



QUEENSMERE  
OBSERVATORY  
SHOPPING CENTRE

# ACTIVITY PACK

AGES 7-11



**ENGLISH**

# WELCOME TO AFRICA



1. CROCODILE 2. RHINO 3. MONKEY 4. ZEBRA 5. ELEPHANT 6. LION 7. GIRAFFE 8. MEERKAT  
9. OSTRICH 10. HYENA 11. FLAMINGO 12. HIPPO 13. GAMEL 14. GORILLA

# UNDERWATER WORLD



|   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|
| S | S | H | A | S | H | C | R | A | B |
| T | I | S | R | K | E | L | L | N | A |
| G | N | E | A | H | O | D | O | C | E |
| R | A | Y | L | O | R | O | L | P | H |
| S | Q | U | S | B | S | H | W | H | I |
| T | D | I | T | O | E | S | L | A | N |
| U | R | T | E | C | F | I | E | L | R |
| J | E | L | R | T | O | P | U | A | E |
| E | S | E | A | B | E | D | S | R | E |
| L | L | Y | F | I | S | H | C | O | F |

- ANEMONE
- COD
- CORAL REEF
- CRAB
- DOLPHIN
- FISH
- FLYING FISH
- HALIBUT
- HERRING
- JELLYFISH
- LOBSTER
- MORAY EEL
- MUSSEL
- OCEAN
- OCTOPUS

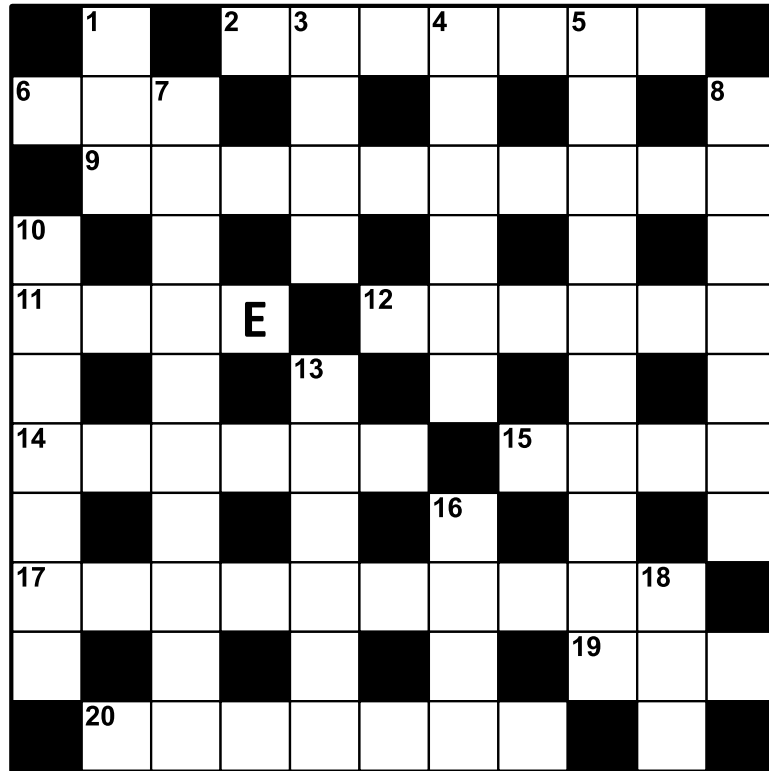


- OYSTER
- PLANKTON
- SALMON
- SCUBA DIVING
- SEABED
- SEAHORSE
- SEAWEED
- SHARK
- SHELL
- SQUID
- STARFISH
- STINGRAY
- TURTLE
- URCHIN
- WHALE



|   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|
| S | A | L | M | A | N | E | M | E | T |
| S | M | O | O | P | N | K | O | N | U |
| T | A | R | N | L | A | T | O | N | B |
| S | R | A | Y | U | R | M | L | E | I |
| C | F | I | E | E | C | U | S | S | L |
| U | B | S | H | L | H | I | N | H | A |
| C | A | D | I | V | O | T | E | R | D |
| O | D | G | N | I | Y | S | G | S | E |
| F | I | N | H | S | E | H | N | E | E |
| L | Y | G | F | I | R | R | I | A | W |

## FILL IN THE BLANKS



3 letters

CUP  
LAW  
PUB  
RAG

4 letters

ISLE  
MODE  
UFOS  
YOGA

6 letters

ANCHOR  
CEREAL  
LETTER  
RACINE

7 letters

AMERICA  
BERRIES  
EYELIDS  
USELESS

10 letters

BRIGHTNESS  
CHICHESTER

DIESEL FUEL  
PRODUCTIVE

**MATHS**

# SUDOKU

|   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|
|   | 5 |   | 3 | 1 | 4 |   | 6 |   |
| 8 | 7 |   |   |   | 9 | 4 |   | 3 |
| 6 | 4 | 3 | 5 |   | 7 | 1 | 9 | 2 |
|   |   | 7 | 8 |   | 5 | 2 | 1 |   |
| 4 | 1 |   | 9 |   |   |   |   |   |
|   | 2 | 5 |   | 6 | 1 | 9 |   | 7 |
| 7 | 9 |   | 2 | 5 |   | 8 | 4 |   |
|   |   | 4 |   | 9 | 6 |   |   | 5 |
|   | 3 |   | 1 |   | 8 | 6 | 7 |   |

|   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|
| 5 |   | 9 | 6 |   | 3 | 2 |   | 7 |
| 2 |   |   | 1 |   |   | 5 |   |   |
|   | 1 | 6 |   |   | 8 |   | 3 |   |
| 9 | 3 |   |   | 6 |   | 7 | 2 |   |
|   |   |   | 7 |   | 2 |   |   | 6 |
| 6 |   |   |   | 3 |   | 1 |   |   |
|   |   | 7 |   | 2 | 4 |   |   | 1 |
|   | 2 |   | 9 |   |   | 6 |   |   |
| 1 |   | 5 | 3 |   | 6 |   | 4 | 2 |

# MULTIPLICATION DICE GAME

## HOW TO PLAY:

1. Roll a pair of dice.
2. Multiply your 2 numbers
3. Colour your answer in on the grid
4. The first person to colour a row of 4 wins!

|    |    |    |    |    |    |    |    |
|----|----|----|----|----|----|----|----|
| 18 | 12 | 24 | 8  | 10 | 24 | 6  | 15 |
| 36 | 30 | 12 | 9  | 2  | 5  | 4  | 18 |
| 4  | 24 | 4  | 8  | 6  | 8  | 15 | 3  |
| 10 | 12 | 25 | 15 | 20 | 6  | 16 | 8  |
| 36 | 12 | 12 | 30 | 5  | 12 | 5  | 30 |
| 10 | 25 | 1  | 9  | 5  | 6  | 10 | 20 |
| 18 | 20 | 9  | 10 | 16 | 15 | 4  | 3  |
| 1  | 30 | 4  | 20 | 2  | 3  | 6  | 15 |



# Multiplication Mosaic

|    |   |   |   |   |   |   |   |   |   |    |
|----|---|---|---|---|---|---|---|---|---|----|
| 10 |   |   |   |   |   |   |   |   |   |    |
| 9  |   |   |   |   |   |   |   |   |   |    |
| 8  |   |   |   |   |   |   |   |   |   |    |
| 7  |   |   |   |   |   |   |   |   |   |    |
| 6  |   |   |   |   |   |   |   |   |   |    |
| 5  |   |   |   |   |   |   |   |   |   |    |
| 4  |   |   |   |   |   |   |   |   |   |    |
| 3  |   |   |   |   |   |   |   |   |   |    |
| 2  |   |   |   |   |   |   |   |   |   |    |
| 1  |   |   |   |   |   |   |   |   |   |    |
|    | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

color = horizontal \* vertical

4 x \_\_\_ = 4 (red)

8 x \_\_\_ = 24 (red)

8 x \_\_\_ = 40 (red)

5 x \_\_\_ = 5 (red)

9 x \_\_\_ = 27 (red)

9 x \_\_\_ = 45 (red)

6 x \_\_\_ = 5 (red)

2 x \_\_\_ = 8 (red)

3 x \_\_\_ = 18 (red)

7 x \_\_\_ = 7 (red)

3 x \_\_\_ = 12 (red)

4 x \_\_\_ = 24 (black)

3 x \_\_\_ = 6 (red)

4 x \_\_\_ = 16 (red)

5 x \_\_\_ = 30 (red)

4 x \_\_\_ = 8 (black)

5 x \_\_\_ = 20 (black)

6 x \_\_\_ = 36 (red)

5 x \_\_\_ = 10 (red)

6 x \_\_\_ = 24 (red)

7 x \_\_\_ = 42 (black)

6 x \_\_\_ = 12 (red)

7 x \_\_\_ = 28 (red)

8 x \_\_\_ = 48 (red)

7 x \_\_\_ = 14 (red)

8 x \_\_\_ = 32 (red)

4 x \_\_\_ = 28 (red)

8 x \_\_\_ = 16 (red)

9 x \_\_\_ = 36 (red)

5 x \_\_\_ = 35 (red)

2 x \_\_\_ = 6 (red)

2 x \_\_\_ = 10 (red)

6 x \_\_\_ = 42 (red)

3 x \_\_\_ = 9 (red)

3 x \_\_\_ = 15 (red)

7 x \_\_\_ = 49 (red)

4 x \_\_\_ = 12 (red)

4 x \_\_\_ = 20 (red)

5 x \_\_\_ = 40 (black)

5 x \_\_\_ = 15 (red)

5 x \_\_\_ = 25 (red)

6 x \_\_\_ = 48 (black)

6 x \_\_\_ = 18 (red)

6 x \_\_\_ = 30 (red)

4 x \_\_\_ = 36 (black)

7 x \_\_\_ = 21 (black)

7 x \_\_\_ = 35 (red)

7 x \_\_\_ = 63 (black)

**COLOURING**

To all key  
workers...

# THANK YOU!

NHS

supermarkets

AND  
more



We appreciate  
it

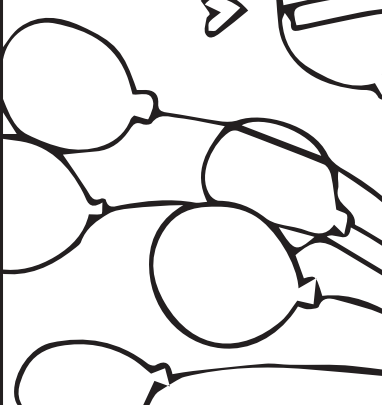
5 ÷ 2

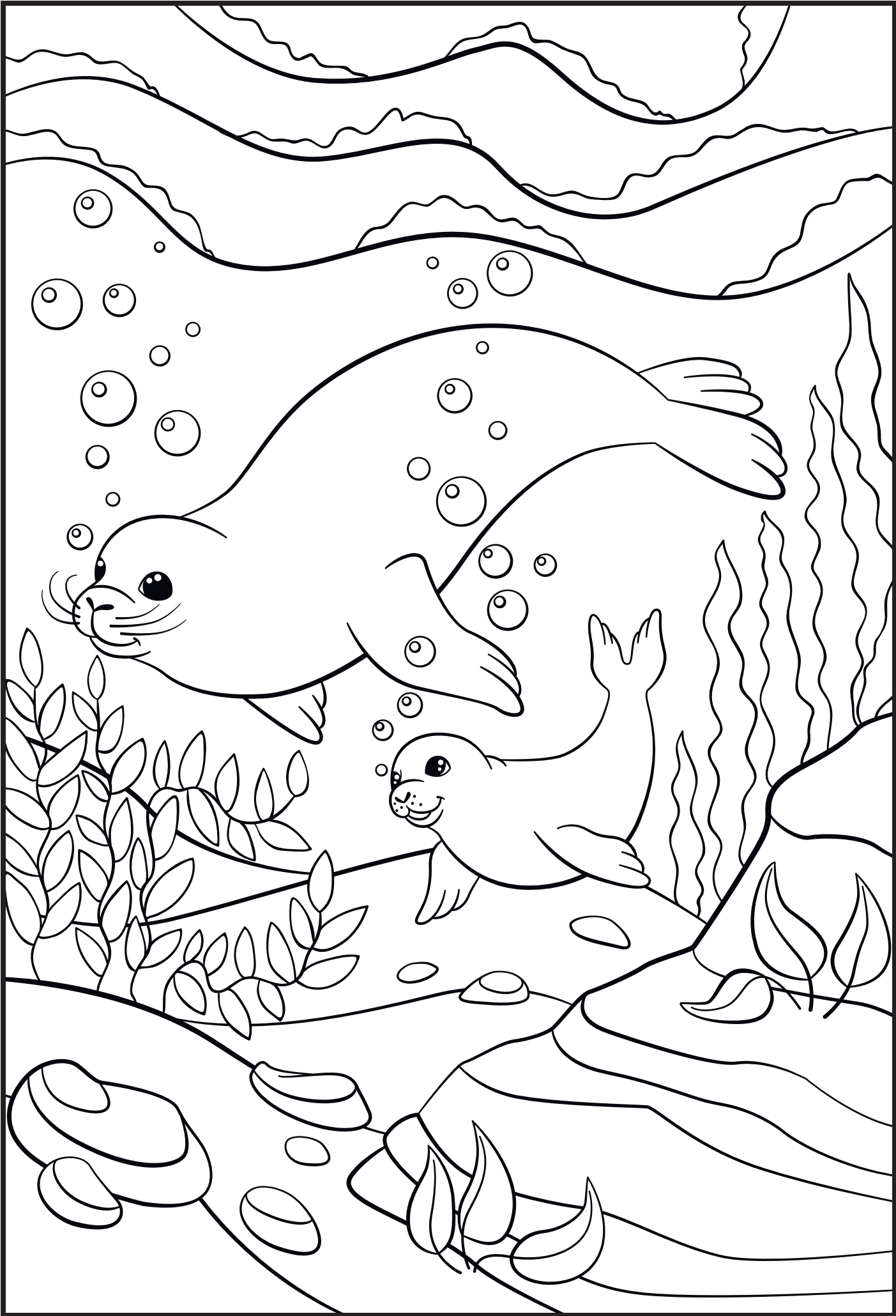
TEACHERS

Deliveries  
Drivers



Careers











**GIVE IT  
A TRY**



# RECIPE

## Ingredients

175g butter, chopped  
250g dark chocolate  
250g light brown soft sugar  
85g self-raising flour  
50g cocoa powder  
3 large eggs, beaten  
100g milk chocolate chips  
24 mini chocolate eggs, plus extra to decorate

## Method

Heat oven to 180C/160C fan/gas 4. Line 24 holes of a mini muffin tray with paper cases. Put the butter, dark chocolate and sugar in a pan and heat it very gently, stirring all the time until the butter and chocolate have melted. Remove from the heat and leave to cool for a few minutes

Meanwhile, sift the flour, cocoa and a good pinch of salt into a large bowl. Stir in the warm, melted chocolate mixture and the beaten eggs, then add half the chocolate chips and mix until just combined.

Divide the mixture between the cases and place a mini egg into the middle of each muffin, pushing down gently. Bake for 12-15 mins until cooked but still gooey in the centre - they will continue cooking a little as they cool down. Leave to cool for 10 mins in the tin before transferring to a wire rack to cool completely.

Melt the rest of the chocolate chips in short bursts in the microwave, or in a bowl set over a pan of simmering water, stirring frequently. Leave to cool until it is quite thick, then dot a small amount on each cake and stick on some more mini eggs

