

Year 4 Home Learning 6.7.20-10.7.20 Week 14

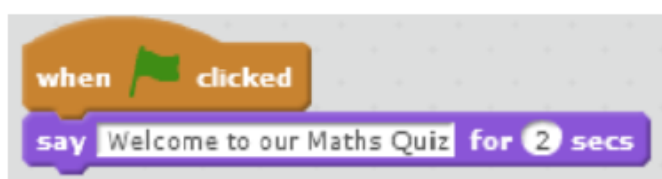
Topic Support Document

Use the resources and information provided to help you with your Topic tasks this week. You will be focusing on Computing and French.

Lesson 1 (Computing) – Scratch Quiz

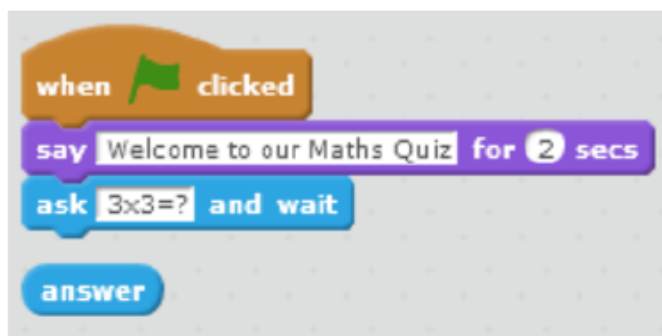
Using the prompts and website provided, create your own quiz on Scratch. This will be similar to the Maths quiz we made in school. Your quiz can be on any topic/area you want. Use the website link below to use the Scratch coding program.

<https://scratch.mit.edu/projects/editor/?tutorial=getStarted>



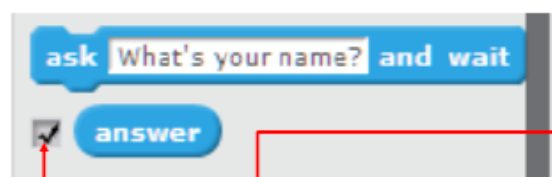
3, Welcome to the quiz

Explain that this program will mostly be one sequence of instructions from start to finish. Can pupils choose a good starting block and a way to welcome users to their quiz? Have they tested their code?



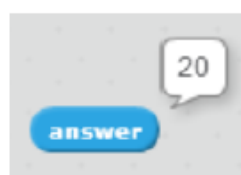
4, User input to ask the question

Drag the ask and the answer blocks out. Explain that this is a user input block. It puts in information from the person taking the quiz.



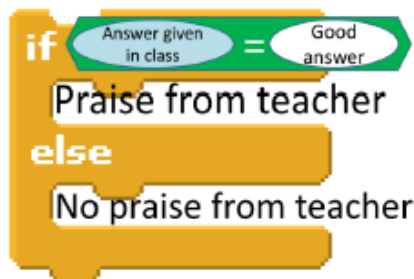
Now tick the answer block so that it is visible on the screen.

Explain that whatever is typed into the ask input block goes inside the answer block. Type in a Maths question that everyone will know the answer to and watch as it appears in the answer block after you tick to accept it.



You can also click on the answer box and a small speech bubble will appear showing what has been typed into the ask block.

User input box



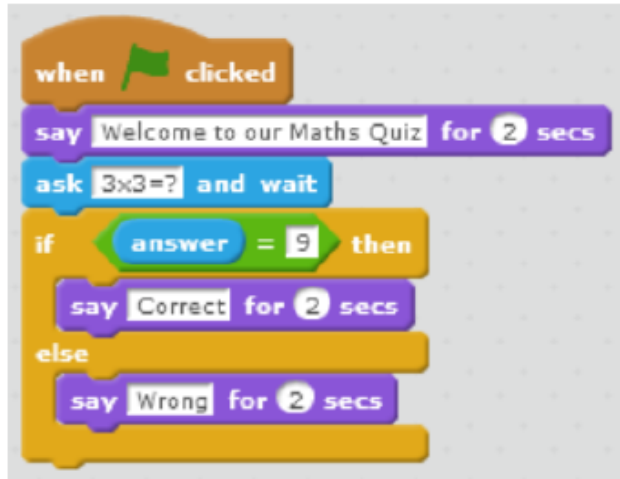
5, Selection

If this is the first time that pupils have met the idea of selection it is worth using some real world examples which you can find at

<http://code-it.co.uk/scratch/selectioninrealworld.pdf>

The last examples is important as it paves the way for the code. Make sure in the last example you draw out that equals means the same as.

Drag out these blocks and arrange them like this. Make sure you draw attention to the shape especially when inserting the equals block. Notice that the equals block goes inside the if else block and then the answer block goes inside the left hand side of the equals block.



Talk through the program line by line before running it to help pupils understand what is happening.

Pretend to be a user who gets an answer right. Pretend to type the answer and ask the pupils where the answer has gone into the code? (the blue answer block)

The program then checks to see if it is the same (point to equals sign) as the right answer this means that the condition has been met and only the top correct block is run. Do the same for a wrong answer pointing out that the answer is not the same as the right answer so only the else block is run.

6, Multiple Questions

Don't show pupils how to duplicate the blocks until they have done a few questions block by block.

Now demonstrate how to duplicate blocks by dragging out a single question and right clicking on the top most blue ask block and choosing duplicate. You must right click on the top block or not all the code will be duplicated.

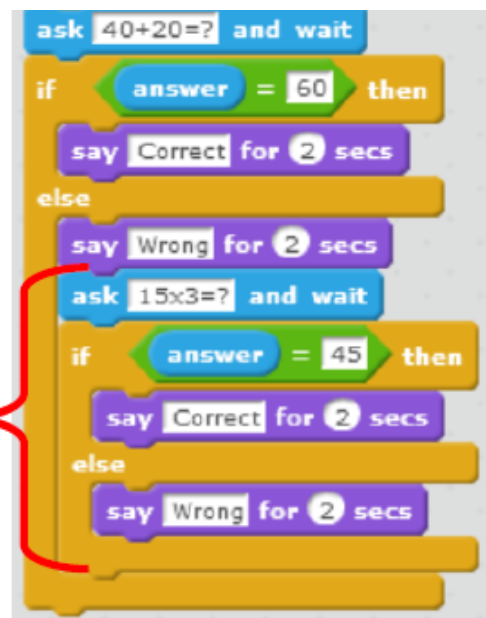


Common Bug

Once pupils have started to duplicate it is very easy to snap the question inside the bottom else part of the selection. Can they tell you when the second question would be asked?

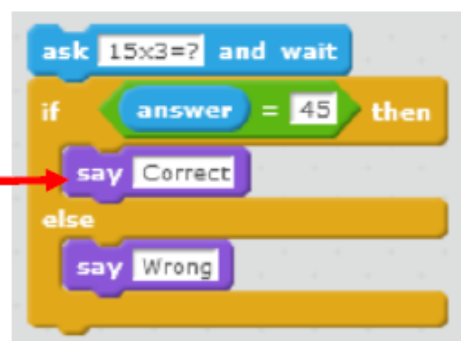
ANSWER Only if you got question 1 wrong.

Do ask the question though as I have had pupils tell me that they are giving the user another opportunity to answer the question. This indicates that they understand the principles behind selection.



Common Bugs

Another common error is to use say blocks without timings. This runs the say block so fast that the user can't see them at all. Comparing their code with yours is normally enough for most pupils to identify this bug.



Lesson 2 (French) - Food translations

Research some of your favourite foods in French and write the translations in the table.

Extension/Challenge: Write a sentence of what you would say in French, if you were ordering your favourite food. Use a dictionary or Google translate to help you were needed.

Food in English	French Translation
apple	pomme

Lesson 3 (French) - French Menu

Using your research on French food, create your own French menu for a restaurant or café. Make sure you complete it in French. It may help you to plan it in English first.

Things to consider:

- Design
- Food
- Prices (euros)
- Name of restaurant

Use the example of menus below to help you with your designs and layout.



<h1>Café Florentine</h1> <p>FINE FRENCH DINING</p>		
		
Small Plates <i>See specials board for today's fresh catch specials</i>		
SQUASH RAVIOLI	Antelope squash, shallot brown butter, and green apple chutney	\$10.00
LOBSTER RAVIOLI	lobster, lemon butter, and wilted spinach	\$16.00
SEARED LAMB MEDALLIONS	Rosemary, citrus, eggplant tapenade, and mint yogurt sauce	\$14.00
ASH YUNA	Sesame encrusted seared tuna steak, white wine reduction, jasmine rice	\$18.00
MINT BEEF WELLINGTON	Mushroom puree, sautéed spinach, and port wine sauce	\$14.00
SEAFOOD RISOTTO	Arborio rice, cream, and fresh seasonal seafood	\$16.00
CRÊPE FLORENTINE	Spinach, caramelized onion, three cheeses in a crepe with balsamic reduction	\$11.00
Entrees <i>Served with Graines val d'Ai, steamed vegetables, or fresh medley</i>		
DELMONICO	Hand-cut 20 oz bone-in top loin steak topped with a pink peppercorn, cognac, and herb reduction	\$17.00
NEW ORLEANS BOUILLABASSE	White prawns, Andouille sausage, mirepoix and Cajun cream sauce served over red rice	\$9.00
COHO SALMON	Crisp roasted wild salmon with charred kumpat pods	\$17.00
DUCK	Crisp roasted organic duck breast topped with Champagne vinaigrette, potato and pickled red onions	\$16.00
OREGON TROUT	Sautéed fresh bowfin trout with tarragon butter sauce, parsley and caramelized shallots	\$18.00
VEAL SCALLOPINI	Thinly pounded grilled veal stuffed with yellow peppers, San Marzano tomatoes and ricotta salata	\$17.00
LOBSTER MACARONI & CHEESE	Crayons, Irish Cheddar, and Colby cheese, tiny shrimp and chunks of Maine lobster baked with heavy cream and parmesan pasta	\$16.00
		

Menu

Baked New Zealand Mussels
Famous New Zealand mussels baked with special toppings
Small \$10 Regular \$20 Large \$30

Calamari
Deep fried squid rings, served with tartar sauce
Small \$10 Regular \$20 Large \$30

Crispy Squidlets
Squid heads fried to a golden crisp, served with sweet and sour sauce sprinkled with chili flakes
Small \$10 Regular \$20 Large \$30

Buffalo Wings
Chicken wings glazed with zesty tomato sauce, served with blue cheese dip
Small \$10 Regular \$20 Large \$30

Chicken Lollies
Breaded chicken lollies fried until golden crisp, served with honey mustard sauce
Small \$10 Regular \$20 Large \$30

<h1>La Papillon</h1>	
CHEF SPECIALS	
	CRÊPE AU FROMAGE DE CHÈVRE \$11 Crêpe baked with goat cheese, spinach and prosciutto, garnished with a red brandy cream sauce
	CREVETTES SAUCE BOURSIN \$13 Shrimp sautéed with sun-dried tomatoes, corn and leeks in a garlic, herb cream sauce
	CHAMPIGNON PORTABELLA AUX QUATRE FROMAGES \$12 Grilled mushroom stuffed with swiss, brie and parmesan cheeses, over a blue cheese sauce
	MOULES MARINIÈRES À L'ACRÈME \$10 Mussels steamed, with or without cream, in garlic wine sauce
	ESCARGOTS BOURGUIGNON \$11.5 Snails in garlic parsley butter
	SAUMON FUMÉ \$13.5 smoked salmon garnished with field greens, capers and shallots
	