

# THIRD TERM

## WEEKLY LESSON NOTES

### WEEK 1

<b>Week Ending:</b> 30-06-2023	<b>Period:</b>	<b>Subject:</b> Career Technology	
<b>Duration:</b>		<b>Strand:</b> Tools, Equipment & Processes	
<b>Class:</b> B8	<b>Class Size:</b>	<b>Sub Strand:</b> Finishes And Finishing	
<b>Content Standard:</b> B8.3.5.1 Demonstrate knowledge of finishes and finishing		<b>Indicator:</b> B8.3.5.1.1: Identify finishes and finishing applied to products/ artefacts	<b>Lesson:</b> 1 of 2
<b>Performance Indicator:</b> Learners can Identify finishes and finishing applied to products		<b>Core Competencies:</b> CP6.5: Ability to select alternatives that adequately meet selected criteria	
<b>Reference:</b> Career Technology Curriculum Pg. 60			
<b>Phase/Duration</b>	<b>Learners Activities</b>	<b>Resources</b>	
<b>PHASE 1: STARTER</b>	<p>Review to find out what learners already know about finishes and finishing.</p> <p>Share performance indicators with learners and introduce the lesson.</p>		
<b>PHASE 2: NEW LEARNING</b>	<p>Brainstorm learners to explain what is meant by finishes and finishing. E.g., <i>Finishes are the substances applied on the surfaces of products/artefacts.</i></p> <p><i>Finishing is the final surface treatment given to products/artefacts to improve their beauty, attractiveness and protection.</i></p> <p>Revise with learners to explain what is meant by garnishes. E.g., Garnishes are small, colorful, bits of food that are used to enhance the appearance and texture of dishes. Garnishes provide food with something that adds flavor and decorative color.</p> <p>Discuss ways of applying finishing to food products.</p> <p>1. <b>Glazing:</b> <i>Glazing is a finishing technique where a glossy or translucent coating is applied to food products. It is commonly used on baked goods, such as pastries, donuts, or fruit tarts, to give them an attractive shine.</i></p> <p>2. <b>Icing:</b> <i>Icing is a sweet frosting or glaze that is spread or drizzled over baked goods, such as cakes, cookies, or cinnamon rolls. It adds sweetness, flavor, and a decorative element to the product.</i></p> <p>3. <b>Fondant:</b> <i>Fondant is a smooth and pliable icing made from sugar, water, and other flavorings. It is often rolled out and used to cover cakes</i></p>	Pictures and Charts	

	<p>or create intricate designs. Fondant provides a polished and professional look to confectionery products.</p> <p>4. <b>Coating:</b> Coatings are applied to various food products to create a protective and appealing outer layer. For example, chocolate coatings are commonly used on candies, truffles, or cookies to provide a smooth and indulgent finish.</p> <p>5. <b>Glazes:</b> Glazes are typically liquid mixtures applied to foods to add flavor, moisture, and a shiny appearance. They can be savory or sweet and are used on dishes like roasted meats, vegetables, or fruit tarts.</p> <p>6. <b>Crumb or Nut Coatings:</b> Crumb or nut coatings are used to add texture and flavor to foods. This technique involves coating food items, such as chicken nuggets or fish fillets, with a layer of breadcrumbs or crushed nuts before frying or baking.</p> <p>7. <b>Smoking:</b> Smoking is a technique used to add flavor and aroma to foods, especially meats, fish, and cheese. It involves exposing the food to smoke from burning wood chips or sawdust, imparting a distinctive smoky finish.</p> <p>8. <b>Sprinkles and Decorations:</b> Sprinkles, colored sugar, or edible decorations are commonly used to add visual appeal to baked goods, such as cupcakes, cookies, or donuts. They come in various shapes, sizes, and colors, providing an attractive finishing touch.</p> <p>9. <b>Garnishes:</b> Garnishes are decorative elements added to enhance the presentation of a dish. They can include fresh herbs, edible flowers, citrus zest, or finely chopped vegetables, and are often used in salads, entrees, or desserts.</p> <p>Guide learners to choose garnishes of color and flavors that complement the food to be garnished. E.g., Use carrots, green pepper, lettuce and tomatoes to garnish pale foods.</p> <p>Guide learners to identify the types of garnishes</p> <ul style="list-style-type: none"> <li>- Savory garnishes: salad, radish, carrots, cucumber, herbs boiled egg, and tomatoes.</li> <li>- Sweet garnishes lemon, lime, oranges, berries, grapes, icing, and currants.</li> </ul> <p><u>Assessment</u> What is meant by garnishing? Identify and explain four finishes and finishing techniques used in the food industry.</p>	
<p><b>PHASE 3: REFLECTION</b></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>	

<b>Week Ending:</b> 30-06-2023	<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> Finishes & Finishing
<b>Content Standard:</b> B8.3.5.1 Demonstrate understanding of application of finishes	<b>Indicator:</b> B8.3.5.1.2 Demonstrate skills of finishing edges of sewing articles and food products	<b>Lesson:</b> 1 of 2
<b>Performance Indicator:</b> Learners can demonstrate skills of finishing edges of sewing articles and food products.		<b>Core Competencies:</b> CP 6.5: CI 5.4: CI 5.2: CI 6.10:
<b>Reference:</b> Career Technology Curriculum Pg. 60		

Phase/Duration	Learners Activities	Resources
<b>PHASE 1: STARTER</b>	<p>Revise with learners to review their understanding in the previous lesson.</p> <p>Share performance indicators with learners.</p>	
<b>PHASE 2: NEW LEARNING</b>	<p>Discuss items that can be used as garnishes in the food laboratory E.g., green pepper, tomatoes, carrot, herbs (parsley), icing, cherry fruit</p> <p>Demonstrate with learners how to prepare a finishing technique in food industry.</p> <p><u>Ingredients:</u></p> <ul style="list-style-type: none"> <li>- 1 cup powdered sugar (confectioners' sugar)</li> <li>- 1-2 tablespoons milk or water</li> <li>- 1/2 teaspoon vanilla extract (optional)</li> </ul> <p><u>Steps:</u></p> <ol style="list-style-type: none"> <li>1. Sift the powdered sugar into a mixing bowl to remove any lumps and ensure a smooth icing consistency.</li> <li>2. Gradually add 1 tablespoon of milk or water to the powdered sugar, and whisk until the mixture is smooth. Add more liquid as needed, a little at a time, until you reach your desired consistency. For a thicker icing, use less liquid; for a thinner glaze, add more liquid.</li> <li>3. If desired, add vanilla extract to the icing for extra flavor. You can also experiment with other flavorings or extracts to suit your preference.</li> <li>4. Once the icing is ready, you can use it immediately to drizzle over your baked goods or dip them to create a glaze. Alternatively, you can divide the icing into separate bowls and add food coloring to create different colored icings for decorating.</li> <li>5. To decorate, use a spoon, whisk, or piping bag to apply the icing onto your cakes, cookies, or pastries. You can drizzle it over the top, spread it with a spatula, or create intricate designs by using a piping bag with a fine tip.</li> </ol>	Pictures and charts of food

	<p>6. Allow the icing to set and harden at room temperature before serving or storing the baked goods.</p> <p>Discuss reasons why edges of sewing articles are finished. E.g. - to prevent edges from fraying - to neaten raw edges - to decorate raw edges</p> <p>Demonstrate skills of working the following edge finishes. E.g., binding, hemming, fringing, and pinking.</p> <p><u>Assessment</u> Use skills in chopping, dicing, slicing to garnish boiled, yam and rice</p> <p>Display specimens/food products for appraisal.</p>	
<p><b>PHASE 3: REFLECTION</b></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>	