

SUMMER HOLIDAY HOMEWORK :2023-2024 Theme : Restaurant





Variety's the very spice of life, That gives it all its flavor.

William Cowper

<u>Please Note:</u>The class teachers shall remain in touch with the parents and students on 12th May, in order to take up any queries or doubts related to the Summer Holiday Homework.



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Dear Parents,

Warm Greetings,

The Summer Vacations are round the corner. Keeping our learning curve on, is a challenge that we have learnt to overcome in the previous year. With high spirits and enthusiasm, we aim to keep ourselves positive and happy. Amidst the ongoing challenges, this year we have planned some unique activities for our children to learn while playing. We have planned to teach our little learners the value of gender equality. *Each student is expected to undertake all the activities assigned in the holiday homework.

*The assigned work is to be done as per the instructions given at the end of each HHW activity. *This project is an amalgamation of simple yet thoughtfully planned activities which promote critical and creative thinking skills amongst young learners.

*It is an integrated project with scholastic and co-scholastic activities, targeting competency-based learning.

***PLEASE NOTE:** The Term 1 assessment will include grading from the Holiday Homework for scholastic and co scholastic activities. Children are requested to complete the activities and submit to their subject teachers by the given dates:

*All the activities and the use of internet for doing the activities to be done strictly under the supervision of parents.

*Practise sheets of Maths, English, SST and Hindi will be uploaded on teams channel. Work to be done in notebook and brought as per the above schedule.

English and ICT	04.07.23
Maths and Hindi	05.07.23
Science	06.07.23
SST	07.07.23



English: Restaurant Connoisseur

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ACTIVITY & INS

INSTRUCTIONS

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Creating a menu for a restaurant requires creativity and an understanding of culinary arts and consumer preferences. A well-designed menu should have a good balance of appetizers, entrees, desserts, and beverages that cater to different tastes and dietary needs. The menu should also incorporate creative names and description of the dishes, offer healthy and flavorful options, and have an appealing presentation. Pricing should also be carefully considered to ensure profitability and customer satisfaction. Overall, menu creation is a critical component of a restaurant's success, as it plays a crucial role in attracting and retaining customers.

Let's set up a restaurant by creating an interesting menu using Microsoft Canva/Ms Word. Refer to the sample attached.

- 1. Research healthy ingredients and recipes for inspiration.
- 2. Choose a name and theme for your restaurant concept.
- 3. Create a menu for your restaurant concept, including healthy appetizers, main course, desserts, and beverages. Give them unique names and clear descriptions.
- 4. Curate and add a signature dish that represents your restaurant's unique style and flavors, using healthy and fresh ingredients.

LEARNING OUTCOME:

- Students will develop their vocabulary by using descriptive words and phrases to write menu descriptions and explain the recipe.
- Improvement of writing skills: Students will improve their writing skills by creating a menu for their restaurant and writing the recipe for their signature dish.
- Development of research skills: Students will develop their research skills by identifying healthy ingredients and recipes.





ACTIVITY AND INSTRUCTIONS:

Objective: To conduct research on a natural ingredient and understand its benefits for the skin. Students will also learn how to dry these ingredients hygienically.

Instructions:

- Choose one natural ingredient from the following options: pomegranate, marigold, orange peel, lemon peel or rose petals.
- Using Microsoft Search Coach, research the benefits of the chosen natural ingredient for the skin. Look for information on its properties, uses, and benefits.
- Create a research report that includes the following information:
 - Name of the natural ingredient
 - **Properties of the ingredient**
 - Benefits of the ingredient for the skin
 - Uses of the ingredient for the skin
 - Any other interesting facts about the ingredient
- After completing the research report, students should dry the natural ingredients hygienically. They can do this by following the steps below:
 - Wash the ingredient thoroughly to remove any dirt or debris.
 - Cut the ingredient into small pieces.
 - Spread the pieces out on a clean, dry surface.
 - Allow the ingredient to dry in a warm, dry place for several days. Turn the pieces over occasionally to ensure even drying.
 - Once the ingredient is completely dry, bring it to school to share with the class.

LEARNING OUTCOMES:

- Students will learn about the properties and benefits of natural ingredients for the skin.
- Students will develop research skills using Microsoft Search Coach to gather information.
- Students will learn how to dry ingredients hygienically.

Note: Students should be reminded to handle natural ingredients with care and to follow hygiene protocols when preparing them. Parents should supervise the drying process to ensure that it is done safely.





Maths and ICT: Reckoning

ACTIVITY AND INSTRUCTIONS:

Choose any 5 dishes from the menu that you created in English Holiday Homework, design and use MS Word for creating a bill with the help of table option under Insert Tab and apply all formatting features like merge cell,split cell,shading etc. Your bill must have the following functionalities:

- Add one of different menu items(including healthy appetizers, main course,desserts, and beverages) to the check. An item can be added more than once.
- Once all the items have been added to the bill, total the bill, add tax, and add a tip.



LEARNING OUTCOME:

Students will be able to get an exposure of restaurants. They will be able to relate billing with real life examples.

COMPETENCY BUILT:

This activity will enhance their creativity and mathematical skills.



Social Science: Khana Khazana

The distinctively distinguishable customs and traditions of India give it a unique hue. From the Himalayas in the North to the waves of the Indian Ocean in the South, India has a million different colours and cuisines. Activity:

- On a physical map of India mark the signature dishes of any three states which fall on the tropic of cancer. Write it's recipe on A4 size sheets.
- Paste the map in your sst notebook and make a comparison chart of the ingredients used in different dishes.



LEARNING OUTCOMES:

- Students will revise the concept of the important parallel lines falling on Tropic of cancer.
- Students will develop research skills using their parents knowledge and google platform.
- Students will learn about a new recipe.

Note: Students should be reminded to complete their work by themselves. They can use their class IV SST textbooks to gather information on states and their special food.



Hindi : दादी माँ के नुस्खे

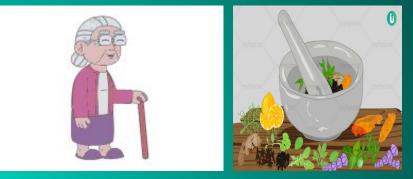
गतिविधि एवं निर्देश -दादी माँ के नुस्खे छात्रों को अपनी नानी अथवा दादी के द्वारा बताए व घर में अपनाए जाने वाले किसी एक नुस्खे की विधि को तैयार कर उत्पाद को बनाना है।

छात्र बनाए गए उत्पाद की विधि , सम्पूर्ण सामग्री , प्रयोग की गई मात्रा तथा उससे होने वाले लाभों सहित एक फ़ाइल तैयार करें एवं उसका चित्र भी चिपकाएँ।

छात्र प्रयोग की गई सामग्री के अनुसार ही उत्पाद का मूल्य निर्धारण करेंगे।

छात्र अपने उत्पाद हेतु विज्ञापन तैयार करेंगे जिसमें उसका मूल्य व अन्य जानकारी दी जाएगी ।

सहायता हेतु लिंक :https://youtu.be/y7VUDP9Gdg4



<u>उद्देश्यः-छात्र घर में उपलब्ध दैनिक प्रयोग में आने वाली वस्तुओं</u> जैसे हल्दी, इलायची,अजवायन, लौंग आदि का महत्व जान सर्केगे तथा उनसे बनी घरेलू औषधियों का प्रयोग उपचार हेतु करने में सक्षम होंगे।

शिक्षण संप्राप्तियाँ:- छात्र घर में उपलब्ध वस्तुओं से प्रथम उपचार करने में सक्षम होंगे।

