

Frey 2nd Digital Learning

Hello parents and students!

3/13/20

Due to the closing of our school, we have created some assignments for you to complete at home to continue learning digitally. We have included both digital and paper assignments to accommodate all learners. The login information for all sites can be found on the Second Grade Resources page below. Due to the structure of our blogs, all websites will need to be typed in versus hyperlinked. Please have your student follow the daily assignment chart. As we want students to continue a structured day, be mindful of pacing of assignments. If you feel your child needs extra work at the end of each day, you may refer to other websites such as Dreambox, sheppardsoftware, Brainpop, Makinvia, Prodigy, Raz-Plus, Biblionasium, etc. Please reach out to your teacher via email if you have any questions or concerns about the assignments. All teachers may be reached via email during the hours of 9:00-10:30 AM. Emails should be limited to questions regarding curriculum assignments only. All reading assignment quizzes will be viewed by the teacher the following day. Any assignments that require pictures to be sent in via email, or uploaded into Seesaw, will be viewed the following day as well. For now, please rip out and hold onto all math workbook page assignments for students to turn in upon return.

Sincerely,
Second grade teachers

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Digital Resources – 2nd Grade

Please check individual teacher blogs for updated information.

Cobb Digital Library/ MackinVia

Use this single login to access AMAZING resources like Britannica Elementary Encyclopedia, Brain Pop, Biblionasium, and so much more!

<http://cobb.mackinvia.com/>

Username:
firstname.last@students.cobbk12.org
Password: computer password

Biblionasium

Virtual Reading Log for students. Log books read and complete classroom and school-wide challenges. Also available through Cobb Digital Library.

www.biblionasium.com

Log in with Destiny

Username: student number
Password: computer password

seesaw

Online Assignments

1. Open <https://web.seesaw.me/>
2. Students enter their code (see handout)

Office 365 – OneDrive – Word, Power Point, Sway, Spark, etc.

Visit www.cobbk12.org

Click Parents

Click Office 365 Login

Username:
firstname.last@students.cobbk12.org
Password: computer password

Clever

Online Access to Studies Weekly, Dreambox, Freckle, Math Textbook, Science Textbook, Brain Pop, etc.

Open www.clever.com/in/cobb/

1. Select your school.
2. Login with school number as the username and password

Dreambox for Math

<https://play.dreambox.com/login/xe2y/crs>

See login card for information

GET EPIC

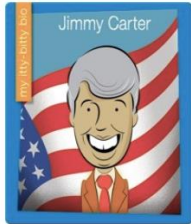
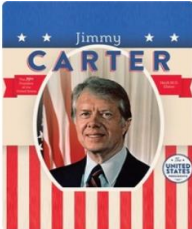
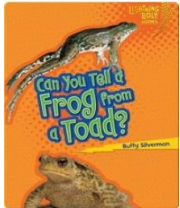

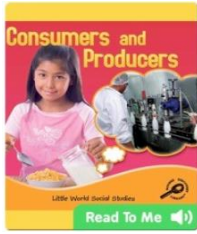
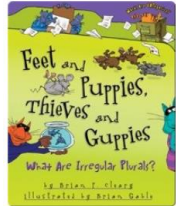
Online Assignments

1. Open <https://getepic.com/students>
2. Students enter class code: specific to teacher

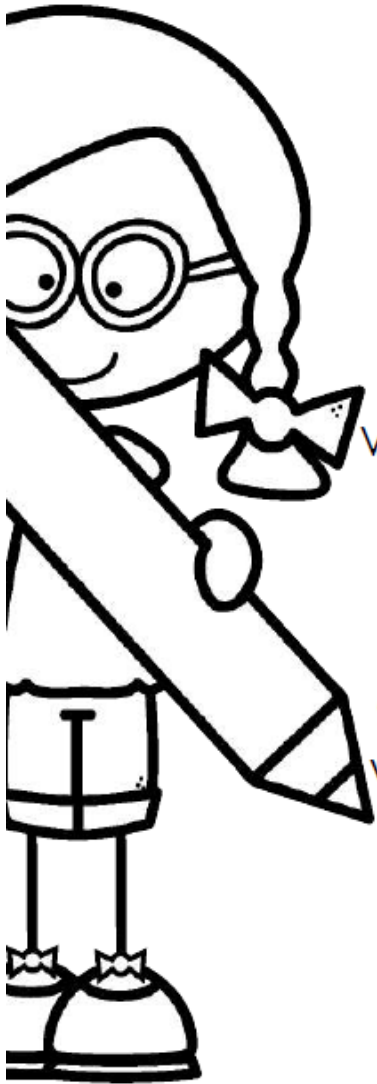


Second Grade Digital Learning- March 16-20, 2020

In addition to the required assignment in this chart, you can also access MackinVia, other books on GetEpic.com, Dreambox (math), and SheppardSoftware.com.

Subject	Monday March 16	Tuesday March 17	Wednesday March 18	Thursday March 19	Friday March 20
Phonics- s, es, ies Watch the following phonics videos & refer back to them as needed during the week.	Pick a spelling tic-tac-toe activity.	Pick a spelling tic-tac-toe activity.	Pick a spelling tic-tac-toe activity.	Pick a spelling tic-tac-toe activity.	Pick a spelling tic-tac-toe activity.
	https://www.youtube.com/watch?v=ID1OaD4FBqM https://www.youtube.com/watch?v=RhPubTi8GHQ https://www.youtube.com/watch?v=H2HzeOHBOqo https://www.youtube.com/watch?v=RMhMLSa5XGg			beaches, turkeys, pennies, bodies, foxes, wishes, plants, crashes, pockets, parties, dresses, mysteries, cheeks, pianos, peaches Bonus Words: *accidents *merchants Take a daily photo of your spelling activity and email it to your teacher.	
Reading/ Social Studies Read the following nonfiction book on GetEpic.com & complete the quiz at the end. →	My Itty Bitty Bio- Jimmy Carter 	Jimmy Carter 	Can you Tell a Frog From a Toad? 	Frog or Toad? 	Consumers & Producers 
Grammar: Context Clues	Day 1: Read aloud "How Chocolate is Made" two times.	Day 2: Locate & use crayons to underline the answers in the text "How Chocolate is Made"	Day 3: Answer questions 1-6 from yesterday's assignment using pencil. Send a photo of this completed assignment.	Use the Venn Diagram below to compare and contrast the GetEpic books "Can you Tell a Frog From a Toad?" and "Frog or Toad". Send a photo of this.	Read "Feet & Puppies Thieves & Guppies" & do the quiz. 
Math Complete the following pages in the "My Math" workbook Vol. 2	Chapter 8 Lesson 2 p. 490-492	Chapter 8 Lesson 3 p. 496-498	Chapter 8 Lesson 4 p. 503-506	Chapter 8 Lesson 5 p. 509-512	Chapter 8 Review p. 515-518

SPELLING TIC TAC TOE



Cheer your
Spelling words

Write your words
in a sentence

Write each word
and draw a
picture of it

Write your words
with RED vowels &
BLUE consonants

Write your words
in shaving
cream

Put your words
in ABC
order

Have an adult
give you a test and
write the words that
you missed 2 times

Cut out letters
from magazines
to spell your
words

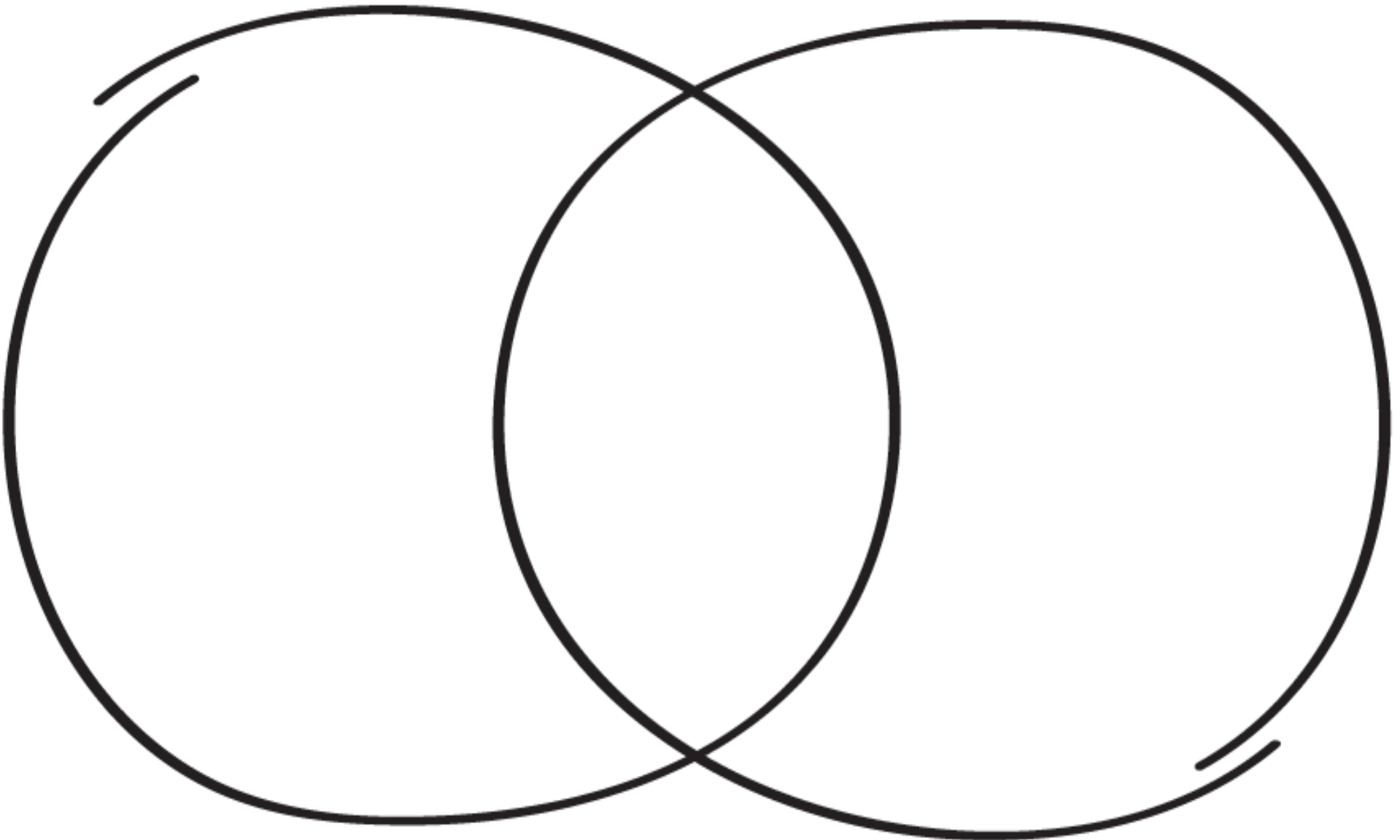
Play Look, Say,
Cover, Write,
Check with your
words

Name _____

Date Thurs. 3/19/20

Can you Tell a Frog From a Toad?

Frog or Toad?



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After completing this, take a photo & email it to your teacher.



Context Clues

Name: _____ Date: _____

How Chocolate Is Made

A favorite treat of many people is chocolate. Whether it is in cookies, cakes, candies, or drinks, most people love this **decadent** and delicious sweet. Have you ever wondered where chocolate comes from?

Chocolate begins by growing in cocoa pods. Farmers **harvest** these pods twice a year. When harvested, the cocoa pods are picked and cut open. A white pulp that has the cocoa beans inside is taken out. Next, the pulp is **fermented** in containers. This is when the pulp and beans are left out to break down. Fermentation helps develop the flavor of the chocolate.



Farmer harvesting cocoa pod

After five to seven days of fermentation, the cocoa beans are dried in the sun. Next, the beans are shipped all over the world to **chocolatiers**.



White pulp inside cocoa pod

Once the chocolatier receives the beans, he or she **roasts** them. Some chocolatiers roast their beans in ovens. Next, the cocoa beans have their shells removed. This process is called **winnowing**. The cocoa nib is left. Then, the cocoa nibs are ground into a paste. Soon after, sugar is added to the chocolate. Milk powder can also be added to make milk chocolate. Afterward, the chocolate is **tempered**. Tempering is when the temperature of the chocolate is raised and lowered to create crystals. This makes the chocolate shiny and firm. Most chocolatiers have a machine that does this.



Cocoa beans being dried

Lastly, the chocolate is poured into a mold. The mold can be shaped like a chocolate bar, hearts for Valentine's Day, or a bunny for Easter.

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The Baker

After completing this, take a photo & email it to your teacher.

Context Clues

1. What is the meaning of "decadent" as it is used in the first paragraph of the passage?

- a. sour
- b. bitter
- c. delightful
- d. chocolaty



2. Read these sentences from paragraph 2 of the passage:

Farmers harvest these pods twice a year. When harvested, the cocoa pods are picked and cut open.

What does the word "harvest" mean in paragraph 2? (Pick all that apply.)

- a. chop
- b. pick
- c. gather
- d. grow



3. What is the meaning of the word "fermented" in paragraph 2?



4. What is the meaning of the word "chocolatiers" in paragraph 3?



5. Read these sentences from paragraph 4 of the passage:

Once the chocolatier receives the beans, he or she roasts them. Some chocolatiers roast their beans in ovens.

What does the word "roast" mean in paragraph 4?



6. What is the meaning of the word "winnowing" in paragraph 4?

- a. The chocolate is poured into a mold.
- b. The shells are removed from the cocoa bean.
- c. Sugar and milk powder are added to the cocoa paste.
- d. The temperature of the chocolate is raised and lowered.

