

The Nescafé Care Homes

Activity Pack

AUTUMN/WINTER EDITION



NESCAFÉ

Sudoku

STARTER								
	1	3		9			5	2
	9	4	5	3		7		8
8			7	2	1	9		3
		6	9	8	7			4
	4			1				
						1	8	9
4		2			9			1
6	8		1				2	
5		1	8	4			9	

INTERMEDIATE								
	9	5				4		
3			9				7	
7		4			3			9
	4			5		8		
			1		7			
		6		9			5	
6			2			9		4
	5				4			2
		3				6	8	

EXPERT								
					9			2
							1	4
1	3			5				7
		5	6					
	6		2	9	7		4	
					3	6		
9				7			8	1
4	8							
2			9					

ELITE								
5				8				1
			6		3			
		4		2		3		
	2						3	
7		3		9		8		5
	1						2	
		6		4		9		
			8		1			
8				3				4

Sudoku is a fun puzzle where you fill a 9x9 grid with numbers from 1 to 9. The goal is to make sure that every row, every column, and each smaller 3x3 square has all the numbers from 1 to 9, without any repeats. Some numbers are already filled in to help you get started, and you use those as clues to figure out where the rest of the numbers go!

Word Search

E	L	U	E	S	P	R	E	S	S	O	S	E	W	S
V	M	C	K	J	M	L	A	T	T	E	F	B	A	M
S	M	R	O	A	S	T	I	N	G	S	T	I	R	H
H	O	T	Z	N	T	X	O	C	G	F	H	T	M	F
N	C	B	P	K	V	J	E	B	O	J	Y	O	T	E
E	H	R	C	G	R	E	K	L	J	F	P	W	H	L
S	A	E	R	A	R	J	R	V	S	O	F	C	P	G
C	Q	W	E	L	W	O	E	S	V	I	P	E	M	H
A	A	B	M	A	I	Z	U	C	A	Q	P	I	E	F
F	D	F	A	U	G	R	F	N	O	T	M	U	H	A
E	E	L	Y	G	S	V	O	M	D	M	I	V	N	R
B	C	V	M	H	X	B	E	A	N	S	F	O	J	O
I	A	D	J	T	X	Z	I	V	F	S	X	O	N	M
G	F	H	K	E	U	M	R	C	O	S	Y	C	R	A
C	N	W	R	R	S	F	R	O	T	H	M	R	U	T



Espresso
Comfort
Latte
Mocha

Brew
Beans
Roasting
Conversation

Froth
Aroma
Crema
Sip

Decaf
Nescafe
Warmth
Laughter

Cosy
Coffee
Stir
Ground

Spot the Difference



Find and circle the 10 differences
between the two illustrations

Coffee Walnut Cake

For the cake:

225g butter or reduced fat butter spread suitable for baking

225g golden caster sugar

4 large eggs, at room temperature

55g ground almonds (optional)

2tbsp NESCAFÉ® Gold Blend, dissolved in 3tbsp boiling water, then cooled

25g chopped walnuts

225g self-raising flour

For the filling:

150g reduced fat butter spread, or butter, softened

150g golden icing sugar, sieved

1tbsp NESCAFÉ® Gold Blend dissolved in 1tbsp boiling water

For the icing:

1tsp coffee liquid reserved from the above

150g icing sugar, sieved

25g chopped walnuts

Equipment:

Deep loose-based cake tin

Check the ingredients for allergens before use.

This is our ultimate coffee and walnut cake!

Moist coffee sponge, soft coffee buttercream and drizzled with a coffee glaze and topped with walnuts.



SERVES: 10



COOK TIME: 55MINS

Step 1

Preheat the oven to 180°C, (160°C for fan ovens) Gas Mark 4. Grease and base line the cake tin.

Step 2

Place the sponge ingredients except the walnuts into a large mixing bowl and beat until light and creamy with an electric hand mixer.

Step 3

Fold in the chopped walnuts and spoon the mixture into the tin. Bake for about 45-50 minutes, or until well risen and a skewer comes out clean.

Step 4

When the cake is cold, beat the ingredients for the filling together in a bowl until you have a soft buttercream. Split the cake into two or three layers and then sandwich back together with the filling.

Step 5

Gradually mix the coffee liquid into the icing sugar, adding more water, in drops, to form a thick icing. Spread the icing onto the centre of the cake and coax it to the sides. Sprinkle with walnuts if using and leave to set.



Make a Poppy

Step 1

Print the template onto paper or a thin white card.
Or alternatively use the template as a guide to trace the shapes onto red card.

Step 2

Carefully cut out the items along the dashed line.
Place a small hole in the centre of each item and then gently fold the petals in half.

Step 3

Using glue, make a small dot at the centre of one of the larger petals and place the other large one on top in the opposite direction (*fig.1*). Then repeat this with the smaller two petals on top, making sure that none of them are facing in the same direction (*fig.2*).

Step 4

Glue on the centre dot before pushing the split pin through, spreading it out on the reverse to secure everything in place (*fig.3*).

Step 5

Wrap your pipe cleaner around the arms of the split pin before flipping your poppy over to add the final details!

Step 6

Grab your black marker and draw some lines out from the black centre to add the finishing touches to your poppy (*fig.4*).

fig.1

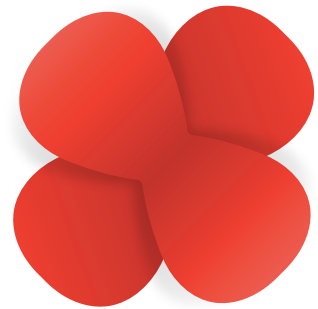


fig.2

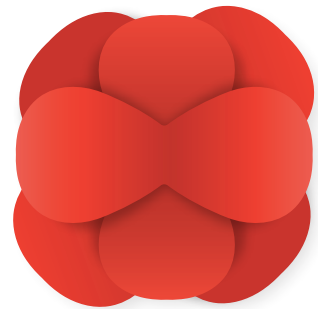


fig.3

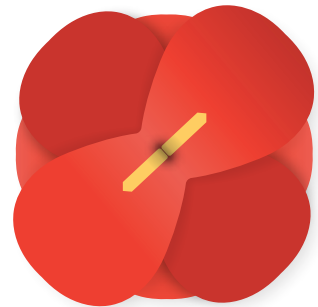


fig.4

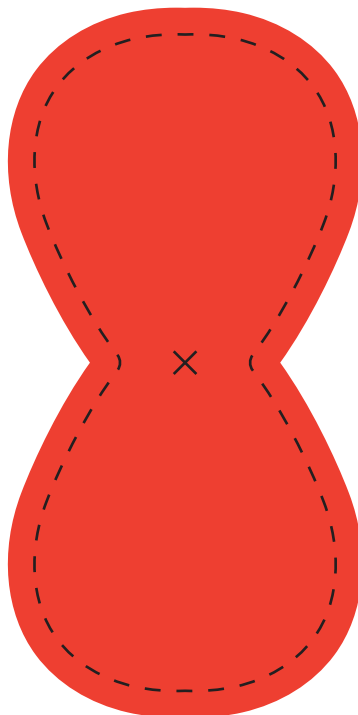
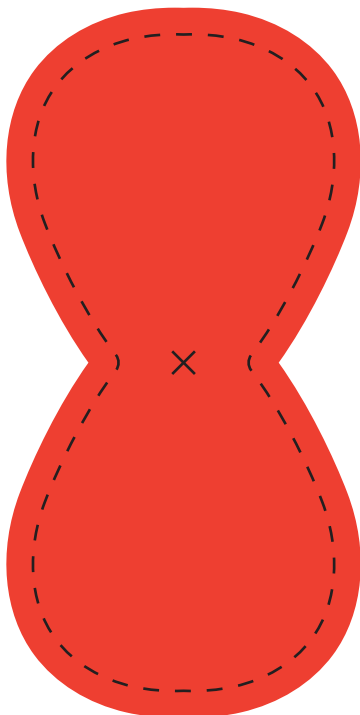
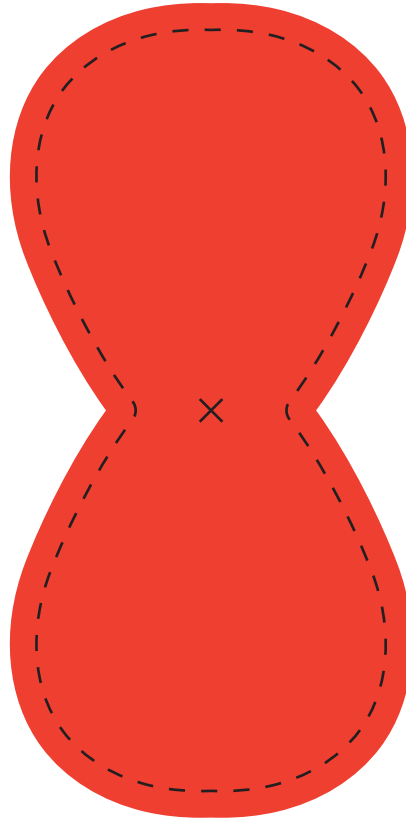
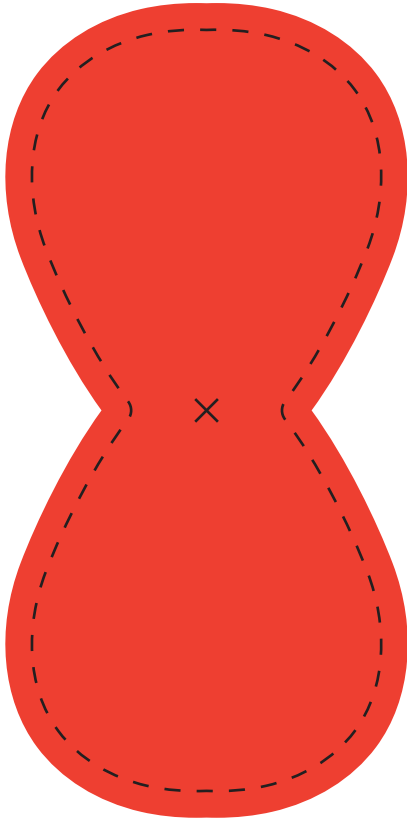


Items Needed:

- White card / paper
- Pipe cleaner / stem wire
- Glue
- Scissors
- Paper fasteners / split pins
- Black Marker

PRINTABLE TEMPLATE

Cut along on the dashed line



Coffee Trivia

Question 1

Which Italian dessert is made from alternating layers of ladyfingers soaked in a coffee-liqueur mixture, mascarpone cheese, and chocolate?

Question 2

What sweet ingredient, often white or brown, do people add to coffee to make it taste sweeter?

Question 3

D'oh! What popular sweet treat, often paired with coffee, is a favourite of a famous yellow cartoon character?

Question 4

What is the Italian term for a coffee drink made with espresso and steamed milk?

Question 5

Coffee beans are found inside a fruit that is typically what colour?



Test your coffee-themed general knowledge with
this fun quiz with questions for all ages!

Question 6

Which German composer of "Ode to Joy" was known for his obsession with coffee, reportedly requiring exactly 60 beans for his daily cup?

Question 7

Which "B" comes after the words baked, coffee, and butter to complete the names of some food and drink ingredients?

Question 8

Which country, known for its significant role in the global coffee industry, produces approximately one-third of the world's coffee, making it the top coffee producer ahead of Vietnam and Colombia?

Question 9

What savoury ingredient is traditionally blended into coffee and tea by Himalayan populations in Nepal, Tibet, and northern India?

Question 10

The whimsically named Babyccino, a kid-friendly version of a Cappuccino, has just one main ingredient. What is it?

Question 11

The British chef Jamie Oliver recommends adding 500ml of coffee to what saucy, spiced, meat and bean dish?

Question 12

What word means the movement of water through rock to a geologist and through coffee grounds to a barista?

Make a Decoration

Make a range of decorative baubles! Using your choice of patterned or coloured paper, they are perfect for celebrating any occasion.

Step 1

To make 1 bauble, cut out 8 identically sized circles of your patterned or coloured paper. Fold your paper circles in half.

Step 2

Start gluing your circles together, half of one circle should be glued to half of another (fig.1). Repeat this for all of your the circles, pausing before gluing the final halves together.

Step 3

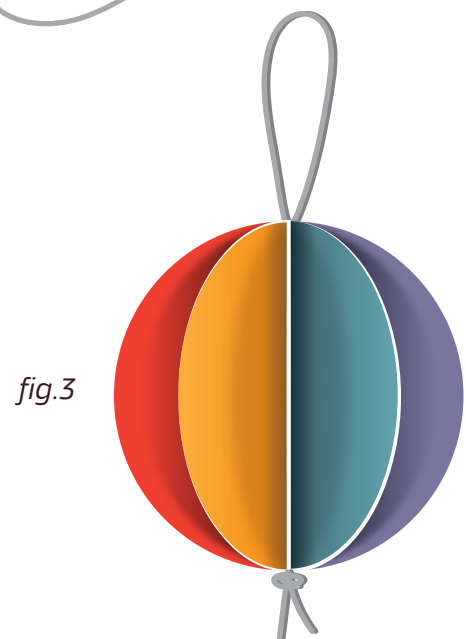
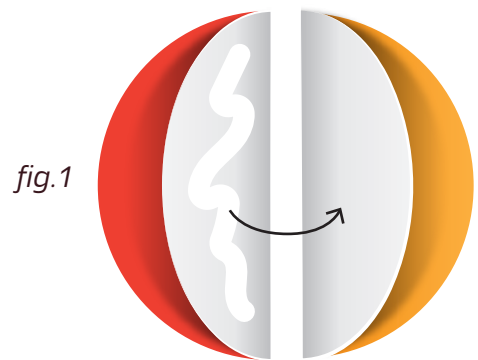
Cut a length of string, roughly 3-4 times the length of your circles. Fold it in half and tie a not in the bottom (fig.2).

Step 4

Place the string in between the final leaves of the circles. Once the string is in place glue the remaining circles together (fig.3).

Step 5

That's it, hang your baubles and enjoy your celebrations!



Items Needed:

- Patterned paper
- String / yarn
- Circular item to use as a template (the bottom of a coffee mug will work perfectly!)
- Scissors
- Glue stick

Answers

Sudoku

STARTER								
7	1	3	4	9	8	6	5	2
2	9	4	5	3	6	7	1	8
8	6	5	7	2	1	9	4	3
1	2	6	9	8	7	5	3	4
9	4	8	3	1	5	2	6	7
3	5	7	2	6	4	1	8	9
4	3	2	6	5	9	8	7	1
6	8	9	1	7	3	4	2	5
5	7	1	8	4	2	3	9	6

INTERMEDIATE								
1	9	5	6	7	8	4	2	3
3	6	2	9	4	1	5	7	8
7	8	4	5	2	3	1	6	9
2	4	7	3	5	6	8	9	1
5	3	9	1	8	7	2	4	6
8	1	6	4	9	2	3	5	7
6	7	8	2	3	5	9	1	4
9	5	1	8	6	4	7	3	2
4	2	3	7	1	9	6	8	5

EXPERT								
6	7	4	1	3	9	8	5	2
5	9	8	7	6	2	3	1	4
1	3	2	8	5	4	9	6	7
3	2	5	6	4	8	1	7	9
8	6	1	2	9	7	5	4	3
7	4	9	5	1	3	6	2	8
9	5	3	4	7	6	2	8	1
4	8	6	3	2	1	7	9	5
2	1	7	9	8	5	4	3	6

ELITE								
5	3	7	4	8	9	2	6	1
2	9	1	6	7	3	5	4	8
6	8	4	1	2	5	3	9	7
9	2	8	5	1	7	4	3	6
7	6	3	2	9	4	8	1	5
4	1	5	3	6	8	7	2	9
1	5	6	7	4	2	9	8	3
3	4	9	8	5	1	6	7	2
8	7	2	9	3	6	1	5	4

Spot the Difference



Word Search

E	L	U	E	S	P	R	E	S	S	O	S	E	W	S
V	M	C	K	J	M	L	A	T	T	E	F	B	A	M
S	M	R	O	A	S	T	I	N	G	S	T	I	R	H
H	O	T	Z	N	T	X	O	C	G	F	H	T	M	F
N	C	B	P	K	V	J	E	B	O	J	Y	O	T	E
E	H	R	C	G	R	E	K	L	J	F	P	W	H	L
S	A	E	R	A	R	J	R	V	S	O	F	C	P	G
C	Q	W	E	L	W	O	E	S	V	I	P	E	M	H
A	A	B	M	A	I	Z	U	C	A	Q	P	I	E	F
F	D	F	A	U	G	R	F	N	O	T	M	U	H	A
E	E	L	Y	G	S	V	O	M	D	M	I	V	N	R
B	C	V	M	H	X	B	E	A	N	S	F	O	J	O
I	A	D	J	T	X	Z	I	V	F	S	X	O	N	M
G	F	H	K	E	U	M	R	C	O	S	Y	C	R	A
C	N	W	R	R	S	F	R	O	T	H	M	R	U	T

Coffee Trivia

- | | |
|----------------------|------------------------------|
| Q1: Tiramisu | Q7: Bean |
| Q2: Sugar | Q8: Brazil |
| Q3: Donuts | Q9: Butter |
| Q4: Latte | Q10: Milk |
| Q5: Red | Q11: Chilli Con Carne |
| Q6: Beethoven | Q12: Percolation |