Reading

Week commencing 22.6.20

We encourage all of you to keep reading as many books as you can while you are at home. You could try to continue our challenge of reading as many of the Year 2 recommended books as you can or just read your favourites!

Try to read at least 3 times a week and have a go at the comprehension questions that we send you.

This week there are 2 reading tasks about healthy eating for you to have a go at. The first (**Recipe for a Healthy Fruit Salad)** is the easier task as it has the dogs next to each question to help you decide what you have to do. The second (**Mexican Bean Burger Activity**) is more tricky as you have more text to read and there are no dogs to tell you what type of question it is.

Reading comprehension – for parents

When completing comprehension questions, children will need to use the following skills. Throughout Year 2 the children have 'met' the dogs who represent each question type and learnt how to answer questions using these skills.

In school we always encourage the children to circle the words in the text where they find the answers to each question.

The answers to the questions can be found on pages 5 and 6.

Sequence Questions with Sequencing Suki

Sequencing Suki likes everything in order! She will help you sequence the events in a text.

Vocabulary Questions with Vocabulary Victor

Vocabulary Victor will help you to look at how authors and poets have chosen to use certain words and phrases.

Retrieval Questions with Rex Retriever

Rex Retriever will help you to go into a text and retrieve the facts.

Inference Questions with Inference Iggy

Inference Iggy will help you hunt for clues in a text about how someone might be feeling or why something is happening.

Prediction Questions with Predicting Pip

Predicting Pip tries to see the future and she will help you work out what might happen next.

Task 1

Recipe for a Healthy Fruit Salad

You will need:

- one juicy, red apple
- three plump strawberries
- a handful of grapes
- one ripe banana
- any other fruit that you enjoy eating
- one cup of fresh, sweet orange juice
- a large, plastic bowl
- a sharp knife for an adult to use
- a spoon

What to do:

1) Before you start, make sure that you wash your hands.

2) With help from a grown-up, cut up your fruit into small pieces.

3) Put the little chunks of fruit into a bowl.

4) Pour the orange juice over the fruit until it is all covered.

5) Mix the fruit salad and enjoy!

Quick Questions

1. Number these instructions from 1 to 3 to show the order they must happen in.

☐ Wash your hands.
☐ Eat the fruit salad.
☐ Put the fruit into a bowl.

2. Which two adjectives has the author used to describe the orange juice?

_____ _____

3. Why does the author say to cut up the fruit 'with help from a grown-up'?

_____

4. How many strawberries do you need for the recipe?

_____

Task 2

Mexican Bean Burger Recipe

Mexican cooking dates back to the Maya people who first lived in Mexico around 9,000 years ago. They ate some of the food we eat today but things have changed over time. Other foods have been added throughout the centuries, such as garlic and cheese, to create what we know as Mexican food today.

Bean Burgers are a typical Mexican dish. They are healthy and don't have as much fat in them as burgers which are made from meat. They are packed with goodness and mouth-wateringly yummy!

Here's what you'll need:

Ingredients

Bean Burger:

2 400g cans of kidney beans (rinsed and drained)

100g of breadcrumbs

2 tsp of **mild** chilli powder

Coriander (chopped leaves)

1 egg

200g of fresh salsa

150ml of low-fat natural yoghurt

Juice of half a lime

Optional: salt and pepper

Served with:

Six wholemeal burger buns

Your choice of salad, such as lettuce and tomato

Equipment

2 large bowls

A potato masher

A fork

A baking tray

A grill (to be used with help from an adult)

Hot! Hot! Hot!

Did You Know...?

Mexican food is known for its fresh and sometimes fiery taste.

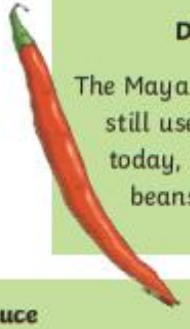
Method

1. Place the kidney beans into a large bowl and mash them with a potato masher.
2. Tip the breadcrumbs, chilli powder and half of the coriander leaves into the bowl with the mashed kidney beans.
3. Next, add the egg and salsa.
4. Sprinkle in a pinch of salt and pepper (optional) and mix everything together using a fork.
5. Now, wet your hands. Using your fingers, divide the mixture into six parts and shape them into burgers.
6. Slide the burgers onto a non-stick baking tray.
7. With an adult's help, turn on the grill to a medium heat.
8. Grill the burgers for approximately 4-5 minutes on each side.
9. Once cooked, place the Bean Burgers into their buns and add the sauce.
10. Serve with salad of your choice.
11. Time to eat! Enjoy your Mexican Bean Burger!

Nothing New!

Did You Know...?

The Maya people used many foods still used in Mexican cooking today, such as squash, corn, beans and chilli peppers.



Mexican Bean Burger Sauce

While the burgers are under the grill, mix the remaining coriander leaves, yoghurt and lime juice together in a separate bowl.

Task 2

Questions

1. According to the text, write **one** difference between Bean Burgers and regular meat burgers.

_____

2. Which of these foods did the Maya people eat? Tick **two**.
   - ○ burgers
   - ○ corn
   - ○ cheese
   - ○ beans

3. Which of these ingredients do you need two teaspoons of for this recipe? Tick **one**.
   - ○ kidney beans
   - ○ breadcrumbs
   - ○ mild chilli powder
   - ○ salsa

4. Number these steps to show the order that they appear in the recipe. The first one has been done for you.
   - [ ] Sprinkle in a pinch of salt and pepper (optional).
   - [ ] Slide the burgers onto a non-stick baking tray.
   - [ ] Serve with salad of your choice.
   - [ ] With an adult's help, turn on the grill to a medium heat.
   - [1] Mash the kidney beans with a potato masher.

5. What important thing must you do when turning on the grill? Explain why this is important.

_____

_____

_____

6. Which imperative verbs are used in the recipe? Tick **three**.
   - ○ divide
   - ○ half
   - ○ sprinkle
   - ○ wet

Mexican Bean Burger Recipe

7. Explain why you think you would need to wet your hands before dividing the mixture into burgers.

_____

_____

_____

8. What should you do while the burgers are under the grill? In your answer, explain why this is a good time to do it.

_____

_____

_____

Recipe for a Healthy Fruit Salad

You will need:

3 • one juicy, red apple
7 • three plump strawberries
10 • a handful of grapes
14 • one ripe banana
17 • any other fruit that you enjoy eating
24 • one cup of fresh, sweet orange juice
31 • a large, plastic bowl
35 • a sharp knife for an adult to use
43 • a spoon

What to do:

45 1) Before you start, make sure that you wash your hands.
48 2) With help from a grown-up, cut up your fruit into small pieces.
56 3) Put the little chunks of fruit into a bowl.
68 4) Pour the orange juice over the fruit until it is all covered.
71 5) Mix the fruit salad and enjoy!
80
90
92
98

Task 1 - Answers

Answers

1. Number these instructions from 1 to 3 to show the order they must happen in.

[1] Wash your hands.
[3] Eat the fruit salad.
[2] Put the fruit into a bowl.

2. Which two adjectives has the author used to describe the orange juice?
fresh and sweet

3. Why does the author say to cut up the fruit 'with help from a grown-up'?
Accept any sensible justification linked to the fact that using a knife is dangerous, e.g. You need an adult's help when using a knife to make sure that you do not get hurt.

4. How many strawberries do you need for the recipe? **three**

Task 2

Answers

1. According to the text, write **one** difference between Bean Burgers and regular meat burgers.
   Pupil's own responses, such as: Bean Burgers are healthy and don't have as much fat in them as burgers made from meat.

2. Which of these foods did the Maya people eat? Tick **two**.
   - ○ burgers
   - **corn**
   - ○ cheese
   - ○ **beans**

3. Which of these ingredients do you need two teaspoons of for this recipe? Tick **one**.
   - ○ kidney beans
   - ○ breadcrumbs
   - ○ **mild chilli powder**
   - ○ salsa

4. Number these steps to show the order that they appear in the recipe. The first one has been done for you.
   - [2] Sprinkle in a pinch of salt and pepper (optional).
   - [3] Slide the burgers onto a non-stick baking tray.
   - [5] Serve with salad of your choice.
   - [4] With an adult's help, turn on the grill to a medium heat.
   - [1] Mash the kidney beans with a potato masher.

5. What important thing must you do when turning on the grill? Explain why this is important.
   Pupils' own response, such as: You must get an adult's help when turning on the grill. This is because using gas or electric cookers can be dangerous and you can get burnt.

6. Which imperative verbs are used in the recipe? Tick **three**.
   - ○ **divide**
   - ○ half
   - ○ **sprinkle**
   - ○ **wet**

7. Explain why you think you would need to wet your hands before dividing the mixture into burgers.
   Pupils' own responses, such as: I think wetting your hands would make the mixture easier to divide as it would help to separate it.

8. What should you do while the burgers are under the grill? In your answer, explain why this is a good time to do it.
   Pupils' own response, such as: You must mix the remaining coriander leaves, yoghurt and lime juice together in a separate bowl to make the sauce. Doing this now is a good idea as you have time while the burgers are cooking.