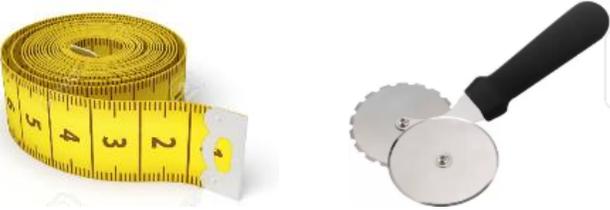


# FIRST TERM

## WEEKLY LESSON NOTES

### WEEK 8

<b>Week Ending:</b> 03-03-2023	<b>Day:</b>	<b>Subject:</b> Career Technology
<b>Duration:</b> 60MINS		<b>Strand:</b> Tools, Equipment & Processes
<b>Class:</b> B8	<b>Class Size:</b>	<b>Sub Strand:</b> Measuring & Marking Out
<b>Content Standard:</b> B8.3.1.1 Demonstrate understanding of measuring and marking out tools and equipment for production		<b>Indicator:</b> B8.3.1.1.1: Identify tools and equipment for measuring and marking out
<b>Performance Indicator:</b> Learners can explore the functions of food to the body		<b>Lesson:</b> 1 of 2
<b>Reference:</b> Career Technology Curriculum Pg. 50		<b>Core Competencies:</b> CP 6.5: CI 5.4: CI 5.2:
<b>Phase/Duration</b>	<b>Learners Activities</b>	<b>Resources</b>
<b>PHASE 1: STARTER</b>	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.	
<b>PHASE 2: NEW LEARNING</b>	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

<b>PHASE 3: REFLECTION</b>	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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