

# **PM SHRI KENDRIYA VIDYALAYA NO.1 ISHAPORE**

**MDP  
(2024-25)  
Class III**

## **Hindi**

| सर्दियों में पाए जाने वाले विभिन्न फलों एवं सब्जियों के चित्र बनाकर  
अथवा चिपकाकर प्रत्येक के बारे में पांच पांच वाक्य लिखो।

## **English**



Write the names of five flowers that bloom in Winter season

Draw and paste the same and write few sentences about each.

## **Maths**

### **Multi - Disciplinary Project MATHS CLASS - 3**

Theme	FOOD	
PROBLEMS	Wastage of food to overcome this problem as well as Development of good food habits.	
FOOD ITEMS	PICTURE	PRICE LIST
PIZZA		Rs.180
HAMBURGER		Rs.110
FRENCH FRIES		Rs.60
CUP CAKE		Rs.80
HOT DOG		Rs.130

Different products	Nutritional Information																																																
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Paste and Write the Same

### Evs

Draw or paste the pictures of fruit and vegetables found in winter season and write about nutrition found in each of the fruits and vegetables.

### Art

Draw or make picture of fruits with the help of natural materials pasting like leaves and flowers.

## MULTIDISCIPLINARY PROJECT CLASS – 4

**THEME: Pollution and Waste**                      **TOPIC: Light Pollution , Air Pollution, Noise Pollution**

Prepare a project file on the following Problem :

Problem: Pollution

EVS: Write about each type of pollution (Light pollution, Noise Pollution, Air Pollution) in 5 lines and paste some pictures, Methods to reduce pollution of above type, specially write about your contribution and your family's contribution to reduce above type of pollutions.

Math: Collect and analyze data on waste generated at your home. How much waste is generated per day and how do you dispose? Do you separate waste in Biodegradable and non Biodegradable? Do you have a compost? Write and paste some pictures.

Art: Create a recycling model or poster.

Language: Write a story about a world with no pollution.

हिन्दी:

प्रदूषण किस प्रकार जल वायु परिवर्तन में तेजी लारहा है इस पर २० वाक्यों का एक लेख लिखें।

**KENDRIYA VIDYALAYA NO.01, ISHAPORE**

**MULTIDISCIPLINARY PROJECT CLASS - 5**

**THEME: WATERTOPIC: WATER IS A  
PRECIOUS RESOURCE**

Prepare a project file on the following Problem :

Problem: Water Scarcity

I) Make a Poster with a Slogan on ' Water Scarcity ' .

II ) How can we combat water scarcity ? Suggest 4 different ways.

III) What % of fresh water is available on earth ? Also tell the unit of measurement of water , the containers which can be used to measure water and list different companies which supply mineral water with the rates of their bottles.

IV) जल संरक्षण परस्वरचितकवितालिखे।

V) Identify the marked numbers with the process given below –

- a) Evaporation
- b) Precipitation
- c) Condensation

