Harvey High School To Wisdom We Climb

Grade 10 HOME LEARNING PLAN

| TEACHER | Email | Homeroom | Grade/subjects taught |
|-----------------|---------------------------------------|----------|---|
| Mr. Woodworth | Kyle.Woodworth@nbed.nb.ca | | Math 10E GMF |
| Mr. D. Fletcher | Don.Fletcher@nbed.nb.ca | | Math 10FI NRF |
| Mrs. Miller | Andrea.miller@nbed.nb.ca | | 10 FI PE |
| Mr. White | David.white@nbed.nb.ca | | 10 Fl Cul Tech |
| Mrs. Dufresne | Pamela.Linton- Dufresne@nbed.nb.ca | | English 10 |
| Mrs. Henry | ara.henry@nbed.nb.ca | 12AB | 112/3 History, 10E BBT, 9E Social Studies, Law 120 |
| Mrs. Arsenault | catherine.arsenault@nbed.nb.ca | | 10FI science |
| Ms. Crawford | Catherine.crawford@nbed.nb.ca | | |
| Mme. Noble | <u>Tina.noble@nbed.nb.ca</u> | | VP |
| Ms. Parra | Julia.parra@nbed.nb.ca | | Resource |
| Mrs. Drummond | Cynthia.drummond@nbed.nb.ca | | MS Resource |
| Ms. Collicott | Crysta.collicott@nbed.nb.ca | | Principal |
| School Email | harveyhigh@nbed.nb.ca | | |

| WEEKLY PLAN – May 25-29 | | | |
|-------------------------|---|--|--|
| Subject | | | |
| Literacy | English 10 1. Read daily 2. Writing - This Day in History: Become a Primary Source | | |

4. New Brunswick Public Libraries offer many learning experiences and free access to downloadable ebooks. To access this site, you will need your library card number. If you don't have one, get one online https://www2.anb.ca/content/anb/en/departments/nbpl.html **FILA:** Students interested in optional activities in French should contact Mr. White (david.white@nbed.nb.ca) or check out the Teams site on Office 365. Math 10FI NRF Numeracy Please see summary on Mr. D. Fletcher's page on the HHS website. Click here for link Math 10 GMF: Please see Mr. Woodworth's teacher page on the HHS website for this week's learning opportunities. Click here to go to the website Online Resources: Khan Academy offers math instruction for all levels of learners, organized by both subject and grade. https://www.khanacademy.org/math https://www.aaamath.com/ https://ca.ixl.com/ https://ttrockstars.com/ 10FI Go to Mrs. Arsenault's teacher page for information on space. Please email me if you have any questions Science or ideas you would like to share. Mrs. Arsenault's Teacher Page - https://secure1.nbed.nb.ca/sites/ASD-W/harveyhighschool/Teachers/pages/category.aspx?CategoryId=19&Name=Mrs.+Arsenault 10F: Please see Mr. Woodworth's teacher page on the HHS website for a list of learning opportunities for this week. Click here to go to the website. Online Resources: Explore the Earth from Home is a collection of resources to explore weather, climate, air quality, and other earth science topics. https://scied.ucar.edu/help-k-12-students-learn-about-earth-home http://canadasports150.ca/en/arctic-winter-games/arctic-winter-games-introduction/76 Read and watch all the resources found at this site: Social What does this sporting event teach the rest of Canada about Northern culture? About Studies the Indigenous people of the North? Online Resources:

Newsela provides students with thousands of texts on topics they care

about most. https://newsela.com/

Life Skills Try baking bread if you have the ingredients. Ask an adult for help if you do not have experience with a stove. Recipe taken from https://www.tasteofhome.com/recipes/basic- homemade-bread/ **Ingredients** 1 package (1/4 ounce) active dry yeast 2-1/4 cups warm water (110° to 115°) 3 tablespoons sugar plus 1/2 teaspoon sugar 1 tablespoon salt • 2 tablespoons canola oil 6-1/4 to 6-3/4 cups bread flour 1. In a large bowl, dissolve yeast and 1/2 teaspoon sugar in warm water; let stand until bubbles form on surface. Whisk together remaining 3 tablespoons sugar, salt, and 3 cups flour. Stir oil into yeast mixture; pour into flour mixture and beat until smooth. Stir in enough remaining flour, 1/2 cup at a time, to form a soft dough. 2. Turn onto a floured surface; knead until smooth and elastic, 8-10 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, 1-1/2 to 2 hours. 3. Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in 2 greased 9x5-in. loaf pans. Cover and let rise until doubled, 1 to 1-1/2 hours. 4. Bake at 375° until golden brown and bread sounds hollow when tapped or has reached an internal temperature of 200°, 30-35 minutes. Remove from pans to wire racks to cool. It is recommended that you get 30 minutes of physical activity each day. Phys. Ed. With the nice weather finally here, make sure you get outside sometime this week. There are many activities you can do to keep active. Hiking, canoeing, kayaking, walking on the beach, walking and jogging. You can play most of the classic games also such as basketball, volleyball, badminton, tennis, soccer and football. Remember Sun Safety! Wear sunscreen and a hat. Keep hydrated. It wouldn't hurt to wear some bug spray, and remember to maintain your social distancing while enjoying the great outdoors.

https://www2.gnb.ca/content/dam/gnb/Departments/ed/pdf/promo/learning_at_home/QuickStart_OfflineActivities_High.pdf

Online resources

https://www2.gnb.ca/content/dam/gnb/Departments/ed/pdf/promo/learning_at_home/QuickStart_OnlineResources_High.pdf