

1) TITLE OF THE CHAPTER :- MANGOES ROUND THE YEAR

2) LEARNING OUTCOME :- Ability to take necessary precautions in storage of food.

To be able to find out food preservation techniques and know about the things and steps involved. Application of methods to preserve the food

3) LESSON PLAN

GIST OF THE LESSON :- This lesson teaches students about Spoilage and wastage of food;

Students are motivated to think about how to preserve food. Preservation of food by using various methods E-g drying and pickling is illustrated in this lesson.

UNIT/CHAPTER	CONCEPT/SKILLS	COMPETENCY	TEACHING LEARNING ACTIVITIES PLANNED		TARGETED LEARNING OUTCOME
4. Mangoes Round the Year.	Basic exposure to the Spoilage and wastage of food; Preservation of food Special skill of preserving food	Observation and Identification. Discovery of facts.	Reading the information given on the pack of pickles i.e. date of mfg, date of expiry etc. Application of methods to preserve the food Learn jelly making -Draw/ paste pictures/ collect wrappers of preserved food	Watching the video /PPT to learn food preservation. Steps involved in making mango jelly using the method shown to them in video. List out the things/food items prepared from ripe/unripe mangoes -things prepared by drying	Ability to take necessary precautions in storage of food To be able to find out food preservation techniques and know about the things and steps involved - Application of methods to preserve the food Ability to list of preserved food being sold in the market

EXPERIENTIAL CONTENT :- To motivate students to learn about the effort , cost, procurement of items required for making food.

Students take efforts to learn why and how is food wasted.

Students also learn about food that are preserved at home for future use.

EXPLANATION CONTENT:- To explain to the students that food is prepared with great efforts and care. So food needs to be preserved . To explain to students that the extra food can be used in many ways . E-g for feeding animals , for recycling to make manure.

INNOVATIVE CONTENT :- Students will be motivated to list out the pickles and papad made in their home during summer season. They will also be encouraged to list out any ten items from their kitchen which comes with Mfg.. and Exp.. dates.

MEASURING ATTAINMENT OF LEARNING OUTCOME:-

Group Activity:- to collect the packs of preserved items and make a chart by pasting them and writing the life of the product.

Individual activity :- To list five of their favorite food items they purchase from the market. To write their life period.

CLASS ACTIVITY :- work sheet on this lesson .