

EaD Comprehensive Lesson Plans

Strand:	Tools, equipment and processes	Sub-Strand:	Kitchen Essentials
----------------	--------------------------------	--------------------	--------------------



or



0248043888

<https://www.TeachersAvenue.net>




<https://TrendingGhana.net>

<https://www.mcgregorinriis.com>

BASIC 7

WEEKLY LESSON PLAN – WEEK 8

Content Standard:	B7.3.4.1 Demonstrate knowledge and understanding of basic concept of Kitchen Essentials				
Indicator (s)	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		Performance Indicator: Learners can apply skills in using Kitchen Essentials.		
Week Ending	01-03-2024				
Class	B.S.7	Class Size:		Duration:	
Subject	Career Technology				
Reference	Career Technology Curriculum, Teachers Resource Pack, Learners Resource Pack				
Teaching / Learning Resources	Spoon, can opener, blender, food mixer, Poster, Pictures.		Core Competencies:	<ul style="list-style-type: none">Operational skillsManipulative skills	
DAY/DATE	PHASE 1 : STARTER	PHASE 2: MAIN			PHASE 3: REFLECTION
MONDAY	Using a Poster displaying Kitchen Essentials, explain the meaning of basic Kitchen Essentials to the Learners.	<div>1. Learners brainstorm to identify examples of Kitchen Essentials.</div> <div>2. Assist Learners to classify Kitchen Essentials according to their sizes.</div> <div>3. Leaners in small groups to discuss about examples under each classification of Kitchen Essentials.</div> <div>Kitchen Essentials;</div> <div>From cooking utensils to pots and pans, to prep stuff and measuring tools, these staples will be used in everyday cooking. Kitchen essentials: the basics cover everything you need to simmer, boil, braise, sear, fry, mix, measure, pour, whisk, chop, cut, stir or strain.</div> <div>Examples of Kitchen Essentials;</div> <div><div>1. Saucepan</div><div>2. Plate</div><div>3. can opener</div><div>4. colander</div><div>5. cutting board</div><div>6. vegetable peeler</div><div>7. soup tureen</div><div>8. crockery</div></div>			<div>Through questions and answers, conclude the lesson.</div> <div>Exercise;</div> <div><div>1. What are Kitchen Essentials?</div><div>2. State 5 examples of Kitchen Essentials.</div></div>

			
THURSDAY	Review Learners knowledge on the examples of Kitchen Essentials and their classifications.	<ol style="list-style-type: none"> 1. Discuss with Learners the functions of different Kitchen Essentials. 2. Demonstrate using Kitchen Essentials to prepare a meal for Learners to observe. 3. Learners practice using Kitchen Essentials. <p>Functions of Kitchen Essentials;</p> <ul style="list-style-type: none"> • 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 <div>   </div>	<p>Reflect on the functions of Kitchen Essentials</p> <p>Exercise;</p> <p>Write the functions of the following Kitchen Essentials;</p> <ol style="list-style-type: none"> 1. cutting board 2. vegetable peeler 3. soup tureen 4. vegetable peeler 5. soup tureen

Name of Teacher:

School:

District: