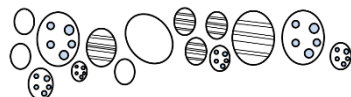
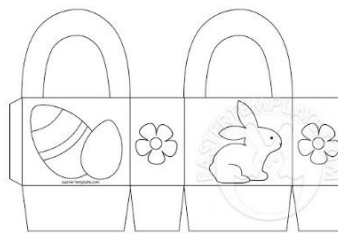
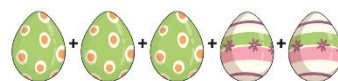


Easter maths activities for Year 6

5 days of activities	Day 1 Activity	Day 2 Activity	Day 3 Activity	Day 4 Activity	Day 5 Activity																				
Activity	At an Easter Egg Hunt, there are 25 chocolate eggs hidden around the park. The park consists of 4 areas shown in the table below: Bushes, Play Area, Swings and Pond. 1.) Complete the table: <table><tr><th>Area Hidden:</th><th>Number of eggs:</th><th>Fraction of eggs:</th><th>Percentage of eggs:</th></tr><tr><td>Bushes</td><td>14</td><td></td><td></td></tr><tr><td>Play Area</td><td></td><td></td><td>20%</td></tr><tr><td>Swings</td><td>4</td><td></td><td></td></tr><tr><td>Pond Area</td><td></td><td></td><td></td></tr></table> (See Resources for enlarged version) 2.) Now create your own Easter Egg Hunt at home! If you don't have any Easter Eggs, you could hide other objects around your house, for example, Lego bricks. 3.) Create your own table like the one above about the number, fraction and percentage of Easter eggs you hid and found! Support: remember to find a percent, it is useful to convert your fraction so the denominator is 100! Challenge: Write a presentation to your family about your results. Explain how you got your findings clearly and discuss the maths involved in converting fractions to decimals. Include a pie chart in your presentation!	Area Hidden:	Number of eggs:	Fraction of eggs:	Percentage of eggs:	Bushes	14			Play Area			20%	Swings	4			Pond Area				Look at the picture below: (See Resources for enlarged version)  What fraction of the eggs have stripes? What percentage have spots? What other questions could you ask about the eggs? Can you ask and answer: - Three tricky questions - Three easy questions - Three impossible questions Now draw your own eggs or have a look if you have some in your house! What questions can you answer about these? Be creative and ask and answer as many questions as you can!	Make an Easter treat for you and your family! (There are two example recipes below, but you could make a different treat!) Use scales to measure out the ingredients accurately. Remember to check the unit of measurement! Remember to ask an adult for help before you do this activity. Now you have made your delicious treat – think about the ratios involved in each recipe! - What was the ratio of chocolate to sugar? - What was the ratio of cocoa powder to chocolate chips? - Which ingredients have a ratio of 2:1? - Can you use the recipes below (or your own) to come up with 5- 10 ratios? Support: - Remember to write it as $\frac{_}{_}$: - Remember to simplify! - E.g. the ratio of wholemeal flour to milk is 50:150. Simplified, this is 1:3	Have a go at making the Easter basket below! Cut out the template (or, if you don't have a printer, you can draw it out first). Decorate, fold it together and stick! (See "Resources for enlarged version")  1.) Remembering that volume is length x width x height, what is the volume of the basket? (You will need to measure for this!) 2.) What are the possible dimensions of the basket if you want it to be able to hold 50cm³? Come up with as many answers as you can! Support: $_ \times _ \times _ = 50\text{cm}^3$ Challenge: Can you try using decimal numbers?	Here is an expression where numbers are represented by different coloured eggs!  We could also express this as $3a + 2b$ 1.) The value of the expression is 12. What could be the value of each egg? 2.) Here is another set of eggs:  How could we express this calculation using letters to represent each differently decorated egg? 3.) The value of the expression is 15. What could be the value of each egg? 4.) Lay out some eggs or other objects in your house. Can you create algebraic expressions for these too? Challenge: see "Challenge" in Resources Day 5.
	Area Hidden:	Number of eggs:	Fraction of eggs:	Percentage of eggs:																					
Bushes	14																								
Play Area			20%																						
Swings	4																								
Pond Area																									

Resources you will need	Pencil, paper, ruler, objects around your house.	Pencil, paper Optional: colouring pencils, objects around your house	See day 3 ingredients list	Pencil, paper, ruler, scissors, glue	Pencil, paper Optional: Easter eggs or other objects
--------------------------------	--	---	----------------------------	--------------------------------------	---

Resources below: Table for day 1



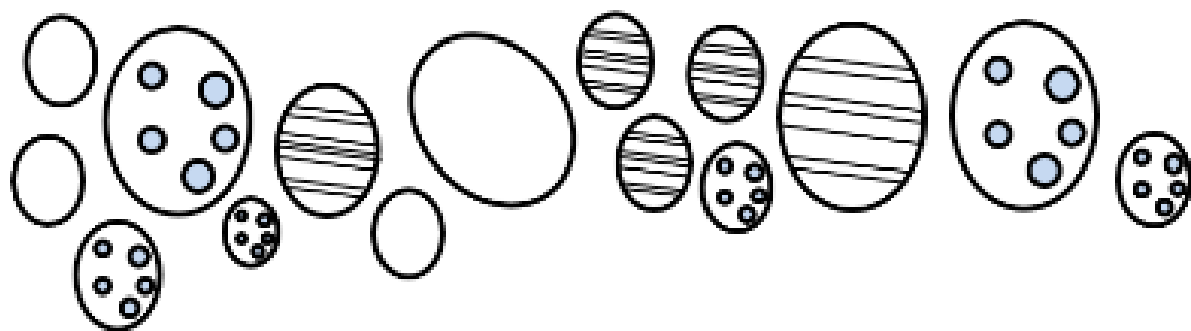
Quality First Education Trust

Day 1 resources:

Area Hidden:	Number of eggs:	Fraction of eggs:	Percentage of eggs:
Bushes	14		
Play Area			20%
Swings	4		
Pond Area			

Area Hidden:	Number of eggs:	Fraction of eggs:	Percentage of eggs:

Day 2 resources:



Day 3 resources:

Easter brownie bites



Ingredients

175g butter, chopped
150g dark chocolate
250g light brown soft sugar
85g self-raising flour
50g cocoa powder
3 large eggs, beaten
100g milk chocolate chips
24 mini chocolate eggs, plus extra to decorate

Method:

1. Heat oven to 180C/160C fan/gas 4. Line 24 holes of a mini muffin tray with paper cases. Put the butter, dark chocolate and sugar in a pan and heat it very gently, stirring all the time until the butter and chocolate have melted. Remove from the heat and leave to cool for a few mins.
2. Meanwhile, sift the flour, cocoa and a good pinch of salt into a large bowl. Stir in the warm, melted chocolate mixture and the beaten eggs, then add half the chocolate chips and mix until just combined.
3. Divide the mixture between the cases and place a mini egg into the middle of each muffin, pushing down gently. Bake for 12-15 mins until cooked but still gooey in the centre – they will continue cooking a little as they cool down. Leave to cool for 10 mins in the tin before transferring to a wire rack to cool completely.
4. Melt the rest of the chocolate chips in short bursts in the microwave, or in a bowl set over a pan of simmering water, stirring frequently. Leave to cool until it is quite thick, then dot a small amount on each cake and stick on some more mini eggs.

Easter Bunny Pancakes



Ingredients:

50g self-raising flour
50g wholemeal flour (or just use 100g of one type if you don't have the other!)
2 eggs
150ml skimmed milk

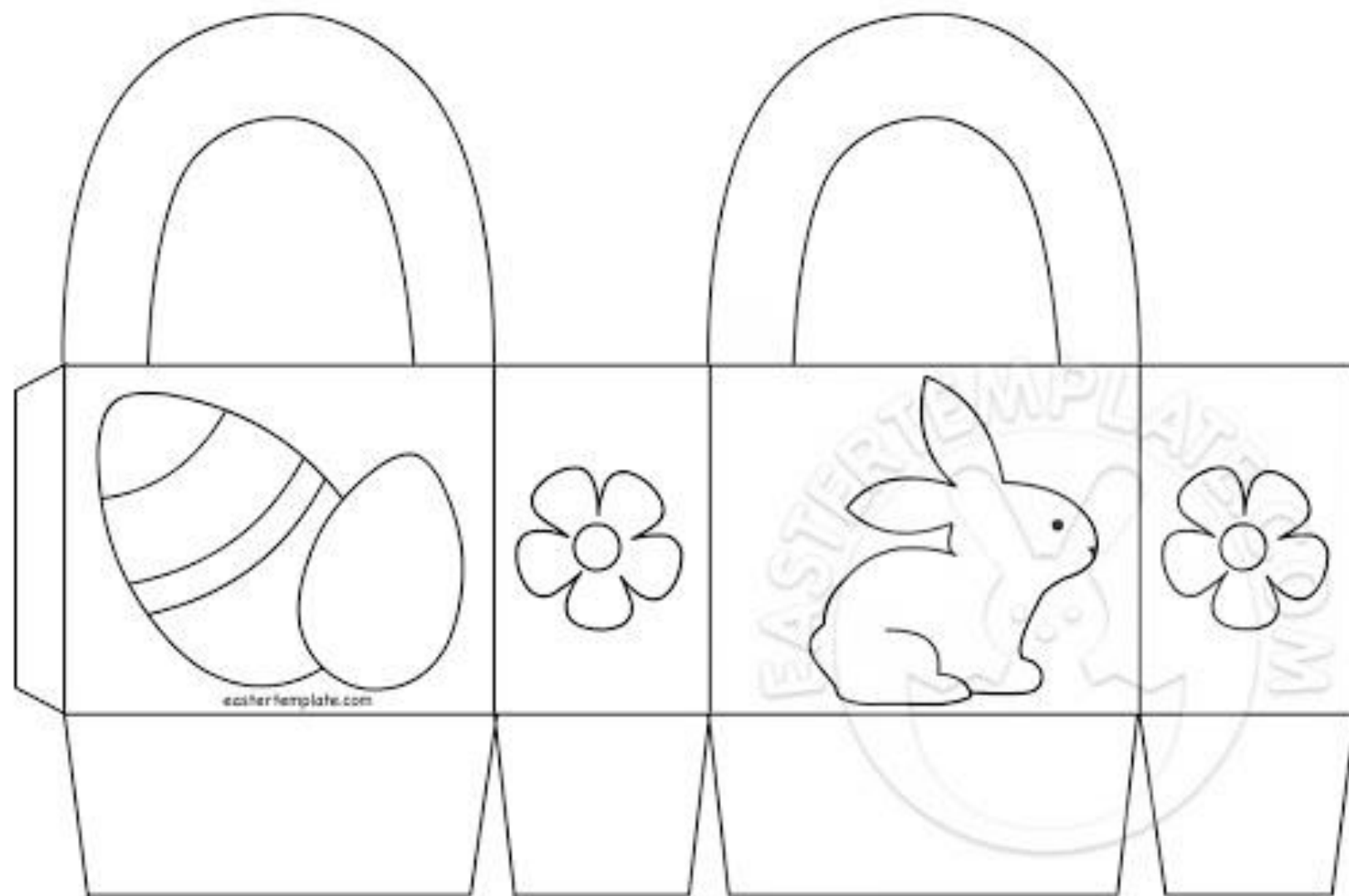
A few raisins for bunny paws, to serve (optional)

30g chopped banana
extra chopped fruit, to serve

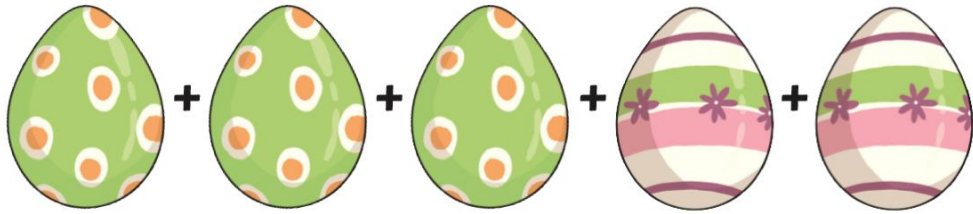
Method

1. Put both the flours into a large bowl and whisk them to break up any clumps. Add the eggs and a little of the milk to the flour and whisk to a thick paste. Add the remaining milk, a splash at a time, to loosen the batter. Continue to whisk (or use a fork if you don't have a whisk) until smooth.
2. Heat a large non-stick pan over a medium heat. Using a dessert or serving spoon, add a large spoon of batter to the pan in a round, for the bunny body. Add a smaller round for the head, two small ovals for feet, and two long thin pancakes for ears. You should be able to get all the bunny components into the pan, or cook them in batches.
4. Flip the pancakes after a minute or two, when the edges are set and the bubbles start to pop on the surface. Flip and cook for another min until golden brown on both sides.
5. Put the bunny body in the middle of the plate, position the head, ears and feet just overlapping to look like the back of a bunny. Add a banana slice for the tail, and raisins (if using) for the feet pads.
6. Repeat with the remaining batter. Decorate with extra chopped fruit, if you like.

Day 4 resources:



Day 5 resources:



Challenge: Here is an expression where numbers are represented by decorated eggs.



- 1.) Which of the following expressions are equivalent? Show your working and explain fully.
- 2.) Can you use letters to describe each expression?

