**LESSON PLAN FOR WEEK ONE ENDING 13/9/24**

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| **THEME:** | Kitchen Management |
| **DATE:** | 10/9/24 |
| **CLASS:** | SS2 |
| **TIME:** | 12:40-1:20 |
| **SUBJECT:** | Foods and Nutrition |
| **UNIT TOPIC:** | Kitchen Equipment and Utensils |
| **DURATION:** | 40 Minutes |
| **LESSON TOPIC:** | Identification of Different Equipment and Utensils |
| **LEARNING OBJECTIVES:** | At the end of the lesson, students should be able to:   1. define kitchen equipment and utensils 2. identify different kitchen equipment and utensils 3. differentiate between large and small kitchen equipment |
| **INSTRUCTIONAL RESOURCES**: | Different kitchen equipment and utensils in the laboratory |

**LESSON PRESENTATION**

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| **STEP** | **TEACHER’S ACTIVITY** | **STUDENTS’ ACTIVITY** | **MODE** |
| **STEP 1** | **Identification of prior ideas**:  The teacher identifies the students’ prior ideas by asking the following.  Mention the tools required to prepare jollof rice. | The students mention tools they know. | Individual student. |
| **STEP 2** | **Exploration**:  The teacher makes the students to explore more on the topic by asking them to mention the utensils and equipment found in their kitchen. | The students mention various kitchen equipment and utensils. | Individual student. |
| **STEP 3** | **Discussion:**  **Kitchen Equipment and Utensils**  The teacher asks the students to define kitchen equipment and utensils and afterwards defines as follows.  Kitchen equipment and utensils are tools needed to perform the job or tasks in the kitchen like cooking , washing, cleaning and clearing away.  .  **Different Kitchen Equipment and Utensils**  Using the instructional resources, the teacher and the student list various equipment and utensils e.g. mortar, refrigerator, sink, cupboards, stove, pot, spoon, cups, trays etc.  **The Difference Between Large and Small Kitchen Tools**  The teacher asks the students to differentiate between large and small equipment and thereafter explains as follows:  Large kitchen tools are pieces of equipment that occupy fairly large floor space and are not easily moved about eg Sink, Cabinet, Refrigerator, etc. While Small tools or utensils are those that are easily moved about in the kitchen during meal preparation eg pots, spoons, plates, cups, grater, etc. | The students define the term.  The student lists various equipment and utensils.  The students differentiate between large and small kitchen tools | Individual student.  Entire class.  Individual student |
|  | **APPLICATION:**  The teacher asks the following to help students apply the lesson.  How do we achieve successful meal preparation in the kitchen? | The students respond to the question. | Individual students. |
|  | **EVALUATION** :  The teachers evaluates the students using the following questions   1. What are kitchen equipment and utensils? 2. List various equipment and utensils? 3. Differentiate between kitchen equipment and utensils? | The students give answers to the teacher’s questions. | Individual student |
|  | **ASSIGNMENT** :  List five large kitchen equipment and five small ones |  |  |
|  | **REFERENCES:**   1. Food and nutrition for Senior Secondary School by J.O. Olusanya. 2. Fundamentals of Foods and Ntrition by Gloria Okafor. |  |  |
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**PERIOD TWO**

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| **THEME** | Kitchen Management |
| **DATE** | 10/9/24 |
| **CLASS** | SS2 |
| **TIME** | 1:20 -2:00 |
| **DURATION** | 40 Minutes |
| **SUBJECT** | Foods and Nutrition |
| **UNIT TOPIC** | Kitchen Equipment and Utensils |
| **LESSON TOPIC** | Uses and Care of Kitchen Equipment and Utensils |
| **LEANINIG OBJECTIVE** | At the end of the lesson student should be able to:   1. use kitchen equipment and utensils . 2. care foe kitchen equipment and utensils. 3. enumerate the factors to consider when choosing kitchen equipment and utensils. |
| **INSTRUCTIONAL RESOURCES** | A chart showing different kitchen equipment and utensils and some real cooking tools. |

**LESSON PRESENTATION**

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| **STEP** | **TEACHERS ACTIVITY** | **STUDENTS ACTIVITY** | **MODE** |
| **STEP 1** | **Identification of prior ideas**:  The teacher identifies the students’ prior ideas by asking the following.   1. What do you do with the sink in your kitchen? 2. What do you do your stove after cooking? | The students respond to the questions. | Individual student. |
| **STEP 2** | **Exploration**:  The teacher displays the chart, asks the students randomly to identify the utensils and say what they are used for and how to care for them. | The students respond to the question. | Random sampling. |
| **STEP 3** | **Discussion:**  **Uses of Kitchen Equipment and Utensils**  The teacher states and demonstrates the use of some of the equipment and guides the students to practice  **Care of Kitchen Equipment and Utensils.**  The teacher outlines some ways of caring for kitchen equipment and utensils as follows.   1. kitchen equipment and utensils should be used correctly to obtain the best result 2. follow the manufacturer’s manual for the use and care of mechanical and electrical equipment 3. plastic wares should not be brought near fire   The teacher encourages the students to say more  **Factors to Consider when choosing Kitchen Equipment and Utensils**  The teacher enumerates and explains the following factors  -money available  -storage space  -efficiency  -durability  -need for the equipment  And asks the students to mention more | The students practice the use of the kitchen tools.  The students describe the way to care for kitchen tools.  The students mention more factors. | Individual student  Individual student  Individual student, |
|  | **Application:**  The teacher asks the following to help the students to apply the lesson.   * How do we achieve good result in meal preparation? | The students respond to the question. | Individual student. |
|  | **Evaluation:**  The teacher evaluates the lesson using the following questions.   1. State the uses of the kitchen equipment you can see. 2. How do you care for them? 3. Enumerate the factors to be considered 4. when choosing kitchen equipment. | The student gives answer to the question. |  |
|  | **Conclusion:**  The teacher recaps and writes the note on the board for the students to copy | The students copy the note | Entire class |
|  | **Assignment:**  Draw a large and a small kitchen equipment on a cardboard |  |  |
|  | **Reference:**   1. Foods and Nutrition for Senior Secondary School by J .O Olusanya 2. Fundamentals of Foods and Nutrition by Gloria Okafor |  |  |