

Banyan Tree School Jaipur

Summer Project Grade II

"Hey there, adventures of grade 2!
As the summer sun shines bright, it's time to embrace endless possibilities and explore the world around you. Whether you are diving into new books, uncovering mysteries in nature or crafting masterpieces with your hands, remember to savour every moment and let your imagination soar. This break is your chance to create unforgettable, memories, learn new things and most importantly, have fun!

Submission instructions:
Submit your charts, models, posters, etc. in school once you're back from the summer break.



Draw picture of your favourite animal or food. Write five or six sentences describing it.
(On A4 size sheet)
Prepare a creative chart of countable and

uncountable nouns. (10





Maths



each)

- Write counting from 201 to 300 in your Maths Notebook.
- Write Numbers names from 101 to 150 in Maths Notebook.
 - Prepare a chart of tables of 2 to 5.





German- https://youtu.be/5UM3ecX69Jo?feature=shared https://youtu.be/ui-9DgkerWI?feature=shared

Spanish-https://youtube.com/watch?v=tK0vp8LIDiM&feature=shared



Create a poster on "My most visited places in the neighbourhood" on a chart paper. Paste pictures of yourself at your most visited places in the neighbourhood (Park, library, cafe or restaurant, neighbourhood store, etc) with a brief description about the place. Use your creativity to make poster, informative and attractive.





Computer



Make a chart of one input or output device and label it. OR

Make a model of parts of computer.



Nothing gets better for kids than a fresh, healthy bowl of veggies with sprout chaat. Chaat is a universal mood lifter recipe for kids and adults, a bowl of deliciousness that provides nutrition without cooking in flame.

Ingredients Needed
Mixed sprouts (sprouted moong dal, moth
beans, and chickpeas): 1 cup
Grated carrot: ½ cup

Dice paneer into cubes: 2 cup

Finely chopped onions: 2 medium/small size onions Green chilies: If required

Finely chopped tomato: 1 medium/small size tomato Minced coriander/mint leaves: 2-3 cleaved leaves

> Salt and pepper to taste Lemon juice to taste How to Prepare:

Step 1: Take the mixed sprouts into a bowl.

Step 2: Add onions, green chilles, chopped carrot, tomato, and paneer cubes to the bowl.

Step 3: Sprinkle salt and pepper into the mixture.

Step 4: Add two-three tablespoons of lemon juice and slowly it holding two spoons in both hands.

Step5: The tangy sprout chaat with veggies is ready. Enjoy!

Submission instructions:

- Prepare your recipe following the guidelines provided
- Take a photo of your cooking process and the final dish
 - Share your photos in a digital document or presentation



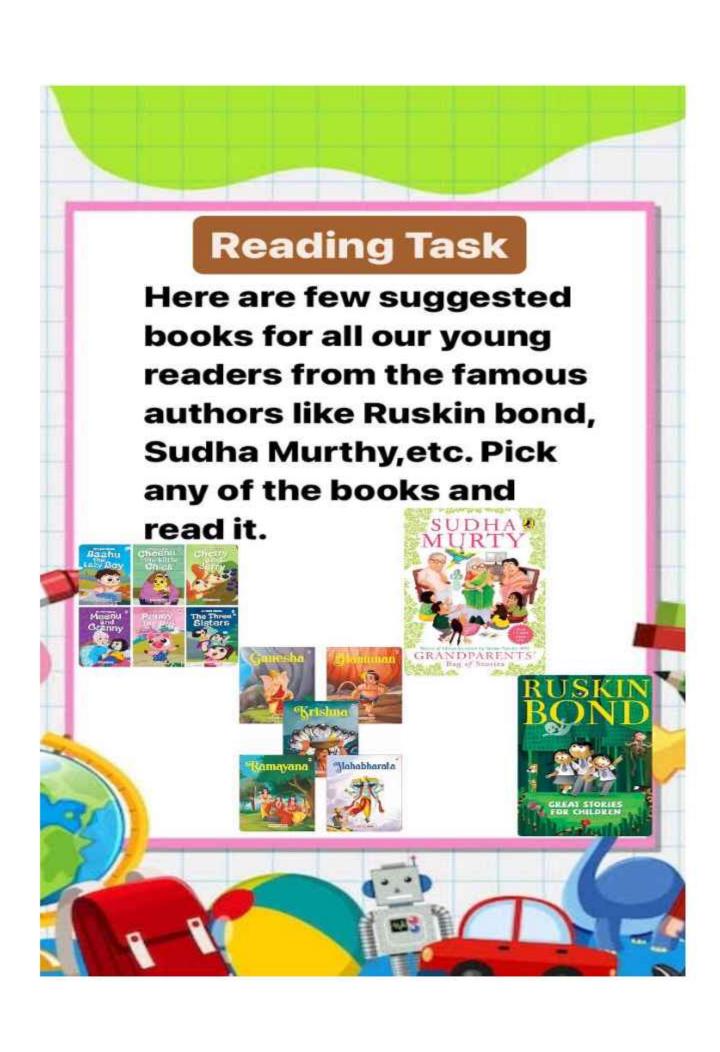






Your mission is to choose a DIY craft project from a selection of options, some are given here, but you are free to choose any and bring it to life using your creativity and imagination. From colourful decorations to functional objects and wearable art, the possibilities are endless! Get ready to roll up your sleeves, gather your materials, and let your creativity soar as you embark on this DIY crafting adventure.





Dear children,

- . You matter to us the most, and we all miss you!!!
- Stay safe
- Get creative

Summer vacations are at our doorsteps. Holidays are a well deserved opportunity to relax and rewind by indulging in activities that are pleasurable and at the same time, educational. Engage yourself wholeheartedly and inculcate new hobbies as you will learn a lot through it.

General instructions

- · All the work should be handwritten.
- Original drawings or illustrations and creative use of material will be appreciated.
- Present your work on A4 size sheets and put it in an attractive folder with your name and class clearly written at the top.