

Activity 1



Animal Word Search

Can you find all the hidden words below?

A	H	B	E	W	A	E	A	R	T	A	I	L	P	FANG
P	T	O	A	S	A	L	A	N	T	L	E	R	F	TUSK
W	A	G	R	I	A	N	T	E	N	N	A	L	I	MANE
G	A	G	R	N	I	E	H	A	T	F	T	W	N	TALONS
G	A	F	G	G	L	L	A	A	F	G	H	B	N	FLIPPER
L	R	N	E	N	U	I	B	U	A	I	O	R	A	WING
L	I	T	S	A	A	T	T	E	S	L	R	W	M	TRUNK
W	E	A	A	F	T	I	U	K	A	L	E	A	A	GILLS
C	T	G	N	L	B	H	E	E	A	S	P	P	N	PAW
L	K	R	N	R	O	R	E	E	U	E	P	T	E	WEB
A	R	A	U	A	E	N	L	R	I	K	I	T	S	BEAK
W	K	N	E	N	E	T	S	W	P	H	L	E	I	FIN
E	O	F	E	B	K	A	T	U	S	K	F	R	M	CLAW
I	E	T	L	A	L	A	L	B	A	E	A	T	W	HORN

Activity 2

Cat Word Search

Can you find all the hidden words below?

E	R	R	L	R	T	R	L	N	N	L	G	L	R	KITTEN
U	C	S	I	A	F	R	I	E	W	I	R	O	N	FLUFF
G	U	S	T	P	T	U	A	I	O	O	O	R	E	LIONS
N	D	H	T	R	E	P	T	N	E	N	W	D	T	TAIL
O	D	O	E	H	A	T	E	W	M	S	L	T	T	GROOMING
T	L	R	R	G	P	Y	S	N	E	P	W	O	I	TOM
E	E	T	F	L	U	F	F	F	Y	A	T	M	K	SHORTHAIR
U	F	H	W	T	L	R	F	W	I	W	P	N	I	TIGERS
M	G	A	R	R	W	L	A	R	R	S	O	I	N	GROWL
O	G	I	N	H	I	S	S	S	R	E	G	I	T	TONGUE
S	E	R	O	C	W	H	I	S	K	E	R	S	R	CUDDLE
P	A	N	T	H	E	R	P	R	M	T	E	H	I	PAWS
T	K	G	N	I	M	O	O	R	G	E	O	G	W	PANTHER
R	I	T	E	S	T	E	M	E	I	P	P	A	H	HISS

Activity 3



Instructions

Here's a simple recipe for a Homemade BBQ Chicken Burgers

Things you will need:

4 skinless
chicken
breasts



4 rashers
of bacon



4 large
burger
buns



For the Marinade

4 tablespoons
tomato ketchup



4 tablespoons
brown sauce



2 teaspoons
of clear honey



2 crushed
garlic cloves



For serving with the burgers

Lettuce



Onion



Tomatoes



Wash hands before beginning

1. Pre heat the oven to 200 degrees Celsius
2. Slice up the lettuce, tomato and red onion so that all preparation is ready for serving. Once sliced, cover with cling film and place in the fridge
3. Using another mixing bowl, mix all of the marinade ingredients together (ketchup, brown sauce, honey and garlic)
4. Add the chicken into the marinade ensuring that the whole chicken breast is submerged and seasoned
5. Place the chicken on a baking tray and cook for 20 minutes, after 10 minutes and turn over and continue to cook
6. Before taking the chicken out, cut through one of the chicken breasts to ensure that the chicken is cooked thoroughly (Tip: if the chicken is still pink when you cut into the breasts, this means that it is still raw and will need placing back in the oven)
7. 5 minutes before the chicken is due to come out, cook the bacon rashers using a non-stick frying pan until they are crispy
8. Take the cut lettuce, tomato and onions out of the fridge and assemble the burgers ready for serving

Resources



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