

Autumn 2 2020

Year 4

Music

The children will be using Hull Music Service and introduced to the Glockenspiel.

Maths

Addition and subtraction

Measurement

Multiplication and division

Discovery RE

Christmas

What is the most significant part of the Nativity story for Christians today?

Science

Living things

All living things (organisms) have to do certain things to stay alive. These are seven life processes: movement, respiration, sensitivity, growth, reproduction, excretion and nutrition.

Living things can be grouped according to different criteria (where they live, what type of organism they are, what features they have).

A classification key is a tool that is used to group living things to help us identify them.

Habitats can change throughout the year and this can affect which plants and animals live there.

Humans can have positive and negative effects on the environment: positive effects can be nature reserves, ecological parks and negative effects can be litter, urban development.

Jigsaw

Celebrating differences

Bon voyage

What makes the UK different to Italy?

Thorpepark 50

Play an instrument

Try foods from different countries.

Computing

The children will be learning to insert features on word documents:

The WordArt can modify the look of the text by bending, skewing or stretching the shape.

Clipart are pre-made images to illustrate any medium.

Tables are used to place information or position images into rows and columns.

Geography

The children will be learning about Italy.

Human fact-The Tower of Pisa, The Colosseum and the Trevi fountain are all famous Italian landmarks.

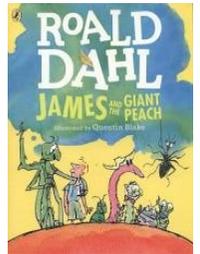
Location fact- Vatican City and San Marino are very small independent states located inside Italy.

Statistical fact- 62 million people live in Italy or Rome has 2.9 million

Physical fact- The Alps, Mount Etna and Lake

In English we will be reading...

James and the Giant Peach
By Roald Dahl



Design and Technology

To prepare and cook prepare and cook a pizza, using a range of preparation and cooking techniques.

