

St David's Day Challenge Area



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Guide to using the Challenge Area



What is the St David's Day Challenge Area?

The St David's Day Challenge Area offers learners the opportunity to develop and apply their numeracy skills. The Challenge Area can be set up anywhere in the classroom or learners can be given the challenges in their own seats. Creating an area where resources are available and learners can work in groups can really enhance the tasks. Using shared areas can work well if space is short.

What age are the challenges aimed at?

The challenges are aimed at KS2 learners. However as the tasks are open ended they are easily adaptable for older or younger learners.

How to use the Challenge Area

The challenge tasks can be used as independent challenge tasks where the learners choose the task, or the tasks can be allocated. The Challenge Area can be used in a number of ways including: as a form of continuous provision in the Foundation Phase; for early finishers; to extend more able and talented learners; or as a group task in guided reasoning.

Differentiation

The tasks are open ended so that they can be easily differentiated. For example learners that need more support may work out the answers based on 2 people whereas learners that need a greater challenge might work out the answers for a group of 8 or even the whole class.

Learners can also be supported through classroom support materials such as multiplication squares or number lines.

St David's Day Eisteddfod



We have been set the task of organising an Eisteddfod for St David's Day

Each class needs to take part in all the activities.

St David's Day Dance

- Maximum 60 pupils
- 1 hour session



St David's Day Storytelling

- Maximum 60 pupils
- 1 hour session



St David's Day Choir

- Whole School 2:00pm
- 30 minute session



Make Welsh Cakes

- Maximum 20 pupils
- 1 hour session



Making spinning daffodils

- Maximum 20 pupils
- 20 minute session



Guess the number of Daffodils

- Maximum 30 pupils
- 10 minute session



Welsh Cakes – Make it Reasoning



What ingredients do we need to buy so that we can all make Welsh cakes?

Where should we buy the ingredients?



Talon thinks he needs 5 eggs to make 25 Welsh cakes.



DCI Nose thinks he only needs four eggs. Who is correct?

Prove it.



Pack of 2 Welsh cakes 80p

Pack of 4 Welsh cakes £1:20

Pack of 6 Welsh cakes £2:00

There are 5 different ways to buy 10 Welsh cakes. Show them all. Which is cheapest? How do you know?

Talon says that if we make 240 Welsh cakes and sell them for 10p each we will make at least £20 profit.

DCI Nose thinks that this is impossible. Who is correct?



Prove it.

If we charge parents 50p to watch the St David's day performance, how many parents do we need to cover the costs for every-one to make Welsh cakes?



Welsh Cake Ingredients



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Supermarket

- ✚ 1kg self-raising flour £1.50
- ✚ 250g Welsh salted butter £1:00
- ✚ dozen eggs £1.75
- ✚ 500g sultanas 84p
- ✚ 1l milk £1:20
- ✚ 500g caster sugar 99p
- ✚ 750g salt 84p
- ✚ 28g mixed spice £1:40



Local shop

- ✚ 1kg self-raising flour £1.60
- ✚ 250g Welsh salted butter 88p
- ✚ dozen eggs £1:80
- ✚ 500g sultanas 60p
- ✚ 1l milk 94p
- ✚ 500g caster sugar £1:00
- ✚ 750g salt 84p
- ✚ 28g mixed spice £1:20

Hypermarket

- ✚ 1kg self-raising flour £1.26
- ✚ 250g Welsh salted butter 99p
- ✚ dozen eggs £1.25
- ✚ 500g sultanas 50p
- ✚ 1l milk £1:10
- ✚ 500g caster sugar 85p
- ✚ 750g salt 86p
- ✚ 28g mixed spice £1:10



Grocers

- ✚ 1kg self-raising flour £1.39
- ✚ 250g Welsh salted butter 99p
- ✚ dozen eggs £1:75
- ✚ 500g sultanas £1:00
- ✚ 1l milk £1:20
- ✚ 500g caster sugar £1:00
- ✚ 750g salt 84p
- ✚ 28g mixed spice 99p

Follow these simple steps to make a delicious St David's Day treat.

Ingredients

- 225g/8oz self-raising flour, sieved
- 110g/4oz Welsh salted butter
- 1 egg
- 50g sultanas
- milk, if needed
- 85g/3oz caster sugar
- Salt
- ½ tsp mixed spice
- extra butter, for greasing
- pastry cutter
- frying pan

Makes 4-6 Welsh cakes













Method

- 1) Rub the butter into the flour to make breadcrumbs.
- 2) Mix in the currants and sugar.
- 3) Work the eggs into the mixture until you have a soft dough. Add a splash of milk if the mixture seems dry.
- 4) Roll out the dough on a lightly floured surface. It should be about 1/2cm thick.
- 5) Cut out rounds, re rolling any scraps of dough.
- 6) Grease a frying pan, put it on a direct heat and wait until it warms up.
- 7) Place the rounds in the griddle for 2-3 minutes each side turning once.
- 8) Remove from the pan and dust with caster sugar whilst still warm.
- 9) Enjoy.

Create a field of spinning daffodils for St David's Day!

To make 4 spinning daffodils you will need:

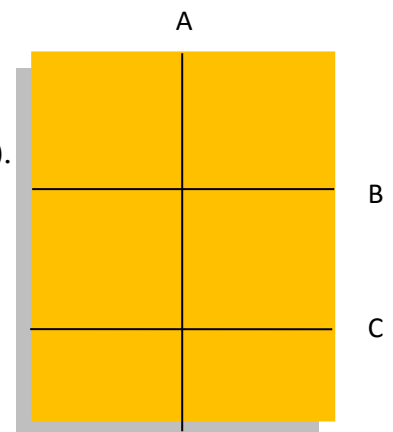
-  One egg box
-  Orange paint
-  1 sheet of A4 Yellow card
-  1 sheet of A4 Green card
-  A pair of scissors
-  A ruler
-  Four paper fasteners
-  A pencil
-  A stapler
-  Glue

Method:

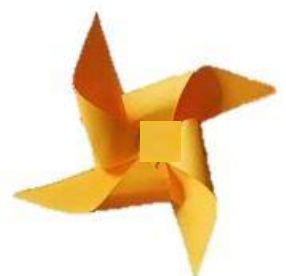
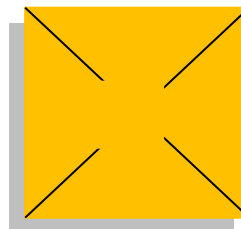
- 1) Cut out four cup sections from the egg box.
- 2) Paint them orange and leave them to dry.



- 3) Measure 10.5cm in from the edge of the A4 yellow paper and draw a line the length of the page (A).
- 4) Draw a line across the page, 10.5cm from the top (B) and another line 21cm from the top of the page (C).
- 5) Cut all the way along each line to make four squares.



- 6) Draw lines 6.5cm long from the corner of a square.
- 7) Cut along each line.
- 8) Fold each section in from the left corner.
- 9) Staple the sections together.
- 10) Repeat for the other squares.

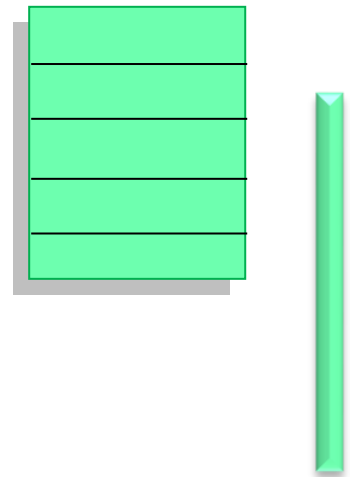


Spinning Daffodils



Draw a line 6cm, 12cm, 18cm and 24cm from the top of the green card.

- 11) Cut all the way along each line.
- 12) Roll the four strips up to make stalks for the daffodils.
- 13) Glue the edge of the stalk to keep it together.



14) Push a paper fastener through the centre of a painted cup section.

15) Attach the egg cup section to the folded square by pushing the paper fastener through the card.



16) Attach the folded square to the stalk by pushing the paper fastener through the stalk.

17) Bend the paper fastener legs out to secure the daffodil making sure it is loose enough for the daffodil head to turn.



18) Attach the daffodils to a fence or wall outside



You have now created a field of spinning daffodils. A perfect back drop for your St David's Day celebrations!

Spinning Daffodils – Make it Reasoning



Do we have enough resources for everyone in the group to make spinning daffodils?

How many can each member of the group make?

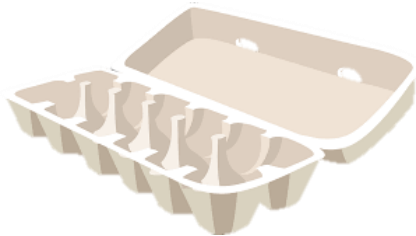
How do you know?

Talon thinks he needs 6 sheets of yellow card to make 24 spinning daffodils.



DCI Nose thinks he only needs four sheets. Who is correct?

Prove it



We have:

8 egg boxes with 6 cup sections

8 egg boxes with 10 cup sections

8 egg boxes with 12 cup sections.

If every member of the group wants to make four daffodils, which combination of egg boxes would give us the least waste?

We only have enough A4 yellow card for each person to have one sheet each. If each person wants to make six daffodils, what is the largest size that the squares can be? Convince me.





0.25 of the cost of daffodils is £1.70

0.75 of the cost of daffodils is £5.10

0.5 of the cost of daffodils is £3.40

Leeks are $\frac{1}{2}$ the price of daffodils. How much is a leek? How much do the daffodils cost?