

EaD Comprehensive Lesson Plans



or



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<https://www.TeachersAvenue.net>

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NAME OF TEACHER:

WEEK ENDING... 12-05-2023.....

NUMBER ON ROLL:

SUBJECT... HOME ECONOMICS

DURATION:

REFERENCE...SYLLABUS(CRDD,2007), HOME ECONS FOR JHS

FORM.....BASIC 9.....

WEEK.....6.....

<u>DAY/DURATION</u>	<u>TOPIC/SUB-TOPIC/ASPECT</u>	<u>OBJECTIVES/R.P.K</u>	<u>TEACHER-LEARNER ACTIVITIES</u>	<u>T/L MATERIALS</u>	<u>CORE POINTS</u>	<u>EVALUATION AND REMARKS</u>
TUESDAY 09-05-2023	Topic; Menu Planning Sub-Topic; Characteristics of a Well-planned Menu.	By the end of the lesson the Pupil will be able to; i. Explain the term “ Menu”. ii. Describe the function of menu. iii. Identify 5 characteristics of a well-planned menu. RPK	Introduction Discuss the meaning of menu with the Pupils. Activities 1. Show Pupils pictures of menu. 2. Discuss with the functions of Menu to the Caterer. 3. Pupils brainstorm	Poster, Pictures, Video	Menu menu is a list of food and beverages offered to customers and the prices.	Exercise; 1. What is Menu? 2. State 5 characteristics of a well-prepared menu. 3. Write 4 types of Menus.

Pupils were taught lessons on meal planning in the previous term.

- to identify 5 functions of menu to the customer.
4. Assist Learners to identify 5 characteristics of a well-planned menu.

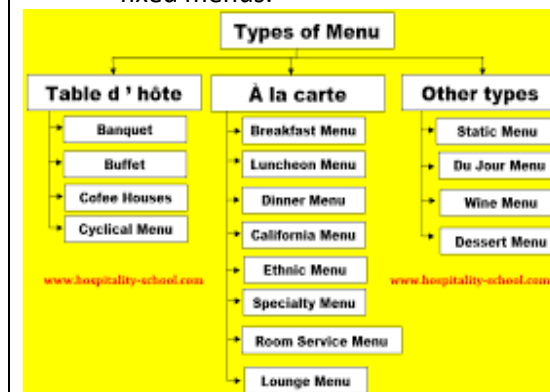
Closure

Pupils in small groups to discuss and report to the class about the types of Menus.



Types of Menus;

- a la carte menus
- static menus
- du jour menus
- cycle menus
- fixed menus.



					<p>A well-designed menu entices diners and gets them excited for their meal. It also takes advantage of design features like spacing, font, placement, and others to make sure diners focus on dishes you wish to emphasize or promote.</p> <p>Characteristics of a Well-Planned menu;</p> <ul style="list-style-type: none"> i. balance ii. nutritional quality iii. Aesthetics iv. Variety v. Colour vi. Texture vii. Flavors viii. shapes and sizes of food 	
THURSDAY 11-05-2023	Topic; Menu Planning Sub-Topic; Functions of Menu	Objective By the end of the lesson, the Pupil will be able to; Describe 5 functions of Menu. RPK Pupils have already been taught the characteristics of a well-prepared menu.	Introduction Through questions and answers, conclude the lesson. Activities <ol style="list-style-type: none"> Discuss the functions of menu to the caterer and to the customer. Pupils brainstorm to explain the 		Functions of Menu <ul style="list-style-type: none"> Introduces the establishment to the customer. Authorizes production of meals in the kitchen. Helps to prepare shopping list of foods and ingredients. Helps to establish purchasing procedures. Determines type of equipment, staff skills and type of supervision required <p>Importance of Menu;</p> <ul style="list-style-type: none"> It serves as a marketing tool determines inventory 	Remarks

			<p>important of menu in food service.</p> <p>Closure Reflect on the functions of menu to the customer.</p>		<p>✚ storage space required</p> <p>✚ skill level and number of cooking staff and service</p> <p>✚ equipment levels and types.</p> <p>Importance of menu planning</p> <ul style="list-style-type: none">• Customer satisfaction• Facilitating costing• Facilitating pricing• Reference by customer and management• Guide production• Facilitate evaluation and improvements <p><small>Manager Nutrition</small></p>	
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Name of Teacher:

School:

District: