

SECOND TERM

WEEKLY LESSON NOTES

WEEK 4

Week Ending: 28-04-2023		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: B8.3.2.1.2: Use appropriate techniques to cut and shape artefacts/products.	Lesson: 1 of 2
Performance Indicator: Learners can use appropriate techniques to cut and shape products		Core Competencies: CP 6.5: CI 5.4: CI 5.2: CI 6.10:	
Reference: Career Technology Curriculum Pg. 56			
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	<p>Use appropriate techniques to shape a design in:</p> <ul style="list-style-type: none"> - Food laboratory (kitchen) <p>When shaping a design in the food laboratory, there are several appropriate techniques that can be used depending on the type of food and design being created.</p> <ol style="list-style-type: none"> 1. <i>Molding - This involves using a mold or template to shape the food into a specific design. For example, a silicone mold can be used to create perfectly shaped cakes or chocolate decorations.</i> 2. <i>Sculpting - This technique involves using tools such as knives, spoons, or piping bags to sculpt the food into the desired shape. This is commonly used when creating intricate designs on cakes or creating sculptures out of food such as butter or cheese.</i> 3. <i>Cutting - This technique involves using sharp knives or cutters to cut the food into specific shapes or designs. This can be useful when creating geometric designs or cutting out shapes from dough or fondant.</i> 4. <i>Rolling - This technique involves rolling out dough or fondant to a specific thickness and then cutting or shaping it into the desired design. This is commonly used when creating cookies or pie crusts.</i> 5. <i>Decorating - This technique involves using various edible decorations such as frosting, sprinkles, or fruit to add color and</i> 		Pictures and charts of food

	<p><i>texture to a design. This can be used to enhance the appearance of the food or create a specific theme or design.</i></p> <p>Learners in groups apply these techniques to shape and design a given food.</p> <p>Time them for this activity. Encourage them to display works for appraisal.</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>	

Week Ending: 28-04-2023	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: B8.3.2.1.2: Use appropriate techniques to cut and shape artefacts/products.
Performance Indicator: Learners can use appropriate techniques to cut and shape products		Lesson: 2 of 2
Core Competencies: CP 6.5: CI 5.4: CI 5.2: CI 6.10:		
Reference: Career Technology Curriculum Pg. 56		
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	Use appropriate techniques to shape a design in: - sewing laboratory When shaping a design in the sewing workshop, there are several appropriate techniques that can be used depending on the type of fabric and design being created. <i>1. Pattern-making - This involves creating a pattern on paper or cardboard to use as a guide for cutting and sewing fabric. Patterns can be made using specific measurements or by tracing existing clothing items.</i> <i>2. Cutting - This technique involves cutting the fabric into the desired shape and size using scissors or a rotary cutter. It is important to use sharp cutting tools and to cut the fabric accurately to ensure that the finished product fits properly.</i> <i>3. Draping - This technique involves pinning the fabric onto a dress form or mannequin to create a desired shape or silhouette. The fabric is then marked and cut to create a pattern based on the draped fabric.</i> <i>4. Pleating - This technique involves folding the fabric into small, uniform folds to create a decorative effect or to fit a garment more snugly. Pleats can be created using a pleating tool or by hand.</i> <i>5. Ruching - This technique involves gathering the fabric to create a bunched or ruffled effect. Ruching can be created using a sewing machine or by hand.</i>	Pictures and charts

	<p>6. <i>Applique</i> - This technique involves sewing small pieces of fabric or other materials onto a larger piece of fabric to create a decorative effect or to add texture.</p> <p>Learners in groups apply these techniques to shape and design a fabrics.</p> <p>Time them for this activity. Encourage them to display works for appraisal.</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>	