



Thomas Huxley



## From the teacher's desk

Our aim as a part of DPSM is to impart education that adheres to create better world citizens. Our goal is to unite and build a dynamic education system which is innovative, diverse and compassionate towards molding lifelong learners. The process involves our positive approach towards young minds. We intend to go beyond the books by creating a society of learners where students are being constantly challenged by teachers as well as their peers so that they outshine in every aspect of their life. Our focus is to ensure that every child has an independent vision. This will help them transform their activities and take onus of their vision. We encourage possibilities for everyone through integration of teaching and learning, that leads to a holistic development; this is beneficial to adapt to the diverse and everchanging world.

The month gone by..... September 2023

Observing important days and celebrating festivals are an integral part of DPSM. Such activities helps students to strengthen communication, share information and make the students aware about our country's rich culture.

- Onam
- ► Ganesh Chaturthi
- > Teachers Day
- Green Day
- Pets Day Out
- Krishna Janmashtami



#### Ganesh Chaturthi

Lord Ganesha is our mentor and protector. May He enrich our life by always giving us great beginnings and removing obstacles from our life. Tiny tots explored the technique and process required to make a Ganesha face mask.





#### Onam

The tiny tots brightened the campus with their colourful ethnic wear. They shared the delicacies of the state.

The students and teachers celebrated this special day in gaiety and warmth. Everything put together gave a cultural ambience to the environment and the atmosphere was of festivity and colour.





The children expressed their love for their four legged, two legged, finned, feathered and furry pets. Both, students and their Peta lapped up all of the energy and excitement of this pet-friendly event.





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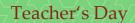


### Green Day

The KG students celebrated Green Colour Day with great enthusiasm and creativity. They engaged in various green-themed craft activities. Dressed in vibrant shades of green, they not only learned about the color but also imbibed valuable lessons about the importance of protecting our environment, fostering a sense of responsibility towards nature's preservation from a young age







Great inventors and leaders are not born. They are motivated and inspired to do great things by great teachers.



#### Krishna Janmashtami

With boundless enthusiasm and dressed in vibrant attire, the KG children celebrated Krishna Janmashtami, immersing themselves in the colorful traditions and stories of Lord Krishna's birth. Through joyful songs, dances, and storytelling, they embraced the essence of this festival, learning about the divine significance of Krishna's birth. Students enjoyed making Dahi Handi and decorated it beautifully.



#### Eid-Milad-un-Nabi

Students celebrated Eid Mubarak with immense zeal, looking radiant in ethnic wear & enjoying the festival. They learnt about the significance of the festival too.





Food We Eat

As the theme of the month students prepared smoothie as a healthy and good food habits





# **UPCOMING EVENTS FOR** OCTOBER 2023

- Oct 2<sup>nd</sup> Gandhi Jayanthi
- Orange Day
- Dasara Vacation 14th October to 24th October School Reopens on 25th October





## Parents something to remember....

- ➤ Go through your child's Almanac every day, as there may be some information.
- ➤ Do use the communication sheets in the Almanac to voice your ideas, suggestions & feedback. Kindly fill in all the details in the Almanac.
- > Circulars sent by school maybe in the form of print out or through ENTRAR.
- Please do not call teachers or message them during school hours. In case of any emergency please leave a message at the front desk.
- > Children should wear their identity card to school every day.
- ➤ If your child comes to school by own transport he/she should be in school before/at 8.15 A.M.
- > Used toys and story books could be donated for classroom repository.

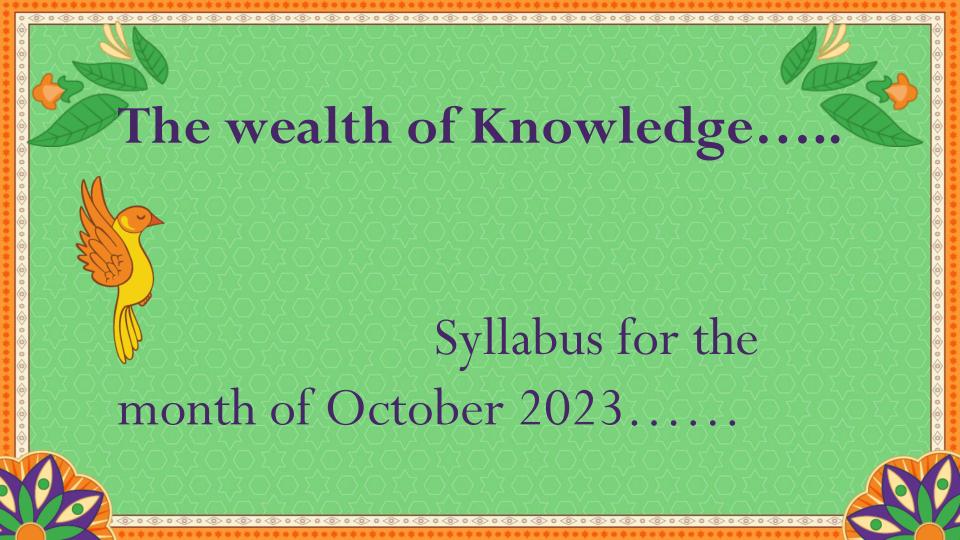
### **Few Points to Remember**

- Home review assignments will be sent at regular intervals, based on the Home Review Policy. It will be based on the concepts taught at school. Your child should be able to do them independently, with less parental involvement. In case the child has any difficulty, please inform the class teacher through the Almanac. Your feedback is valuable.
- Kindly send the required materials for the activity on Bagless
  Wednesdays.
- Every 2<sup>nd</sup> and 4<sup>th</sup> Friday is a **Plastic Free Friday**. Please send Plastic free items like jute pouch, copper bottles, steel boxes etc.

# Birthday's for October 2023

Sohith M S – 11<sup>th</sup>







# Syllabus for the month



Literacy

<u>Verbal</u>: Phonic sounds A-Z, recognition of strokes and letters, Days of the week.

Written: Letter W, X, Z, A in Notebook, Skillbook and Worksheet.

Numeracy Verbal: Number of

<u>Verbal</u>: Number song, counting objects 11-20, recognition of Numbers.

Pre math concept- Heavy and Light.

Written: 2 and 3 in Notebook, Skillbook and Worksheet.



# Syllabus for the month



EVS

Animal kingdom

Value Education

Care for animals



From the desk of the Senior Mistress



Feel free to mail me at:

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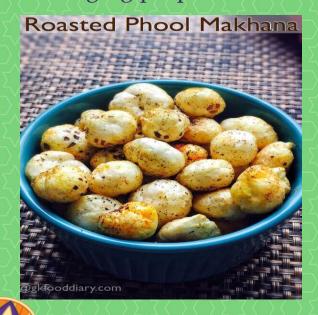


# Health Tip





Makhana is rich in antioxidants and contains several amino acids that may have anti-aging properties, such as helping promote skin elasticity and skin health.



Heat two tablespoons of ghee in a deep bottomed pan or skillet.

Roast the makhanas in ghee on low flame.

Keep the spice powders and salt ready on a plate.

Once the makhanas turn crispy, add the remaining ghee and mix well.

Add in the turmeric and black pepper powder, mixing them well.

Turn off the flame immediately and transfer the roasted makhanas in a plate, allowing them to cool.

Once cool, store them in an air-tight container.

