Home Learning TV – Lesson Plan – 15 September 

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| **Segment lesson planning details** |  | | | |
| Title for segment: | Matariki- Waiting for Rēwana Bread | | | |
| Year levels *(e.g. Yrs1 – 3)*: | Year 1 | | | |
| NZC learning areas: | **English**   * Recognise and identify ideas within and across texts.   **Social Sciences (level 1, Social Studies)**   * Understand how the cultures of people in New Zealand are expressed in their daily lives. | | | |
| Purpose of lesson:  (What learners will learn) | **Students will:**   * read this story to find out what happens when Mahi and Aunty make rēwana bread. * make meaning by using more than one source of information | | | |
| Success Criteria – students will be able to:  (how they will know when they have learnt it) | i **Students will be able to**:   * tell what happens when Mahi and Aunty make rēwana bread * understand how to make meaning of a text by using more than one source of information | | | |
| **Segment content/context details *(as appropriate)*** | | | | |
| Māori specific content i.e. the learning draws on Mātauranga Māori: | tikanga (traditional Maori bread making)  Whanaungatanga: working together and learning together | Pacific specific content i.e. the learning is focused on Pacific knowledge: | | Talanoa: Let students talk  Teu le va:   * We are all connected * Creating space for the relationships * Taking care of the relationship |
| **Segment production details** | | | | |
| Equipment requirements: | TV screen for PowerPoint images, whiteboard for writing, photos, blu tack | | | |
| Copyright requirements:  Please be specific: Source: (*Seven Sizzling Sausages* by Sam Smith –url link to the source), intended use (to demonstrate alliteration), Length (timings for video clips) | Action Song about the Stars: Rachel Watson( presenter) has given permission for it to be used i[*https://l.facebook.com/l.php?u=https%3A%2F%2Fyoutu.be%2FKMkxx5EU4fU%3Ffbclid%3DIwAR22hfFxN88zB\_WE7nNuRzrtE\_hVdX8Bsapw468v1gBm\_Sw6wWcqc4sJuMM&h=AT3qu3cZf3sC0KZx0B6384JPQoLSgaqG5MpHOFMZHKIFofe8Jy4Kv9iKtHLzoRFTpoMzyhZ4sO2o4bMrrMhFlLGhuQ1L7cIierdMEl4yzsTTgjhqx3xDjMxWYU9Eb6Nj9KSGrm0I*](https://l.facebook.com/l.php?u=https%3A%2F%2Fyoutu.be%2FKMkxx5EU4fU%3Ffbclid%3DIwAR22hfFxN88zB_WE7nNuRzrtE_hVdX8Bsapw468v1gBm_Sw6wWcqc4sJuMM&h=AT3qu3cZf3sC0KZx0B6384JPQoLSgaqG5MpHOFMZHKIFofe8Jy4Kv9iKtHLzoRFTpoMzyhZ4sO2o4bMrrMhFlLGhuQ1L7cIierdMEl4yzsTTgjhqx3xDjMxWYU9Eb6Nj9KSGrm0I)***2.45 mins*** Music from Love to Sing  Bread by Bernadette Wilson Ready to ReadShared book( to check for information)  Waiting for Rēwana Bread by Kiwa Hammond Ready to Ready Blue level ***3.02 mins*** | | | |
| **Segment links and attachments *(list all links to recordings or attachments, the source and confirm that copyright permissions are granted)*** | | | | |
| Links to recordings /resources | Powerpoint:[Waiting for Rēwana bread HLTV - Model](https://docs.google.com/presentation/d/1rotsVNqvoYE66xxkwf7d6QwMwNmxUEBmCDldlUI8O_g/edit#slide=id.p1) | | | |
| Attachments | Printable Slideshow for whiteboard - [Waiting for Rēwana bread](https://drive.google.com/drive/u/0/folders/1e0MCyeW83iMiSQVsMlqthm5ptanZ9u3q) | | | |
| **Segment plan content** | | | | |
|  | Teaching and learning activities linked to purpose | | High level script (key points/questions) | |
| **Activate**: Activating prior learning, knowledge of contexts and relationships | Link back to the action song that was introduced two lessons ago  *Slide 2* | | Morena, good morning. Welcome to our session today.  It’s getting closer to Matariki, when the stars will shine bright in the night sky, let’s sing the touch the stars song to warm up. Ready, stand up, e tu, find yourself space so you can move.  **(\*\*\*ROLL VT\*\*\*)**  i<https://l.facebook.com/l.php?u=https%3A%2F%2Fyoutu.be%2FKMkxx5EU4fU%3Ffbclid%3DIwAR22hfFxN88zB_WE7nNuRzrtE_hVdX8Bsapw468v1gBm_Sw6wWcqc4sJuMM&h=AT3qu3cZf3sC0KZx0B6384JPQoLSgaqG5MpHOFMZHKIFofe8Jy4Kv9iKtHLzoRFTpoMzyhZ4sO2o4bMrrMhFlLGhuQ1L7cIierdMEl4yzsTTgjhqx3xDjMxWYU9Eb6Nj9KSGrm0I> **2.45 mins**  **(\*\*\*CAMERA ON\*\*\*)**  Whewww! All that exercise will help us to think more clearly.  Because it is going to Matariki soon, lots of families will be planning fun things to do with our families, like planning a special breakfast. What do you like to eat for breakfast? Some people like to have bread or toast. **(\*\*\*ADLIB\*\*\*)**  **(\*\*\*POWERPOINT FF\*\*\*)** **Slide 2** Today, we are going to read a story about a girl called Mahi who makes bread with her aunty. The story is called “Waiting for Rēwana Bread”. I wonder how long Mahi has to wait?  How long do you think? We can see her waiting patiently while the bread cooks in the oven. Do you watch food cooking in the oven at home sometimes? It’s so hard to wait isn’t it, especially when you can smell all the delicious smells as the food cooks!  We are reading this story to find out what happens when Mahi and Aunty make rēwana bread. Have you ever had rēwana bread? I wonder if Mahi has ever made Rēwana bread before? Let’s see if we can find that out as we read the story. | |
| **Learn**: Introducing learning  Reinforce routines, provide multiple exposure to concepts, and strategies. Scaffolding learning | *Slide 3*  *Slide 4*  *Slide 5* | | **(\*\*\*POWERPOINT FF\*\*\*) Slide 3 (\*\*\*ROLL VT\*\*\*) 3:02 mins**  **(\*\*\*ON CAMERA\*\*\*)**  Do you know I think I can even smell the delicious rēwana bread!  So let's see if we found out the answers to our questions? We wanted to find out if Mahi had made rēwana bread before? What do you think? Have a korero with your whanau and decide what you think together? (pause)I agree too. I think this is the first time Mahi had made rēwana bread because she didn’t know that rēwana bread was made with potatoes. So she is learning something new.  You know something? I always thought that bread used an ingredient called yeast to make it rise, so it was a real surprise to me to find out that potatoes do the same job as yeast. **(\*\*\*POWERPOINT OS \*\*\*)** **Slide 4**  One way to check out if this is true is to see if I can find it in another text to prove it is correct. I found another book about bread you may be familiar with. You may have seen this book at school. Your teacher may have read it to you.  I read page 5 of that book and it said the same as our story today. This shows that you can get information from lots of different places.  **(\*\*\*POWERPOINT FF\*\*\*) Slide 5**  Listen while I read this page.9 (read the page) Ah, here it says that potatoes can make bread rise too. That's something new I have learnt today. How about you? Did you already know that potatoes can make bread rise? But it takes a long time to happen doesn’t it- up to a few days before the bubbles appear. As readers it is good to check out information in other places just to check what we already know is right.  Did you notice how this page also told us how to make rēwana bread. So with what we have read in ‘Waiting for Rēwana Bread’ and this text, we can put the steps in the right order. | |
| **Respond**: Providing opportunities to use and practice | *Print off slideshow pictures to arrange on the whiteboard.*  *Sing” This is the way we stir the bread, stir the bread, stir the bread, early in the morning. while acting out the*  *Process.*  *reference to this link to get the tune*  [*https://www.youtube.com/watch?v=4XLQpRI\_wOQ*](https://www.youtube.com/watch?v=4XLQpRI_wOQ)  *Slide 6*  *Slide 7*  *Slide 8*  *you have to boil the potatoes in little water and then mash them up with the sugar.* | | **(\*\*\*ON CAMERA\*\*\*)** I have some pictures here that came from the HeiHei Kai Five programme when they made rēwana bread. Let’s see if we can put them in the right order.  **(\*\*\*WHITEBOARD\*\*\*) (\*\*\*ADLIB\*\*\*)**  *(arrange the pictures in the order below)*  Step 1: Boil the potatoes in water  Step 2: Mash with some sugar and flour  Step 3: WAIT! until it bubbles  Step 4: Mix more flour and water  Step 5: Knead the bread  Step 6: Bake in the oven  **(\*\*\*ON CAMERA\*\*\*)**  *(invite students to join in with the actions as we sing together)*  I know a song that goes like this…… This is the way we   * peel the spuds * mash them up * bubble up * mix more flour * knead the bread * watch it bake * cut the bread   Let's look and see what rēwana bread looks like when it is finally cooked.  **(\*\*\*POWERPOINT FF\*\*\*) Slide 6**  It looks delicious especially with butter when it comes straight out of the oven. Can you imagine what it will smell like? **(\*\*\*ADLIB\*\*\*)**  **(\*\*\*ONCAMERA\*\*\*)**  Do you think Mahi would have got to taste the bread straight from the oven? I think so. Let's check with the story again to see what it tells us.  (**\*\*\*POWERPOINT FF\*\*\*) Slide 7**  It looks like Mahi and Aunty are about to have the rēwana bread with a cup of tea. There's the teapot and look! Can you see the butter? Mahi says she is ready. So much waiting but I bet it was worth it in the end! Do you think so?  By reading this book we have learnt a lot about making rēwana bread haven't we? We found out what Mahi and Aunty did to make the rēwana bread and the steps you take. We also know they both sat down and ate the bread together. We looked at the book’ Bread ‘ which also showed us about how you use potatoes to make the bread rise. And our lovely pictures came from the Heihei video about rēwana bread. I think we have been really clever today in the way we have used different texts to help us learn. We can also learn from our whanau just like Mahi did with making rēwana bread with her aunty.  This has been exciting learning today and I am thinking I would like to try making some rēwana bread at the weekend. Maybe you would like to do so as well  **(\*\*\*POWERPOINT FF\*\*\*)Slide 8(\*\*\*ADLIB\*\*\*) *(****Read it out)* | |
| **Share**: Learner and parent reflection on learning and engagement and what they can do next |  | | If you haven't tasted rēwana bread before, you could ask your whanau if you could make some together. Remember you will have to wait a few days for the dough to rise before you can cook it. You will find the recipe and the instructions on the HeiHei Kai Five website just search for rēwana bread. If you do decide to make rēwana bread or maybe even fried bread, I would love to see photos of the bread and more importantly you eating it.  That’s the end of our learning today.  See you again soon. Mā te wā. | |