


SECOND TERM


WEEKLY LESSON NOTES

WEEK 3

Week Ending: 21-04-2023		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	<p>Revise with learners to review their understanding in the previous lesson.</p> <p>Share performance indicators with learners.</p>		
PHASE 2: NEW LEARNING	<p>Begin the lesson by asking learners to mention some cutting tools they use in the kitchens.</p> <p>Paste a chart showing pictures of kitchen tools and equipment. Have learners identify all the cutting tools in them.</p> <p>Identify cutting and shaping tools and equipment used in the kitchen.</p> <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> <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>	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>	
PHASE 3: REFLECTION	<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>	