**EMERALD ROYAL INTERNATIONAL SCHOOL, MPAPE ABUJA**

**LESSON PLAN AND NOTE FOR 7 ENDING FRIDAY 16TH JUNE, 2023.**

**TERM : THIRD**

**WEEK : 7**

**DATE : 12TH - 16TH JUNE, 2023**

**CLASS : JS 2**

**SUBJECT: HOME ECONOMICS**

**TOPIC: FOOD PRESERVATION**

**SUB-TOPIC: 1. Definition of food preservation .**

**2. Methods of food preservation .**

**TIME: 11:50 – 12:30**

**DURATION:**  **40 minutes**

**PERIOD: 6th**

**NUMBER IN CLASS:**  **13**

**AVERAGE AGE: 12 years**

**SEX: mixed**

**LEARNING OBJECTIVES: By the end of the lesson, the students should be able to;**

1. Define food preservation.
2. State the method s of food preservation.
3. Explain the methods of food preservation.

**RATIONALE:** The students should understand the definition and methods of food preservation .

**PREVIOUS KNOWLEGDE:** The students have been taught food purchasing.

**INSTRUCTIONAL MATERIALS:** chart showing methods of food preservation.

**REFERENCE MATERIALS: Comprehensive Home Economics Book 2 for Junior Secondary schools by Ogunjimi etal.**

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| **STEPS** | **TEACHER’S ACTIVITIES** | **STUDENTS’ ACTIVITIES** | **LEARNING POINTS** |
| **INTRODUCTION** | The teacher introduces the lesson by reviewing the previous lesson. | The students were active during the review. | To arouse the students interested. |
| **PRESENTATION**  **STEP 1** | The teacher defines food preservation. | The students pay attention. | To keep them focus. |
| **STEP 2** | The teacher asks the students to state the methods of food preservation. | The students state the methods of food preservation. | To encourage critical thinking. |
| **STEP 3** | The teacher explains the food preservation methods listed above. | The students pay attention. | To keep them focus. |
| **SUMMARY** | **FOOD PRESERVATION METHODS**  This is the process of treatment and handling of food to slow down it’s spoilage and loss of nutritional values to allow for long storage.  **FOOD PRESERVATION METHODS**  1.Drying – This is the process by which water content of food is reduced to a level that prevent growth of micro organisms.  2.Freezing- It us the process of chilling food to at least – 18 degree Celsius in a freezer.  3.Salting – It is the process of adding salt to food to draw out moisture and to prevent the growth of micro organisms.  4.smoking – This is the process of exposing raw food to smoke instead of cooking it.  5.Boiling – Boiling liquid food can kill any existing microbes. | The students asks questions for more clarification. | To create room for slow learners. |
| **EVALUATION** | The teacher evaluates the students with the following questions;  1.define food preservation.  2.state at least 5 preservation methods.  3.explain any 3 mentioned in 2 above. | The students attempt the questions. | To ascertain their level of understanding. |
| **CONCLUSION** | The teacher concludes by coping note on the board. She checks and marks the note. | The students copy the note on the board. | For future reference. |
| **ASSIGNMENT** | List at least 3 food items that can be preserved using the following methods.  a.salting  b.freezing  C.drying. | The students did and submit their assignment for marking and correction. | To encourage the students to study at home. |



16TH JUNE 2023

DEPUTY HEAD INSTRUCTOR ADMIN

NB: APPROVED!