

Year 4 Newsletter 3.7.26

Dear Parents/Carers

We hope those of you who were able to come along to our Sports' morning today enjoyed the event! All the children did really well and we hope they enjoyed themselves. They had a well-deserved ice pop this afternoon! This term's curriculum map (with more information about topics covered) can be found on our website on the 'curriculum' tab, then 'curriculum overview'.

This Week

We started the week on Monday by watching the Year 6 Leavers' performance of 'Charlie and the Chocolate Factory' which got the week off to a really positive start! On Tuesday morning, the children spent some time with their new Year 5 teacher. We hope they enjoyed getting to know Ms Prioli and Mr Goodchild a little more! We also celebrated British Values Day on Thursday and were visited in assembly by David Simmons MP who gave a talk on British Values.

Next Week

In Maths, the children will be starting a new topic on 'Statistics'.

In English, we will be carrying on with our character description based on one of the giants from 'The BFG' by Roald Dahl.

Homework

New spelling words and Maths homework will be given out on Tuesday 7th July for a test and completion by Monday 13th July.

Reading

Reading records should be signed by an adult once a week. The children should record 5 entries per week, which includes the **page numbers they have read each time** and the title of the book they are reading. Please ensure that your child is recording the page numbers they have read each time they read so that we can see how much they are reading at home.

Notices and Reminders

Please ensure your child's PE kit is in school each day and that all clothes are clearly labelled. Both our PE sessions are outdoors during the summer term.

We have set the children a home learning task linked to Food Technology. We are asking them to bake some biscuits and then adapt the recipe with a chosen ingredient(s). The task was given to the children this week and it should be stuck in their Homework Books. A copy of this is attached to the newsletter.

Next week

On Monday, we have Empathy Day organised by Mr Lewington. This will involve the children in different activities where the focus will be on understanding empathy and what it looks like in practice.

Have an enjoyable weekend.

Elm (Mr Lewington) - elm@whiteheath-jun.hillingdon.sch.uk

Maple (Mrs Mendez) - maple@whiteheath-jun.hillingdon.sch.uk

Beech (Miss Cook) - beech@whiteheath-jun.hillingdon.sch.uk



Year 4 Newsletter 3.7.26

Kind regards

Miss Cook, Mr Lewington and Mrs Mendez

Reminders/deadlines/ key dates for next week

Monday	Tuesday	Wednesday	Thursday	Friday
Empathy Day for Years 3-5	pm PE for Elm, Beech and Maple	Elm – Library Elm – PE	Beech – Library	Maple - Library Beech/Maple – PE

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Year 4 DT Home Learning Task – Adapting a recipe

As part of the children's Design Technology learning, we are asking the children to complete a baking task at home. This will involve adapting a basic biscuit recipe and considering how their chosen adaptation changes the taste/smell/texture/appearance of their creation.

Ingredients

250g butter, softened

140g caster sugar

1 egg yolk

2 tsp vanilla extract

300g plain flour

Method

STEP 1

Mix the butter and sugar in a large **bow**l with a **wooden spoon**, then add the egg yolk and vanilla extract and briefly beat to combine.

STEP 2

Sift over the flour and stir until the mixture is well combined – you might need to get your hands in at the end to give everything a really good mix and press the dough together.

STEP 3

For basic vanilla biscuits: Pre-heat the oven to 180C/160C fan/gas 4. Chill the dough for 20 - 30minutes, roll out and cut out shapes as above. Bake on a non-stick baking tray for 10-12 minutes until pale golden. Carefully transfer to a wire rack to cool and crisp up.

The children need to:

1. Make a batch of the biscuits then divide the mixture into two BEFORE BAKING.
2. Select the ingredient(s) that will be added to adapt half of the mixture. Suggestions are: chocolate chips, sprinkles, spices, food colouring, food flavouring, chocolate chunks, dried fruit, cocoa powder, honey, oats).
3. Add the ingredient(s) to half the mixture then bake both batches (so that the two batches can be compared).

Children should document their experience by providing the following:

1. An explanation of why they have chosen the ingredient(s).
2. Pictures of the making process.
3. A picture of them holding the final product.

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4. A short review from someone who has tried the biscuit, explaining what they thought of the biscuit's taste, smell, texture and appearance.

This home learning task is due into school by Friday 10th July 2026.

Thank you for your support.

The Year 4 Team

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