BASIC 7

WEEKLY LESSON PLAN – WEEK 6

Learning Indicator(s) Performance Indicator		B7.5.4.1 B7.5.4.1: Demonstrate skills in preparing food using moist methods of cooking					
Week Ending	21-10-2022						
FORM	B.S.7						
Subject	Career Technology						
Reference	Curriculum, Teachers Resource Pack, Learners Resource Pack.						
Teaching / Learning Resources	Word Chart, Pictures, Audio and Video Player.						
DAYS	PHASE 1 : STARTER	PHASE 2: MAIN	PHASE 3: REFECTION				
MONDAY 17-10-2022	Discuss with Learners the meaning of Stewing.	 Assist Learners to mention foods that can be stewed. Individual Learners to mention their favorite stewed foods and how it is prepared. Learners in small groups to discuss the advantaged and disadvantages of stewed foods. Stewing; Stewing is a long, slow cooking method where food is cut into pieces and cooked in the minimum amount of liquid, water, stock or sauce. The food and the cooking liquid are served together. All stews have a thickened consistency. Stewed foods may be cooked - in a covered pan on the stove; - in a covered pan in the oven. 	1. Reflect on work and explore thinking behind thoughts and processes. 2. Reflect on work and explore thinking behind thoughts and processes. 3. Explain ideas in a clear order with relevant details.				

THURSDAY	Through	Discuss the types of stewing in Ghana with the	Core Compe	tencies;
20-10-2022	questions and answers, introduce the lesson.	Learners. 2. Learners practice preparing dishes using stewing methods. 3. Inspect and appraise Learners dishes.	1.	Reflect on work and explore
		Types of Stews;	thinking behind	•
		Slow Cooker Pork and Cider Stew.	and processes.	
		 Root Vegetable Beef Stew with Mushroom and Spinach Polenta. 	2.	Speak clearly
		 Slow-Cooked Boeuf Bourguignon. 		and
		 Vegetarian Kale and Cannellini Bean Stew. 		explain
		Lamb Rogan Josh.	3	ideas. Ability to
		Pork & Green Chile Stew (Chile Verde)	J.	merge
		Braised Coconut Spinach & Chickpeas with Lemon.		simple/co mplex ideas to create novel things.