

Harvey High School

To Wisdom We Climb

Grade 9 HOME LEARNING PLAN

TEACHER	Email	Homeroom	Grade/subjects taught
Mr. D. Fletcher	Don.fletcher@nbed.nb.ca		Math 9EFI
Mrs. Henry	Ara.henry@nbed.nb.ca		9E Social Studies
Mrs. Miller	Andrea.miller@nbed.nb.ca		9E PIF, 9 FI PE
Mrs. Dufresne	Pamela.Linton-Dufresne@nbed.nb.ca		English 9
Mr. White	David.white@nbed.nb.ca	9A	9 FI Social Studies
Mr. Woodworth	Kyle.woodworth@nbed.nb.ca		Science 9
Mrs. Arsenault	catherine.arsenault@nbed.nb.ca	9B	
Ms. Crawford	Catherine.crawford@nbed.nb.ca		
Mme. Noble	Tina.noble@nbed.nb.ca		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
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WEEKLY PLAN – May 25-29

Subject	
Literacy	<p>Online Resources: https://ca.ixl.com/ - <u>work on Grammar</u></p> <p>English 9 –</p> <ol style="list-style-type: none"> 1. Read daily. 2. Writing - This Day in History: Become a Primary Source May 25- May 29 -Up to 30 Minutes/ Day Until Complete Become a primary source by keeping a daily journal of what is happening in your life, your community, your country, or around the world <ul style="list-style-type: none"> ● What can you share about your experience that others may find interesting in the future? ● What parts of your life are personally meaningful for you to write about? Please share through Office 365 with me.

	<p>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.gnb.ca/content/gnb/en/departments/nbpl.html</p> <p>French 9: For Written or Oral French Activities, check your nbed email account and the Microsoft Teams app on Office 365.</p>
<p>Numeracy</p>	<p>Math 9 Please see summary on Mr. D. Fletcher's page on the HHS website. Click here for link</p> <p>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/</p>
<p>Science</p>	<p>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.</p> <p>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</p>
<p>Social Studies</p>	<p>Canada History week 2017: A New Way Forward https://www.youtube.com/watch?v=MOviSgZTk80&list=PLiE7YBxN9zmLR4xyEJFzKeLsNefLUuHXJ&index=1 (0:51)</p> <p>Residential Schools in Canada: A Timeline https://www.youtube.com/watch?v=VFgNI1fe0A&list=PLiE7YBxN9zmLR4xyEJFzKeLsNefLUuHXJ&index=29 (5:40)</p> <p>Lillian Elias: A Residential School Survivor's Story https://www.youtube.com/watch?v=UGSWIa5vCH0&list=PLiE7YBxN9zmLR4xyEJFzKeLsNefLUuHXJ&index=26 (1:42)</p> <p>Intergenerational Trauma : Residential School https://www.youtube.com/watch?v=IWeH_SDhEYU&list=PLiE7YBxN9zmLR4xyEJFzKeLsNefLUuHXJ&index=27 (2:19)</p> <p>Why were residential schools started? What impact did the policy of residential schools have on indigenous peoples, and continues to have today? The government has prioritized educating all Canadians about the residential schools and the damage they caused to the indigenous people of Canada. Why is it important that all Canadians learn about this part of our history?</p>

	<p>Online Resources:</p> <p>Newsela provides students with thousands of texts on topics they care about most. https://newsela.com/</p>
<p>Life Skills</p>	<p>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/</p> <p>Ingredients</p> <ul style="list-style-type: none"> • 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 <hr/> <ol style="list-style-type: none"> 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.
<p>Phys. Ed.</p>	<p>It is recommended that you complete 30 minutes of physical activity a day. 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.</p>

Online resources

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