MIDDLE SCHOOL
For Classes VI to VIII

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HOLIDAY HOMEWORK (SUMMER VACATION)

Subject: Vocational Education

ACTIVITY NO. 1

Theme: My Mini Kitchen Garden Project

1. **Set Up a Mini Kitchen Garden**:
   - Use any 3–5 recycled containers like old bottles, cans, pots, or trays.
   - Fill them with soil and select easy-to-grow plants such as:
     - Coriander (dhania)
     - Fenugreek (methi)
     - Mint (pudina)
     - Tomato
     - Chili
     - Spinach (palak)
2. **Plant the Seeds or Saplings**:
   - Sow the seeds and water them regularly.
   - Place the containers in a sunny spot (balcony, window, rooftop, etc.).
3. **Maintain a Weekly Garden Journal**:
   For 4–6 weeks, students will write or draw:
   - Date of planting
   - Daily watering and sunlight record
   - Germination progress
   - Changes in plant size or leaves
   - Any insects or birds observed
4. **Take Photographs** (optional):
   - Take weekly photos of your plants and stick them in the journal.
5. **Eco-friendly Tips**:
   - Use kitchen waste as compost (banana peels, tea leaves, etc.).
   - Avoid plastic containers where possible.

Submission Format:

- A handwritten/drawn garden journal or diary.
- 4–5 photos or drawings of the plants.
- 1 paragraph on **"What I learned from my Kitchen Garden"**.

ACTIVITY NO. 2

Theme: My Neighborhood Biodiversity Register

1. **Create a Biodiversity Register Booklet**:
   - Use a notebook or staple 6–8 A4 pages to make a small booklet.
   - Design a colorful cover page with the title "My Neighborhood Biodiversity Register."
2. **Explore Your Surroundings**:
   - Observe your home garden, park, street, or any nearby green space.
   - Identify at least 5 plants, 3 insects, and 2 birds or animals.

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3. **Record Observations in the Booklet**:
   For each species, include:
   - Name (Common name + local name if known)
   - Drawing or photo (optional)
   - Where you found it
   - Any interesting fact (e.g., "This bird comes every morning," "This plant is used as medicine," etc.)
4. **Take Safety Precautions**:
   - Avoid touching unknown plants or insects.
   - Take help from parents or elders when exploring outdoors.

ACTIVITY NO. 3

Theme: Work with Machines and Materials-build your own electric boat

Materials Required:

(These can be easily found at home or a stationery shop)

- A small plastic container or foam tray (for the boat base)
- 1 small **DC motor** (3V – available at electronics shops or online)
- 1 **AA battery holder** + **2 AA batteries**
- Propeller (can be bought or made using plastic/paper)
- Switch (optional, or just connect wires manually)
- Wires and tape (or glue gun under adult supervision)
- Ice cream sticks, cardboard, straws (for structure/support)
- Scissors or cutter (with parental help)

🔧 Steps to Build:

1. **Create the Boat Body:**
   - Use a lightweight base (plastic tray or foam) for the boat.
   - Attach cardboard or sticks to create sides or design.
2. **Attach the Motor:**
   - Fix the motor securely at the back of the boat.
   - Attach the propeller to the motor shaft.
3. **Connect the Battery:**
   - Connect the wires from the battery holder to the motor terminals.
   - Add a switch if available; otherwise, connect/disconnect manually.
4. **Test It Out:**
   - Place the boat in a tub or basin filled with water.
   - Turn it on and watch it move!

📸 Documentation in Notebook/File:

Students should maintain a short project report with:

- Materials used (with photos or drawings)
- Step-by-step process (with 3–4 pictures)
- A short note:
  - ☞ "How My Electric Boat Works"
  - ☞ "What I Learned from Making It"

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Safety Tips:

- Always take **parental supervision** while using scissors, cutters, or glue guns.
- Avoid using the boat in deep water or outdoor ponds.
- Do not touch motor wires with wet hands.

ACTIVITY NO. 4

Theme: Cooking without Fire

Choose Any 2 of the Following Recipes:

Students should prepare **any two** simple, no-fire recipes at home:

1. **Lemonade (Nimbu Pani)**
   - Ingredients: Lemon, water, sugar, salt, mint leaves (optional)
   - Method: Mix all ingredients well and serve chilled.
2. **Buttermilk (Chaas)**
   - Ingredients: Curd, water, salt, roasted cumin powder, mint
   - Method: Blend all ingredients and serve cool.
3. **Vegetable Sandwich**
   - Ingredients: Bread, butter or chutney, cucumber, tomato, carrot, salt
   - Method: Spread butter/chutney on bread and layer with veggies.
4. **Fruit Salad**
   - Ingredients: Banana, apple, grapes, orange, honey, lemon juice
   - Method: Chop fruits, mix with honey and a few drops of lemon.
5. **Sprout Chaat**
   - Ingredients: Boiled sprouts, onion, tomato, lemon, coriander, spices
   - Method: Mix everything and serve fresh.

Documentation in a Recipe Notebook/File:

For each recipe, students must write:

- **Name of the dish**
- **Ingredients used**
- **Steps to prepare**
- **Nutrition benefits** (1–2 lines)
- Paste **photos** of the process and final dish

Safety & Hygiene Tips:

- Wash hands and all ingredients before cooking.
- Use clean utensils and dry towels.
- Always take help from parents when needed.

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