

## Year 4 Home Learning 15.6.20-19.6.20 Week 11

### Topic Support Document

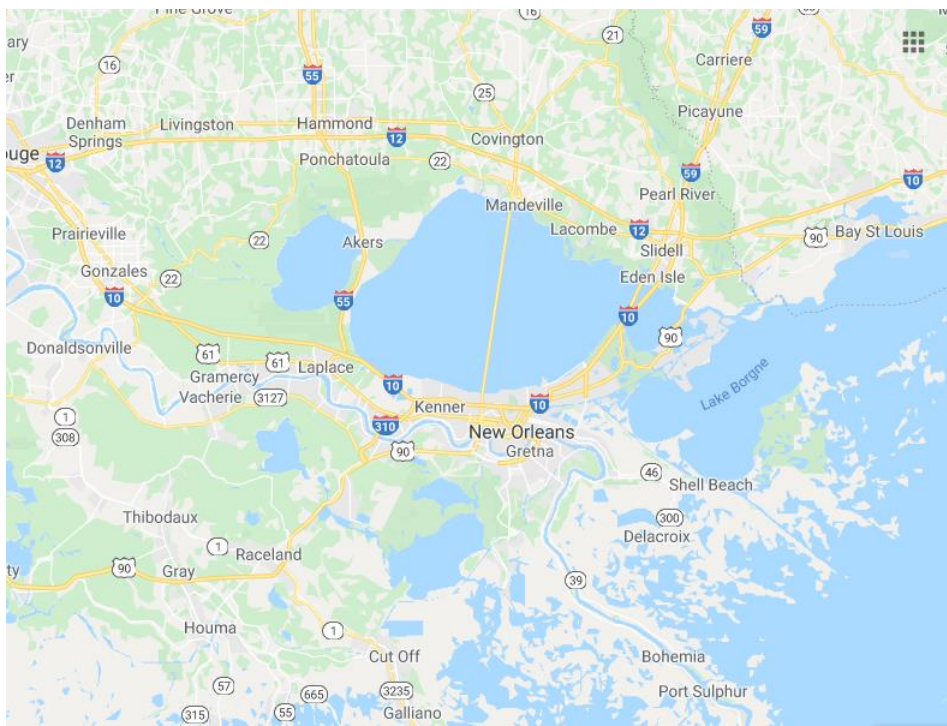
#### **Lesson One - Geography (North America)**

Using the maps below, write a set of instructions, using key geographical vocabulary and terms, from Farnborough to New Orleans. Use Google Maps to help you explore around the area of New Orleans to help you understand its location in USA.

Things to consider/include in your instructions:

- ✓ Place names
- ✓ Types of transport
- ✓ Directions - North, East, South and West
- ✓ Ocean names
- ✓ Continents
- ✓ Neighbouring countries.





## Lesson Two – Geography (North America)

Use the information provided to help you identify the physical features of New Orleans. Create a Venn Diagram comparing the physical features of New Orleans and Farnborough. Use as much detail in your Venn Diagram as possible.

### What are physical features in Geography?

They are geographic features that are naturally created features of Earth .e.g. type of land forms and ecosystems.

### Physical Feature Examples:

- ✓ Large bodies of water - Lakes, seas, rivers, ponds, beach, island, waterfall etc.
- ✓ Mountain ranges
- ✓ Volcanoes
- ✓ Hills/ridges/cliffs/valleys
- ✓ Earthquakes
- ✓ Lagoon
- ✓ Meadow
- ✓ Coastal landscapes
- ✓ Caves
- ✓ Glaciers
- ✓ Canyon
- ✓ Temperatures

### How does physical geography affect how we live?

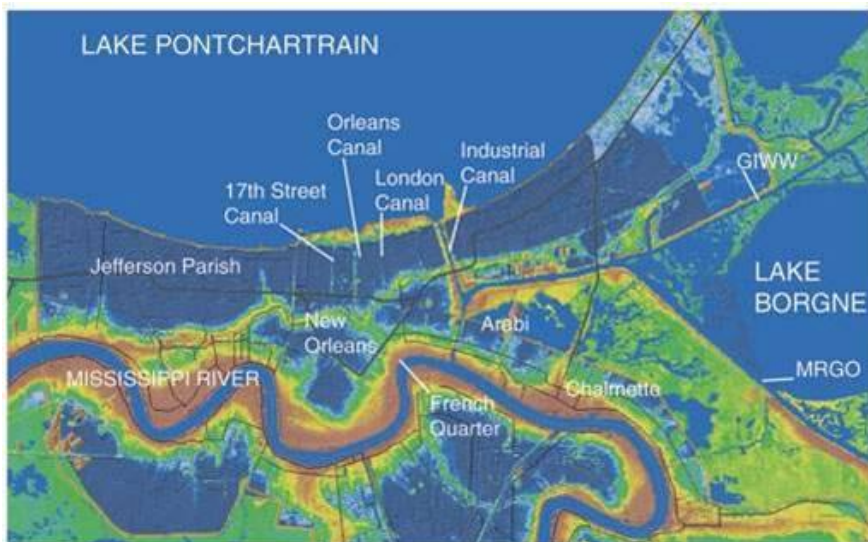
Physical features/geography influences how people live. For example, few people live in deserts and many live-in cities near a big river. Human features are often put in place to help make the most of physical features, or to protect communities from physical features.

**Physical Features of New Orleans (Louisiana)** - Research the list below further to find further information below to support your learning further.

With miles of waterfront in three directions, New Orleans is partly peninsular (a piece of land almost surrounded by water or projecting out into a body of water).

- ✓ The heart of the city (centre of the city) spreads around a curve of the Mississippi River.
- ✓ New Orleans is edging Lake Pontchartrain on the north.
- ✓ Lake Pontchartrain connects to Lake Borgne, a broad opening to the Gulf of Mexico.





New Orleans temperature and rain fall throughout the year:

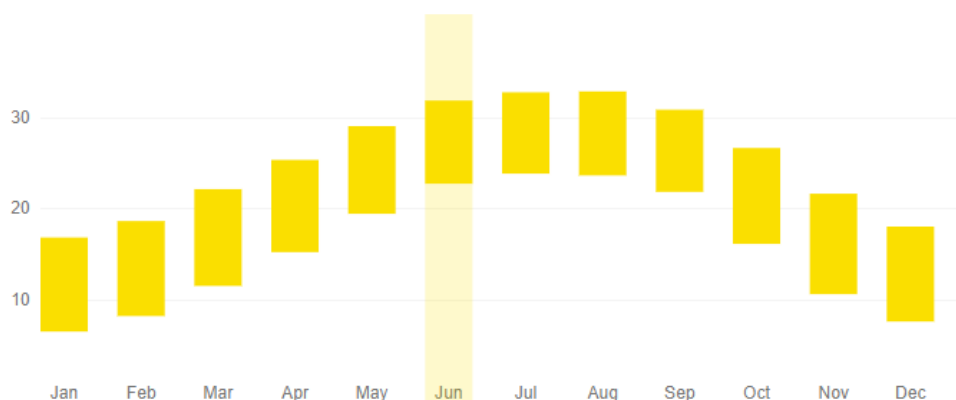
## Weather history for New Orleans, Louisiana, United States

Average temperature

June

32 / 23 °C | F

Record temps 37° / 15° C  
Avg rainfall 17.1 cm  
Snow 0 days



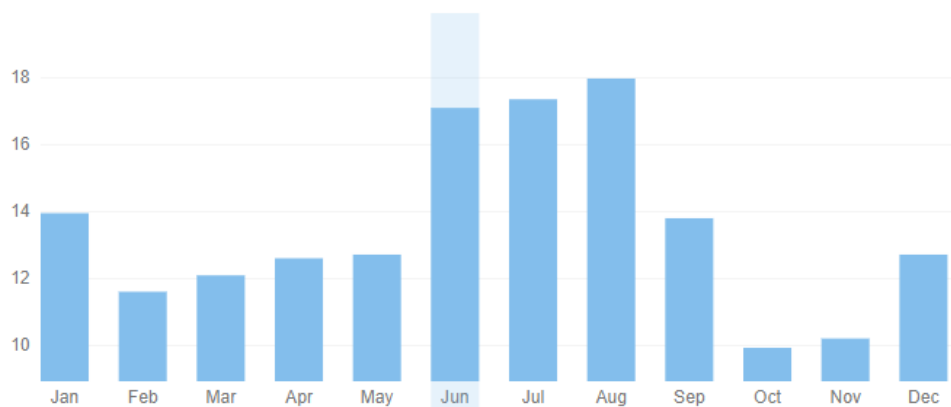
## Weather history for New Orleans, Louisiana, United States

Average rainfall

June

17.1 cm | in

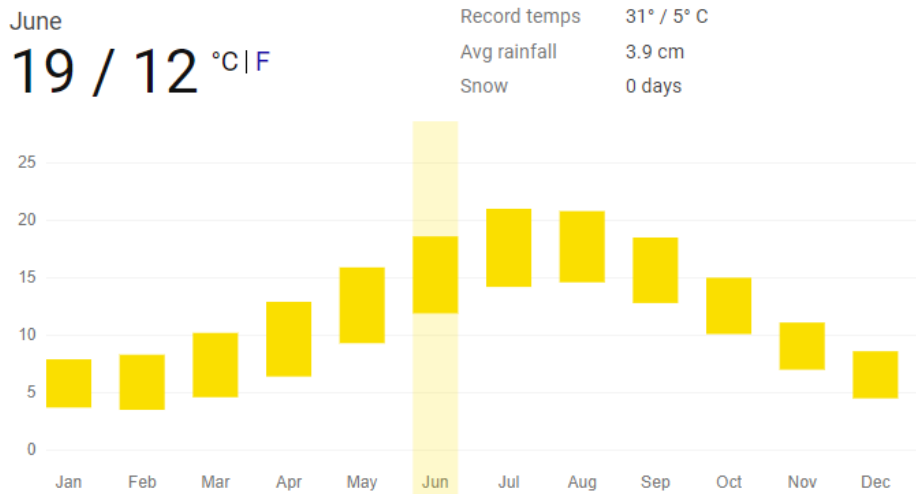
Rain 25 days  
Snow 0 days  
Avg temps 32° / 23° C



England temperature and rain fall throughout the year:

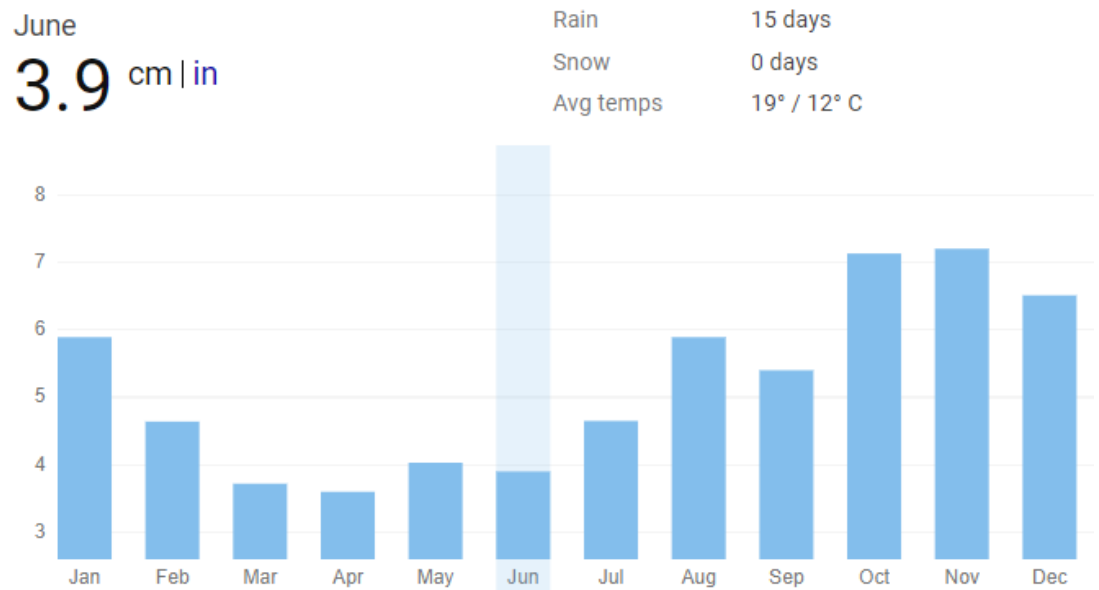
## Weather history for England

Average temperature



## Weather history for England

Average rainfall



What do you notice about the temperatures and rainfall of New Orleans compared to the temperatures and rainfall of England?

Natural disasters in New Orleans:

- ✓ Hurricanes
- ✓ Tornadoes
- ✓ Floods

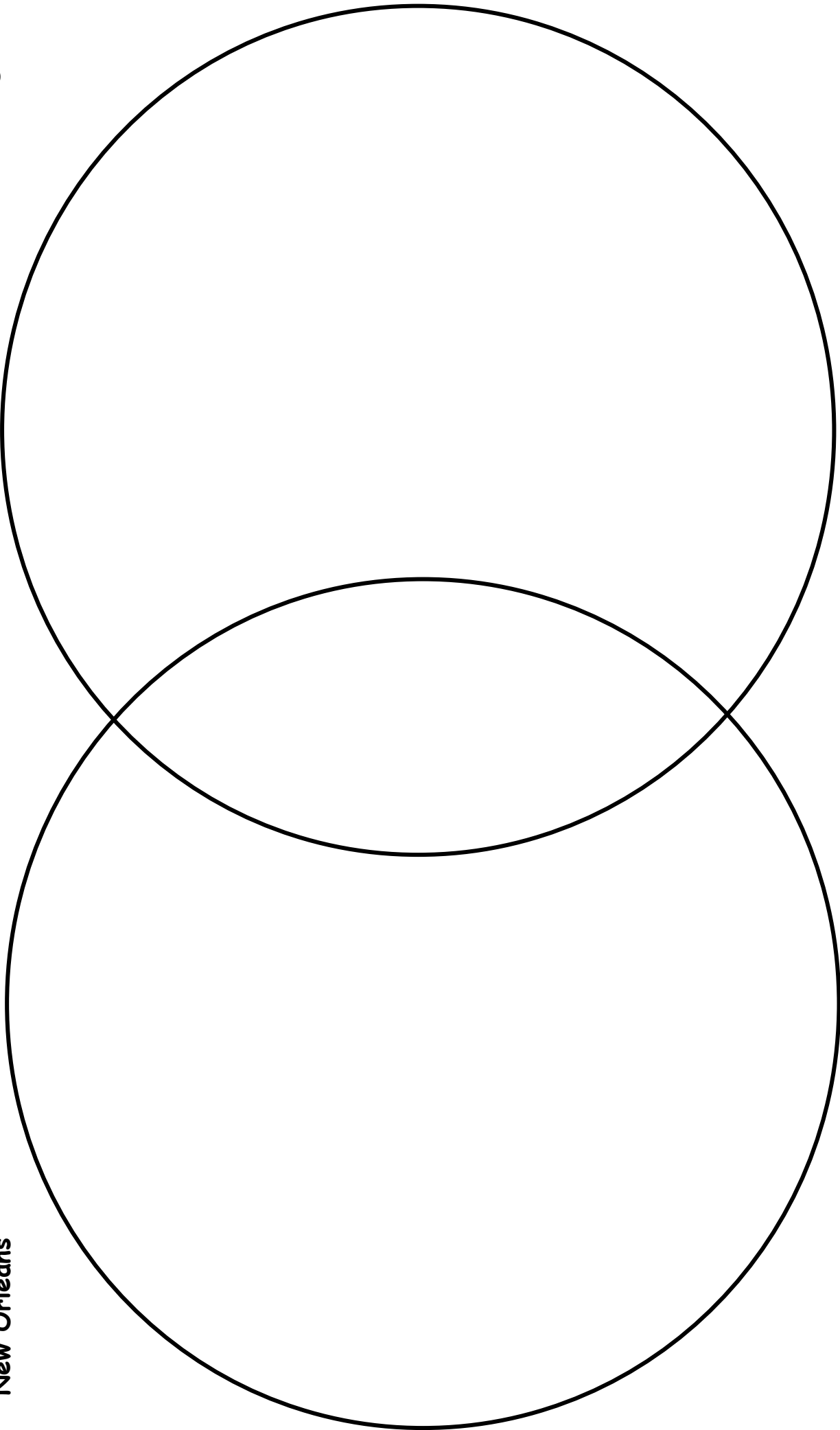


Comparing the Physical Features of New Orleans and

Farnborough

Farnborough

New Orleans



## Lesson Three – Food Technology (Burgers)

Using the burger recipes provided, or your own that you have found, make the burgers with a member of your family. Upload an image of your burger and a short paragraph stating whether you liked it or not. If needed, to suit taste and dietary requirements, you may alter the following recipes where needed. Your aim is to enjoy the whole process of making and eating your burger. These recipes are only a guide.

**Mexican Bean Burger:** <https://www.bbcgoodfood.com/recipes/mexican-bean-burgers-lime-yogurt-salsa>

### Ingredients

2 x 400g/14oz cans kidney beans, rinsed and drained

100g breadcrumb

2 tsp mild chilli powder

small bunch coriander, stalks and leaves chopped

1 egg

200g tub fresh salsa

150ml low-fat natural yogurt

juice ½ lime

6 wholemeal burger buns, sliced  
avocado, sliced red onion and salad leaves, to serve

**1.** Heat grill to high. Tip the beans into a large bowl, then roughly crush with a potato masher. Add the breadcrumbs, chilli powder, coriander stalks and ½ the leaves, egg and 2 tbsp salsa, season to taste, then mix together well with a fork.

**2.** Divide the mixture into 6, then wet your hands and shape into burgers. The burgers can now be frozen. Place on a non-stick baking tray, then grill for 4-5 mins on each side until golden and crisp. To cook from frozen, bake at 200C/fan 180C/gas 6 for 20-30 mins until hot through.

**3.** While the burgers are cooking, mix the remaining coriander leaves with the yogurt, lime juice and a good grind of black pepper. Split the buns in half and spread the bases with some of the yogurt. Top each with leaves, avocado, onion, a burger, another dollop of the lime yogurt and some salsa, then serve.



**Crisp Chicken Burgers:** <https://www.bbcgoodfood.com/recipes/crisp-chicken-burgers-lemon-mayo>

## Ingredients

4 chicken breasts  
3 slices white bread, toasted  
1 egg  
1 tsp Dijon mustard  
zest 1 lemon, juice from ½  
4 tbsp reduced-fat mayonnaise  
4 ciabatta buns, warm or toasted



## Method

1. Heat grill to high. Put the chicken breasts between 2 pieces of cling film and bash with a rolling pin until they're about half their original thickness. Whizz the toast in a food processor to rough breadcrumbs, then tip out onto a plate.
2. Beat the egg and mustard together in a bowl and season. Dip the chicken into the egg, let the excess drip back into the bowl, then press into the toasty breadcrumbs. Put under the grill on a flat baking sheet and grill for about 10 mins, turning once, until golden and crisp on both sides and the chicken is cooked through.
3. Beat the lemon zest, juice and lots of black pepper into the mayonnaise. Spread some of the mayo onto the bottom halves of the buns, top with a chicken breast and salad of your choice and serve.



**Cheeseburgers:** <https://www.bbcgoodfood.com/recipes/cheeseburgers-0>

## Ingredients

1kg minced beef

300g breadcrumbs

140g extra-mature or mature cheddar, grated

4 tbsp Worcestershire sauce

1 small bunch parsley, finely chopped

2 eggs, beaten

### To serve

split burger buns

sliced tomatoes

red onion slices

lettuce, tomato sauce, coleslaw, wedges or fries



## Method

**1.** Crumble the mince in a large bowl, then tip in the breadcrumbs, cheese, Worcestershire sauce, parsley and eggs with 1 tsp ground pepper and 1-2 tsp salt. Mix with your hands to combine everything thoroughly.

**2.** Shape the mix into 12 burgers. Chill until ready to cook for up to 24 hrs. *Or freeze for up to 3 months. Just stack between squares of baking parchment to stop the burgers sticking together, then wrap well. Defrost overnight in the fridge before cooking.*

**3.** To cook the burgers, heat grill to high. Grill burgers for 6-8 mins on each side until cooked through. Meanwhile, warm as many buns as you need in a foil-covered tray below the grilling burgers. Let everyone assemble their own, served with their favourite accompaniments.

**Challenge/Extension:** Create your own burger and write a recipe for it.