


## PYP



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In our beautiful world  of colors, preprimary learners celebrated **Blue Day**. They recognized all the important objects in blue –the sky, the sea, the blue whale and the blue Jay. To enhance the joy of the day, they came dressed in different shades of blue and each carried into class a blue object. Having prepared a few lines on their own '*show and tell piece* ', they happily shared it with each other!



## FIRE EVACUATION DRILLS



In compliance with current fire safety legislation and good working practice, the RBKIA requires that fire evacuation drills are carried out in all of its occupied buildings at least once every twelve months.



RBKIA wishes to adopt all other reasonably practicable means to ensure that staff and students may rapidly evacuate to a place of ultimate safety in the event of fire.

### PURPOSE OF FIRE EVACUATION DRILLS AT RBKIA

- To allow the building occupants to learn or be reminded of the:
  - (i) sound of the alarm;
  - (ii) location of fire exit routes;
  - (iii) location of the fire assembly point; and
  - (iv) fire action procedures;
- to identify any areas where the alarm is not sufficiently audible;
- to ensure that all fire exit routes are available and free from obstruction;
- to assess the speed and efficiency with which a building can be evacuated; and
- to comply with the Indian statutory requirement to carry out fire evacuation drills.



RBKIA fire drill took place on the 11<sup>th</sup> November 2014 and after serious analysis, we are proud to announce that all students were evacuated in just a little over 3 minutes with no injuries or incidents. The total time lapse from start of siren to final person exit was 4 minutes and 38 seconds. Hence we will be conducting regular fire drills to try to match the international standard time of 3 minutes for total evacuation of building.

On occasion, students will sacrifice at least one lesson per month for the fire drill exercise. RBKIA seeks your tolerance on this with regards the safety and security of your child/ward as we endeavor to provide a safe, caring and rewarding educational environment for the cognitive development of your child/ward. RBKIA Fire Drill Team thanks you in advance for your patience and understanding.



**PRE IBDP- BRIDGING THE GAP!!!**

**P**re IBDP for Gr.10 students is organized on 4<sup>th</sup> and 5<sup>th</sup> December in the school. This Program is designed to give a clearer idea of the facilities and support systems provided at RBKIA for the program. It is designed to give the best possible start in Gr.10 student's Diploma Programme studies. The programme is prepared using the combined expertise of our Academic Team, all of whom are highly experienced IB educators. The course will cover all the aspects of IBDP and impart the skills which are required for undertaking the programme successfully. All the very best to our students and we hope that they will gain maximum benefit from this 2 day session.

**NOTICE**

**G**r.10 Parents are invited for an orientation and question — answer session on 4<sup>th</sup> December at 8.10 a.m. to 9.30 a.m. This will be followed by a meeting with the Vice Principal to discuss IGCSE concerns.

***IBDP Team***

# CANTEEN



# MENU

PARTICULARS	TUESDAY 02.12.14	WEDNESDAY 03.12.14	THURSDAY 04.12.14	FRIDAY 05.12.14	MONDAY 08.12.14
PRE-PRIMARY	MULTIGRAIN CHAPATI ROLL	SADA DOSA WITH CHUTNY	VEG KHICHADI WITH PLAIN KADHI	PANEER SPRING ROLLS	KHAMAN DHOKLA WITH MINT CHUTNY
SHORT BREAK	CORN FLAKES WITH MILK / CHEESE CAPSICUM TOAST	MILK AND CEREALS / TOMATO CORN UTTAPA	LAPSI PORIDGE / VEGETABLE POHA	MILK AND WHEAT FLAKES / VEGETABLE CUTLET WITH SAUCE	MILK AND OATS/ KHANDVI
LUNCH	CHAPATI CAPSICUM RICE MIX DAL BHARWA BAIGAN SPROUTS MASALA SALAD BUTTERMILK	CHAPATI CORRIANDER RICE PUNJABI DAL FERNCH BEANS VEGETABLE CHAWLI BEANS BHAJI CUCUMBER RAITA	CHAPATI SINDHI KADHI LEMON RICE CHANA MASALA STUFF TOMATO VEG RAITA ROASTED PAPAD	CHAPATI/ PAV BHAJI KACHUMBER SALAD MUNG DAL HALWA	CHAPATI TOMATO RICE MUNG DAL TADKA TAWA BHINDI RAJMA MASALA SALAD BUTTERMILK
SPECIAL MEAL	GARLIC BREAD WITH PANEER CHILLI	VEG PASTA IN TOMATO SAUCE	SPROUTS AND PANEER WRAPS	SECHUZAN FRIED RICE WITH MANCHURIAN	CLUB SANDWICH

**Note: All salads served will be boiled**

**- Ms Payal Sinha  
Consultant Dietician**