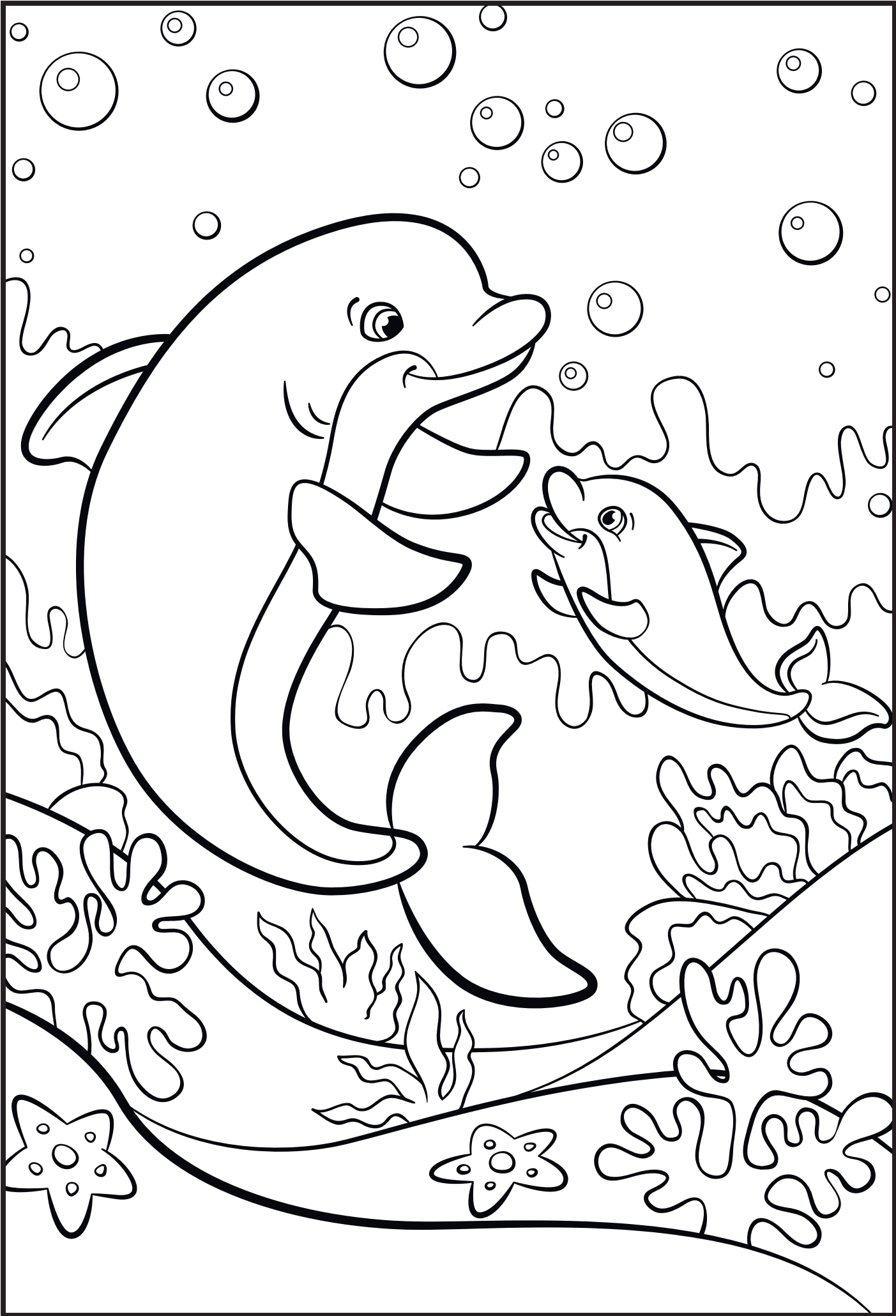








**THANK YOU
KEY WORKERS**



**GIVE IT
A TRY**

RECIPE



Ingredients

For the cake

100g butter
100g caster sugar
½ tsp vanilla extract
2 eggs
100g self raising flour

For the buttercream

75g butter
150g icing sugar
½ tsp vanilla extract
1 tbsp milk
200g white chocolate, melted to dip
Sprinkles to dip

Method

First make the cake. Heat oven to 190C/170C fan/gas 5. Grease and line the base of a 20cm sandwich tin. Place the butter, sugar and vanilla extract into a bowl and beat well to a creamy consistency. Slowly beat in the eggs, one by one, then fold in the flour and mix well. Tip into the cake tin and bake for about 20 mins until risen and golden brown. Set aside to cool completely.

While the cakes are cooling, make the buttercream. In a large bowl or the bowl of stand mixer, beat the butter and icing sugar together until smooth, add the vanilla extract and milk and beat again. Once the cake is cooled, crumble into large crumbs. Add the butter cream and stir together. Take chunks of the cake mixture and roll into balls, transferring each ball to a lined tray or plate, push a lollypop stick into each, then put into the fridge for an hour to set.

Melt the white chocolate in the microwave, blasting it and stirring at 10 seconds intervals until smooth. Tip the sprinkles into another bowl. Take each of the chilled cake pops and dip into the white chocolate, allowing it to drip off a little over the bowl. Dip into the sprinkles, then stand upright in a mug to dry at room temperature for an hour, or in the fridge for 30 mins.

