EaD Comprehensive Lesson Flans



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BASIC 7

WEEKLY LESSON PLAN – WEEK 8

Tools, equipment and	d processes	Sub-Strand:	Kito	chen Esser	ntials	
B7.3.4.1 Demonstrat	e knowledge and u	nderstanding of	f basic co	oncept of K	itchen	Essentials
Kitchen Essentials B7.3.4.1.2: Demonst	in using Kitchen Essentials. nonstrate skills in the			ners can apply skills		
26-05-2023						
B.S.7	Class Size:		Dur	ation:		
Career Technology		-	l			
Career Technology Curriculum, Teachers Resource Pack, Learners Resource Pack						
' ' '				ional skills ulative skills		
PHASE 1 : STARTER	PHASE 2: MA	AIN				PHASE 3: REFLECTION
Using a Poster displaying Kitchen Essentials, explain the meaning of basic Kitchen Essentials to the Learners.	Kitchen E 2. Assist Lea according 3. Leaners i examples Essentials Kitchen Essential From cooking ute measuring tools, cooking. Kitchen you need to simm pour, whisk, chop Examples of Kitchen	issentials. arners to classif g to their sizes. In small groups s under each class. s; ensils to pots ar these staples we essentials: the ner, boil, braise o, cut, stir or sti	to discuss assification and pans, to vill be use basics cover, sear, fry rain.	Essentials s about n of Kitche o prep stuf d in everyc	en if and day ning	Through questions and answers, conclude the lesson. Exercise; 1. What are Kitchen Essentials? 2. State 5 examples of Kitchen Essentials.
	B7.3.4.1 Demonstrate B7.3.4.1.1: Explain of Kitchen Essentials B7.3.4.1.2: Demonst classification of Kitchen Essentials B7.3.4.1.2: Demonst classification of Kitchen Essentials of Kitchen Essentials, explain the meaning of basic Kitchen Essentials to the	B7.3.4.1 Demonstrate knowledge and u B7.3.4.1.1: Explain what is meant by backitchen Essentials B7.3.4.1.2: Demonstrate skills in the classification of Kitchen Essentials 26-05-2023 B.S.7 Class Size: Career Technology Career Technology Curriculum, Teach Spoon, can opener, blender, food mixer, Poster, Pictures. PHASE 1: PHASE 2: MASE STARTER Using a Poster displaying Kitchen Essentials, explain the meaning of basic Kitchen Essentials to the Learners. Kitchen Essentials Kitchen Essentials Kitchen Essentials Kitchen Essentials Kitchen Essentials Kitchen Essentials From cooking ute measuring tools, cooking. Kitchen you need to simm pour, whisk, chop Examples of Kitchen 2. Plate	B7.3.4.1.1: Explain what is meant by basic Kitchen Essentials B7.3.4.1.2: Demonstrate skills in the classification of Kitchen Essentials 26-05-2023 B.S.7 Class Size: Career Technology Carriculum, Teachers Resource P Spoon, can opener, blender, food mixer, Poster, Pictures. PHASE 1: STARTER PHASE 2: MAIN STARTER 1. Learners brainstorm to in Kitchen Essentials. 2. Assist Learners to classification according to their sizes. 3. Leaners in small groups examples under each classentials. Kitchen Essentials; From cooking utensils to pots ar measuring tools, these staples w cooking. Kitchen essentials: the you need to simmer, boil, braise pour, whisk, chop, cut, stir or sti Examples of Kitchen Essentials; 1. Saucepan 2. Plate	B7.3.4.1 Demonstrate knowledge and understanding of basic constitution of Kitchen Essentials B7.3.4.1.2: Demonstrate skills in the classification of Kitchen Essentials 26-05-2023 B.S.7 Class Size: Dur Career Technology Career Technology Curriculum, Teachers Resource Pack, Lear Spoon, can opener, blender, food mixer, Poster, Pictures. PHASE 1: STARTER Using a Poster displaying Kitchen Essentials, explain the meaning of basic Kitchen Essentials to the Learners. 1. Learners brainstorm to identify existence in using Kitchen essentials. 2. Assist Learners to classify Kitchen according to their sizes. 3. Leaners in small groups to discuss examples under each classification essentials. Kitchen Essentials: From cooking utensils to pots and pans, to measuring tools, these staples will be use cooking. Kitchen essentials: the basics conyou need to simmer, boil, braise, sear, fry pour, whisk, chop, cut, stir or strain. Examples of Kitchen Essentials; 1. Saucepan 2. Plate	B7.3.4.1.1: Explain what is meant by basic Kitchen Essentials B7.3.4.1.2: Demonstrate skills in the classification of Kitchen Essentials 26-05-2023 B.S.7 Class Size: Duration: Career Technology Career Technology Curriculum, Teachers Resource Pack, Learners Resource,	B7.3.4.1.1 Demonstrate knowledge and understanding of basic concept of Kitchen B7.3.4.1.1: Explain what is meant by basic Kitchen Essentials B7.3.4.1.2: Demonstrate skills in the classification of Kitchen Essentials 26-05-2023 B.S.7 Class Size: Duration: Career Technology Career Technology Curriculum, Teachers Resource Pack, Learners Resource Pack, Learner

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		8. crockery	
THURSDAY 25-05-2023	Review Learners knowledge on the examples of Kitchen Essentials and their	 Discuss with Learners the functions of different Kitchen Essentials. Demonstrate using Kitchen Essentials to prepare a meal for Learners to observe. 	Reflect on the functions of Kitchen Essentials
	and their classifications.	 3. Learners practice using Kitchen Essentials. Functions of Kitchen Essentials; Kitchen equipment is a great help in maintaining the cleanliness or orderliness in the kitchen. Some of this equipment could help the cook chop, slice, and neatly mince raw ingredients. Cooking equipment specially made for such, and they are designed to be mess-free as well maintaining high catering standards and reducing food poisoning among the guests 	Exercise; Write the functions of the following Kitchen Essentials; 1. cutting board 2. vegetable peeler 3. soup tureen 4. vegetable peeler 5. soup tureen

Name of Teacher: School: District: