

DAS EXAMINATIONS BS9-JHS3

SCHEME OF WORK HOME ECONS AND PRE-TECH FIRST SEMESTER- 2020/2021

WEEK/ WEEK ENDING	MONTH	HOME ECONOMICS	PRE - TECHNICAL SKILLS
Week 1 18th - 22nd		SECTION 1: FOOD PREPARATION UNIT -METHODS OF COOKING	SECTION 1 MATERIAL
Week 2 25th - 29th		Dry methods	UNIT 1-METALS (Cast iron) Identification of cast iron.
Week 3 1st - 5th	March	Basic Dry methods of Cooking - Baking - Grilling - Microwave cooking food that can be prepared with each of the methods.	Properties and uses of cast iron. Properties: - brittleness - strength
Week 4 8th - 12nd		UNIT 2 - BASIC FLOUR MIXTURES Basic flour mixtures	Uses of cast iron. Eg; - engine block - body of manual sewing machine - box iron
Week 5 15th - 19th		Preparing flour mixture dishes.	UNIT 2-PLASTICS Kinds of Plastics:
Week 6 22nd - 26th		SECTION 2: MEAL AND MENU PLANNING UNIT 1- MEAL PLANNING	Thermosetting(bakelite, polyester resin)
Week 7 1st - 5th		Different types of meals served in a day	Thermoplastics (PVC, Nylon, Perspex)
Week 8 15th - 19th		Factors to consider when planning meals.	Articles made from plastics - PVC – garden hose etc.
Week 9 15th - 19th	MID WEEK	MID WEEK	
Week 10 22nd - 26th	Planning and preparing meals for the different times of the day.	SECTION 2 - TOOLS AND PROCESSES UNIT 1-CUTTING TOOLS	
Week 11 29th - 1st	UNIT 2-MENU PLANNING Meaning of 'Menu' and functions.	Description of the bolster Using the bolster for cutting bricks.	
Week 12 6th - 9th		Difference between a meal and a dish	UNIT 2 - LAYING TOOLS Laying tools: - trowel - float - gauge rod - straight edge
Week 13 12th - 16th		Difference between a meal and a dish	UNIT 3-SETTING-OUT A STRAIGHT WALL Preparing an area for setting-out a straight wall.
Week 14 19th - 23rd		Types of menu.	Setting-out a wall
Week 15 26th - 30th		Types of menu.	UNIT 4 - WALLING Preparation of clay mortar
Week 16 3rd - 7th		Factors to consider when planning menu	Laying the bricks
Week 17 10th - 14th	May	Factors to consider when planning menu	UNIT 5-FASTENINGS Fastening tools, devices and materials: - soldering bit - soldering stove
Week 18 17th - 21st		Planning suitable menus for the different meal times.	Uses of fastening tools, devices and materials; - soldering bit/stove for providing heat
Week 19 24th - 28th		Planning suitable menus for the different meal times	Temporary joints : - bolts and nuts - screws Permanent joints: - glueing - soft soldering etc.
Week 20 31st - 4th	June	UNIT 3 -MEAL SERVICE Table laying	Temporary joints : - bolts and nuts - screws Permanent joints: - glueing - soft soldering etc.
		Setting table correctly using the appropriate equipment	Fastening materials together : - metal to metal - metal to wood - wood to wood - plastic to plastic