



**The International
School of Bombay**

NURTURE • CHALLENGE • SUCCESS



CLASS- VIII

"Your holiday homework is an opportunity to discover new things and expand your knowledge."



Dear Children and Parents

It is summer time; I hope you would enjoy your holidays to the best of your capacities. Holidays are time when you can connect with your child in many ways. As parents are the first and the most important teacher for a child, we can encourage our child to participate in many educational activities at home and promote his/her quest to learn. Working together will not only help your child to build, learn and develop his/her skills but also strengthen your bond with him/her

- Spend good time with your family,
- Try to do your written work regularly to enhance your writing power.
- Pay special attention towards your health and care.
- Don't Play in the sunshine or on hot places.

General Instructions:

- All the work is to be done on A4 sheet or as directed by the concern subject teacher.
- It should be neat and clean.
- The homework should have proper borders.
- All the subject homework should be kept properly in a folder for submission.
- Read all the homework carefully before starting of the homework.
- Please follow the instructions given in each subject's homework.
- For any doubts you may contact the concerned teacher through the phone number given at the end of the holiday assignment.
- All the Homework will be marked and assessed, so it is **COMPULSORY**, to do all the subject's homework.

Its SUMMER TIME again. Time for strengthening family bond, tying threads of family tree, sharing joys and sorrows, having a good time together. Do shower your love and care on people you meet and get loads of blessings in return.

Take good care of your health and hygiene. Avoid heavy and oily food and increase intake of fresh fruits and water to keep yourself well hydrated and energetic. Use Holiday Homework as an opportunity to spend quality time together. Let your child take the lead and use his/ her imagination, creativity and knowledge to do the assigned task. The role of the parent is to be a facilitator and guide to steer the child in the right direction. He/ She will find his own destination. Original work of students will receive greater recognition and appreciation.

Guidelines for parents: -

- Holiday homework has to be done under the parental guidance.
- Kindly complete and send the homework in a paper bag on the first day after the summer break.
- Make your ward read resource books.
- Make your ward learn and remember his/her parents mobile /landline number, house address etc., to make him/her independent and secure.
- Do not miss to take your child, outdoors in the evening.
- Do any creative act, which you are good at with your ward and send it to school after vacations.
- Fix up a time table for your ward to organize his/her daily routine like, watching television, playing with friends, studying etc.
- Make your child responsible by assigning some of the household responsibilities to him/her like, watering plants, arranging the dining table, organizing his/her room and cupboards, fill the empty water bottles and put them in refrigerator.
- Above mentioned guidelines will help your child to become a smart and an active learner.

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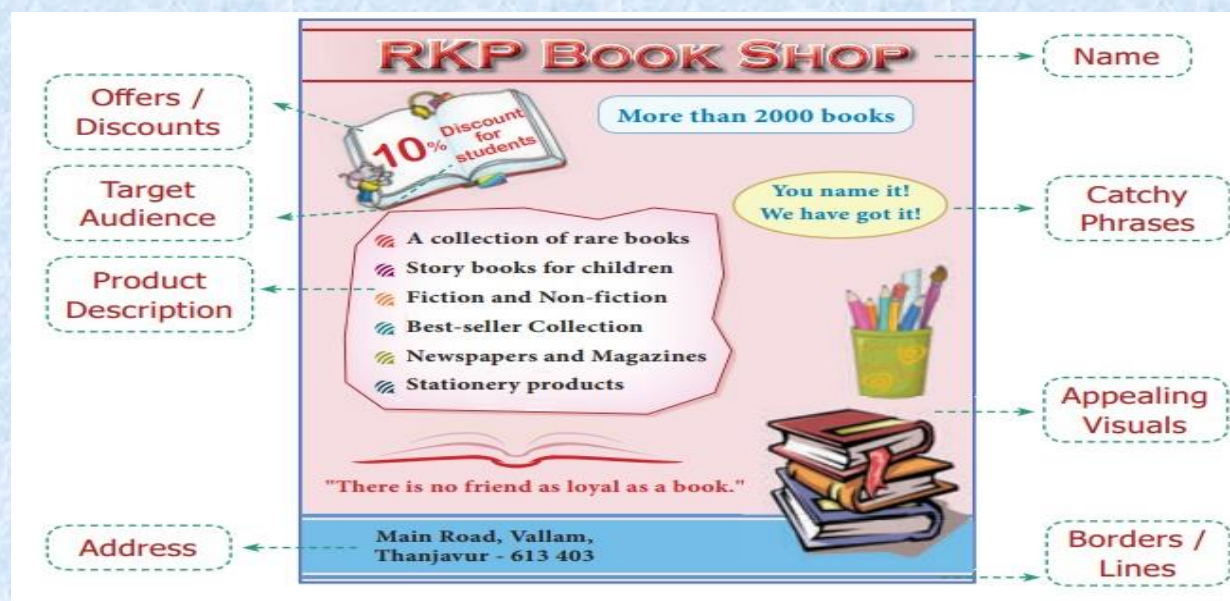
General Note – For any queries related to Summer Holiday Engagement, please feel free to contact in between 10:00 am to 1:00 pm.

S. No.	Name of the Teacher	Contact Number
1.	Ms. Parul Agrawal	93436 41312
2.	Ms. Khyati Kalra	78791 52856
3.	Ms. Vaishali Goyal	93039 00183
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English

1. Prepare a hand – made file, using A – 4 size thick sheet papers, about the owner of 'MITTICOOL' and his idea behind the launch of this brand. Furthermore, state the salient features of this brand and how does it work.
2. Suppose you have to launch a similar brand, think of a unique name and prepare an **advertisement** on an A – 4 size thick sheet paper.

Here is a sample for your reference:



3. Draft an email to PMO (Prime Minister's Office) for asking support to initiate the traditional use of food preservations. State the benefits and use of your products for the same and mention "Vocal for Local" idea into it.

4. Read the following passage and answer the questions that follow:

A Food preservation usually involves preventing the growth of bacteria, fungi or other microorganisms, as well as retarding the oxidation of fats that cause rancidity. Food preservation may also include processes that inhibit visual deterioration, such as the enzymatic browning reaction in apples after they are cut.

B Often, several food preservation methods are used together. Preserving fruit by turning it into jam, for example, involves boiling, to reduce the fruit's moisture content and to kill bacteria, sugaring, to prevent re-growth of bacteria, and sealing within an airtight jar, to prevent recontamination. Maintaining or creating nutritional value, texture and flavour is an important aspect of food preservation, although, historically, some methods drastically altered the character of the food being preserved. In many cases these changes have come to be seen as desirable qualities – cheese, yogurt and pickled onions being common examples.

C Drying is one of the oldest techniques used to hamper the decomposition of food products. As early as 12,000 B.C., Middle Eastern and Oriental cultures were drying foods using the power of the sun. Vegetables and fruit are naturally dried by the sun and wind, but in the Middle Ages, “still houses” were built in areas that did not have enough sunlight for drying to take place. A fire would be built inside the building to provide the heat to dry the various fruits, vegetables and herbs.

D The earliest cultures also used sugar as a preservative, and it was commonplace to store fruit in honey. In northern climates without sufficient sun to dry foods, preserves were made by heating the fruit with sugar. Sugar kills microbes by drawing water from them and leaving the microbial cells dehydrated. In this way, the food remains safe from microbial spoilage. Sugar is used to preserve fruits, either in an anti-microbial syrup with fruit such as apples, pears, peaches, apricots and plums, or in crystallized form where the preserved material is cooked in sugar to the point of crystallization and the resultant product is then stored dry. This method is used for the skins of citrus fruit.

E Salting, or curing, is another ancient food preservation technique, involving the use of salt to draw moisture from meat through the process of osmosis. There is evidence of a trade in salt meat across ancient Europe. For example, the Gauls exported salt pork each year to Rome in large quantities, where it was sold in different cuts and used to feed Roman armies. In the 18th century, salt meat was one of the main foods for sailors on long voyages.

F While traditional methods of food preservation are still very much in use, a range of modern industrial techniques are employed by commercial food producers. Perhaps the most well-known of these is pasteurization, which was invented by the French chemist Louis Pasteur in 1862. To remedy the frequent acidity of the local wines, Pasteur found that it is sufficient to heat a young wine to only about 50–60 °C for a brief time to kill microbes, and that the wine could subsequently be aged without sacrificing the final quality. Today the process of pasteurisation is used in the dairy and food industries for microbial control, most notably in the production of milk. Other modern methods of food preservation

include vacuum packing, using artificial additives, irradiation, electroporation and high-pressure preservation.

G Most of the food that we buy in shops and supermarkets has been preserved and made safe for consumption using at least one of the traditional or modern techniques. However, all foods are susceptible to spoiling, and food poisoning is still extremely common. In fact, recent research puts the figure for cases of food poisoning in the UK at more than 500,000 per year.

I. Find the words from the passage which mean the same as the following:

1. to be influenced or harmed by a particular thing (para-G)
2. likely to have a strong or far – reaching effect (para-B)

II. Find the words from the passage which mean the opposite as the following:

1. modern (para-F)
2. inadequate (para – D)

The reading passage above has seven paragraphs, labelled A to G.

Which paragraph contains the information in the five statements below? Write the letter of the correct paragraph.

NB. You may use the same letter more than once.

- 1 A technique that was originally used to preserve wines.
- 2 Examples of foods whose appeal derives from how they are preserved.
- 3 Spoiled food continues to cause illness.
- 4 Preserved foods eaten by soldiers.
- 5 An example of different preservation techniques working together.

5. Read the chapter, 'A Day in the Country' (Unit 2 Section 1). Write who are the main characters, write the theme of the story and what did you learn from it. Also write the character sketch of your favorite character.



प्रश्न-1 "स्वस्थ शरीर में स्वस्थ मस्तिष्क का निवास होता है।" सांकेतिक बिंदुओं के आधार पर व्याख्या कीजिए।

(संकेत बिंदु - संतुलित आहार का महत्व, उसके लाभ, असंतुलित आहार से होने वाली हानियां)

प्रश्न-2 आप अपने घर के आस-पास निर्धन बच्चों के लिए मुफ्त भोजन की व्यवस्था करना चाहते हैं। इसके लिए 50-60 शब्दों में विज्ञापन बनाइए।

प्रश्न-3 अपनी भोजन समय सारणी की तालिका बनाइए।

नोट: - दिए गए ग्रीष्म अवकाश के गृहकार्य को A - 4 आकार के पेपर पर परियोजना कार्य के माध्यम से कीजिए।

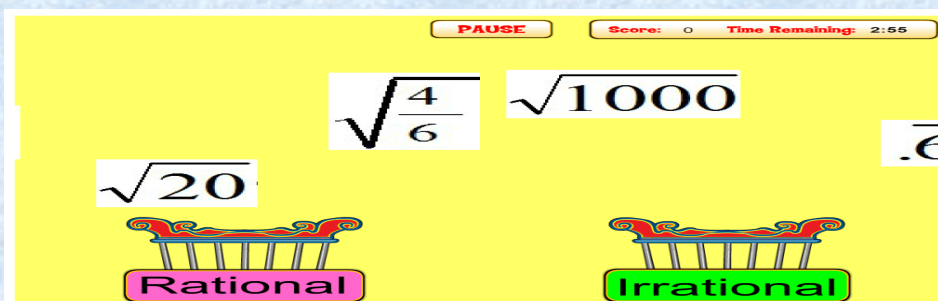


1. Choose a food item (e.g. fruits, vegetables, meat, etc.) and research the ideal temperature for its preservation. Record the temperature in Celsius and use rational numbers (Fractions or Decimals) to represent the temperature.
2. Suppose the initial weight of the food item is 1 kg. Use rational numbers to represent the change in weight after 3 days, 5 days, and 7 days of preservation, assuming the temperature and pH level remain constant.
3. Research a food preservation method (e.g. canning, pickling, drying, freezing, etc.) and record the ideal duration for preserving the food item using that method. Use rational numbers (fractions or decimals) to represent the duration in days or hours.
4. Bonus question: Can you think of any other ways in which rational numbers can be used to represent aspects of food preservation? Explain your answer with an example

5. Put the Numbers in the Bins

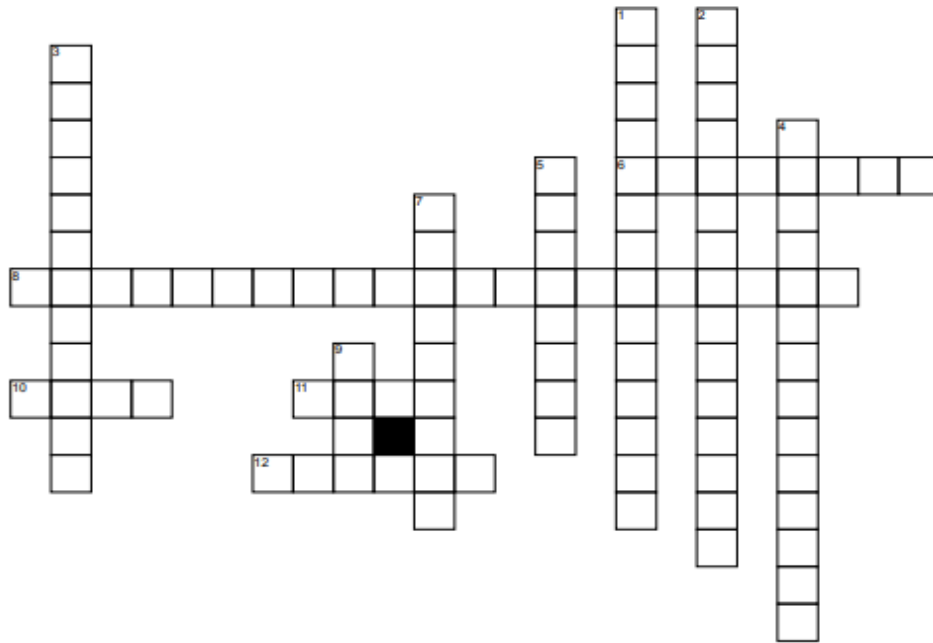
Honestly, [this online game](#) challenges students to be fast thinking. (Note: it does require Adobe Flash to play) You might want to try this one after students have a good grasp on this concept. They'll be bombarded with numbers and sort them into rational and irrational buckets.

6. This game provides a fast paced and a fun way to



practice. Students will get into it and want to improve their scores, meaning even more math practice gets done!

Rational Numbers



Across

6. The product of 2 rational number is

8. Another name for reciprocal

10. A rational number that is equal to its negative

11. A rational number that doesn't have reciprocal

12. Closure property under addition in whole numbers is

Down

1. A number extending from 1,2,3,4,5.....

2. The reciprocal of -5 is

3. A number extending from 0,1,2,3,4,5.....

4. For rational numbers division under associative property is

5. In rational numbers the letter p and q are

7. Associative property under integers for division is

9. A number that is either positive nor negative

General Note-

Please complete the above tasks in a neat and organized manner on A-4size color paper, and submit your work on the first day of school after the holidays.

Happy exploring!

Worksheet

1. What should be added to $-5/4$ to get -1 ?
(I) $-1/4$ (II) $1/4$ (III) 1 (IV) $-3/4$
2. What should be subtracted from $-5/4$ to get -1 ?
(I) $-1/4$ (II) $1/4$ (III) 1 (IV) $-3/4$
3. Which of the following is the Multiplicative identity for rational numbers?
(I) 1 (II) -1 (III) 0 (IV) None of these
4. Which of the following is neither opposite nor a negative rational number?
(I) 1 (II) 0 (III) Such a rational number does not exist
(IV) None of these
5. Which of the following lies between 0 and -1 ?
(I) 0 (II) -3 (III) $-2/3$ (IV) $4/3$
6. Which of the following is the reciprocal of a ?
(I) $-a$ (II) a (III) $1/a$ (IV) $-1/a$
7. Which of the following is the product of $7/8$ and $-4/21$?
(I) $-1/6$ (II) $1/12$ (III) $-16/63$ (IV) $-147/16$
8. Which of the following is the reciprocal of a rational number?
(I) -1 (II) 1 (III) 0 (IV) The number itself
9. ____ is the identity for the addition of rational numbers.
(a) 1 (b) 0 (c) 1
10. What is the additive inverse of $3/5$?
11. Check whether $x - y = y - x$ for $x = -4/13$ and $y = -3/26$.
12. If you subtract $1/8$ from a number and multiply the result by $1/4$, you get $1/16$. What is the number?
13. What should be added to $-16/3$ to make it $1/9$?
14. What should be subtracted from $5/8$ to make it -1 ?
15. Find the greater of the two $-12/5$ and $4/9$
16. Write $2/3$, $-4/9$, $-8/11$ in descending order.
17. Fill in the blanks
 - (i) The rational number _____ has no reciprocal.
 - (ii) The rational number _____ is neither positive nor negative.
 - (iii) _____ is the only rational number which is equals its additive inverse.
18. Find $3/7 + (-6/11) + (-8/21) + (5/22)$
19. Write additive inverse of the following:
(a) $-7/19$ (b) $21/112$
20. Verify that $-(-x) = x$ for
(a) $x = 11/15$ (b) $x = -13/17$



Topic: Preservatives

* Prepare a project file using A4 size paper and perform the following activities.

1. To know about the different methods of preservation:

- a) Collect the wrappers of frozen, canned food items and milk. (Any 5).
- b) Find about the preservatives present in these food items and classify the methods of preservation for these items, such as, temperature, chemical preservative, etc.

2. List down the food items that are generally spoiled by the presence of micro-organisms. Taking any one example, explain how it can be prevented.

3. Read chapter – 3 'Synthetic Materials' and answer the following questions:

1. Give reasons:

- (a) Explain why some fibres are called synthetic.
- (b) Biodegradable and non- biodegradable wastes should be collected separately.
- (c) We should never wear clothes made of synthetic fibres while cooking in the kitchen.
- (d) Electric switches are often made of Bakelite.
- (e) Mountain climber use ropes made of synthetic fibres rather than natural fibres.

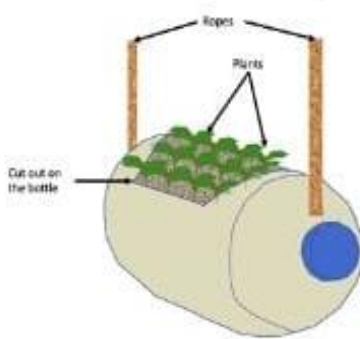

2. Mark the correct answer:

Rayon is different from synthetic fibres because

- (a) It has a silk- like appearance.
- (b) It is obtained from wood pulp.
- (c) Its fibres can also be woven like those of natural fibres.

3. What are the three properties of synthetic fibre? And mention disadvantages of using plastic.

Perform the activity taking the idea from the creative given below.

Activity	Reuse plastic to make useful objects
Material Required	Waste plastic bottles, small plants, soil and cow dung manure, scissors to cut the plastic
Procedure	<ol style="list-style-type: none"> 1. Take a plastic bottle and cut it from the side ways 2. Put some soil mixed with cow dung manure 3. Place the plant inside the bottle with soil mixed with cow dung manure (Fig 1) 4. You can make multiple bottles to make a garden wall (Fig 2) <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Fig 1</p> </div> <div style="text-align: center;">  <p>Fig 2</p> </div> </div>

4. Find out the characteristics of different synthetic fibre used in daily life and categorize them according to their properties.

Procedure:

1. Collect at least 10 different types of synthetic fibres used in household work in day-to-day life.
2. Find out their physical characteristics, and enlist them in tabular form.
3. On the basis of their properties categories them and try to find out the type of synthetic fibre.
4. Write their use in daily life.



In today's Era, everything comes handy. Technology plays a vital role in conserving and managing the resources. People, now-a-days, are inclining towards the packed food which is easily and cheaply available in the market.

This packed food is deteriorating the health of Human Resource, which can adversely affect the growth of the Economy. These preservatives act as a slow poison.

List down the products which consists of heavy preservatives.

Mention its causes and preventive measures to control the side effects of packed foods on Human health. Also mention the top manufacturing countries associated with packed food.

Use articles (Newspaper), food packaging (plastic cover for ingredients), Table, Charts for making project on "Saving Human Resource from Poison"

*Note:

Use A4 size coloured paper sheets for making the project.

Use these links for your reference.

<https://www.mofpi.gov.in/><https://www.fssai.gov.in/>

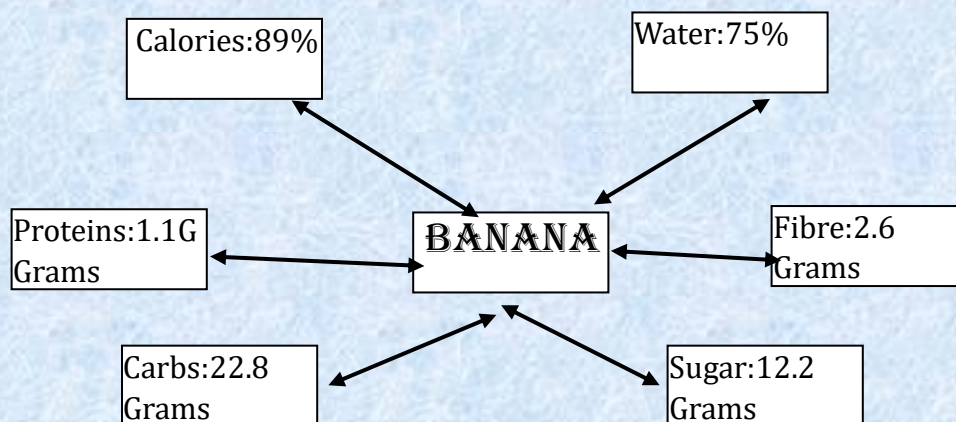




In MS-Word Considering the Fruit **Kiwi** as **Server** and its nutrient contents (Calories:42, Fat:0.4g, Sodium:3.8mg, Carbohydrates:10.1g, Fiber: 2.1g, Sugars:6.7g, Protein:0.8g, Vitamin C:56mg, Potassium:148mg) as **Clients**, draw the following Topology diagrams:

1. Ring
2. Tree
3. Star

*Use Following Star Topology diagram of Banana as Client as reference.





- प्रश्न १. कस्मिन् दशम् खाद्यान्नानि नामानि सचित्रं स्वकीय कार्य पुस्तिकाम लिखत।
(किन्हीं दस खाद्य (अन्न) पदार्थ के नाम चित्र सहित अपनी कार्य पुस्तिका में लिखें।)
- प्रश्न २. भारतीय महीनों के नाम संस्कृत में लिखिए।
- प्रश्न ३. १ से ५० तक गिनती संस्कृत में लिखिए।

संस्कृत मे ०१ से ५० तक की गिनती				
१ - एकम्	११ - एकादश	२१ - एकविंशतिः	३१ - एकत्रिंशत्	४१ - एकचत्वारिंशत्
२ - द्वे	१२ - द्वादश	२२ - द्वाविंशतिः	३२ - द्वत्रिंशत्	४२ - द्विचत्वारिंशत्
३ - त्रीणि	१३ - त्रयोदश	२३ - त्रयोविंशतिः	३३ - त्रयस्त्रिंशत्	४३ - त्रिचत्वारिंशत्
४ - चत्वारि	१४ - चतुर्दश	२४ - चतुर्विंशतिः	३४ - चतुस्त्रिंशत्	४४ - चतुश्चत्वारिंशत्
५ - पञ्च	१५ - पञ्चदश	२५ - पञ्चविंशतिः	३५ - पञ्चत्रिंशत्	४५ - पञ्चचत्वारिंशत्
६ - षट्	१६ - षोडश	२६ - षट्त्रिंशतिः	३६ - षट्त्रिंशत्	४६ - षट्चत्वारिंशत्
७ - सप्त	१७ - सप्तदश	२७ - सप्तविंशतिः	३७ - सप्तत्रिंशत्	४७ - सप्तचत्वारिंशत्
८ - अष्ट	१८ - अष्टादश	२८ - अष्टाविंशतिः	३८ - अष्टत्रिंशत्	४८ - अष्टचत्वारिंशत्
९ - नव	१९ - नवदश	२९ - नवविंशतिः	३९ - नवत्रिंशत्	४९ - नवचत्वारिंशत्
१० - दश	२० - विंशतिः	३० - त्रिंशत्	४० - चत्वारिंशत्	५० - पञ्चाशत् 13:42



