Week Ending: 06-04	-2023	Day:		Subject: Career Technology		
Duration: 60MINS	uration: 60MINS Strand: Tools, Equipmen			it & Processes		
Class: B8		Class Si	ze:	Sub Strar Out Tool	n <mark>d:</mark> Care for Me s	asuring & Marking
<b>Content Standard:</b> B8.3.1.1 Demonstrat measuring and marki equipment for produ	te understanding of ing out tools and uction Indicator: B8.3.1.1.4: Demonstrate how to care for and maintain measuring and marking out tools used for production.			Lesson: I of 2		
Performance Indica Learners can identify marking out	y tools and equipment for measuring and Core Compet CP 6.5: CI 5.4: C					tencies: CI 5.2: CI 6.10:
Reference: Career T	echnology	Curriculu	m Pg. 54			
		A				
Phase/Duration	Learners /	Activities	n to povious that	undorstor	ding in the	Kesources
STARTER		th learner	s to review their	understand	aing in the	
	previousi	000011.				
	Share per	formance	indicators with l	earners.		
PHASE 2: NEW LEARNING	Guide learners to identify from displayed realia or pictures, tools and equipment used for measuring and marking out in the Food laboratory (kitchen for liquids/dry ingredients: weighing scale, measuring cups, spoons, calabash, olonka.Pictures and charts of foodGuide learners to describe the procedure for measuring and marking out products in the Food laboratory (kitchen).Measuring cups and spoons: These tools come in different sizes and are used to measure both liquid and dry ingredients. Measuring cups are typically used for larger quantities, while spoons are used for smaller amounts.Kitchen scale: A kitchen scale is used to measure ingredients by weight, which is especially important for baking. It can also be used to measure bottion pirce					Pictures and charts of food
	Ruler: A ru to mark out Tape measu the size of a Marking k out the dim Decoratin on cakes an Piping bag decorative of	ler is a simp the dimen- ure: A tape a baking shi <b>nife</b> : A ma ensions of c <b>g stencils</b> : ad other bal <b>gs and tips</b> lesigns on c	ple tool used to mea sions of a dish. measure is used to r eet or the diameter rking knife is a smal a dish or to score the These stencils are u ked goods. E Piping bags and tif akes and other dess	sure the size measure large of a cake par I, sharp knife e surface of b sed to create os are used to erts	of ingredients or er items, such as n. used to mark read dough. precise designs	

	Sketch and label parts of some measuring and marking out tools and equipment.	
	Measuring spoons Measuring spoons Digital weighing scale	
	Measuring cups	
	Measuring Jug	
	Engage learners to present the sketched tools and equipment for appraisal in class.	
	Share experiences from home on how to care for tools and equipment for production.	
	Identify cleaning agents/materials used to clean and maintain tools and equipment based on the respective material used in making the tool. E.g., Silvo for cleaning silver, Brasso for cleaning brass, oil to avoid rust, cloth for cleaning and dusting.	
	Demonstrate how to clean measuring and marking out tools and equipment according to the materials used in making them.	
	<ul> <li><u>Assessment</u></li> <li>1. What tool is used to measure both liquid and dry ingredients in the kitchen?</li> <li>2. Which tool is used to measure ingredients by weight?</li> <li>3. What is the purpose of a marking knife in the kitchen?</li> <li>4. Name a tool used to measure the size of a baking sheet or</li> </ul>	
	the diameter of a cake pan. 5 What are bibing bags and tips used for in the kitchen?	
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.	
	<ul> <li><u>Homework</u></li> <li>I. What is the purpose of a ruler in the kitchen?</li> <li>2. Can decorating stencils be used to create designs on cakes and other baked goods? Yes/No</li> </ul>	

3.	Why is it important to be precise in your measurements and	
	markings when cooking and baking?	
4.	Name one common measuring tool used for smaller amounts of	
	ingredients.	
5.	Which tool is used to create decorative designs on cakes and other	
	desserts?	

Week Ending: 06-04-	-2023	Day:		Subject: (	Career Technol	ogy
Duration: 60MINS				Strand: T	ools, Equipmen	t & Processes
Class: B8	Class Size: Sub Strand: Care for Out Tools			nd: Care for Me s	asuring & Marking	
<b>Content Standard:</b> B8.3.1.1 Demonstrat measuring and markin equipment for produ	Content Standard:Indicator:38.3.1.1 Demonstrate understanding of measuring and marking out tools and equipment for productionB8.3.1.1.4: Demonstrate how to care for and maintain measuring and marking out tools used for production					Lesson: 2 of 2
Performance Indicat Learners can identify marking out	formance Indicator: ners can identify tools and equipment for measuring and king out					tencies: Cl 5.2: Cl 6.10:
Reference: Career T	echnology	Curriculu	m Pg. 54			
Phase/Duration	Learners A	Activities			-l'	Resources
PHASE I: STADTED	Revise with	th learner	s to review their	understan	ding in the	
JIANIER		232011.				
	Share per	formance	indicators with l	earners.		
PHASE 2: NEW	Guide lea	rners to i	dentify from disp	laved realia	or pictures.	Pictures and
LEARNING	tools and	equipmer	nt used for measu	iring and m	arking out in	charts of food
	the sewin	g laborato	ory.	0	0	
		•				
	Guide lea	rners to c	lescribe the proc	edure for r	neasuring and	
	marking o	out produ	cts in the sewing	workshop.		
	Measuring t width, and a measureme	tape: This is circumferen ents and for	s a flexible tape used ce. It's commonly us measuring fabric fo	l to measure ed for taking r clothing pat	fabric length, body terns.	
	Ruler: A ruler is a straightedge used for measuring and marking straight lines. It can be made of plastic or metal and comes in various lengths. It's ideal for measuring hems, seams, and other precise measurements.					
	French curve: This is a curved tool used for drawing and adjusting curves in patterns. It's great for creating smooth lines for armholes, necklines, and sleeve caps.					
	Tailor's chalk: This is a soft chalk used for marking fabric. It's easily visible and can be removed with a brush or damp cloth. It's ideal for marking hems, darts, and other sewing lines.					
	Tracing paper: This is a thin, semi-transparent paper used for transferring pattern markings onto fabric. It's often used for marking darts and pleats.					
	Seam gauge measuring s	e: This is a s seam allowo	small ruler with a sli ances and hems.	ding marker i	used for	
	Pin cushion: It's a handv	This is a si tool to kee	mall cushion used fo p pins within easy re	r holding pins each while se	s and needles. wing.	

	Sketch and label parts of some me						
	tools and equipment used in the s	ewing workshop.					
		A					
	w w w w	and the second se					
	- Carlandanian India						
	Tape measure	Meter rule					
		1					
	Tailors chalk Pencil						
	Engage learners to present the ske	etched tools and					
	equipment for appraisal in class.						
	Demonstrate how to clean measu	ring and marking out tools					
	and aquipment according to the m	atorials used in making					
	and equipment according to the m	ipment according to the materials used in making					
	them.						
	• Store the tools in a dry and clean pl						
	damage.						
	<ul> <li>After use, wipe the tools with a clear</li> </ul>						
	debris.						
	<ul> <li>Keep the tools organized and in the</li> </ul>	ir designated places to prevent					
	them from getting lost or damaged.						
	<ul> <li>Avoid dropping or banging the tools</li> </ul>	as they may become damaged					
	or lose their accuracy.						
	• Sharpen and clean cutting tools such	h as scissors and rotary cutters					
	regularly to maintain their sharpnes	maintain their sharpness and prevent snagging fabric.					
		,					
	Assessment						
	1 What is a measuring tabe used f	for in a sewing laboratory?					
	2 What is the burbose of a ruler in	sewing?					
	2. What is a French curve and who	t is it used for in couring?					
	A Most is tailer's shall and which	it useful in source -?					
	<b>4.</b> vvriat is tailor's chaik, and why is	ii usefui in sewing?					
PHASE 3:	Use peer discussion and effective	questioning to find out					
REFLECTION	from learners what they have lear	nt during the lesson.					
	Take feedback from learners and s	summarize the lesson.					
	Ask learners how the lesson will b	penefit them in their daily					
	lives.						
	Homework						
	I. What is tracing baber, and what is i	t used for in sewing?					
	2. What is a seam gauge and what is	its function in sewing?					
	3. What is a pin cushion, and why is it	important to have one in a					
	sewing laboratory?						
	· · · ·						

Week Ending: 14-04-	-2023	Day:		Subject: Career Technology		
Duration: 60MINS				Strand: Tools, Equipment & Processes		
Class: B8		Class Size	e:	Sub Strand: Cu	tting & Sh	aping Tools
Content Standard: B8.3.2.1 Demonstration cutting and shaping to for making artefacts /	rd: strate understanding of ng tools and equipment cts /products			Lesson: I of 2		
Performance Indicat	icator: Core Comp					mpetencies:
Reference: Career T	echnology	Curriculum	Pg. 55		Cr 0.5. C	1 3.4. CI 3.2. CI 0.10.
	661110108/	Carriedian	. 8. 00			
Phase/Duration	Learners /	Activities				Resources
PHASE I: STARTER	Revise wit previous l Share per	ch learners esson. formance ir	to review their	understanding ir earners.	n the	
PHASE 2: NEW LEARNING	Begin the tools they Paste a ch equipment them. Identify cu kitchen. Chef's slicing, Paring fruits of Bread other I Kitchen Vegeta Mande uniforr Vegeta Grater vegeta Cutting foods. Rolling bastrie	lesson by a lesson by a use in the art showing t. Have lear atting and sl knife: A vers and dicing. knife: A vers and vegetabl knife: A smo and vegetabl knife: A serr baked goods n shears: Sci bles, and he bline: A tool mly and quic able peeler: / and vegetabl : A tool usec bles, and otl g board: A fl	sking learners t kitchens. g pictures of kit mers identify al haping tools and satile, all-purpose all knife used for les. rated knife used for les. rated knife used for tros. used for slicing f kly. A tool used for re kly. A tool used for re les. d for shredding o her foods. at surface used f drical tool used f	co mention some controls and the cutting tool d equipment used e knife used for ch peeling and trimr for cutting bread of imming and cuttin ruits and vegetable emoving the skin fi r grating cheese, for cutting and cho or rolling out doug	cutting s in d in the nopping, ming and g meats, es from ppping th for	Pictures and charts of food

	Discuss the uses of the various types of cutting and shaping
	tools, in groups, and present in class.
	Sketch and label cutting and shaping tools, and display them
	for appraisal
	P.0.0.0
	807+1300
	Assessment
	Identify and explain the uses of 5 cutting kitchen tools and
	equipment.
	Draw any three cutting kitchen tools.
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.

Week Ending: 14-04	ng: 14-04-2023 Day: Subject: Career Technolo			ology		
Duration: 60MINS	uration: 60MINS Strand: Tools, Equipmen			Equipment	& Processes	
Class: B8		Class Size	e:	Sub Strand: Cu	tting & Sh	aping Tools
<b>Content Standard:</b> B8.3.2.1 Demonstrate understanding of cutting and shaping tools and equipment for making artefacts /products			Indicator: B8.3.2.1.1: Ide shaping tools	icator: 3.2.1.1: Identify and use of cutting and ping tools and equipment. Lesson: 2 of 2		
Performance Indicat	tor:	outting and	shaping tools	and aquipment	Core Co	mpetencies:
Reference: Career T	echnology	Curriculum	Po 55		CF 6.5: C	1 5.4: CI 5.2: CI 6.10:
nelerence. Career r		Carricalam	1 8. 55			
Phase/Duration	Learners /	Activities				Resources
PHASE I: STARTER	Revise wit previous I Share per	th learners esson. formance ir	to review their	understanding ir earners.	1 the	
PHASE 2: NEW LEARNING	Begin the tools they Paste a ch equipmen them. Identify cu sewing wo Fabric Rotary quickly Seam stitche Thread ends. Pinking fraying Dressr cutting Pattern place Discuss th tools, in g	lesson by a vuse in the aart showing t. Have lear utting and sl orkshop. scissors: Lar v cutter: A to v and precise ripper: A sm s. d snips: Sma g shears: Sci g of fabric ec maker's shee g fabric. n weights: Sr while cutting g mat: A self with a rotary ne uses of th roups, and d label cutti	sking learners t sewing worksh g pictures of se mers identify al haping tools and ge, sharp scissor ol with a circular ely. hall tool used for all scissors used t ssors with serrat dges. frs: Large scissor mall weights used frealing mat use y cutter. he various type present in class	to mention some op. wing tools and I the cutting tool d equipment used is used to cut fabra blade used to cut removing seams of o cut thread and t ed edges used to p s with long blades d to hold pattern p ed as a surface for s of cutting and s is.	cutting s in d in the ic. t fabric and trim loose brevent used for baper in cutting shaping y them	Pictures and charts of food

	alugher D	
	Assessment	
	Identify and explain the uses of 5 cutting kitchen tools and	
	Draw any three cutting sewing tools	
PHASE 3.	Use peer discussion and effective questioning to find out	
REFI ECTION	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: 21-04	-2023	Day:		Subject: Caree	r Technolo	ogy
Duration: 60MINS				Strand: Tools, Equipment & Processes		
Class: B8		Class Size	e:	Sub Strand: Cu	tting & Sh	aping Tools
Content Standard: B8.3.2.1 Demonstration cutting and shaping to for making artefacts of Performance Indicat Learners can identify	ate understanding of tools and equipment       Indicator:         /products       B8.3.2.1.1: Identify and use of cutting an shaping tools and equipment.         ator:       Core C         x and use of cutting and shaping tools and equipment       Core C					Lesson:   of 2   of
Reference: Career T	echnology	Curriculum	1 Pg. 55			
Phase/Duration	Learners /	Activities				Resources
PHASE I: STARTER	Revise wit previous l Share per	th learners esson. formance ir	to review their ndicators with l	understanding ir earners.	1 the	
PHASE 2: NEW LEARNING	previous lesson.         Share performance indicators with learners.         Begin the lesson by asking learners to mention some cutting tools they use in the kitchens.         Paste a chart showing pictures of kitchen tools and equipment. Have learners identify all the cutting tools in them.         Identify cutting and shaping tools and equipment used in the kitchen.         • Chef's knife: A versatile, all-purpose knife used for chopping, slicing, and dicing.         • Paring knife: A small knife used for peeling and trimming fruits and vegetables.         • Bread knife: A serrated knife used for cutting bread and other baked goods.         • Kitchen shears: Scissors used for trimming and cutting meats, vegetables, and herbs.         • Mandoline: A tool used for slicing fruits and vegetables uniformly and quickly.         • Vegetable peeler: A tool used for removing the skin from fruits and vegetables.         • Grater: A tool used for shredding or grating cheese, vegetables, and other foods.         • Cutting board: A flat surface used for cutting and chopping foods.					Pictures and charts of food

	Discuss the uses of the various types of cutting and shaping
	tools, in groups, and present in class.
	Sketch and label cutting and shaping tools, and display them
	for appraisal
	(A00)
	PARA O
	107-1302
	Assessment
	Identify and explain the uses of 5 cutting kitchen tools and
	equipment.
	Draw any three cutting kitchen tools.
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.

Week Ending: 21-04	21-04-2023 Day: Subject: Career Technolog			ogy		
Duration: 60MINS				Strand: Tools,	Equipment	& Processes
Class: B8		Class Size	e:	Sub Strand: Cu	tting & Sha	aping Tools
<b>Content Standard:</b> B8.3.2.1 Demonstrate understanding of cutting and shaping tools and equipment for making artefacts /products			Indicator: B8.3.2.1.1: Ide shaping tools	ndicator:Lesson:8.3.2.1.1: Identify and use of cutting and naping tools and equipment.2 of 2		
Performance Indica	tor:	cutting and	shaping tools	and aquipment	Core Co	mpetencies:
Reference: Career T		Curriculum	Po 55		CF 6.5: C	1 5.4: CI 5.2: CI 6.10:
nelerence. Carcer i	cennolog/	Carricalam	1 8. 55			
Phase/Duration	Learners A	Activities				Resources
PHASE I: STARTER	Revise with previous I Share per	th learners esson. formance ir	to review their	understanding ir earners.	1 the	
PHASE 2: NEW LEARNING	Begin the tools they Paste a ch equipmen them. Identify cu sewing wo Fabric Rotary quickly Seam stitche Thread ends. Pinking fraying Dressr cutting Patter place Discuss th tools, in g Sketch an	lesson by a r use in the part showing t. Have lear utting and sl prkshop. scissors: Lar r cutter: A to r and precise ripper: A sm s. d snips: Sma g shears: Sci g of fabric ec maker's shec g fabric. n weights: Sr while cutting g mat: A self with a rotary ne uses of th roups, and d label cutti	sking learners t sewing worksh g pictures of se mers identify al haping tools and ge, sharp scissor ol with a circular ely. all tool used for all scissors used t ssors with serrat ges. ars: Large scissor mall weights used f-healing mat use y cutter. he various type present in class ing and shaping	to mention some op. wing tools and I the cutting tool d equipment used is used to cut fabre blade used to cut removing seams of o cut thread and t ed edges used to p s with long blades d to hold pattern p ed as a surface for s of cutting and s	cutting s in d in the ic. fabric and rim loose brevent used for baper in cutting haping y them	Pictures and charts of food

	alugher D	
	Assessment	
	Identify and explain the uses of 5 cutting kitchen tools and	
	equipment used in the sewing workshop.	
	Draw any three cutting sewing tools.	
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.	

Week Ending: 28-04	-2023	4-2023 Day: Subject: Career			r Technology	
Duration: 60MINS	Strand: Tools, Equip			Equipment	& Processes	
Class: B8		Class Size	e:	Sub Strand: Cu	tting & Sh	aping Tools
<b>Content Standard:</b> B8.3.2.1 Demonstraticutting and shaping to for making artefacts of	te understa ools and eq /products	anding of uipment	Indicator: B8.3.2.1.2: Us cut and shape	e appropriate teo artefacts/produc	chniques to cts.	Lesson: I of 2
Performance Indica	tor:				Core Co	mpetencies:
Learners can use app	oropriate te	chniques to	cut and shape	products	CP 6.5: C	1 5.4: CI 5.2: CI 6.10:
Reference: Career T	echnology	Curriculum	1 Pg. 56			
Phaso/Duration	Loarnora	Activition			[	Rosourcos
PHASE I	Revise wit	h learners	to review their	understanding in	the	ivesoni ces
STARTER	previous l	esson.				
	.					
	Share per	formance in	ndicators with l	earners.		
PHASE 2: NEW	Use appro	opriate tech	niques to shape	e a design in:		Pictures and
LEARINING	- FOOD Ia	DOFATORY (R	atchen)			charts of food
	When sha	iding a desi	gn in the food la	aboratory, there	are	
	several ap	propriate t	echniques that	can be used depe	ending	
	on the typ	be of food a	and design being	g created.		
		<del>.</del> ,				
	1. Molding	- This involu-	ves using a mold	or template to she	ape the	
	used to cre	specific des	v shabed cakes o	r, a silicone mola c or chocolate decor	ations	
			y shaped cartes (			
	2. Sculptin	g - This tech	nique involves us	sing tools such as l	knives,	
	spoons, or	piping bags	to sculpt the foo	d into the desired	shape.	
	This is com	nmonly used	when creating in	ntricate designs on	cakes	
	or creating	scuiptures	out of food such	as butter or chees	e.	
	3. Cutting	- This techni	ique involves usin	ng sharp knives or	cutters	
	to cut the	food into sp	ecific shapes or c	lesigns. This can b	e useful	
	when creat	ting geometi	ric designs or cut	ting out shapes fro	om	
	dough or f	ondant.				
	4 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.					
	5 Decerct	ing This to	chniqua involves	using various adib	lo	
	decoration	s such as fro	osting, sprinkles,	or fruit to add cold	or and	

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

Week Ending: 28-04-2023 Day:				Subject: Career Technology			
Duration: 60MINS				Strand: Tools,	Strand: Tools, Equipment & Processes		
Class: B8 Class Size:			e:	Sub Strand: Cu	itting & Sha	aping Tools	
Content Standard: B8.3.2.1 Demonstrate understanding of cutting and shaping tools and equipment for making artefacts /products					chniques to cts.	2 of 2	
Performance Indica Learners can use app	<b>tor:</b> propriate te	chniques to	cut and shape	products	<b>Core Co</b> CP 6.5: C	mpetencies:   5.4: Cl 5.2: Cl 6.10:	
Reference: Career T	echnology	Curriculum	Pg. 56				
Phase/Duration	Learners	Activities				Resources	
PHASE I: STARTER	Revise wit previous l	th learners esson.	to review their	understanding ir	n the		
	Share per	formance ir	ndicators with l	earners.			
PHASE 2: NEW LEARNING	Use appro	opriate tech laboratory	iniques to shape	e a design in:		Pictures and charts	
	<ul> <li>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.</li> <li>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.</li> <li>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.</li> </ul>						
	<ol> <li>Draping dress form The fabric the draped</li> <li>Pleating uniform for more snug hand.</li> <li>Ruching a bunched sewing ma</li> </ol>	- This techn or mannequ is then marl I fabric. - This techn Ids to create ly. Pleats car or ruffled ep chine or by I	hique involves pir uin to create a d ked and cut to cu ique involves fok a decorative eff be created usir ique involves gat ffect. Ruching ca hand.	nning the fabric on esired shape or sil reate a pattern bo ding the fabric into fect or to fit a garr ng a pleating tool o thering the fabric to n be created using	to a lhouette. lised on o small, ment or by to create g a		

	6. Applique - 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.	
	Learners in groups apply these techniques to shape and design a fabrics.	
	Time them for this activity. Encourage them to display works for appraisal.	
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.	

Week Ending: 05-0	)5-2023	Day:		Subject: Career Technology		
Duration: 60MINS				Strand: T	ools, Equipmen	t & Processes
Class: B8		Class Size	2:	<b>Sub Stra</b> Tools	nd: Care for Cut	ting & Shaping
<b>Content Standard:</b> B8.3.2.1 Demonstratic cutting and shaping to for making artefacts /	ate understanding of tools and equipment /products Indicator: B8.3.2.1.3: Demonstrate how to care for and maintain shaping and cutting tools and equipment				r Lesson: I of 2	
Performance Indicat Learners can demons and cutting tools and	t <b>or:</b> strate how equipment	to care for	and maintain sł	naping	Core Compet CC 8.2: Explain with relevant de	encies: ideas in a clear order tails:
<b>Reference:</b> Career T	echnology	Curriculum	1 Pg. 56			
Phase/Duration	Loarnors					Rosources
	Revise wit	th learners	to review their	understan	ding in the	Resources
STARTER	previous l	esson.		ander stall		
		-				
	Share per	formance ii	ndicators with l	earners.		
PHASE 2: NEW	Revise wit	th learners	on some cuttin	g and shap	ing tools used	Pictures and
LEARNING	in the kito	hen and se	wing workshop	•		charts of food
	Have lear	ners draw s	some tools and	label its pa	urts. Let them	
	relate to t	the tools ar	nd state its uses			
	Learners i	in their gro	ups demonstrat	e the use	of the tools.	
	Guide lea	rners to dis	cuss how to ca	re for and	maintain	
	cutting an	d shaping t	ools and equipn	nent used i	n:	
	I. Keep too equipment will prevent	ls clean and o with a clean, rust and corr	dry: After each use dry cloth to remov osion from formin	, wipe down e any debris g.	the tool or or moisture. This	
	2. Store tools properly: Store tools in a dry, clean, and organized area. Keep them in a toolbox, tool chest, or on a pegboard. Avoid leaving them exposed to humidity or moisture.					
	3. Sharpen blades regularly: Dull blades can be dangerous and can cause damage to the material being cut. Sharpen blades regularly using a sharpening stone or a grinder. Follow the manufacturer's instructions for the angle and method of sharpening.					
	4. Lubricate bearings, wi up and exte	moving part th a suitable and their lifes	s: Lubricate any m lubricant. This will ban.	oving parts, s prevent ther	such as hinges or n from seizing	

	5. Check for wear and damage: Regularly inspect tools and equipment	
	for any wear, damage, or cracks. Replace any damaged parts	
	immediately.	
	,	
	6. Follow safety guidelines: Always wear protective gear, such as safety	
	glasses and gloves, when using shaping and cutting tools and equipment.	
	Follow the manufacturer's safety guidelines and never use a tool in a	
	way that it was not intended.	
	,	
	7. Clean and maintain the workspace: Keep the work area clean and	
	free of clutter. This will prevent accidents and injuries and make it easier	
	to work with the tools and equipment.	
	Assessment	
	What is the importance of sharpening blades regularly?	
	How can I prevent rust and corrosion from forming on my	
	tools?	
	How often should I lubricate moving parts on my tools and	
	aquipmont?	
	Can Lusa the same charponing technique for all types of	
	Can't use the same sharpening technique for an types of	
	What should I do if I notice wear or damage on my tools	
	and equipment?	
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.	

Week Ending: 05-0	-05-2023 Day: Subject: Career Tech			Career Technol	ogy	
Duration: 60MINS				Strand: 7	Tools, Equipmen	t & Processes
Class: B8		Class Size	5:	<b>Sub Stra</b> Tools	nd: Care for Cut	ting & Shaping
<b>Content Standard:</b> B8.3.2.1 Demonstra cutting and shaping to for making artefacts	Tate understanding of tools and equipment and maintain shaping and cutting tools and equipment and oquipment				r Lesson: 2 of 2	
Performance Indicate Learners can demonst and cutting tools and	<b>tor:</b> strate how equipment	to care for	and maintain sh	naping	<b>Core Compet</b> CC 8.2: Explain with relevant de	encies: ideas in a clear order tails:
Reference: Career T	echnology	Curriculum	Pg. 56			
Diana / Duma tian	1	A				Deserves
Phase/Duration	Learners /	Activities	to review their	understan	ding in the	Resources
STARTER	previous l	esson.		under stan		
		<b>.</b> .	10			
	Share per	tormance ir	on some cuttin	earners.	ing tools used	Picturos and
LEARNING	in the kite	then and se	wing workshop	g anu snap	ing tools used	charts of food
	<ul> <li>In the kitchen and sewing workshop.</li> <li>Have learners draw some tools and label its parts. Let them relate to the tools and state its uses.</li> <li>Learners in their groups demonstrate the use of the tools.</li> <li>Guide learners to discuss how to care for and maintain cutting and shaping tools and equipment used in: <ol> <li>Keep tools clean and dry: After each use, wipe down the tool or equipment with a clean, dry cloth to remove any debris or moisture. This will prevent rust and corrosion from forming.</li> <li>Store tools properly: Store tools in a dry, clean, and organized area. Keep them in a toolbox, tool chest, or on a pegboard. Avoid leaving them exposed to humidity or moisture.</li> <li>Sharpen blades regularly: Dull blades can be dangerous and can cause damage to the material being cut. Sharpen blades regularly using a sharpening stone or a grinder. Follow the manufacturer's instructions for the angle and method of sharpening.</li> </ol> </li> <li>Lubricate moving parts: Lubricate any moving parts, such as hinges or bearings, with a suitable lubricant. This will prevent them from seizing</li> </ul>					
	5. Check fo for any wea immediately	r wear and do r, damage, ou r.	amage: Regularly i r cracks. Replace c	nspect tools iny damagec	and equipment I parts	

	<ul> <li>6. Follow safety guidelines: Always wear protective gear, such as safety glasses and gloves, when using shaping and cutting tools and equipment. Follow the manufacturer's safety guidelines and never use a tool in a way that it was not intended.</li> <li>7. Clean and maintain the workspace: Keep the work area clean and free of clutter. This will prevent accidents and injuries and make it easier to work with the tools and equipment.</li> </ul>	
	Assessment What is the importance of sharpening blades regularly? How can I prevent rust and corrosion from forming on my tools? How often should I lubricate moving parts on my tools and equipment?	
	Can I use the same sharpening technique for all types of blades? What should I do if I notice wear or damage on my tools and equipment?	
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: 12-0	/eek Ending: 12-05-2023 Day:			Subject: Career Technology		
Duration: 60MINS				Strand: 7	ools, Equipmen	t & Processes
Class: B8		Class Size	e:	Sub Stra Materials	<b>nd:</b> Joining & As , Tools	sembling
Content Standard: B8.3.3.1 Demonstrate understanding of joining and assembling materials, tools and equipment used for making artefacts/ products			Is and equipment used for cts/products			
Performance Indicat Learners can Identify equipment used for r	t <b>or:</b> joining and naking arte	assembling facts/produ	g materials, too cts	ls and	Core Compet CC 8.2: Explain with relevant de	<b>encies:</b> ideas in a clear order tails:
<b>Reference:</b> Career T	echnology	Curriculum	1 Pg. 57			
Phase/Duration	Learners /	Activities	<u> </u>		dia = ia 41	Kesources
PHASE I:	Kevise wit	in learners	to review their	understan	aing in the	
STARTER	previous i	esson.				
	Share per	formance ir	ndicators with l	earners		
PHASE 2: NEW	Guide lear	rners to ide	entify materials.	tools and	equipment	Pictures and
LEARNING	used for i	oining and a	assembling arte	facts/produ	icts from	charts of food
_	displayed	charts, pict	ures in the Foo	d laborato	ry (kitchen)	
	I. Adhesives joining mate adhesive lat food packag	s: Adhesives c erials such as pels are used ging.	rre commonly usec paper, cardboard, to attach product	l in the food and plastic. information	industry for For example, and branding to	
	2. Binders: I products su binders inclu	Binders are us ch as meatba ude egg white	sed to hold food in Ills, sausages, and e, starch, and gelat	gredients toş veggie burge in.	gether in rs. Examples of	
	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 i joining and	n their gro d assemblin	ups sketch and g in the food la	label some boratory.	tools for	

	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: 12-0	2-05-2023 Day: Subje			Subject:	Subject: Career Technology		
Duration: 60MINS	Duration: 60MINS Strand: Tools, Equipme			Fools, Equipmen	t & Processes		
Class: B8		Class Size	2:	Sub Stra Materials	<b>nd:</b> Joining & As s, Tools	sembling	
Content Standard: B8.3.3.1 Demonstration joining and assemblin and equipment used to products	<b>Jard:</b> Indicator: Distrate understanding of embling materials, tools used for making artefacts/ B8.3.3.1.1: Identify joining and assemblin materials, tools and equipment used for making artefacts/products				g Lesson: I of 2		
Performance Indicat Learners can Identify equipment used for r	t <b>or:</b> joining and naking arte	assembling facts/produ	g materials, tool cts	ls and	Core Competer CC 8.2: Explain with relevant de	e <b>ncies:</b> ideas in a clear order tails:	
<b>Reference:</b> Career T	echnology	Curriculum	Pg. 57				
Phaso/Duration	Loarnora	Activition				Rosources	
		h loarnara	to review their	undorstan	ding in the	Resources	
STARTER	previous l	esson.					
	Share per	more to ide	ntify materials	tools and	aquipmont	Dictures and	
PHASE 2: NEW LEARNING	Share performance indicators with learners.       Pictures and         Guide learners to identify materials, tools and equipment       Pictures and         used for joining and assembling artefacts/products from       charts of food         displayed charts, pictures in the sewing laboratory.       Pictures and         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.       Pictures and thread.         2. Needles: Sewing needles are used to stitch fabric together with       thread.         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 cloth					Pictures and charts of food	

	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: REFLECTION	Use peer discussion and effective questioning to find out from learners what they have learnt during the lesson.	
	Ask learners how the lesson will benefit them in their daily lives.	

Week Ending: 19-0	-05-2023 Day:			Subject: Career Technology			
Duration: 60MINS				Strand: 7	Tools, Equipmen	t & P	rocesses
Class: B8		Class Size	2:	<b>Sub Stra</b> Tools	nd: Joining & As	semt	oling Materials,
Content Standard: B8.3.3.1 Demonstrat joining and assemblin and equipment used	Indicator: I Demonstrate understanding of and assembling materials, tools uipment used for making products. Indicator: B8.3.3.1.1: Identify joining and assembling materials, tools and equipment used for making products					g	Lesson: I of 2
Performance Indica Learners can Identify equipment used for r	ator:Core Competfy joining and assembling materials, tools and making artefacts/productsCC 8.2: Explain with relevant de					encie ideas tails:	e <b>s:</b> in a clear order
Reference: Career T	echnology	Curriculum	Pg. 57				
Phase/Duration	Learners	Activities				Res	ources
PHASE I:	Revise wit	th learners	to review their	understan	ding in the		
STARTER	previous l	esson.			-		
	Change a gui	( :					
	Share per	formance in	ndicators with l	earners.	aquipmont	Dict	turos and
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 Food laboratory (kitchen)Pictures and charts of food1. 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.Pictures and charts of food2. 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.						rts of food

	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: 19-0	)5-2023	Day:		Subject: Career Technology		
Duration: 60MINS				Strand: Tools, Equipment & Processes		
Class: B8		Class Size:		Sub Stra Tools	nd: Joining & As	sembling Materials,
Content Standard:Indicator:B8.3.3.1Demonstrate understanding of joining and assembling materials, tools and equipment used for making productsB8.3.3.1.1: Identify joining materials, tools and equipment used for making products				ing and assembl uipment used fo	ing Dr I of 2	
Performance Indica Learners can Identify equipment used for r	Performance Indicator:Core CompetLearners can Identify joining and assembling materials, tools and equipment used for making artefacts/productsCC 8.2: Explain with relevant de					encies: ideas in a clear order etails:
Reference: Career T	echnology	Curriculum I	Pg. 57			
Phase/Duration	Learners /	Activities				Resources
PHASE I:	Revise wit	th learners to	o review their	understan	iding in the	
STARTER	previous i	esson.				
	Share per	formance inc	licators with l	earners.	aquipmont	Pictures and
LEARNING	Guide learners to identify materials, tools and equipment used for joining and assembling artefacts/products from displayed charts, pictures in the sewing laboratory.Pictu chart1. 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.Pictu2. 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, usually on 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 					charts of food

	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	
	Take feedback from learners and summarize the lesson. Ask learners how the lesson will benefit them in their daily lives.	

Week Ending: 26-0	26-05-2023 <b>Day:</b>			Subject: Career Technology			
Duration: 60MINS		L		Strand: 7	ools, Equipmen	t & Processes	
Class: B8		Class Size	2:	<b>Sub Stra</b> Tools	nd: Joining & As	sembling Materials,	
Content Standard:Indicator:B8.3.3.1 Demonstrate understanding of joining and assembling materials, tools and equipment used for making products.B8.3.3.1.2: Use appropriate tools, equipment and techniques to join and 					Lesson: I of 2		
Performance Indicat Learners can use app join and assemble pat	Performance Indicator:Core CompetLearners can use appropriate tools, equipment and techniques to join and assemble patterns/artefacts/products.CC 8.2: Explain with relevant detection					encies: ideas in a clear order etails:	
Reference: Career T	echnology	Curriculum	Pg. 58				
Phase/Duration	Learners					Resources	
PHASE I.	Revise wit	th learners	to review their	understan	ding in the	ivesources	
STARTER		esson		under stan			
	previousi	035011.					
	Share per	formance ir	ndicators with l	earners.			
PHASE 2: <b>NEW</b> <b>LEARNING</b>	Demonstr workshop	rate the app / laborator Stitch: The str	propriate techn y. aight stitch is the l	iques used basic stitch u	in the sewing used for most	Pictures and charts of food	
	fabric toget fabric toget	her. This stitcl	h can be done by l	gnt line, join hand or usin	ng two pieces of g a sewing		
	2. Backstitch: The backstitch is a strong stitch used for securing seams and preventing them from unraveling. It involves sewing forward a few stitches, then reversing and sewing back over the same stitches before continuing forward again.						
	3. Zigzag Stitch: The zigzag stitch is a versatile stitch that can be used for finishing raw edges, preventing fraying, and adding stretchability to seams. It creates a zigzag pattern as the needle moves from side to side while sewing.						
	4. Basting Stitch: A basting stitch is a long, temporary stitch used for holding fabric layers together before permanent stitching. It helps in fitting adjustments and ensures accurate placement before final sewing.						
	5. Hemming: Hemming is the process of finishing the raw edge of a garment, usually the bottom edge or sleeves, to create a neat and professional appearance. It can be done using various techniques, such as hand stitching, blind hemming, or using a machine.						
	6. Gathering in fabric. It	g: Gathering i involves stitch	s a technique usec ing long, even stitc	l to create co hes along a	ontrolled fullness fabric edge and		

	then pulling the threads to gather the fabric together. This technique is	
	often used in creating ruffles or adding volume to skirts and sleeves.	
	7 Darte Darte are used to shape fabric and create a three dimensional	
	7. Darts: Darts are used to snape fabric and create a three-aimensional form that fits the body. They are triangular folds of fabric that are source	
	in and help contour the fabric to curves such as the bust waist or hips	
	8. Seam Finishing: Seam finishing techniaues are used to prevent raw	
	fabric edges from fraying and to give the inside of a garment a clean	
	and professional look. Common seam finishes include serging, zigzag	
	stitching, French seams, or using bias tape.	
	9. Buttonholes: Buttonholes are openings in fabric that allow buttons to	
	pass through, securing garments and creating functional closures.	
	Buttonholes can be sewn by hand or using a sewing machine, depending	
	on the project and available equipment.	
	10. Topstitching: Topstitching is a visible stitch that is sewn on the top	
	side of the fabric, often along the edges or decorative seams. It adds a	
	decorative element and also helps in securing seams or creating	
	structure.	
	Assessment	
	I. What is the purpose of a basting stitch in sewing, and	
	when is it commonly used?	
	2. Describe two different seam finishing techniques used to	
	prevent fabric edges from fraying.	
	3 How does toostitching contribute to the overall	
	appearance and functionality of a garment? Provide an	
	appearance and functionality of a garment: if fonde an	
	Lice poor discussion and effective questioning to find out	
PEELECTION	from loarners what they have learnt during the lessen	
	nom learners what they have learne 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: 26-0	)5-2023	Day:		Subject:	Career Technol	ogy	
Duration: 60MINS		L		Strand:	Tools, Equipmen	nt & Processes	
Class: B8		Class Size	:	<b>Sub Stra</b> Tools	nd: Joining & As	semb	oling Materials,
Content Standard: B8.3.3.1 Demonstrat joining and assemblin and equipment used	ontent Standard:Indicator:8.3.3.1 Demonstrate understanding of bining and assembling materials, tools and equipment used for making products.B8.3.3.1.2: Use appropriate tools, equipment and techniques to join and assemble patterns/artefacts/products						Lesson:
Performance Indicat Learners can use app join and assemble par	Performance Indicator:Core CompetLearners can use appropriate tools, equipment and techniques to join and assemble patterns/artefacts/products.CC 8.2: Explain with relevant de					encie ideas tails:	e <b>s:</b> in a clear order
Reference: Career T	echnology	Curriculum	Pg. 58				
Phase/Duration						Daa	
PHASE 1:	Revise wit	h learners	to review their	understan	ding in the	rtes	ources
STARTER	previous l	esson.		under stan			
		<b>,</b>					
	Share per	formance in	dicators with l	earners.	for joining	Dict	uros and
		made from	the following m	iques useu naterials.	lor joining	cha	rts of food
	<u>Wood</u> : I. Butt Joint simply placi or dowels. 2. Dovetail J wood, creat 3. Mortise of wood, and of piece. The t with glue. 4. Biscuit Joo pieces (biscuits) <u>Metal</u> : I. Welding: together by methods ex. 2. Bolting: B Holes are d and tightened 3. Riveting: together. Th or "peened" 4. Soldering metal (solded for electronic <u>Bricks/Bloc</u>	<ul> <li>Demonstrate the appropriate techniques used for joining products made from the following materials.</li> <li>Wood: <ol> <li>Butt Joint: In a butt joint, two pieces of wood are joined together by simply placing their ends together and securing them with nails, screws, or dowels.</li> <li>Dovetail Joint: This joint involves interlocking wedge-shaped cuts in the wood, creating a strong and decorative connection.</li> <li>Mortise and Tenon Joint: A mortise (a cavity) is made in one piece of wood, and a corresponding tenon (a projection) is created in the other piece. The tenon is then inserted into the mortise and secured, often with glue.</li> <li>Biscuit Joint: Biscuit joints involve using small, football-shaped wooden pieces (biscuits) that are inserted into slots created with a biscuit joiner. The biscuits help align and strengthen the joint.</li> </ol> </li> <li>Metal: <ol> <li>Welding: Welding is a common technique for joining metal pieces together by melting the metal and fusing them together. Various welding methods exist, such as arc welding, MIG welding, and TIG welding.</li> <li>Bolting: Bolts and nuts are used to secure metal pieces together. Holes are drilled in the metal, and bolts are passed through the holes and tightened with nuts.</li> <li>Riveting: Rivets are metal fasteners used to join metal sheets or parts together. They are inserted through pre-drilled holes and then deformed or "peened" to create a permanent connection.</li> <li>Soldering: Soldering is a technique that uses a lower melting point metal (solder) to join two metal surfaces together. It is commonly used for electronics and blumbing abblications.</li> </ol> </li> </ul>					

	<ol> <li>Mortar Joint: Bricks or blocks are joined together using mortar, which is a mixture of cement, sand, and water. The mortar is applied between the bricks/blocks, creating a strong bond as it cures.</li> <li>Interlocking Joint: Certain types of bricks or blocks have interlocking features that allow them to fit together tightly without the need for mortar, creating a stable structure.</li> <li>Reinforcement: Steel reinforcing bars (rebars) can be embedded in mortar joints to strengthen and stabilize brick or block structures, especially in load-bearing applications.</li> </ol>	
	<ul> <li>Plastics:</li> <li>I. Adhesive Bonding: Special adhesives designed for plastics can be used to bond plastic parts together. The adhesive is applied to the surfaces, which are then pressed together and allowed to cure.</li> <li>2. Thermal Welding: Some plastics can be joined together using heat to melt the surfaces and fuse them together. Techniques like hot plate welding, ultrasonic welding, or friction welding are used.</li> <li>3. Mechanical Fastening: Plastic parts can be joined using screws, bolts, or plastic clips that are designed to securely hold the pieces together without damaging the material.</li> </ul>	
	<ul> <li><u>Paper</u>:</li> <li>I. Gluing: Paper products are commonly joined together using glue or adhesive. Various types of glue can be used, such as PVA glue, glue sticks, or hot glue, depending on the specific application.</li> <li>2. Stapling: Staplers can be used to join sheets of paper together by inserting metal staples through the layers, binding them together.</li> <li>3. Sewing: For thicker or folded paper materials, sewing with a needle and thread or using a sewing machine can provide a secure and decorative way of joining.</li> </ul>	
	Engage learners to demonstrate in groups.	
	Display specimens and artefacts for appraisal.	
	Assessment I. What are some advantages of using welding as a joining technique for metal materials? 2. When would you choose to use an adhesive bonding method instead of mechanical fastening for joining plastic	
	parts?	
	3. What are some common techniques for joining bricks or blocks other than using mortar?	
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.	

Week Ending: 02-0	06-2023	Day:		Subject:	Career Technol	ology	
Duration: 60MINS				Strand:	ools, Equipmen	t & Processes	
Class: B8		Class Size	e:	<b>Sub Stra</b> Tools	nd: Joining & As	sembling Materials,	
Content Standard:Indicator:B8.3.3.1 Demonstrate understanding of joining and assembling materials, tools and equipment used for making products.B8.3.3.1.3: Demonstrate how to care for and maintain tools and equipment used for 					r Lesson: for I of 2		
Performance Indicator:Core CompetLearners can demonstrate how to care for and maintain tools and equipment used for joining and assembling.Core CompetCC 8.2: Explain with relevant demonstrate					e <b>ncies:</b> ideas in a clear order etails:		
<b>Reference:</b> Career T	echnology	Curriculum	Pg. 58				
Phase/Duration	Learners /	Activities	40. 100.100.00 ch - 3		ding in the	Resources	
PHASE I: STARTER	Revise wit previous I Share per	th learners esson. formance ir	to review their ndicators with l	understan earners.	ding in the		
PHASE 2: NEW LEARNING	Share performance indicators with learners.Revise with learners to identify and describe some tools and equipment used for joining and assembling in the various trade areas.Pictures and charts of foodDemonstrate how to care for and maintain tools and equipment used for joining and assembling the following:Pictures and charts of foodSewing workshop/laboratoryI. Clean tools after use: After each use, it is important to clean the tools to remove any fabric debris, dust, or dirt. Use a soft cloth or brush to gently wipe down the tools, ensuring all surfaces are clean. Avoid using harsh chemicals that may damage the tools.2. Oil moving parts: For tools with moving parts, such as scissors or sewing machine parts, regular lubrication is crucial. Apply a small amount of sewing machine oil or lubricant to the designated areas as instructed by the manufacturer. This helps prevent rust and ensures smooth operation.3. Store tools properly: Proper storage is key to maintaining tools and equipment. Store them in a clean and dry area, away from moisture and direct sunlight. Use designated storage containers or cases to keep them organized and protected. Avoid tossing tools inte draware or leaving them outponed to broward domeans or leaving tools					Pictures and charts of food	

	4. Sharpen and replace blades: Blades, such as those on scissors	
	or rotary cutters, can become dull over time. Regularly check the	
	sharpness of the blades and sharpen them if needed. Follow the	
	manufacturer's instructions or seek professional assistance for	
	sharpening. If blades are damaged or beyond repair, replace	
	them with new ones to ensure clean and precise cutting	
	aren war new ones to ensure dean and precise cataing.	
	E Charle algertical activity and the convince reachings and other	
	5. Check electrical equipment: For sewing machines and other	
	electrical equipment, regularly inspect the cords, plugs, and	
	switches for any signs of damage or wear. If any issues are	
	detected, have them repaired or replaced by a qualified	
	technician. Keep electrical equipment away from liquids and use	
	surge protectors to prevent damage from power surges.	
	6 Follow maintenance schedules: Refer to the user manuals or	
	manufacturer's recommendations for specific maintenance	
	indulgacturer's recommendations for specific maintenance	
	schedules for each tool of equipment. Some may require periodic	
	servicing or adjustments. Adhere to these schedules to keep tools	
	in optimal condition and address any potential issues promptly.	
	7. Train users on proper handling: Educate workshop participants	
	on proper tool handling and care. Emphasize the importance of	
	using tools for their intended purposes, avoiding misuse or	
	excessive force. Encourage them to report any tool malfunctions	
	or damage for immediate attention.	
	0	
	Assessment	
	Fill in the blanks with the appropriate word or phrase to	
	complete each contence	
	complete each sentence.	
	After each use it is important to the tools to	
	remove any fabric debris or dirt	
	the moving parts of aciesons and solving	
	machines helps prevent rust and ensures smooth operation.	
	3. Proper of tools and equipment is important to	
	keep them organized and protected.	
	4 the sharpness of blades regularly and	
	them if needed.	
	5. Regularly inspect equipment for any signs of	
	damage or wear.	
	6 Follow the schedules provided by the	
	manufacturer for each tool or equipment	
	7 Educate workshop participants on the standing	
	7. Educate workshop participants on tool handling	
	and care.	
THASE J:	Use peer discussion and effective questioning to find out	
KEFLECTION	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: 02-0	06-2023 Day: Subject: Career Technology						
Duration: 60MINS				Strand:	Strand: Tools, Equipment & Processes		
Class: B8		Class Size	2:	Sub Stra Tools	nd: Joining & As	semb	ling Materials,
<b>Content Standard:</b> B8.3.3.1 Demonstrat joining and assemblin and equipment used	e understar g materials, for making	iding of tools products.	Indicator: B8.3.3.1.3: De and maintain t joining and ass	monstrate cools and e sembling	how to care fo equipment used	r for	Lesson: 2 of 2
Performance Indicat Learners can demons equipment used for j	t <b>or:</b> strate how oining and a	to care for assembling.	and maintain to	ools and	Core Compet CC 8.2: Explain with relevant de	<b>encie</b> ideas tails:	e <b>s:</b> in a clear order
<b>Reference:</b> Career T	echnology	Curriculum	Pg. 58				
Phase (Duration	1.00.000	<b>A 64</b> 10 - 141				<b>D</b> -	
	Learners /	ACTIVITIES	to review their	understan	ding in the	ĸes	ources
STARTER		esson.		under stall			
	F. C. 1000 1	<b></b>					
	Share per	formance ir	ndicators with l	earners.			
PHASE 2: NEW	Revise wit	th learners	to identify and	describe s	ome tools and	Pict	ures and
LEARNING	equipment	t used for j	oining and assei	mbling in t	ne various	cna	rts of food
	ti ade ai ea	13.					
	Guide lear	rners to dis	cuss the impor	tance of ca	aring for and		
	maintain t	ools and ec	uipment used f	or joining	and		
	assembling	g					
	I. Prolonged Lifespan: Regular care and maintenance help extend the lifespan of tools and equipment. By keeping them clean, lubricated, and in good working condition, you can prevent premature wear and tear, reducing the need for frequent replacements. This saves costs and ensures that the tools remain functional for a longer period.						
	2. Optimal Performance: Well-maintained tools and equipment perform at their best. Proper care ensures that they operate smoothly and efficiently, allowing for accurate and precise work. This is particularly crucial in joining and assembling tasks, where precision is essential for achieving strong and durable results.						
	3. Safety: Regular maintenance enhances safety in the workshop. Faulty or poorly maintained tools can pose a risk of accidents, such as blades becoming loose or electrical equipment malfunctioning. By caring for and inspecting tools regularly, potential hazards can be identified and addressed promptly, ensuring a safe working environment for everyone involved.						
	help save r	noney in the tions, you re	e long run. By ave educe repair or re	piding unne	cessary damage costs.		

	Additionally, well-maintained tools are less likely to cause errors or	
	defects in projects, preventing costly rework or waste of materials.	
	5. Efficient Workflow: When tools and equipment are properly cared for, they contribute to a smoother workflow. Tools that are in good condition and readily available, without delays caused by breakdowns or malfunctions, enable efficient working processes. This increases productivity and allows for timely completion of projects.	
	6. Professionalism: Taking pride in caring for tools and equipment reflects professionalism. It shows respect for the craft and the tools of the trade. Demonstrating a commitment to maintaining tools indicates a high level of craftsmanship and attention to detail, which is valued in any professional setting.	
	Guide learners to demonstrate how to care for and maintain tools and equipment used for joining and assembling in the various trade areas.	
	Accessment	
	Assessment Read each statement below and fill in the blanks with the appropriate word or phrase to complete the sentence.	
	<ol> <li>Caring for and maintaining tools and equipment used for joining and assembling is important because it helps extend their</li> </ol>	
	2. Well-maintained tools and equipment perform at their	
	 3. Regular care and maintenance contribute to a working environment.	
	4. Effective maintenance practices can help save in the long run.	
	5. Properly cared for tools and equipment enhance in the workshop.	
	6. Caring for tools reflects professionalism and shows respect for	
	the craft and the tools of the	
	7. I ools that are in good condition and readily available contribute to a workflow.	
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.	

Week Ending: 09-0	6-2023	Day:		Subject: Career Technology	
Duration: 60MINS	Puration: 60MINS Strand: Tools, Equipme		nt & Processes		
Class: B8		Class Siz	ze:	Sub Strand: Kitchen Es	sentials
Content Standard: B8.3.4.1 Demonstrate maintaining kitchen es Performance Indicat	nding of	Indicator: B8.3.4.1.1: Demc maintain kitchen	onstrate how to care for and essentials I of 2		
Learners can demonstrate how to care for and maintain kitchen essentials CC 8.2: Explain ideas in a relevant details:				CC 8.2: Explain ideas in a relevant details:	clear order with
Reference: Career Te	echnology	Curriculu	n Pg. 59		
Dhaas /Downstian	1	A			D
PHASE I: STARTER	Ask learr equipment Write lea	ners in tur nt used in arners' res	ns, to mention sor their homes. sponses on the boa	ne kitchen tools and ard.	Resources
	Share performance indicators with learners and introduce the lesson.				
PHASE 2: NEW LEARNING	the lesson. In groups, engage learners to explain what is meant by basic kitchen essentials. Kitchen essentials are indispensable/vital tools and equipment needed/necessary for meal preparation and service, Engage learners to give examples of tools and equipment needed for meal preparation and service. Example: saucepan, plate, can opener, colander, cutting board, vegetable peeler, soup tureen, crockery, etc. Display a chart with pictures of tools and equipment for learners to identify their names and relate to them.			Pictures and Charts	

	Have learners match tools and equipment to their uses using flashcards.	
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.	

Week Ending: 09-06-2023 Day:			Subject: Career Technology		ogy	
Duration: 60MINS			Strand: Tools, Equipment & Processes		t & Processes	
Class: B8 Class Size		e:	Sub Stra	nd: Kitchen Esse	entials	
<b>Content Standard:</b> B8.3.4.1 Demonstrate understanding of maintaining kitchen essentials.		Indicator: B8.3.4.1.1: De and maintain I	Demonstrate how to care for kitchen essentials I of 2		r Lesson: I of 2	
Performance Indicator: Learners can demonstrate how to care for and maintain kitchen essentialsCore Competition CC 8.2: Explain with relevant of CC 8.2: Explain CC 8.2: Explain CC 8.2: Explain With relevant of CC 8.2: Explain With relevant of 			Core Compet CC 8.2: Explain with relevant de	e <b>ncies:</b> ideas in a clear order etails:		
Reference: Career T	echnology	Curriculum	Pg. 59			
Phase/Duration	Learners					Resources
PHASE I: STARTER	Revise with previous I	th learners esson.	to review their	understan	ding in the	
LEARNING	<ul> <li>kitchen es them.</li> <li>I. Stainles</li> <li>Use m applia</li> <li>For too steel co</li> <li>2. Glasswa</li> <li>Wash soft sp</li> <li>For stu in a m rinsing</li> <li>3. Non-St</li> <li>Use a warm</li> <li>Avoid can do</li> </ul>	s Steel: ild dish soaf nces, utensil ugher stains leaner speci are: glassware w onge or clot ubborn stain ixture of equi- ick Cookwar non-abrasive water to cle using harsh mage the p	o and warm wate s, and sinks. or fingerprints, y fically designed f with mild dish soc h. s or cloudiness, y ual parts white v are: e sponge or cloth an non-stick cool scrub brushes or on-stick coating	er to clean a ou can use for this mate ou can soa inegar and inegar and with mild kware. abrasive cl	sed in making stainless steel a stainless erial. m water using a k the glassware water before dish soap and eaners, as they	charts of food
	<ul> <li>If ther soapy</li> <li>4. Copper</li> <li>Use a paste</li> <li>Rinse</li> <li>Alterna design</li> </ul>	e are stubbo water befor mixture of s and gently r thoroughly a atively, you o ed for clean	orn residues, soal e cleaning. salt and vinegar o ub it on the copp ind dry immediat can use a copper ing copper items	k the cookw or lemon jun per surface. ely to preve cleaner sp	vare in warm ice to create a ent tarnishing. ecifically	

	<ul> <li>5. Wood:</li> <li>Use a soft sponge or cloth with mild dish soap and warm water to clean wooden cutting boards, utensils, or bowls.</li> <li>Avoid soaking wooden items in water, as it can cause warping or splitting.</li> <li>Periodically apply food-grade mineral oil or a specialized wood conditioner to keep the wood moisturized and protected.</li> </ul>	
	<ul> <li>6. Ceramic or Porcelain:</li> <li>Use mild dish soap and warm water to clean ceramic or porcelain dishes, bowls, or cookware.</li> <li>For stubborn stains, you can create a paste using baking soda and water and gently scrub the affected areas.</li> <li>Avoid using abrasive cleaners or scrub brushes that can scratch the surface.</li> </ul>	
	<ul> <li>7. Cast Iron:</li> <li>Avoid using soap to clean cast iron cookware, as it can strip away the seasoning.</li> <li>Instead, use hot water and a stiff brush or a non-abrasive sponge to remove food residues.</li> <li>Dry the cast iron thoroughly and apply a thin layer of oil to prevent rusting.</li> </ul>	
	Demonstrate how to care for and maintain basic kitchen essentials for appraisal. E.g Washing - cleaning – sterilizing	
	<ul> <li>Assessment</li> <li>What are suitable materials for cleaning stainless steel kitchen essentials?</li> <li>How should glassware be cleaned? Mention the materials and methods</li> </ul>	
	<ul> <li>What precautions should be taken when cleaning non- stick cookware? Explain.</li> <li>Name a suitable material for cleaning copper items. How should it be used?</li> </ul>	
	<ul> <li>Describe how wooden kitchen essentials should be cleaned. Mention the materials and methods.</li> </ul>	
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.	
	<ul> <li>Homework</li> <li>How can ceramic or porcelain items be effectively cleaned? Mention the materials and methods.</li> </ul>	

<ul> <li>What precautions should be taken when cleaning cast iron cookware? Explain.</li> <li>Why is it important to read and follow the manufacturer's instructions for cleaning kitchen essentials?</li> <li>Name three kitchen essentials made of stainless steel.</li> <li>Name three kitchen essentials made of glass.</li> <li>Name three kitchen essentials that are typically made of</li> </ul>	
• Name three kitchen essentials that are typically made of non-stick material.	