

THIRD TERM

WEEKLY LESSON NOTES

WEEK 6

Week Ending: 04-08-2023		Day:	Subject: Career Technology
Duration: 60MINS		Strand: Designing & Making Of Artefacts	
Class: B8	Class Size:	Sub Strand: Skills In Table Setting	
Content Standard: B8.5.4.1 Demonstrate understanding of designing artefacts/ products, and models and table setting		Indicator: B8.5.4.1.1: Demonstrate Skills in table setting	Lesson: 1 of 2
Performance Indicator: Learners can demonstrate skills in table setting by understanding the proper placement of tableware and other elements.		Core Competencies: CI 5.2: Ability to merge simple/complex ideas to create novel situations or things.	
Reference: Career Technology Curriculum Pg. 57			
Phase/Duration	Learners Activities		Resources
PHASE 1: STARTER	<p>Begin the lesson by asking learners if they have ever set a table before and what they think is important when it comes to table setting.</p> <p>Explain that table setting involves arranging tableware and other items in a precise and organized manner.</p> <p>Discuss the importance of table setting in different contexts, such as formal dinners, casual gatherings, or restaurants.</p>		
PHASE 2: NEW LEARNING	<p>Introduce the essential elements of a table setting, including plates, glasses, cutlery, and napkins.</p> <p>Display and discuss each item, explaining its purpose and the correct placement on the table.</p> <p>Emphasize the importance of symmetry and balance in table setting and how it contributes to a visually appealing presentation.</p> <p>Provide a step-by-step demonstration of setting a table for one person, explaining the placement of each item along the way.</p> <p>Model proper techniques for folding napkins, positioning plates, arranging cutlery, and setting glasses.</p> <p>Proper Techniques for Table Setting:</p> <p>I. Folding Napkins:</p> <ul style="list-style-type: none"> - <i>Begin with a clean and pressed napkin.</i> - <i>Lay the napkin flat on a clean surface.</i> - <i>Fold the napkin in half diagonally to form a triangle.</i> 		<p>Tablecloths or placemats</p> <p>Plates, bowls, and glasses</p> <p>Cutlery (forks, knives, spoons)</p> <p>Napkins</p>

	<ul style="list-style-type: none"> - <i>Fold the bottom corner of the triangle up to meet the top corner, creating a smaller triangle.</i> - <i>Starting from the long side of the triangle, fold the napkin into thirds, bringing one side over the other.</i> - <i>Stand the napkin upright and adjust the folds as necessary to create a neat and symmetrical look.</i> <p>2. Positioning Plates:</p> <ul style="list-style-type: none"> - <i>Place the dinner plate in the center of the individual setting, aligned with the edge of the table.</i> - <i>Ensure that the plate is centered and straight, with an equal distance from the edge of the table on all sides.</i> - <i>If using salad or dessert plates, position them above the dinner plate, slightly to the left.</i> <p>3. Arranging Cutlery:</p> <ul style="list-style-type: none"> - <i>Place the dinner fork on the left side of the plate, approximately one inch from the plate's edge.</i> - <i>Place the dinner knife on the right side of the plate, with the cutting edge facing inward.</i> - <i>Position the soup spoon (if applicable) to the right of the knife.</i> - <i>Place the dessert spoon or fork horizontally above the plate, with the handle facing right.</i> <p>4. Setting Glasses:</p> <ul style="list-style-type: none"> - <i>Place the water glass directly above the knife, about one inch from the top of the plate.</i> - <i>If serving wine, place the wine glass to the right of the water glass, slightly below and to the right of the water glass.</i> <p>Encourage learners to ask questions and take notes during the demonstration.</p> <p>Divide the class into pairs or small groups and provide each learners with the necessary tableware and materials.</p> <p>Instruct learners to set a table for one person individually, following the demonstrated techniques and guidelines.</p> <p>Ask learners to form groups of 3-4 members each.</p> <p>Let each group to collaborate and set a table for one person, paying attention to details and aiming for an aesthetically pleasing arrangement.</p> <p>After the tables are set, have groups rotate and appraise the tables set by other groups based on criteria such as symmetry, cleanliness, and overall presentation.</p>	
<p>PHASE 3: REFLECTION</p>	<p>Use peer discussion and effective questioning to find out from learners what they have learnt during the lesson.</p> <p>Take feedback from learners and summarize the lesson.</p>	

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		Lesson: 2 of 2
Performance Indicator: Learners can set a table for one person (cover) for appraisal, individually and in groups, showcasing attention to detail and organization		Core Competencies: CI 5.2: Ability to merge simple/complex ideas to create novel situations or things.
Reference: Career Technology Curriculum Pg. 57		
Phase/Duration	Learners Activities	Resources
PHASE 1: STARTER	Revise with learners on the previous lesson. Share performance indicators with learners and introduce the lesson.	
PHASE 2: NEW LEARNING	Divide the class into pairs or small groups and provide each learners with the necessary tableware and materials. Instruct learners to set a table for one person individually, following the demonstrated techniques and guidelines. Ask learners to form groups of 3-4 members each. Let each group to collaborate and set a table for one person, paying attention to details and aiming for an aesthetically pleasing arrangement. After the tables are set, have groups rotate and appraise the tables set by other groups based on criteria such as symmetry, cleanliness, and overall presentation. <u>Assessment</u> Challenge them to set a formal table setting with additional elements such as centerpieces, place cards, and multiple courses.	Tablecloths or placemats Plates, bowls, and glasses Cutlery (forks, knives, spoons) Napkins
PHASE 3: REFLECTION	Use peer discussion and effective questioning to find out from learners what they have learnt during the lesson. Take feedback from learners and summarize the lesson. Ask learners how the lesson will benefit them in their daily lives.	