These activities and ideas are based around the book “Zog” by Julia Donaldson.

All activities could be done without the book!
Other stories to read, enjoy and link our activities to.
Flying practice

Zog makes various attempts to fly and always remembers to practise just like his teacher tells him to.

It’s time to be dragons!
Can you time your flights?
**Talking Together**

Set out your flight plan! Get timing!

<table>
<thead>
<tr>
<th>Flight</th>
<th>Time taken</th>
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<tbody>
<tr>
<td>Around the room</td>
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<tr>
<td>Around the downstairs</td>
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<tr>
<td>Around the upstairs</td>
<td></td>
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<tr>
<td>Around the house</td>
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<td>Around the garden</td>
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<td>Around the park</td>
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Flying doctor biscuits

Lots of us have been doing baking recently. We know how helpful the flying doctors were to everyone in the story.

Use your skills in weighing and measuring to make flying doctor biscuits. Who could you bake these for.
Gingerbread People

Ingredients (A grown up)

- 350g/12oz plain flour plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger 1 tsp ground cinnamon
- 125g/4½oz butter
- 175g/6oz light soft brown sugar
- 1 egg
- 4 tbsp golden syrup

To decorate - writing icing /cake decorations

(Colours that doctors/nurses/paramedics might wear.)
Talking Together – How to make your Gingerbread NHS

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl. Add the butter and stir until the mix looks like breadcrumbs. Stir in the sugar. (Use a food processor if you have one to make it easier.)

2. Lightly beat the egg and golden syrup together, add to the mixture until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes.

3. Preheat the oven to 180°C/160°C Fan/Gas 4. Line two baking trays with greaseproof paper.

4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread people shapes and place on the baking tray, leaving a gap between them.

5. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing. Who will you make?
Find your inner Dragon

Tell me a dragon is full of beautiful detailed illustrations and language about each dragon. Each dragon in this book is unique to each person. What would your Dragon be like?
My dragon is made from the sun and the stars.
Sparkled with stardust, all night he follows the silver moon-path across the sky.
My dragon is snaggle-toothed, fierce and brave.
My dragon is a sky dragon.
Together we ride to the secret music of the wind.
Tell me about your dragon.
Learning through Play

A helping hand to where our activities link in our schemes and the EYFS.

Reception - Notes and guidance

Summer Progression

Development matters - Shape space and Measure 40-60

Can describe their relative position such as ‘behind’ or ‘next to’.

Orders two or three items by length or height.

Orders and sequences familiar events.

Measures short periods of time in simple ways.

Early Learning Goal - Shape Space and Measure

Children use everyday language to talk about size, weight, capacity, position, distance, time and money to compare quantities and objects and to solve problems. They recognise, create and describe patterns.

They explore characteristics of everyday objects and shapes and use mathematical language to describe them.