



## Topic: Traditional tales

### Vocabulary

Traditional tales typically will use these phrases:

- Once upon a time
- A long time ago
- In a far away land
- They lived happily ever after

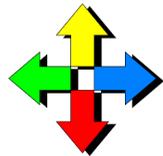
### Maps:

Maps are a drawing showing the layout of an area in a visual way, e.g. to show the roads, houses, schools, shops, etc.



### Direction:

To use language to direct / instruct somebody to follow a route to a given destination.



Forwards  
Backwards  
Left  
Right

### Route:

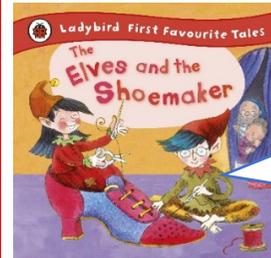
E.g. the route to school.

### Recipes:

Step by step instructions on how to use ingredients to cook or bake food.

### PICTURE OF BOOKS

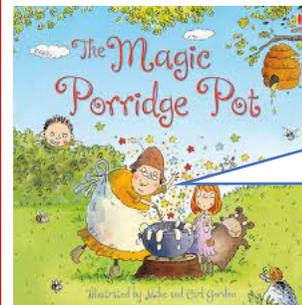
#### Traditional tales



Do you have a favourite story?



Were the characters making good choices?



What do you think is magical about this Porridge pot?

## Year Reception Term Spring 1

### KEY FACTS / KNOWLEDGE

**Traditional stories** are popular stories from long ago. It is a story that has been told and re-told for many years, and consequently, becomes a story that almost everyone knows. Traditional tales are also referred to as fairy stories or fairy tales. Children loved these stories in the past and do also in the present. Usually a traditional story has a moral lesson.

*In the past., people wore different clothes. What do you notice? How is it the same or different to what we wear today?*



EXPERIENCES		PHONICS (See weekly updates)			LINKS		
Visit to places of worship this ½ term Mosque and church		oi, ow, ai, igh, oa, ur, oo, er, oo, or, er, qu, ee, ck, ar, air, zz, th, sh, ch, ng, nk			<a href="https://www.topmarks.co.uk/learning-to-count/gingerbread-man-game">https://www.topmarks.co.uk/learning-to-count/gingerbread-man-game</a>		
350g plain flour	1 teaspoon bicarbonate of soda	100g softened butter	2 tablespoon ground ginger	175g soft brown sugar	1 egg	4 tablespoons golden syrup	1 to decorate
							

## Ginger breadman recipe

<ol style="list-style-type: none"> <li>Grease a large baking tray.</li> <li>Pre-heat the oven to 190°c /gas mark</li> </ol>		<ol style="list-style-type: none"> <li>Cut out shapes with a cutter.</li> </ol>	
<ol style="list-style-type: none"> <li>Mix flour bicarb and ginger.</li> <li>Rub in butter.</li> </ol>		<ol style="list-style-type: none"> <li>Place them on the tray, leaving space between them for spreading while cooking.</li> </ol>	
<ol style="list-style-type: none"> <li>Add sugar and syrup.</li> <li>Stir in the egg to form a firm dough.</li> </ol>		<ol style="list-style-type: none"> <li>Bake for 15 minutes until golden brown.</li> </ol>	



# The Orchard Primary School: EYFS KNOWLEDGE ORGANISER



7. Roll out dough to ½ cm.



Cool on a wire rack before decorating with currants or piped icing.



Enjoy your marvellous creations!