



BAL BHARATI PUBLIC SCHOOL, PITAMPURA, DELHI – 110034

WEEKEND ACTIVITIES

Class VI

SUBJECT:ART

Topic : CALLIGRAPHY

TASK

Design a Desk Plate in a beautiful calligraphic phone with your name written on it.

Material required

- Any coloured sheet available at home
- A4 size (preferred)
- Colour pencils/Crayons/Sketch Pens
- Pencil ,Eraser and Scale

Method

- Place the A4 size sheet horizontally and fold it into four equal parts.
- Unfold the sheet and make a triangle out of it as shown in the image given below.
- Paste the overlapping sheets of the triangle so that it stands on your table.
- Write your name and decorate it thereafter.

You may take reference from the internet also.



(Sample Images for your reference)

SUBJECT: MENTAL ABILITY

PUT ON YOUR THINKING CAP

LEVEL I

Q1. Pick the odd one out:

- a) Bake b) Peel c) Fry d) Roast

Q2. Menu: Food : : Catalogue : _____

- a) Rack b) Newspaper c) Gym d) Books

Complete the series in the following questions:

Q3. 4, 8, 24, 96 , _____

- a) 280 b) 380 c) 480 d) 580

Q4. F, K, P , ____

- a) T b) U c) V d) Q

Q5. Manik is fourteenth from the right end in a row of forty boys. What is his position from the left end?:

- a) 24 b) 25 c) 26 d) 27

Q6. If you write down all the numbers from 1 to 100, then how many times would you write '5'?:

- a) 11 b) 18 c) 20 d) 21

Q7. Arrange the following words according to order of their appearance in the dictionary:

- 1) Mathematic 2) Machine 3) Mechanic 4) Master 5) Magic

a) 3, 5, 1, 4, 2 b) 2, 5, 4, 1, 3

c) 5, 3, 4, 2, 1 d) 5, 3, 2, 1, 4

SUBJECT:- MEAL PLANNING

TOPIC:- Cheesy Pockets

Material required :-

For the dough:

1.5 cups Whole Wheat Flour
1 teaspoon Ghee
3/4 cup Water (adjust)
Salt to taste

For the filling:

3/4 cup Mixed Vegetables (chopped and/or grated)
1/4 cup grated Mozzarella Cheese (adjust according to taste)
1/2 teaspoon seasoning of your choice (dry Italian or Mexican seasoning)
1/4 teaspoon Chilli Flakes (optional)
Salt to taste (add just before you start filling the pockets)

Other ingredients:

2 tablespoons Butter (salted) or Ghee/Clarified Butter
1-2 tablespoon Flour for dusting

STEP 1 : Preparation of dough:

In a wide bowl, add flour and salt. Rub in ghee and using sufficient amount of water knead a soft dough. You may take help from the elders to assist you in bringing the dough together. Leave it aside as you prepare the filling.

STEP 2:- Preparation of filling:

Take a small bowl .Put chopped vegetables, grated cheese and flavourings of your choice in it.

STEP 3:- Now dust some flour on the work-area and roll the prepared dough flat to approximately 1cm thickness. Then slice it into rectangles of suitable size.

STEP 4 :- Put a portion of the prepared filling on each of the rectangles cut and fold these into squares. Secure the edges by pressing them using a fork. Also, make a few indents on the top of each pocket.

You may deep fry these cheesy pockets or use an air fryer to cook these. These may also be brushed with a little butter and baked at 180 degrees for 8-10 min in a preheated oven. Kindly do this with the support of adults or under parental supervision.

Enjoy these as a light snack with your loved ones. Relish them with fresh chutney or ketchup.



Banana Walnut Cake

Ingredients:

1 cup Wheat Flour/ Atta

$\frac{3}{4}$ cup Sugar/ Brown sugar

$\frac{1}{4}$ cup Olive Oil (or any other flavourless oil)

1 cup Milk

2 ripe Bananas (mashed)

Handful of Walnuts

$\frac{3}{4}$ teaspoon Baking Powder

$\frac{1}{4}$ teaspoon Baking Soda

$\frac{1}{2}$ teaspoon Cinnamon Powder

A Pinch of salt

Method:

- Mash the bananas well. Add sugar, olive oil and whisk well. Put ground walnuts also.
- Add baking powder and baking soda to the flour and sift.
- Pour warm milk into this flour and keep mixing in one direction. Add banana mixture to this. Batter should be smooth and in flowing consistency. You may add a little more milk to achieve the same.
- Preheat oven at 180 degrees for 5 minutes.
- Grease a baking pan with olive oil and dust a little flour. Pour the prepared batter into it and bake for 20 minutes in oven or microwave for 10 minutes.

You can enjoy this delicious bake with your loved ones. Serve it with hot or cold beverages.



BBPS, PITAMBA

BHUJO TOH जानें

Critical Thinking-Answer Key (Shared on 25 April 2020)

Puzzle 1 27 triangles

Puzzle 2 2-1-4-3

Puzzle 3: They all start with a vowel

Puzzle 4



Puzzle 6 गुलाब, कमल, गेंदा, गुडहल, चमेली

Puzzle 5 Can you be ready at 5?

Puzzle 7 Sharpener