FAYOL INC. 0547824419

FIRST TERM

WEEKLY LESSON NOTES WEEK 2

Week Ending: 20 -10-2023		Day:		Subject: Career Technology			
Duration: 60MINS		Strand: Hea		ealth And Safet	ealth And Safety		
Class: B8		Class Size:		Sub Strand: Food Hygier			
Content Standard: B8.1.1.1 Demonstra practices that depict	_		.1.1.2: Demonstrate skills in			Lesson:	
Performance Indicator: Core Competence and demonstrate skills in keeping food safe CP 6 5: CL 5 4:							
	Learners can demonstrate skills in keeping food safe. CP 6.5: CI 5.4: CI 5.2: CI 6.10: Reference: Career Technology Curriculum Pg. 41						
Phase/Duration	Learners A					Resources	
PHASE I: STARTER	Revise with learners to review their understanding in the previous lesson.						
	Share performance indicators with learners.						
PHASE 2: NEW LEARNING	Brainstorm learners to explain the meaning of health and hygiene. Pictures and charts of food						
	Guide learners to explain key concepts. Health – the complete state of physical, mental, emotional and social well-being and not merely the absence of diseases. Hygiene – the study of rules for healthy living and the prevention of diseases.						
	In groups, engage learners to define food hygiene and ways of ensuring food hygiene.						
	maintainin E.g. • Store fo • Keep ha • Cut/trim • No weal • Sneeze a • Wash ha Role-play	ers watch pictures of grood hygiene and od appropriately be ir clean and cover was finger nails short ring of jewelry at wand cough into a halands regularly, before the skills of food hymte following ii. Hygiene	write of the before with a coordinate or which a coordinate or which a coordinate or which a coordinate or write or writ	down the o ore and afte ap nief. after handli	bservations. er cooking. ng food.		
		ways of ensuring fo	ood hyg	jiene			

Use peer discussion and effective questioning to find out	
from learners what they have learnt during the lesson.	
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Take feedback from learners and summarize the lesson.	
Ask learners how the lesson will benefit them in their daily	
lives.	
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practices that depict personal and food hygie Performance Indicator:			Кссрп	Core Competencies:			
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Reference: Career T	Reference: Career Technology Curriculum Pg. 41						
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Phase/Duration PHASE I:	Learners /		w thair	undorston	ding in the	Resou	rces
STARTER	Revise with learners to review their understanding in the previous lesson.						
		Share performance indicators with learners.					
PHASE 2: NEW LEARNING	Brainstorr hygiene.	Brainstorm learners to explain the meaning of health and hygiene. Pictures and charts of food					
	Guide learners to explain key concepts. Health – the complete state of physical, mental, emotional and social well-being and not merely the absence of diseases. Hygiene – the study of rules for healthy living and the prevention of diseases. In groups, engage learners to define food hygiene and ways of ensuring food hygiene. Let learners watch pictures of the processes and skills of maintaining food hygiene and write down the observations. E.g. Store food appropriately both before and after cooking. Keep hair clean and cover with a cap Cut/trim finger nails short No wearing of jewelry at work. Sneeze and cough into a handkerchief. Wash hands regularly, before and after handling food. Role-play the skills of food hygiene in class for appraisal Assessment Define the following i. Health ii. Hygiene						
PHASE 3:		ways of ensuring for discussion and effection			o find out		
REFLECTION		ners what they have					
	Take feed	back from learners	and su	mmarize th	e lesson.		

Ask learners how the lesson will benefit them in their daily	
lives.	