

Year 7 Transition: English

Your Task: Using descriptive techniques, write about a memorable moment from Primary school.

You might write about:

- A school trip
- A particular lesson
- A memorable assembly



To successfully describe your memorable moment, you will want to apply descriptive methods, such as:

- Adjectives
- Verbs
- Adverbs
- Similes
- Personification
- Onomatopoeia



E N G L I S H

R. E. A. D.

Reading Enhancement and Development

At Beacon Hill we pride ourselves in being **active** readers. In order to actively read we must always be asking ourselves questions:

'What does the writer mean here?' 'Where is this character?'
'Will this character survive?' 'What will happen next?'

Task: Read this extract from Roald Dahl's 'The BFG' and aim to answer the 'active reader' questions.

Question to author. What do you want to know about Sophie and the 'Big Friendly Giant'?

'brain-boggling'. **In other words...**

Predict. Where do the giants spend most of their time?

It was a brain-boggling sight. The giants were all naked except for a sort of short skirt around their waists, and their skins were burnt brown by the sun. But it was the sheer size of each one of them that boggled Sophie's brain most of all. They were simply colossal, far taller and wider than the Big Friendly Giant upon whose hand she was now sitting. And oh how ugly they were! Many of them had large bellies. All of them had long arms and big feet. They were too far away for their faces to be seen clearly, and perhaps that was a good thing.

Colossal. **In other words...**

Predict. Do you believe the giants will be kind? Why do you think this?

To actively read, we use three different techniques...

Predict

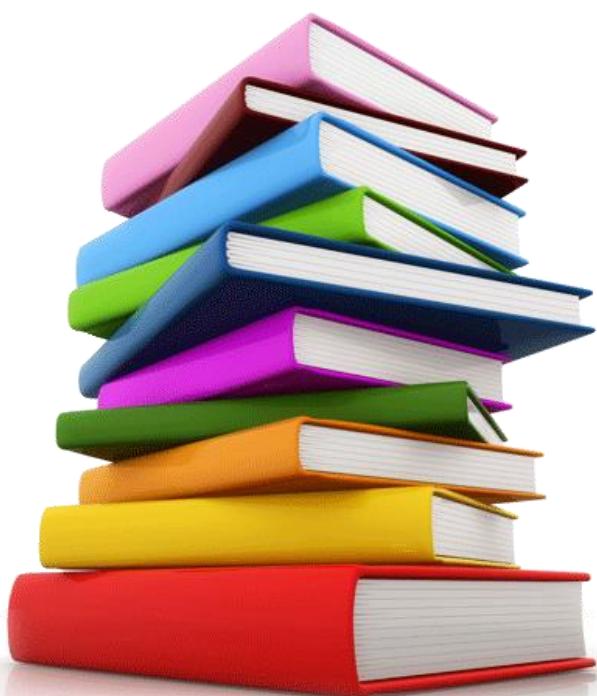
Guess something which will come up in the future of the text.

In other words...

Put the writer's words more simply – what do they mean?

Question to author

If the writer was in the room, what would we ask them?::



Here are some recipes to have a go at cooking.
MAKE SURE YOU HAVE ADULT SUPPORT.
Send us any pictures of your culinary creations!

Flapjacks

- 120g porridge oats
- 60g softened butter
- 60g light brown sugar
- 1-2 tbsp golden syrup



1. Heat oven to 200C
2. Mix everything really well in a bowl.
3. Grease baking tin and pour mixture in pushing everything down with the back of a spoon.
4. Cook for 10 mins until golden brown.

Mixture will be soft when it's removed from the oven. This is normal and will harden as it cools.

Cookies

- 115g butter, softened
- 55g caster sugar
- 140g plain flour
- 40g chocolate chips



1. Heat oven 180C
2. Beat the butter and sugar or until fluffy
3. Mix in the flour and chocolate chips with your hand on till you have a dough
4. Roll the dough into walnut sized balls and flatten with your palm
5. Put them on to a baking tray slightly apart and cook for 10-12 min

Pancakes

- 100g self-raising flour
- 50g caster sugar
- 1 egg
- 4 x 15ml milk
- Pinch salt



1. Mix dry ingredients
2. Add egg
3. Beat in milk 15ml at a time.
4. Heat up pan on med/low heat with no oil.
5. Pour in some mixture

When you begin to see air bubbles on the top of the pancakes you can now turn them over.

Chocolate Brownies

- 200g caster sugar
- 115g butter, melted
- 30g cocoa powder
- ½ tsp vanilla extract
- 2 eggs
- 115g plain flour
- Pinch baking powder
- Pinch salt



1. Heat oven to 180° C
2. Mix the ingredients in the order above.
3. Pour mixture into a greased tin
4. Cook for 10-15 mins

Allow to cool in tin before slicing and serving

Cheesecake

- 250g digestive biscuits
- 100g melted butter
- ½ tsp vanilla extract
- 600g full fat soft cheese and
- 100g icing sugar
- 284ml pot of double cream



1. Crush biscuits into crumbs
2. Mix with melted butter, then firmly press into a greased cake tin.
3. Chill in the fridge for 1hr
4. Mix cheese, vanilla and icing sugar until smooth, then spoon mixture over a biscuit base.
5. Leave to set in fridge overnight.

Sugar Doughnuts

- 250 g plain flour
- ½ tsp of salt
- 70g cold unsalted butter
- 1 tsp of baking powder
- 408ml milk



1. Mix all the ingredients apart from the milk. Until it looks like a breadcrumb texture.
 2. Slowly add the milk - *you may not need it all.*
 3. Create a firm-ish dough.
 4. Roll out to about 1 cm thick. Cut doughnut shapes (*you can use 2 circle cookie cutters*)
 5. In a pan/fryer heat oil
 6. Slowly add the doughnuts in and flipping over every so often, fry until golden brown.
- Take out, and then dip in sugar.