

Year 5 Home Learning

Date Tuesday 19th May

Maths

- Continue with Mondays sheet looking at compound area.
- Following on from our work on the area of rectangle use this BBC bitesize link to help you understand how to apply the same rules to triangles.

<https://www.bbc.co.uk/bitesize/topics/zjbg87h/articles/zsqxfcw>

English

To understand how to use a range of adverbials.

An **adverbial** is a word or phrase that changes the meaning of an adjective, verb, adverb or clause.

They can describe **when** – a time adverbial.

We went to the beach yesterday.

They can describe **where** – a place adverbial.

We searched everywhere for the cat.

They can describe **which order something is done in** – a number adverbial.

Firstly, you need to preheat the oven.

They can describe **how often** – a frequency adverbial.

I have only met my grandfather twice before.

They can describe **how something is done** – a manner adverbial.

We walked quietly into the hall.

Sort the Adverbials

Adverbials can also be phrases as well as individual words. Prepositional phrases can also sometimes act as adverbials.

Can you group these adverbial words and phrases?

Adverbials of Time	Adverbials of Place	Adverbials of Number	Adverbials of Frequency	Adverbials of Manner

Once
in a
while

lastly

with fear in
his eyes

every week

as quick as
a flash

very often

inside the classroom

straight away

firstly

on the
ground

Copy and underline the adverbials in these sentences:

1. Firstly, we went into the museum for a workshop about the Ancient Egyptians.
2. The dog sat waiting by the door for its owner to come out of the shop.
3. Miss Hardy says that I must finish my poem before the end of the day.
4. Without warning, a spider ran across the classroom floor which made us all scream.
5. Cacti hardly ever need water.

If you are unsure, ask yourself...

When?

Where?

Which order?

How often?

How something is done?

Extension

Can you work out which type of adverbial are used in each sentence? Can you write some of your own?

Other/Extra: Have a go at mummification

Make Your Own Mummified Fruit

The Ancient Egyptians used a method similar to this in order to preserve bodies in the mummification process. After the brains and internal organs were removed, the body needed to be dried so that it didn't rot. This was done using natron. We are going to recreate this drying part of the process by making our own natron and drying out some fruit.

Instructions for the Apple:

1. Cut the apple in half (you will only need one half) and half again.
2. Put a quarter of the apple into each cup.
3. Mix together the salt and baking soda. This is our natron.
4. Pour the salt mixture into only one cup, making sure the apple piece is completely covered.
5. Leave both the covered and uncovered apple pieces in their cups, somewhere out of direct sunlight, for one week.
6. After one week, uncover the salty apple piece and compare the two apple pieces.
7. Don't eat them!



You Will Need:

- Half an apple or 2 tomatoes
- Knife (for carefully cutting the apple or tomato)
- 80g of salt
- 40g of baking soda
- 2 plastic cups
- Optional: If using a tomato, you will need a teaspoon as well.

Alternatives for Using a Tomato:

- Slice the lid off the tomato and use the spoon to hollow out the inside. This is a bit like removing the internal organs from the body.
- Make sure that there is natron mixture inside the tomato as well as around the tomato.
- Leave one tomato uncovered in the class so you see how the natron has affected the other tomato.



What Happens?

- The salty apple piece/tomato should be dried up and not mouldy.
- The uncovered apple piece/tomato will probably have gone a bit mouldy and started to rot.

How Does It Work?

- Natron is a desiccant- this means that it draws water out of things and dries them up. This is why salty things make you thirsty.
- By drying something out, it doesn't have the moisture it needs for the rotting process, so it works as a preservative.