

## **Year 4 Maths**

# Sample Test

### Time allowed: 45 minutes

Name:

**INSTRUCTIONS :** 

- Answer all questions
- Answers should be written in the spaces provided
- Dictionaries or reference materials are forbidden

#### Y4 KEY OBJECTIVES

Use symbols correctly, including less than(<), greater than (>), equals (=).

Round any positive integer less than 1000 to the nearest 10 or 100.

Recognise simple factions that are several parts of a whole, and mixed numbers; recognise the equivalence of simple fractions. Use known number facts and place value to add or subtract mentally, including any pair of two-digit whole numbers.

Carry out column addition and subtraction of two integers less than 1000, and column addition of more than two such integers.

Know by heart facts for the 2, 3, 4, 5 and 10 multiplication tables.

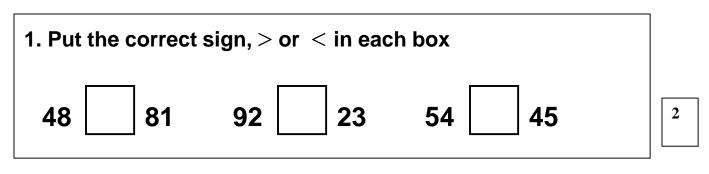
Find remainders after division

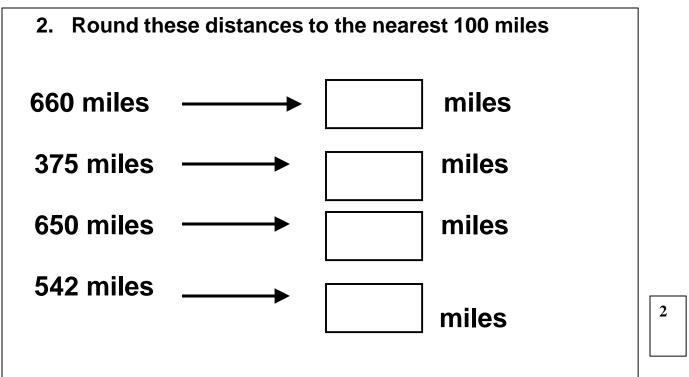
Know and use the relationship between familiar units of mass and capacity.

Classify polygons, using criteria such as number of right angles, whether or not they are regular and symmetry properties.

Choose and use appropriate number operations and ways of calculating (mental, mental with jottings, pencil and paper) to solve problems.

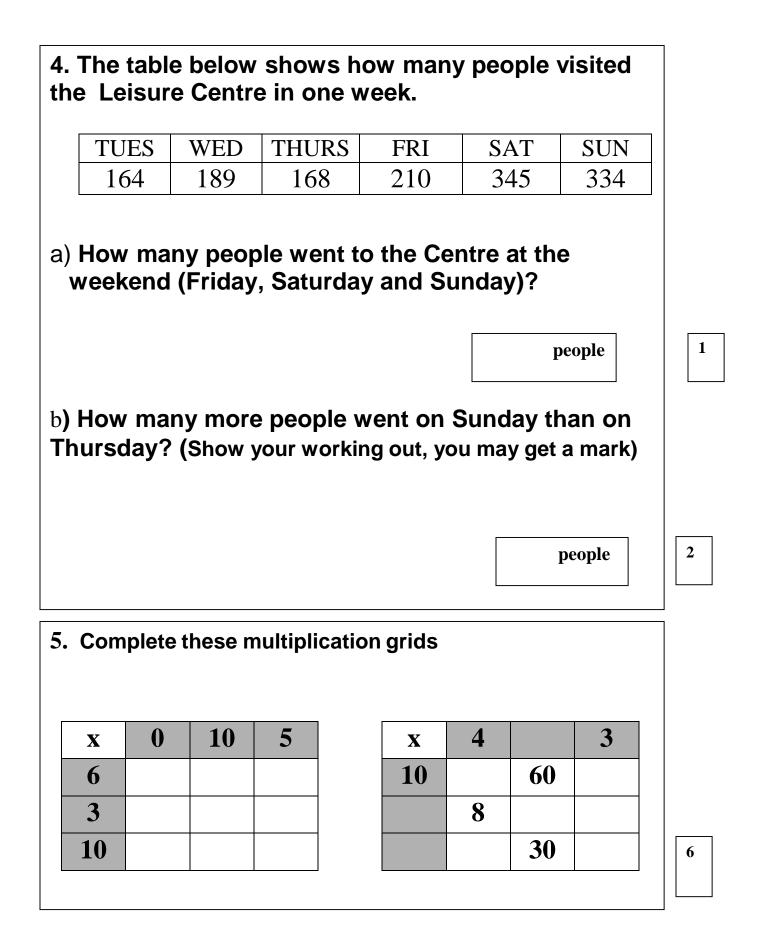
> Other objectives assessed Solve a problem by interpreting data in pictograms.

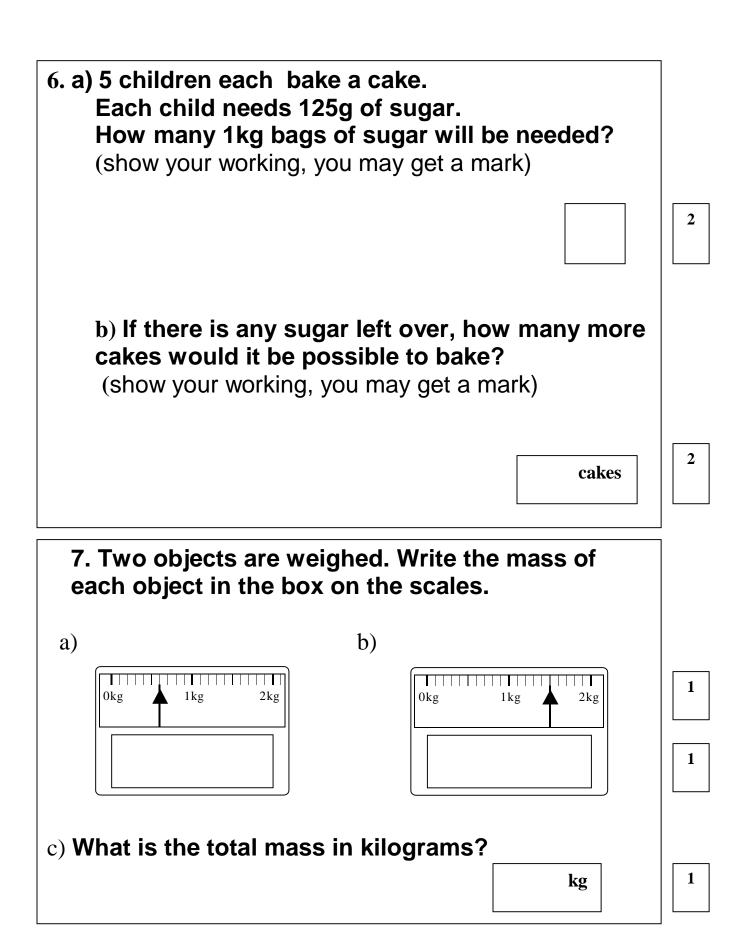


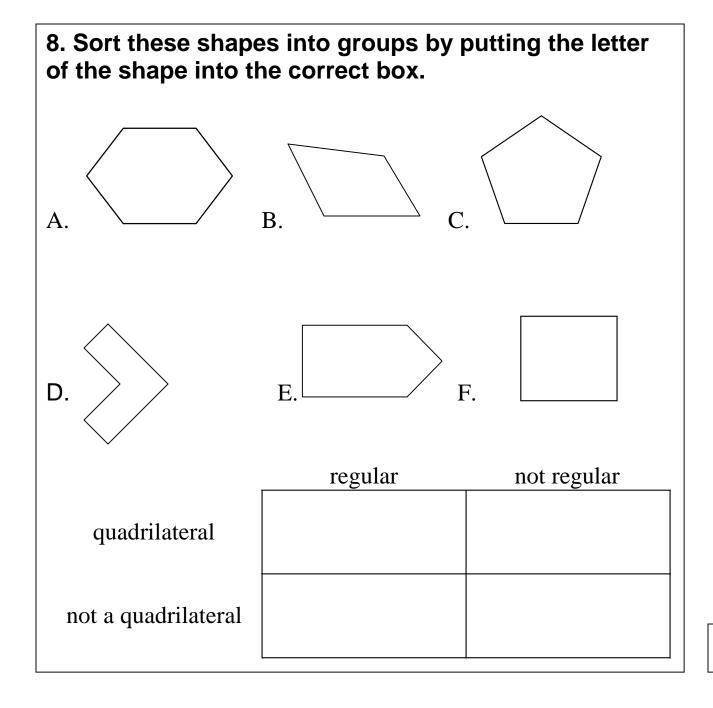


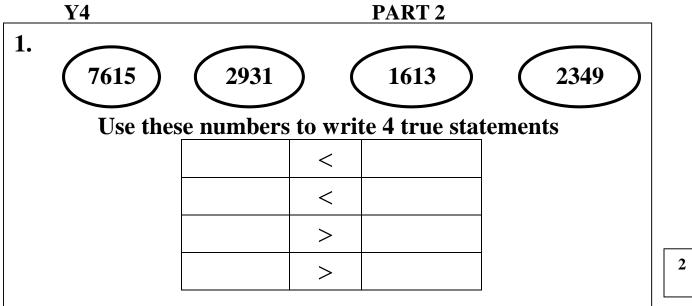
### 3. Complete the addition grid

+	41	34	43
54			97
23		57	
	76		

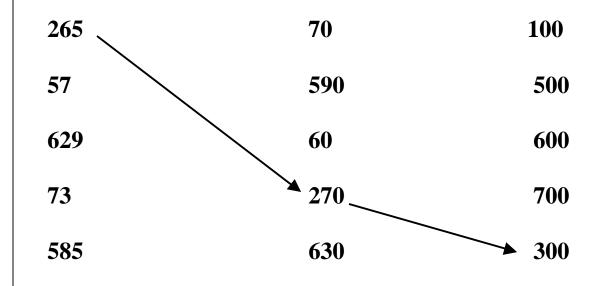








2. Round these numbers to the nearest 10 and then to the nearest 100



#### 3. Complete the table

Fraction	<b>Decimal Fraction</b>
1/4	
	0.5
	0.8
<u>2</u> 10	

2

4. Find 2 numbers in the grid that total 100 exactly and write them in a number sentence.

	+		= 100
16	43	59	41
25	2	32	11
82	34	57	73
9	64	48	30

5. Complete these multiplication grids.

X	6	5	
		10	6
		15	
5			

X	4	6	
	40		
	12		24
		36	

6

1

6. Change this pancake recipe for 8 people to a recipe for 2 people.

Recipe for 8 people		
840g flour		
1 litre milk		
0		

8 eggs

Recipe for 2 people		
	g	flour
	ml	milk
		eggs

