

Year 5

Autumn 1st Half Term

Hello! I hope you had a wonderful break, surrounded by love and laughter with friends and family. This term has a lot in store for year 5, through exploring the Alps and learning about the mixtures in Science. Additionally, the children will be engaging in dance and fitness in PE.

Geography: The Alps

KQ: What is life like in the Alps?

- Where are the Alps, and which countries do they cross?
- What is the Alpine environment like?
- Why do people visit the Alps?
- What activities and attractions are available in our local area?
- How is the Alpine region different from our local area?
- What is life like in the Alps?

Science: Mixtures and Separation

KQ: What are mixtures and how can they be separated?

- What is a mixture?
- How can we separate materials using sieving?
- What is filtering?
- What factors affect dissolving?
- How can we identify solutions?
- What is evaporation?

Can you find the meaning of these key vocabulary words?

Alpine, mountain, tourism, climate, environment, continent, mountain range, solution, evaporation, dissolving, soluble, insoluble.

RE: KQ: Why do people have to stand up for what they believe in? • What does freedom look like? • How have beliefs been challenged in the past? • How can light represent standing up for what you believe in? • Should we celebrate Bonfire Night? • What can inspire people to stand up for their beliefs? • How can we stand up for what we believe in?	PHSE: My Healthy Self • How can I support my mind and body as I grow? • How do our everyday choices affect our physical health? • How can physical activity support our wellbeing? • How can we make balanced choices about food? • What can we do when we experience difficult emotions? • How can we develop healthy habits and manage stress? • How can we take responsibility for our physical and emotional wellbeing?
Computing: • Video editing Art: • 3D drawing Music: • Composition and notation PE • Dance • Fitness French • Pets	DT: Cooking and Nutrition • What makes a healthy and balanced meal? • How do ingredients contribute to a balanced diet? • How can we prepare ingredients safely? • How can we combine ingredients to create a successful dish? • How can we evaluate our finished product against a design brief?