




FIRST TERM

WEEKLY LESSON NOTES

WEEK 8

Week Ending: 03-03-2023	Day:	Subject: Career Technology
Duration: 60MINS		Strand: Tools, Equipment & Processes
Class: B8	Class Size:	Sub Strand: Measuring & Marking Out
Content Standard: B8.3.1.1 Demonstrate understanding of measuring and marking out tools and equipment for production		Indicator: B8.3.1.1.1: Identify tools and equipment for measuring and marking out
Performance Indicator: Learners can explore the functions of food to the body		Lesson: 1 of 2
Core Competencies: CP 6.5: CI 5.4: CI 5.2:		
Reference: Career Technology Curriculum Pg. 50		
Phase/Duration	Learners Activities	Resources
PHASE 1: STARTER	Using questions and answers, find out what learners already know about measuring and marking out in the sewing laboratory. Introduce the lesson by sharing the performance indicators.	
PHASE 2: NEW LEARNING	Describe the procedure for measuring and marking out artefacts/articles/products in the: - Food laboratory (kitchen), examples include measuring cups, grater and cutter - Sewing workshop/laboratory, examples include tape measure, meter rule, pencil and tailors chalk. Sketch and label parts of some measuring and marking out tools and equipment.  Present the sketched tools and equipment for appraisal in class. Demonstrate how to use the measuring and marking out tools and equipment. <u>Assessment</u> 1. Draw and label parts of 3 measuring and marking out tools and equipment in the kitchen. 2. Draw and label parts of 3 measuring and marking out tools and equipment in the sewing workshop.	Pictures and charts of food

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. Ask learners how the lesson will benefit them in their daily lives.	
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