

THIRD TERM

WEEKLY LESSON NOTES

WEEK 5

Week Ending: 28-07-2023	Day:	Subject: Career Technology
Duration: 60MINS		Strand: Designing & Making Of Artefacts
Class: B8	Class Size:	Sub Strand: Table Setting
Content Standard: B8.5.3.1 Demonstrate understanding of planning for making artefacts/products and table setting	Indicator: B8.5.3.1.4: Planning to set a table	Lesson: 1 of 2
Performance Indicator: Learners can demonstrate skills of finishing edges of sewing articles and food products		Core Competencies: CP 6.5: CI 5.4: CI 5.2: CI 6.10:
Reference: Career Technology Curriculum Pg. 69-70		
Phase/Duration	Learners Activities	Resources
PHASE 1: STARTER	Engage learners to discuss the importance of table manners and etiquette in various settings, such as restaurants, formal events, and even at home. Introduce the concept of table setting and explain that it involves arranging and organizing the table for a meal.	
PHASE 2: NEW LEARNING	Ask learners if they have heard the term "table setting" before and invite a few responses. Explain that table setting refers to the arrangement of tableware, cutlery, and other items on a dining table for a specific meal. Show visual aids or use a diagram to illustrate a basic table setting, including plates, glasses, cutlery, napkins, and any additional items commonly used in a formal or casual setting. Discuss the various tools and equipment used in table setting, such as: <ul style="list-style-type: none"> • Plates: Dinner plates, salad plates, and dessert plates • Cutlery: Forks, knives, spoons, and specialized utensils • Glassware: Water glasses, wine glasses, and other drinkware • Napkins: Different folding techniques and placement options • Additional items: Salt and pepper shakers, bread plates, butter dishes, etc. Show examples of each item and explain their specific purposes and placements on the table. <u>Assessment</u>	Pictures and charts of food

	<ol style="list-style-type: none"> 1. What is table setting? 2. Name three tools or equipment used in table setting. 3. Why is table setting important? 4. Define a cover in table setting. 5. What is the purpose of a cover in formal dining settings? 6. Can you explain the significance of proper table setting in creating a positive dining experience? 	
<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: 28-07-2023	Day:	Subject: Career Technology	
Duration: 60MINS		Strand: Designing & Making Of Artefacts	
Class: B8	Class Size:	Sub Strand: Table Setting	
Content Standard: B8.5.3.1 Demonstrate understanding of planning for making artefacts/products and table setting		Indicator: B8.5.3.1.4: Planning to set a table	Lesson: 1 of 2
Performance Indicator: Learners can demonstrate skills of finishing edges of sewing articles and food products		Core Competencies: CP 6.5: CI 5.4: CI 5.2: CI 6.10:	
Reference: Career Technology Curriculum Pg. 69-70			

Phase/Duration	Learners Activities	Resources
PHASE 1: STARTER	<p>Engage learners to discuss the importance of table manners and etiquette in various settings, such as restaurants, formal events, and even at home.</p> <p>Introduce the concept of table setting and explain that it involves arranging and organizing the table for a meal.</p>	
PHASE 2: NEW LEARNING	<p>Explain that table setting refers to the arrangement of tableware, cutlery, and other items on a dining table.</p> <p>Engage the learners in a discussion about the importance of table setting.</p> <p>Prompt them to consider how table setting contributes to the overall dining experience, including aesthetics, organization, and functionality.</p> <p>Discuss how proper table setting can create a positive impression, enhance the enjoyment of the meal, and demonstrate respect for guests or hosts.</p> <p>Introduce the concept of a "cover" in table setting.</p> <p>Explain that a cover refers to an individual's place setting at the table, including all the utensils, plates, and glassware required for their meal.</p> <p>Discuss the significance of covers in formal dining settings, where each guest is assigned a specific cover with carefully arranged utensils and items.</p> <p>Emphasize the importance of understanding and respecting one's assigned cover during a formal dining occasion.</p> <p><u>Assessment</u> 1. Describe one item commonly found in a table setting that is not directly used for eating.</p>	Pictures and charts of food

	<p>2. How does table setting contribute to the overall aesthetics of a meal?</p> <p>3. Have you ever practiced table setting at home or during a special occasion? Share your experience.</p> <p>4. Why is it important to respect and understand your assigned cover in formal dining occasions?</p> <p>5. Learners work in pairs or small groups to create their own table settings. They can design a table layout, select appropriate tools and equipment, and explain the rationale behind their choices.</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>	