FAYOL INC. 0547824419

SECOND TERM

WEEKLY LESSON NOTES WEEK 6

Class: B8 Class Size: Sub Strand: Tools, Equipment & Processes	Week Ending: 12-0	-05-2023 Day: Subject: Career Techno				logy		
Content Standard: B8.3.3.1 Demonstrate understanding of joining and assembling materials, tools and equipment used for making artefacts/products Performance Indicator: Learners can Identify joining and assembling materials, tools and equipment used for making artefacts/products Perference: Career Technology Curriculum Pg. 57 Phase/Duration PHASE I: STARTER Revise with learners to review their understanding in the previous lesson. Share performance indicators with learners. PHASE 2: NEW LEARNING Guide learners to identify materials, tools and equipment used for joining and assembling artefacts/products from displayed charts, pictures in the Food laboratory (kitchen) I. Adhesives: Adhesives are commonly used in the food industry for	Duration: 60MINS Strand: Tools, Equipment				ıt & P	rocesses		
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joining materials such as paper, cardboard, and plastic. For example, adhesive labels are used to attach product information and branding to food packaging. 2. Binders: Binders are used to hold food ingredients together in products such as meatballs, sausages, and veggie burgers. Examples of binders include egg white, starch, and gelatin. 3. Cling films: Cling films are used to wrap and seal food products such as meat, cheese, and vegetables. They help to preserve the freshness of the food and prevent contamination. 4. Fasteners: Fasteners such as clips and staples are used to hold together bags and pouches of food products, such as coffee and snacks. 5. Screws and bolts: These are used to assemble machinery and equipment used in the food industry, such as conveyors and mixers. 6. Interlocking components: Some food processing equipment, such as mixers and blenders, use interlocking components that fit together like puzzle pieces to ensure secure and safe operation. Learners in their groups sketch and label some tools for		Guide learners to identify materials, tools and equipment used for joining and assembling artefacts/products from displayed charts, pictures in the Food laboratory (kitchen) 1. Adhesives: Adhesives are commonly used in the food industry for joining materials such as paper, cardboard, and plastic. For example, adhesive labels are used to attach product information and branding to food packaging. 2. Binders: Binders are used to hold food ingredients together in products such as meatballs, sausages, and veggie burgers. Examples of binders include egg white, starch, and gelatin. 3. Cling films: Cling films are used to wrap and seal food products such as meat, cheese, and vegetables. They help to preserve the freshness of the food and prevent contamination. 4. Fasteners: Fasteners such as clips and staples are used to hold together bags and pouches of food products, such as coffee and snacks. 5. Screws and bolts: These are used to assemble machinery and equipment used in the food industry, such as conveyors and mixers. 6. Interlocking components: Some food processing equipment, such as mixers and blenders, use interlocking components that fit together like puzzle pieces to ensure secure and safe operation.						

	Have learners display their sketches for appraisal.	
	Assessment Identify and explain some tools and equipment for joining and assembling artefacts in the food industry.	
	How do different materials, tools, and equipment used for joining and assembling products impact the quality and safety of food products?	
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.	

Week Ending: 12-05-2023 Day: Subject: Career Technol				ogy		
Duration: 60MINS Strand: Tools, Equipment				Tools, Equipmen	t & Processes	
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joining and assembling materials, tools						Lesson:
Performance Indicator: Learners can Identify joining and assembling materials, tools and equipment used for making artefacts/products Core Competence CC 8.2: Explain with relevant of					ideas in a clear order	
Reference: Career To	echnology	Curriculum	Pg. 57			
Phase/Duration	Learners /	1 otivitica			1	Posources
Phase/Duration PHASE I:			to review their	understan	ding in the	Resources
STARTER	Revise with learners to review their understanding in the previous lesson. Share performance indicators with learners					
PHASE 2: NEW LEARNING	Share performance indicators with learners. Guide learners to identify materials, tools and equipment used for joining and assembling artefacts/products from displayed charts, pictures in the sewing laboratory. 1. Thread: Thread is the primary material used to join and assemble fabric pieces in sewing. Different types of thread are used depending on the fabric and the purpose of the project. 2. Needles: Sewing needles are used to stitch fabric together with thread. Needles come in different sizes and shapes depending on the type of fabric and the type of stitch being used. 3. Pins: Straight pins are used to hold fabric pieces together before stitching. Pins are particularly useful when working with slippery or delicate fabrics. 4. Zippers: Zippers are used to join two pieces of fabric together in a way that allows the fabric to be easily opened and closed. They are commonly used in clothing and bags. 5. Buttons: Buttons are used to fasten two pieces of fabric together, usually on clothing. They come in different sizes, shapes, and styles depending on the design of the garment. 6. Hook and loop tape: Hook and loop tape, commonly known as Velcro, is used to join fabric pieces together in a way that allows them to be easily separated. It is commonly used in clothing, bags, and other accessories.					

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	8. Interfacing: Interfacing is a material that is used to add structure and stability to fabric pieces. It is commonly used in collars, cuffs, and waistbands.	
	Learners in their groups sketch and label some tools for joining and assembling in the food laboratory.	
	Have learners display their sketches for appraisal.	
	Assessment	
	Identify and explain some tools and equipment for joining and assembling artefacts.	
	What are some safety precautions that should be taken	
	when using materials such as needles, pins, and scissors in the sewing workshop?	
PHASE 3:	Use peer discussion and effective questioning to find out	
REFLECTION	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.	