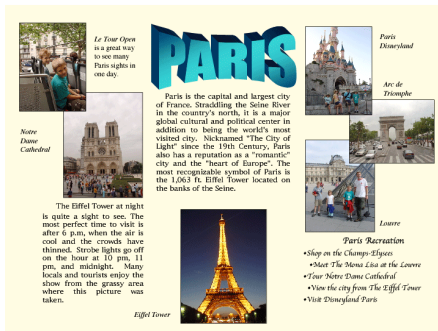


## Homework Grid - Year 3 Autumn Term 2- Europe - Countries in Europe and their famous landmarks

Choose one of the six homework ideas below to do as your Topic homework for this term (one is the minimum, if you'd like to do more than one grid you're more than welcome to). The following websites have lots of information about mountains and landmarks within Europe: [Mount Vesuvius Facts For Kids - All About Mount Vesuvius - Kidz Feed](#) , [Mont Blanc Facts for Kids \(kiddle.co\)](#) , [Mount Olympus Facts for Kids \(kiddle.co\)](#), [Notre-Dame de Paris Facts for Kids \(kiddle.co\)](#) , [10 facts about the Colosseum! - National Geographic Kids \(natgeokids.com\)](#) and [Royal Palace of Madrid Facts for Kids \(kiddle.co\)](#)

1. Research a capital city within Europe and create a leaflet all about that City.



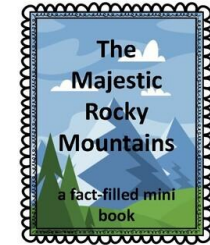
2. Make your own model of a European landmark. For example The Leaning Tower of Pisa, the Colosseum or the Eiffel Tower.



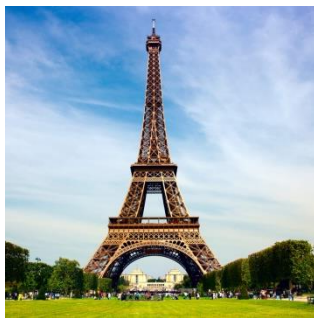
3. Research famous mountains within Europe and create a mini booklet including interesting facts with pictures.



Mount Vesuvius



4. Research a landmark within Europe and create a fact sheet/poster of all the information you find. Make sure it is eye-catching and full of facts and information.



5. Research a country within Europe and write the recipe of a traditional dish you may eat. Draw an image at the end of the recipe of the chosen dish and/or make the dish.

### Easy paella

Prep: 10 mins Cook: 30 mins Easy Serves 4



#### Ingredients

1 tbsp olive oil  
1 onion, chopped  
1 tsp each hot smoked paprika and dried thyme  
300g paella or risotto rice  
3 tbsp dry sherry or white wine (optional)  
400g can chopped tomatoes with garlic  
900ml chicken stock  
400g frozen seafood mix  
1 lemon, juiced, ½ cut into wedges  
handful of flat leaf parsley, roughly chopped

#### Method

**Step 1** Heat the olive oil in a large frying pan or wok. Add the onion and soften for 5 mins.  
**Step 2** Add the smoked paprika, thyme and paella rice, stir for 1 min, then splash in the sherry, if using. Once evaporated, stir in the chopped tomatoes and chicken stock.  
**Step 3** Season and cook, uncovered, for about 15 mins, stirring now and again until the rice is almost tender and still surrounded with some liquid.  
**Step 4** Stir in the seafood mix and cover with a lid. Simmer for 5 mins, or until the seafood is cooked through and the rice is tender. Squeeze over the lemon juice, scatter over the parsley and serve with the lemon wedges.

6. Write a postcard from a European destination including what you have seen, activities you have done and food you have eaten.

