



## Phase 1 Phonics

Phase 1 Phonics activities help develop speaking and listening skills before learning to read and write in Reception. It is important **not** to work on Reception level phonics before your child is secure in Phase 1. **These 3 activities focus on orally blending and segmenting sounds in words.**

See the separate [Nursery Mark Making](#) page for ideas for mark making at home.

### Orally Blending and Segmenting

For the next few weeks we are working on *orally* blending and segmenting sounds and words. This is an essential stage to achieve before children can start to *read* blended letters and sounds:

**Segmenting** means, saying words out loud, broken down into the sounds that make up the word, e.g. cat is segmented into “c – ahh – tt”. Ask, “Which sounds can you hear in **cat**?” Answer, “I can hear c, ahh, tt”.

**Blending** means saying words out loud by running together or blending together the sounds that make up a word e.g. c – ahh – tt blended together makes “cat”. Ask, “What word is this? **c ahh tt**?” Answer, “It’s cat”.

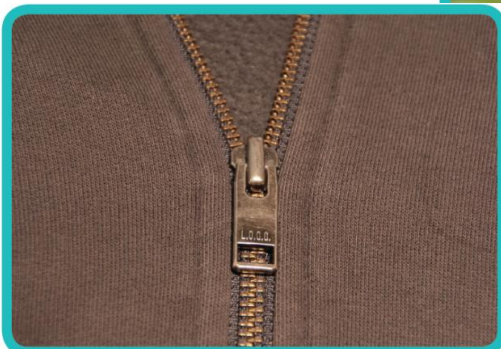
Remember: these oral blending and segmenting activities are about hearing and saying sounds in words – this is not about knowing the written letter (the ‘grapheme’) that matches the sound, nor is it about trying to read the sounds.

## 1. Sound out things they want

You could encourage your child to sound out things they need to ask you for, e.g. "Can you do up my z-i-p please?" or "Can I have a b-i-s-cuit?" You could do this yourself too when you ask them if they want something, "would you like some m-i-lk?", "What do you want for t-ea?".

Show your child the pictures below and see if they can segment the name of each one. E.g. b-oo-t for boot, c-oa-t for coat:

**Ask your child to segment the name of each of these items (e.g. b –oo- t):**



## 2. Making cakes!

Similar to activity 1, you could use this fairy cake recipe with your child and break up some of the words in the instructions and ingredients into syllables and sounds. Your child will need to blend the words back together to follow the steps!

e.g. Please pass me the “su-gar” (make sure you say the syllables the same as they sound in the word, i.e. shu-gah).

Now we add the fl - ou - r. You need to st - ir the mix. Use a sp-oo -n etc.

### Fairy Cakes

**Ingredients**  
100g caster sugar  
100g softened butter (for cakes)  
200g softened butter (for icing)  
100g self-raising flour  
2 eggs  
1 teaspoon vanilla extract  
200g icing sugar  
Food colouring, sprinkles, marshmallows or any other decorations that you fancy

**Equipment**  
Oven  
Fairy cake tray with room for 12 fairy cakes  
12 fairy cake cases  
Large mixing bowl  
Small mixing bowl  
Wooden spoon  
Fork  
Icing bag

**Method**

1. Turn the oven on at 180°C or gas mark 4.
2. Put a paper fairy cake case in each hole of your fairy cake tray.
3. Put the sugar and 100g of butter in the large mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.
4. Sift the flour into the bowl. This gets rid of any horrid lumps and make the flour nice and airy so you have light fairy cakes. Fold the flour into the sugar and butter.
5. Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.
6. Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.
7. Divide the cake mixture out evenly between the 12 fairy cake cases.
8. Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.
9. Whilst the fairy cakes are cooking, wash and dry the large mixing bowl. Add the remaining 200g of softened butter to the bowl. Sift the icing sugar into the butter and mix together. The icing should be smooth and creamy. You can add a drop of food colour at this point if you want coloured icing.
10. Put the icing into the bag, ready to ice the cakes.
11. Once the fairy cakes have cooked, let them cool completely in the tray. When the cakes are cool, pipe the icing onto each fairy cake. Letting the cakes cool fully stops the icing from melting!
12. Decorate the cakes with your choice of sweets and sprinkles!
13. Serve your yummy fairy cakes and enjoy!

### 3. Bead Slide

The bead slide is a fantastic tool to use when teaching phoneme segmentation. They are so simple to make. You say a word and the child moves the bead for every sound they hear in the word. Below is a picture of what a bead slide looks like and a list of words you could try together.



#### Words with 2 Phonemes (2 sounds)

- am a-m
- ash a-sh
- at a-t
- tea t-ea
- pay p-ay
- tie t-ie
- up u-p
- zoo z-oo

#### Words with 3 Phonemes

- and a-n-d
- ant a-n-t
- bet b-e-t
- bed b-e-d
- bug b-u-g
- book b-oo-k
- beach b-ea-ch
- cat c-a-t
- cup c-u-p
- pig p-i-g

#### Words with 4 Phonemes

- crab c-r-a-b
- flag f-l-a-g
- lamp l-a-m-p
- post p-o-s-t
- sand s-a-n-d
- float f-l-o-a-t
- drop d-r-o-p
- stop s-t-o-p

**Any questions please email to us at:  
[Mrs Timmins email](#) or [Mrs Rudge email](#)**

**Or send your pictures to us in a message on ClassDojo.  
If you aren't on ClassDojo yet, please [email](#) so we can send you the link.**