

SCIENCE WEEK OCTOBER 25- OCTOBER 29 2021			
<i>Date</i>	<i>Class</i>	<i>Skill/ Activity</i>	<i>Teacher Coordinator</i>
25Oct	IV	<p><u>EVERY LEAF SPEAKS BLISS TO ME</u></p> <p><u>Activity</u> – To investigate the various features of a leaf.</p> <p><u>Learning Objective</u> – Students will observe the variation in Plant Kingdom on the basis of leaves.</p> <p><u>Brief of the Activity</u> –</p> <p>Students will bring three different kinds of leaves and observe its features. They will present their observation in tabular form.</p> <p><u>Learning Outcome</u> – Students will develop the skill of pasting and preserving the leaves. They will also become familiar with the variations found in leaves of different plants.</p>	MS ACHARANDE EP KAUR
26Oct	V	<p><u>The Foods we choose, Make a difference”</u></p> <p><u>ACTIVITY:</u> Comparative Analysis of Nutritional content in processed food available in the market.</p> <p><u>Learning Objective:</u> Students will investigate & analyse nutritive value of various packaged food item, its shelf life (manufacturing and expiry date) used by them.</p> <p><u>A Brief of activity:</u> Students are supposed to compare the nutritional contents of the processed food in terms of Carbohydrates ,Proteins, Fats, Vitamins and Minerals in different brand samples (at least three in each case) and present their findings in a tabular form.</p> <p><u>Learning Outcome:</u> Students will learn to compare the nutritive value of various food items used by them. It will enable them to choose the right item of food brand. This will enhance their knowledge about the processed food items & develop their analytical skills.</p>	MS POONAM SAGAR

27Oct	VI	<p style="text-align: center;">SPECTACULAR SCIENCE-- Let's Explore it</p> <p><u>Activity-</u> To construct the miniature of various scientific instruments of daily use.</p> <p><u>Learning objectives-</u> Students will develop the skills of fabricating simple scientific devices.</p> <p><u>Brief of Activity-</u> Students will construct anyone scientific instrument listed below Anemometer, Solar Cooker, Simple electric motor</p> <p><u>Learning Outcome-</u> students will be able to understand how to assemble the components of a device & become familiar with the application of the instrument.</p>	MS NEENA ARORA
28Oct	VII	<p><u>ACTIVITY:</u> To investigate the nature of foods we eat as acidic or basic by using natural home made indicators.</p> <p><u>Learning Objectives:</u> Students will develop the skill of experimentation , observation and chemical analysis by this activity. They will be able to identify the characteristics of acidic and basic substances.</p> <p><u>Materials Required:</u></p> <ol style="list-style-type: none"> 1.samples of various foods at home 2.Plants used for making the natural indicators like beetroot, red cabbage, onion, turmeric etc <p><u>A Brief of activity:</u> Students will prepare the indicators from plants and then test various foods to test whether they are acidic or basic in nature.</p> <p><u>Observations:</u> Students will make an observation table to show their results</p> <p><u>Learning Outcomes:</u> . Students will be able to find out through simple tests whether the food is acidic or alkaline in nature. . This will enhance their knowledge about the natural/organic acids and bases present in food and also they will come to know how indicators can be made at home from different plants.</p>	MS DAVINDER KAUR

29Oct	VIII	<p><u>Theme: Useful Microorganisms</u></p> <p><u>Activity: To investigate how microbes are useful in our daily life & make a power point presentation to demonstrate.</u></p> <p><u>Learning objective: Students will be able understand the usefulness of microbes in everyday requirements.</u></p> <p><u>A Brief of the activity: Class will be asked to collect the information for industrial, domestic, agricultural and medicinal uses of microorganisms.</u></p> <p><u>Learning outcome: It will help in breaking the myth that microorganisms are always harmful. Students will acquire knowledge & understanding about the usage of the microbes in our daily life.</u></p> <p><u>Resource: Textbook and YouTube videos</u></p> <p><u>Video Links: https://youtu.be/exycPnQDOq8 .</u></p> <p><u>https://youtu.be/PQGu5Z- C-w .</u></p>	MS SHOBHA BANSAL
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25Oct	IX	<p>ACTIVITY: <i>To make automatic hand sanitizer dispenser</i></p> <p>Learning objective: <i>Understanding the basics of electric circuits, LDR(proximity sensor), electric motor pump.</i></p> <p>A brief of the Activity: <i>Students are explained the basic principles of electric motor pump, proximity sensor, transistor, resistance & instructed how to make the machine.</i></p> <p>Materials Required: <i>An empty plastic (glass) jar, connecting wires, transistor, proximity sensor, resistance, dc battery/charger, glue gun, solder iron.</i></p> <p>Resource: https://youtu.be/MOY-XGk6jrs https://youtu.be/5yobj3vL-go https://youtu.be/fBKuRTpaFcs</p>	SUNIL KUMAR
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26Oct	X	<p><u>INDIGENOUS FOOD ADULTERATION TESTING KIT</u></p> <p><u>ACTIVITY – To prepare a kit to detect the adulterants present in food using household items.</u></p> <p><u>LEARNING OBJECTIVES - Students will be able to check the purity of food stuff using household items which will enhance their knowledge of chemicals.</u></p> <p><u>A BRIEF OF ACTIVITY – Every student will prepare a kit to test purity of any three edible things using acids and bases present in daily use items easily available at home.</u></p> <p><u>LEARNING OUTCOME – The students will learn the importance of using pure substances. They will also learn to apply their analytical skills and knowledge of scientific phenomenon in their everyday life.</u></p> <p><u>RESOURCES- Internet, Books, Practical Lab manuals, YouTube videos</u></p> <p><u>Links: https://fssai.gov.in/dart/</u></p> <p><u>https://www.google.com/url?sa=t&source=web&rct=j&url=https://www.dfda.goa.gov.in/images/PDF-DOCUMENTS--quciktestforsomeadullterantsinfood-fssaiinitiative.pdf&ved=2ahUKEwj2ydPM2svtAhXc7nMBHSzOCMqQFjAJegQIDBAB&usq=AOvVaw0-Im9XO3WDFrQc3nEEg0hv&cshid=1607888590314</u></p>	MS RITU ANGRA
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