

Spring Term 2 2026 Year 3 Homework Grid

Dear Families, completing homework can help children consolidate many of the skills learnt in school. Please can your child complete ALL of the activities in the top row during the half term. Activities in the bottom row are optional but may be enjoyable for you all. Completed activities should be brought into school by Wednesday 25th March 2026.

<p style="text-align: center;"><u>Reading Books</u></p> <p>Please read daily for 20 minutes with your child. This could be their library book, books from home or their home reader.</p> <p>Home readers will be sent out every Thursday, please ensure they are returned to school the following week to be changed.</p>	<p style="text-align: center;"><u>Spelling</u></p> <p>Please see the attached Spelling List for this Half Term.</p>	<p style="text-align: center;"><u>Times Tables</u></p> <p>Please use Times Tables Rockstars to practise your times table knowledge weekly.</p> <p>Children should know 2, 5 and 10x from Year 2 and must learn 3, 4 and 8x by the end of the year.</p>
<p style="text-align: center;"><u>Topic</u></p> <p style="text-align: center;"><u>Explore volcanoes - BBC Bitesize</u></p> <p style="text-align: center;">Volcano activities</p> <p>Create a model of a volcano - use all the information learnt in our lessons to label your model. You may want to add some writing to explain your volcano.</p> <p>Create a volcano fact file - you could create your volcano fact file on paper or using your Microsoft word skills.</p> <p>Volcano cake recipe - see attached recipe sheet on Seesaw.</p>	<p style="text-align: center;"><u>RE</u></p> <p>This half term we will be focusing on the sadness and joy of Easter. The egg is a typical Easter symbol, representing the stone placed in front of the tomb. Get creative with eggs!</p> <p>You could cook or bake with them, have a go at making your own chocolate Easter egg or make art with them by boiling some and decorating them to create an Easter scene. The more unusual idea you can come up with the better! We would love to see your creations in class (or pictures if they're not easily transportable). Get cracking!</p>	<p style="text-align: center;"><u>Physical</u></p> <p>Practice your throwing and catching skills at home. Try using various size balls to throw and catch with. Practice your aim when throwing, aim at a target.</p>

Continue to practice the songs ready for our Year 3 Sing Out Performance on Monday 23rd March 2026 www.whoopsadaisymusic.co.uk

Kids zone

Password: Sing26

Spring Term 2 Spelling List

These are your spellings for the second half of Spring Term. Please spend time learning them each week ready for the spelling test on Friday mornings. Additionally, the bonus spellings will be tested on how they are used within a sentence. The children will have to write a simple sentence that includes the word, spelt correctly within the correct context e.g. Today I walked to school. The date at the top of the column shows when those words will be tested.

27.02.26 Sounds spelt ou	06.03.26 Words with contracted forms	13.03.26 Homophones	20.03.26 Irregular plurals	27.03.26 Suffix -ous
double	should've	ate	child	outrageous
country	could've	eight	children	various
enough	would've	wait	person	luxurious
should	they're	weight	people	glorious
cousin	aren't	fair	woman	furious
courage	that's	fare	women	mysterious
trouble	we're	fayre	tooth	glamorous
touch	didn't	rain	teeth	serious
couple	wasn't	rein	goose	obvious
rough	shouldn't	reign	geese	curious
<u>Bonus Spellings</u>	<u>Bonus Spellings</u>	<u>Bonus Spellings</u>	<u>Bonus Spellings</u>	<u>Bonus Spellings</u>
behind	pass	could	bird	above
into	past	plant	wild	below
front	hour	people	down	beside
next	would	because	said	really
then	should	before	knew	search



Volcano Cake Recipe

Ingredients:

- 300g very soft butter
- 300g caster sugar
- 6 large eggs
- 300g self-raising flour
- 2 tbsp milk
- red food colouring
- 400g red buttercream
- 300g dark chocolate
- about 250g assorted chocolate decorations which look like rocks
- 2 packs of raspberry sherbet
- juice of 1 lemon

Equipment:

- 18cm round cake tin
- 800ml ovenproof bowl
- 2 mixing bowls
- tablespoon
- electric whisk
- heatproof measuring jug

Preparation:

Wear an apron, tie long hair back, wash hands and sanitise all surfaces before you begin.

Method:

1. Preheat the oven to 180°C (356°F)/160°C (320°F) fan/gas mark 4.
2. Grease and line an 18cm round cake tin and an ovenproof bowl.
3. Sieve the flour into the mixing bowl.
4. Then, add the sugar, butter, eggs and milk.
5. Mix the ingredients together using an electric mixer until the mix is light and creamy.

6. Place about 450g of cake mix in the cake tin in heaped spoonfuls.
7. Put approximately 450g of cake mix into a bowl and add red food colouring until it is stained red.
8. Blob 175g of the red cake mix around the cake tin (among the white batter) and mix through with the end of a spoon to marble.
9. Marble the remaining white and red batter in the greased ovenproof bowl.
10. Bake in the oven for 30 - 40 minutes for the cake tin and 40 - 45 minutes for the bowl. The mixture is cooked when firm to the touch and when a skewer inserted into the centre comes out clean.
11. Turn out and leave to cool on a wire rack.
12. Once cold, slice through the bowl cake horizontally.
13. Spread buttercream on top of the round cake (from the cake tin) and place the larger half of the bowl cake on top.
14. Smother the cut side of this part of the cake with more buttercream and place the smallest part of the bowl cake on top.
15. Using a spoon, scoop a crater-shaped dip (about 3cm deep), out of the top of the cake.
16. You should now have a volcano-shaped sponge cake, ready for decoration.
17. Break the chocolate into small pieces and place in a heatproof measuring jug. Melt the chocolate in a microwave on a low setting.
18. Pour the chocolate over the cake until it is all covered with chocolate.
19. Before the chocolate sets completely, decorate with chocolate sweets - this should start to look like rocks on and around the volcano.
20. Once the chocolate has completely set, pour the sherbet into the dip on the top of the cake.
21. When you are ready to wow your friends, gather everyone around the cake to watch as you pour lemon juice into the crater.
22. The acid of the lemon reacts with the sherbet and will create some bubbling, foamy lava.

