



BAL BHARATI PUBLIC SCHOOL, PITAMPURA, DELHI – 110034
NON ACADEMIC ACTIVITIES

Class – VIII

SUBJECT: ART (Monday- Wednesday, 6:00 p.m. to 6:30 p.m.)

Note: This art activity is meant for two weeks.

Topic - Caricature/ Cartoon Design

Materials Required:

- Paper (cartridge sheet)
- Pencil
- Rubber
- Black Pen or 4B/6B/8B pencil
- A3 sheet/ a page from your art file

STEP 1: Draw a cartoon / caricature and relate the same to any current social issue (Do not colour).

STEP 2: Write in brief (ten sentences) about the history and origin of caricature and the types of caricature.

SUBJECT: MEAL PLANNING (Thursday, Friday- 06:00 p.m. to 06:30 p.m.)

TOPIC:- Hung Curd Pudding (Thursday – 6:00 pm to 6:30 pm)

A light dessert or sweet snack full of freshness and nutrition of seasonal fruits, hung curd and the crunch of your favourite cookies and nuts.

Material required-

- Hung curd.....1cup
- Sweetener(castor sugar/ honey)....2-3Tbsp
- Chopped fruits of your choice.....1cup
- Cookies.....1 small packet
- Suggested garnishes.....cornflakes/nuts/ granola
- Cups/ glasses for serving.....2

STEP 1:- For making hung curd, leave a little more than a cup of regular curd in a strainer or a muslin cloth for ½ hour. Also, you would be needing chopped/ sliced fruits like banana, apple, papaya or pomegranate seeds etc. as per your taste and availability. Please take help of your parents and perform it under their supervision.

STEP 2:- Add desirable sweetener to the hung curd.

STEP 3:- Now take a cup or small glass and put a layer of a few crumbled cookies at the bottom.

STEP 4:- Top it with a layer of fresh fruits followed by a lavish helping of hung curd. You may alternate more such layers for your pudding. Garnish with some cornflakes, granola or roasted nuts of your choice.

Serve it to all your family members and relish it as a light dessert.

TOPIC:- Mug Cake (Friday – 6:00 pm to 6:30 pm)

A quick one mug whisk recipe for a yummy cake

Material required-

- Coffee mug(for preparation/serving).....1
- Flour/ Atta.....3Tbsp
- Castor sugar.....3Tbsp
- Cocoa powder..... 2Tbsp
- Milk.....3Tbsp
- Baking powder.....1/4tsp
- Oil/butter.....3Tbsp

- Vanilla essence.....1/4tsp
- Garnishes like nuts/Choco chips/ other sprinkles

STEP 1:- Take all the above mentioned ingredients in a coffee mug and whisk using a fork. Blend until smooth. For plain vanilla flavour, avoid adding cocoa powder and reduce castor sugar to 2.5 tbsps.

STEP 2:- Microwave for 1minute and 30 seconds.

STEP 3:- Let it cool for 2 minutes and it would be ready to eat.

Relish it with your siblings and other family members.

BBPS, PITAMPURA