

Weekly planner

Week-3

Name of the faculty: Chumki Sinha

Subject: Biology (Grade 6)

<p>Day: Tuesday and Wednesday Date: 24/01/2023 and 25/01/2023</p>	<p>Learning objective & outcome: By the end of the lesson the students will be able to-</p> <ul style="list-style-type: none"> ● describe what happens in asthma. ● describe the causes of asthma. 	
Chapter & topic/concept	Learning engagements:	Tools & Resources
<p>Topic: Asthma Chapter: 3</p>	<p>Day 1: Ice breaking (5 minutes): Teacher will ask students to recall what they got to know about asthma and tell them to summarize the force activities that they learnt in the previous class. State orally (REMEMBER, IDENTIFY and UNDERSTAND) Development Activities: (30 minutes): Reading from page 52 teacher will Ask questions with one word answer.</p>	<p>Text Book, Marker, Board, videoclips</p>

	<p>Students will form group to work on the following questions:</p> <ol style="list-style-type: none"> 1. How can asthma be treated? 2. Give four things that can start an asthma attack. <p>Closing activities (5 minutes): Students will be given opportunity to ask any question.</p>	
<p>Differentiation: By content/ process/ product/environment</p>	<p>Home work:</p> <ol style="list-style-type: none"> 1. Explain how an inhaler gives relief asthmatics. 2. Describe what happens to the walls of their air passages if an asthmatic isn't treated quickly? 	<p>Assessment tools & strategies:</p> <p>Summative Assessment</p> <p>Reflection (if any):</p>
<p>Topic: Breathing & respiration</p> <p>Chapter: 3</p>	<p>Day 2:</p> <p>Ice breaking (5 minutes): Teacher will state the definition of fermentation. Students will be able to identify the concept by working on the following example:</p> <ol style="list-style-type: none"> 1. List three things that yeast needs to ferment. <p>Development Activities: (30 minutes):</p>	<p>Text Book, Marker, Board, Image</p>

	<p>Reading from page 51</p> <p>teacher will Ask questions with one word answer.</p> <p>Students will form group to work on the following questions:</p> <ol style="list-style-type: none"> 1. How do you know that the gas produced during fermentation is carbon dioxide? 2. Explain why fermentation stops? <p>Closing activities (5 minutes): Students will be given opportunity to ask any question.</p>	
<p>Differentiation: By content/ process/ product/environment</p>	<p>Home work: Practice Questions: 6 & 7 from page 55</p>	<p>Assessment tools & strategies: Formative Assessment</p> <p>Reflection (if any):</p>