

EaD Comprehensive Lesson Plans

Strand:	Health and safety	Sub-Strand:	Personal, workshop and food laboratory
----------------	-------------------	--------------------	--



or




0248043888


<https://www.TeachersAvenue.net>

<https://TrendingGhana.net>

BASIC 8

WEEKLY LESSON PLAN – WEEK 3

			safety	
Content Standard:	B8.1.1.1 Demonstrate understanding of basic practices that depict personal and food hygiene			
Indicator (s)	B8.1.1.1.2: Demonstrate skills in keeping food safe (food hygiene)	Performance Indicator; Learners can practice food hygiene techniques.		
Week Ending	27-09-2024			
Class	B.S.8	Class Size:		Duration:
Subject	Career Technology			
Reference	Career Technology Curriculum, Teachers Resource Pack, Learners Resource Pack, Textbook.			
Teaching / Learning Resources	Soap, water, Microwave, Poster, Video.	Core Competencies:	<ul style="list-style-type: none">• Communication and Collaboration.• Critical Thinking and Problem Solving.• Creativity and Innovation	
DAY/DATE	PHASE 1 : STARTER	PHASE 2: MAIN		PHASE 3: REFLECTION
MONDAY	Discuss meanings of keywords and terminologies in the lesson with the Learners.	<div>1. Learners brainstorm to explain the meaning of “Food Hygiene”.</div> <div>2. Show videos and pictures of the processes and skills of maintaining food hygiene and write down the observations.</div> <div>3. Discuss with Learners 5 examples of Food Hygiene with the Learners.</div> <div>Food safety is used as a scientific method/discipline describing handling, preparation, and storage of food in ways that prevent food-borne illness. The occurrence of two or more cases of a similar illness resulting from the ingestion of a common food is known as a food-borne disease outbreak.</div> <div><div>FOOD HYGIENE</div></div>		Reflect on the need to practice food hygiene

<p>THURSDAY</p>	<p>Through questions and answers, review Learners knowledge on the previous lesson.</p>	<ol style="list-style-type: none"> 1. Demonstrate food hygiene practices for Learners to observe. Eg. Cutting or trimming of finger nails before cooking, covering of hair when cooking, good eating habits, washing foodstuffs before using them to cook, ect. 2. Assist Learners to practice food hygiene processes. <p>Food Hygiene; Food hygiene is defined as 'the measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use.</p> <ul style="list-style-type: none"> • Clean. Always wash your food, hands, counters, and cooking tools. Wash hands in warm soapy water for at least 20 seconds. • Separate (Keep Apart) Keep raw foods to themselves. • Cook. Foods need to get hot and stay hot. • Chill. Put food in the fridge right away <div data-bbox="603 779 1270 1512">  </div>	<p>Exercise;</p> <ol style="list-style-type: none"> 1. Explain 5 food hygiene practices. 2. State the processes involved in making food clean.
------------------------	---	---	---

Name of Teacher:

School:

District: