

MUSIC MADE SIMPLE

YEAR 5

IPC UNIT TITLE: **BAKE IT!**

SPRING TERM (2) LESSON 1 2 3

CONTENT	TEACHING AND LEARNING
Musical learning	<ul style="list-style-type: none"> • choreograph actions for a song to perform to an audience • compose music in groups, using the musical devices such as ostinati
Resources	(a) WHO STOLE THE COOKIES...? (Sing Up) (b) PowerPoint: BAKE IT! lyrics for both parts (c) PowerPoint slide: BAKE IT! Chime bar part + paper copies (d) PowerPoint: BAKE IT! untuned percussion part plus paper copies (e) PowerPoint slide of BREADMAKER'S BALLAD (f) mp3 audio files: BAKE IT; BREADMAKER'S BALLAD (g) Chime bars sets (try to have all 6 sets) (h) Untuned percussion
Introduction/ warm up	WHO STOLE THE COOKIES FROM THE COOKIE JAR? Play the performance track with displayed lyrics and join in.
Main part of the lesson to include some aspects of: <i>Singing</i> <i>Composing</i> <i>Performing</i> <i>Listening</i> <i>Appraising</i>	1) Display the lyrics and revisit BAKE IT! singing the <u>main</u> song with the tuned and untuned percussion parts until the ensemble is secure. 2) Play the mp3 recording of the <u>descant sung part</u> , inviting pupils to sing along. This single descant verse is sung to all 4 verses of the main song 3) Play the mp3 recording of <u>both parts sung together</u> . Divide the class into two halves and try singing the song with the descant. 4) Perform the whole song with all parts. 4) Display the lyrics of BREADMAKER'S BALLAD and singalong to the tune of the Hokey Cokey. 5) Allocate different parts of the song to groups of pupils and ask them to choreograph hand jive moves to dramatise the words
Ideas for revisiting in the week:	Work on the BREADMAKER'S BALLAD towards achieving a really joined-up and polished performance.

BREADMAKER'S BALLAD Tune: The Hokey Cokey

You need a great big bowl
To hold the flour
Now add some yeast and water
And you leave it for an hour.
The dough should all have risen
To be twice its former size
Can you believe your eyes?

This dough requires some kneading
Pushes, pulls and gentle squeezing
Squidging dough is really pleasing
Now choose the shape you want to make!

You could have dainty rolls
Or twisted plaits?
A French stick or baguette or
Try a cottage loaf that's fat
Perhaps you'll sprinkle seeds on top
Perhaps you'd like it plain
Leave it to rise again!

Your bread's so appetising
Worth the wait for all the rising
Gobbled up – it's not surprising
Bread freshly-baked is yum, so yum!