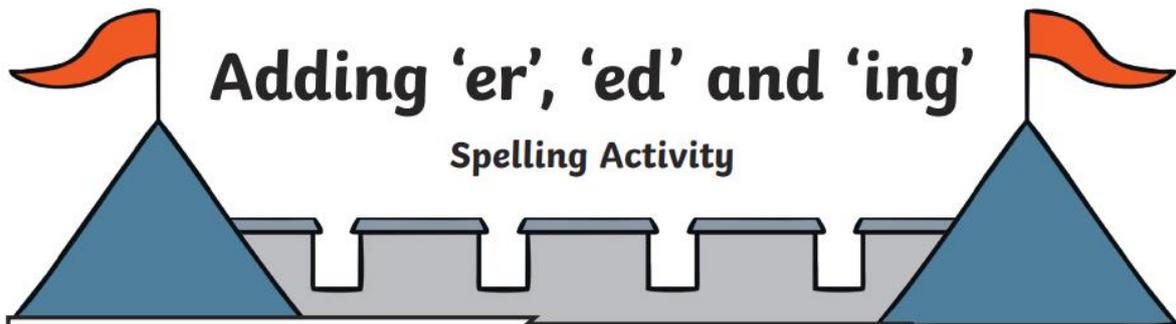


English – Year 1

Complete the following activities by copying them into your homework books.



Adding 'er', 'ed' and 'ing'

Spelling Activity

1. Fill in the missing words.

Yesterday I _____ football with my friends.

I am _____ hard at school today.

Jacob is _____ next to Marcus at the table.

Last week I _____ on a project with my sister.

My Dad was the best _____ at the disco.

We were short of one netball _____ for our team.

Last night I _____ to a great song.

Holly and James are _____ in the pool with Mum.

_____ is my favourite hobby.

My brother is a very hard _____ at school.

dancer
danced
dancing
player
played
playing
worker
worked
working
sitting

2. Can you complete these calculations?

work + ed = _____

work + ing = _____

work + er = _____

play + ing = _____

play + er = _____

play + ed = _____

...but what happens here?

dance + er = _____

dance + ed = _____

dance + ing = _____



Adding 'er' and 'est'

1. Fill in the table below.

| root word | add 'er' | add 'est' |
|-----------|----------|-----------|
| tall | _____ | _____ |
| quick | _____ | _____ |
| thick | _____ | _____ |
| light | _____ | _____ |
| fast | _____ | _____ |
| fresh | _____ | _____ |
| bright | _____ | _____ |
| cold | _____ | _____ |
| warm | _____ | _____ |

2. Choose 3 of the words from the table and put them into sentences.

Don't forget capital letters and full stops!

1. _____

2. _____

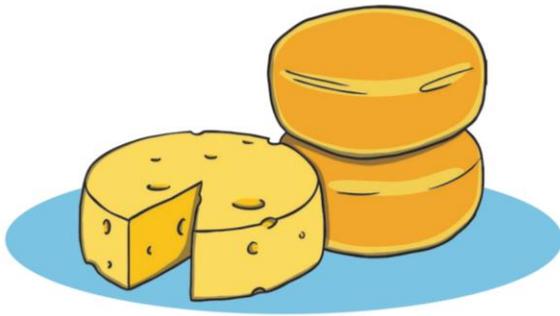
3. _____

Turning Milk into Cheese

10 Cheese is made using milk. The milk of goats and
20 pigs can be made into cheese but most cheeses that
29 you would buy at your local supermarket are made
32 from cow's milk.

42 At the cheese factory, the milk is warmed in large
51 pots before a substance called rennet is added. This
60 makes the cheese go lumpy and slowly makes it
62 turn solid.

70 After that, other ingredients are added that change
82 the colour and taste of the cheese. It is often left to
92 age before being packaged up to be sold in shops.



Quick Questions



1. What is added to the cheese to make it go solid?



2. Which adjective has the author used to describe the pots that the milk is warmed in?



3. Why are other ingredients added to the cheese?



4. Why do supermarkets stock so many different kinds of cheese?
