

WEEKLY LESSON PLAN – B7

WEEK 3

Date: 27 TH MAY, 2022		Period:	Subject: Career Technology
Duration:		Strand: Tools, Equipment & Processes	
Class: B7	Class Size:		Sub Strand: Measuring & Marking Out
Content Standard: B7.3.1.1 Demonstrate understanding of measuring and marking out tools and equipment for production.		Indicator: B7.3.1.1.2: Demonstrate how to care for and maintain measuring and marking out tools and equipment used for production	Lesson: 3 OF 4
Performance Indicator: Learners can demonstrate appropriate skills in the care and maintenance of catering equipment and tools.			Core Competencies: CP6.7, CC8.2
Reference: Career Technology Curriculum Pg. 17-18			
Phase/Duration	Learners Activities		Resources
PHASE 1: STARTER	Using questions and answers, review to find out what learners already know about caring for and maintaining cooking tools and equipment. Share learning indicators and introduce the lesson.		
PHASE 2: NEW LEARNING	Call learners in turns to share experiences from home on how to care for tools and equipment used for cooking. Demonstrate how to care for measuring and marking out tools and equipment according to the material used in making them. Guide pupils to discuss the various cleaning agents available in the locality. Discuss cleaning agents/materials used to clean and maintain tools and equipment based on the respective material used in making the tool. E.g. Silvo for cleaning silver, Brasso for cleaning brass, oil to avoid rust, cloth for cleaning and dusting. Through question and answer, guide pupils to discuss the care, maintenance and storage of catering equipment. Pupils in small groups, to clean similar equipment with different cleaning agents and compare the outcome		Pictures and charts
PHASE 3: REFLECTION	Use peer discussion and effective questioning to find out from learners what they have learnt during the lesson. Take feedback from learners and summarize the lesson.		

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Content Standard: B7.3.1.1 Demonstrate understanding of measuring and marking out tools and equipment for production.		Indicator: B7.3.1.1.2: Demonstrate how to care for and maintain measuring and marking out tools and equipment used for production	Lesson: 4 OF 4
Performance Indicator: Learners can describe how to care for, maintain and store tools and equipment for sewing.			Core Competencies: CP6.7, CC8.2
Reference: Career Technology Curriculum Pg. 17-18			
Phase/Duration	Learners Activities		Resources
PHASE 1: STARTER	Using questions and answers, review to find out what learners already know about caring for and maintaining cooking tools and equipment. Share learning indicators and introduce the lesson.		
PHASE 2: NEW LEARNING	Call learners in turns to share experiences from home on how to care for tools and equipment used for sewing. Demonstrate how to care for measuring and marking out tools and equipment according to the material used in making them. Discuss cleaning agents/materials used to clean and maintain tools and equipment based on the respective material used in making the tool. E.g. Silvo for cleaning silver, Brasso for cleaning brass, oil to avoid rust, cloth for cleaning and dusting. Demonstrate how the different sewing equipment/tools should be cared for and stored. Learners to describe the care, maintenance and storage of specified sewing tools and equipment.		Pictures and charts
PHASE 3: REFLECTION	Use peer discussion and effective questioning to find out from learners what they have learnt during the lesson. Take feedback from learners and summarize the lesson.		