


SECOND TERM


WEEKLY LESSON NOTES

WEEK 2

Week Ending: 14-04-2023	Day:	Subject: Career Technology
Duration: 60MINS		Strand: Tools, Equipment & Processes
Class: B8	Class Size:	Sub Strand: Cutting & Shaping Tools
Content Standard: B8.3.2.1 Demonstrate understanding of cutting and shaping tools and equipment for making artefacts /products		Indicator: B8.3.2.1.1: Identify and use of cutting and shaping tools and equipment.
		Lesson: 1 of 2
Performance Indicator: Learners can identify and use of cutting and shaping tools and equipment		Core Competencies: CP 6.5: CI 5.4: CI 5.2: CI 6.10:
Reference: Career Technology Curriculum Pg. 55		
Phase/Duration	Learners Activities	Resources
PHASE 1: STARTER	Revise with learners to review their understanding in the previous lesson. Share performance indicators with learners.	
PHASE 2: NEW LEARNING	Begin the lesson by asking learners to mention some cutting tools they use in the kitchens. Paste a chart showing pictures of kitchen tools and equipment. Have learners identify all the cutting tools in them. Identify cutting and shaping tools and equipment used in the kitchen. <ul style="list-style-type: none"> • <i>Chef's knife: A versatile, all-purpose knife used for chopping, slicing, and dicing.</i> • <i>Paring knife: A small knife used for peeling and trimming fruits and vegetables.</i> • <i>Bread knife: A serrated knife used for cutting bread and other baked goods.</i> • <i>Kitchen shears: Scissors used for trimming and cutting meats, vegetables, and herbs.</i> • <i>Mandoline: A tool used for slicing fruits and vegetables uniformly and quickly.</i> • <i>Vegetable peeler: A tool used for removing the skin from fruits and vegetables.</i> • <i>Grater: A tool used for shredding or grating cheese, vegetables, and other foods.</i> • <i>Cutting board: A flat surface used for cutting and chopping foods.</i> • <i>Rolling pin: A cylindrical tool used for rolling out dough for pastries and baked goods.</i> 	Pictures and charts of food

	<p>Discuss the uses of the various types of cutting and shaping tools, in groups, and present in class.</p> <p>Sketch and label cutting and shaping tools, and display them for appraisal.</p>  <p><u>Assessment</u> Identify and explain the uses of 5 cutting kitchen tools and equipment. Draw any three cutting kitchen tools.</p>	
<p>PHASE 3: REFLECTION</p>	<p>Use peer discussion and effective questioning to find out from learners what they have learnt during the lesson.</p> <p>Take feedback from learners and summarize the lesson.</p> <p>Ask learners how the lesson will benefit them in their daily lives.</p>	

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Content Standard: B8.3.2.1 Demonstrate understanding of cutting and shaping tools and equipment for making artefacts /products		Indicator: B8.3.2.1.1: Identify and use of cutting and shaping tools and equipment.
		Lesson: 2 of 2
Performance Indicator: Learners can identify and use of cutting and shaping tools and equipment		Core Competencies: CP 6.5: CI 5.4: CI 5.2: CI 6.10:
Reference: Career Technology Curriculum Pg. 55		
Phase/Duration	Learners Activities	Resources
PHASE 1: STARTER	Revise with learners to review their understanding in the previous lesson. Share performance indicators with learners.	
PHASE 2: NEW LEARNING	Begin the lesson by asking learners to mention some cutting tools they use in the sewing workshop. Paste a chart showing pictures of sewing tools and equipment. Have learners identify all the cutting tools in them. Identify cutting and shaping tools and equipment used in the sewing workshop. <ul style="list-style-type: none"> • <i>Fabric scissors: Large, sharp scissors used to cut fabric.</i> • <i>Rotary cutter: A tool with a circular blade used to cut fabric quickly and precisely.</i> • <i>Seam ripper: A small tool used for removing seams and stitches.</i> • <i>Thread snips: Small scissors used to cut thread and trim loose ends.</i> • <i>Pinking shears: Scissors with serrated edges used to prevent fraying of fabric edges.</i> • <i>Dressmaker's shears: Large scissors with long blades used for cutting fabric.</i> • <i>Pattern weights: Small weights used to hold pattern paper in place while cutting.</i> • <i>Cutting mat: A self-healing mat used as a surface for cutting fabric with a rotary cutter.</i> Discuss the uses of the various types of cutting and shaping tools, in groups, and present in class. Sketch and label cutting and shaping tools, and display them for appraisal.	Pictures and charts of food

	 <p><u>Assessment</u> Identify and explain the uses of 5 cutting kitchen tools and equipment used in the sewing workshop. Draw any three cutting sewing tools.</p>	
<p>PHASE 3: REFLECTION</p>	<p>Use peer discussion and effective questioning to find out from learners what they have learnt during the lesson.</p> <p>Take feedback from learners and summarize the lesson.</p> <p>Ask learners how the lesson will benefit them in their daily lives.</p>	