SECOND TERM LESSON NOTES

WEEK 4

Date: 3RD JUNE, 2022		Period:		Subject: Career Technology	
Duration:				Strand: Tools, Equipment & Processes	
Class: B7		Class Size:		Sub Strand: Cutting/Shaping	
Content Standard: B7.3.2.1 Demonstrate understanding of cutting/shaping tools and equipment for production		Indicator: B7.3.2.1.1: Identify cutting and shaping tools and equipment used for production			Lesson:
Performance Indicator: Learners can identify cutting and shaping tools and equipment in the kitchen			Core Competencies: CP6.5: Ability to select alternatives that adequately meet selected criteria		
Reference: Career Technology Curriculum Pg. 19					

Phase/Duration	Learners Activities	Resources
PHASE 1: **STARTER**	Revise with learners to find out what they already know about cutting and shaping tools in the Food laboratory. Introduce the lesson by sharing the performance indicators.	
PHASE 2: **NEW LEARNING**	Guide learners to identify from displayed realia or pictures, tools and equipment used for cutting and shaping in the Food laboratory Example: knives, biscuit cutters, Cake tins, moulds, scoops for ice cream etc. Guide learners to identify and classify the types of cutting and shaping tools and equipment in the kitchen. Example: knives, moulds, etc. 	

	Have learners identify materials used for making kitchen tools and equipment. Example: Aluminum, tins, etc. In a matching game, let learners match tools to their uses. Assessment Mention any three each of cutting and molding tools used in the kitchen.	
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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Class: B7		Class Size:		Sub Strand: Cutting/Shaping	
Content Standard:
B7.3.2.1 Demonstrate understanding of cutting/shaping tools and equipment for production		Indicator:
B7.3.2.1.1: Identify cutting and shaping tools and equipment used for production		Lesson:	
Performance Indicator:
Learners can identify cutting and shaping tools and equipment in the sewing laboratory				Core Competencies:
CP6.5: Ability to select alternatives that adequately meet selected criteria	
Reference: Career Technology Curriculum Pg. 19					

Phase/Duration	Learners Activities	Resources
PHASE 1: **STARTER**	Revise with learners to find out what they already know about cutting and shaping tools in the Food laboratory.

Introduce the lesson by sharing the performance indicators. | |
| PHASE 2: **NEW LEARNING** | Guide learners to identify from displayed realia or pictures, tools and equipment used for cutting and shaping in the sewing laboratory
Example: Scissors, pinking shears, seam ripper and French curves) etc.

Guide learners to identify and classify the types of cutting and shaping tools and equipment in the sewing laboratory.
Example: Scissors, seam ripper, etc.

Have learners to identify the uses of each tool and equipment found in sewing laboratory:

 | identify and describe the different types of catering tools and equipment |

	Have learners identify materials used for making sewing tools and equipment. Example: Aluminum, wood, etc. In a matching game, let learners match tools to their uses. <u>Assessment</u> Mention any three each of cutting tools used in the sewing laboratory.	
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.	

Date: 3RD JUNE, 2022		Period:	Subject: Career Technology
Duration:			**Strand:** Tools, Equipment & Processes
Class: B7		**Class Size:**	**Sub Strand:** Cutting/Shaping
Content Standard: B7.3.2.1 Demonstrate understanding of cutting/shaping tools and equipment for production		**Indicator:** B7.3.2.1.1: Identify cutting and shaping tools and equipment used for production	**Lesson:**
Performance Indicator: Learners can identify cutting and shaping tools and equipment in the wood workshop.			**Core Competencies:** CP6.5: Ability to select alternatives that adequately meet selected criteria
Reference: Career Technology Curriculum Pg. 19			

Phase/Duration	Learners Activities	Resources
PHASE 1: **STARTER**	Revise with learners to find out what they already know about cutting and shaping tools in the Food laboratory. Introduce the lesson by sharing the performance indicators.	
PHASE 2: **NEW LEARNING**	Guide learners to identify from displayed realia or pictures, tools and equipment used for cutting and shaping in the wood workshop. Example: Rip saws, cross cut saw, tenon saw, firmer chisel, mortise chisel, spoke shave, rasp file etc. Guide learners to identify and classify the types of cutting and shaping tools and equipment in the wood workshop. Example: Rip saws, cross cut saw, etc. Have learners to identify the uses of each tool and equipment found in wood workshop: 	identify and describe the different types of catering tools and equipment

	Have learners identify materials used for making tools and equipment in the wood workshop. Example: Aluminum, wood, etc. In a matching game, let learners match tools to their uses. Assessment Mention any three each of cutting tools used in the wood workshop.	
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.	