EaD Comprehensive Lesson Flans



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NAME OF TEACHER:	WEEK ENDING07-04-2023
NUMBER ON ROLL:	SUBJECT HOME ECONOMICS
DURATION:	REFERENCESYLLABUS(CRDD,2007), FOR JHS
FORMBASIC 9	WEEK1

DAY/DURA TION	TOPIC/SUB- TOPIC/ASP ECT	OBJECTIVES/R.P. K	TEACHER-LEARNER ACTIVITIES	T/L MATERIALS	CORE POINTS	EVALUATION AND REMARKS
9:15AM - 10:25AM 70min	DISCUSSION OF LAST TERM EXAMINATIO N QUESTIONS (REVISION)	i. Remember lessons treated in the previous term. ii. Answer all questions in the previous term are previous term by the end of the lesson the public previous term. ii. Answer all questions in the previous term caminatio n RPK Pupils were taught lessons on all the topic	1. Select a model reader to read the essay type questions to the class. 2. Call Individual Pupils at random to answer questions. 3. Discuss questions with the Learners.	 Marking Scheme Examination Questions Pupils answer sheets Pupils note books 	Samples of Essay Type Questions; 1A. Draw a cone in the space below and shade using the cross-hatching technique 2marks Bi. What is cooking?	1. Mention three factors to consider when planning meals i.

areas in the			
examination.			
			•••
			iii.
		Bii. Describe 3 ways heat can be	
		transferred unto food	
		i.	
		ii.	2A. State and
			explain four
			types of meal
			served in a
			day.
		···	
		111.	1.
			•••••
		5	
		5 Smarks	
		Ci. Enumerate 5 reasons for preserving	
		food	
		1.	•••••
			ii.
		II.	
		III.	

			iii.
			IV
			V
THURSDAY	Objective;	1. Call Individual	Samples of Objective Test Questions; 1. The best
	By the end of the lesson	Pupils at random	method of
	the Pupil will be able to;	to choose correct	1. Which of the following statement is cooking rice is
	i. Remember	answers among	true about cooking. A. boiling
9:15AM -	lessons treated	options.	A. Boiling is the fastest method of B. frying
10:25AM	in the previous	Pupils brainstorm	cooking. B. Every form of cooking C. poaching
70mins	term	to give reasons or	requires oil C. D. steaming
	ii. Choose from	explanations to	Every form of cooking requires heat. 2. Isometric
	options correct	their answers.	D. Every form of cooking requires no projection is a
	answers to	3. Discuss with Pupils	method type of
	multiple-choice	answers to	2. The most important ingredient in the A.
	questions.	challenging	preparation of stew is orthographic
		multiple choice.	A. fish B. meat C. heat drawing
	RPK		D. oil B. one
	Pupils were taught		3. Graphic designers communicate dimensional
	lessons on all the topic		information that can be drawing
	areas in the		A. seen and heard. B. printed and C. pictorial
	examination.		read C. seen and read D. drawing
			shown and sung D. two
			4. Which of the following is not a reason dimensional
			for boiling food. drawing
			A. To make it attractive in appearance 3. The 6-point
			B. To bring variety to the diet colour wheel i
			C. To break down the nutrients made up of the
			D. To give a better taste. primary
			5. The third stage in a design process is colours and the

a. investigation b. situation	c. A.
analysis d. brief	intermediate
	colour B.
	tertiary colours
	C. secondary
	colours
	D.
	complimentary
	colours
	4. Which of
	the following
	represents the
	front view of
	the direction of
	7?
	Z? A B
	C
	D
	5. Which one
	of the
	following
	method of
	cooking is not
	under dry heat
	method.
	A. grilling
	B.
	roasting
	C. boiling
	D. baking
	powder
	powder

Name of Teacher:	School:	District: