

Lesson Plan cum Monitoring Tool

[A] PLANNING FORMAT

Class/ Section---III Subject-----EVS- Chapter WHAT IS COOKING--- No of Periods ...12 Date of Commencement
 -----Expected date of Completion..... Actual date of completion.....

Gist of the lesson	Targeted learning outcomes (TLO)	Teaching learning activity planned	Questions on TLOs, HOTs and correlation with other subjects	Content life skill to be developed	Suggestive activities to inculcate life skills	Strategy to evaluate life skills
Chapter : 10 Different types of utensils used in cooking . Food eaten as raw or cooked – steamed,,boiled , baked , fried etc. Different fuels , types of stoves used in cooking .	<ul style="list-style-type: none"> To know different types of utensils in which foods are cooked. To identify the food items that can be eaten raw / cooked / raw and cooked. To know different methods of cooking like Roasting , Boiling , Frying , Baking etc. 	<ul style="list-style-type: none"> Display samples of certain food items to the students and asked them to classify them in which form they eat whether raw , cooked , raw and cook . Show visuals / pictures of different methods of cooking such as frying , 	<ul style="list-style-type: none"> List all the food items you eat. Find out which things we eat raw and which ones we cook before eating ? Which are the things we eat both cooked and raw ? What are utensils made of ? What is used to cook food in 	<ul style="list-style-type: none"> Appreciate the cultural diversity in food making . Do not waste food. Save fuel Learns food value. Importance of healthy diet. sharing and caring . Quality of Leadership . 	<ul style="list-style-type: none"> Community lunch to be arranged in the class . To prepare fruit chaat Discussion on different fuels used in our kitchen like Kerosene , LPG & How can we save them ? Make a list of special dishes that are made 	<p>Group activity</p> <p>Pair activity</p> <p>Group activity</p> <p>Individual activity</p>

	<ul style="list-style-type: none"> ● To know the materials used to make utensils. ● To understand how to make sprouts from seeds.. 	steaming , boiling , roasting ,and baking . <ul style="list-style-type: none"> ● Make a dish without cooking . (Fruit chat , lemon juice) ● Discuss the vessels used for cooking in the past and present. ● To make model of utensils with clay .. 	your house ? (type of stove) <ul style="list-style-type: none"> ● What is the process of germination? (HOTS) ● Why wooden handles are used in cooking utensils? (HOTS) ● Correlated with maths , Art & craft . 		on different festivals .	
--	--	---	---	--	--------------------------	--