

SESSION PLAN

Sector : AGRICULTURE, FORESTRY AND FISHERY SECTOR

Qualification Title : AGRICULTURAL CROPS PRODUCTION NC II

Unit of Competency: Perform nursery operations

Module Title : Performing nursery operations

Learning Outcomes:

LO1 Prepare nursery tools, farm implements and simple equipment

LO2 Maintain nursery facilities

LO3 Handle seeds/planting material

LO4 . Prepare growing media

A. INTRODUCTION

This Module covers the knowledge, skills and attitudes required to perform nursery operations for agricultural crops including establishing nursery shed, preparation and handling of planting materials, preparation of growing media, transplanting germinated seedlings and handling of nursery tools and equipment.

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B. LEARNING ACTIVITIES

LO 1: Plan and prepare for maintenance and repair

Learning Content	Methods	Presentation	Practice	Feedback	Resources	Time
Tools, equipment	<ul style="list-style-type: none"> Self-paced learning Lecture Image viewing 	<ul style="list-style-type: none"> Read information sheet 4.1-1 Tools, equipment Discuss Tools, equipment View Multi Presentation on Tools, equipment 	Answer Self Check 4.1-1	Evaluate the answers to answer key 4.1-1.	<ul style="list-style-type: none"> CBLM Projector Laptop PowerPoint presentation 	30 MINS
Pastry products	<ul style="list-style-type: none"> Self-paced learning Lecture Video Presentation 	<ul style="list-style-type: none"> Read information sheet 2.1-2 on Pastry products Letting trainees to familiarize the different pastry products. Viewing the video 	Answer Self Check 2.1-2	Evaluate the answers to answer key. 2.1-2	<ul style="list-style-type: none"> Projector Laptop PowerPoint presentation 	

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Product characteristics	<ul style="list-style-type: none"> • Self-paced learning • Lecture • Video presentation 	<ul style="list-style-type: none"> • Read information sheet 2.1-3 on Product characteristics • Letting the trainees to understand how to determine the good texture and characteristics of pastry, as well as its consistency. • Viewing the video 	Answer Self Check 2.1-3	Evaluate the answers to answer key. 2.1-3	<ul style="list-style-type: none"> • Projector • Laptop • PowerPoint presentation 	2 hours
Equipment	<ul style="list-style-type: none"> • Self-paced learning • Lecture • Image viewing 	<ul style="list-style-type: none"> • Read information sheet 2.1-4 on Equipment • Letting trainees to familiarize the basic and necessary equipment in pastry making. 	Answer Self Check 2.1-4	Evaluate the answers to answer key. 2.1-4	<ul style="list-style-type: none"> • Projector • Laptop • PowerPoint presentation 	2 hours

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		<ul style="list-style-type: none"> Viewing the image 				
Techniques and conditions	<ul style="list-style-type: none"> Self-paced learning Lecture 	<ul style="list-style-type: none"> Read information sheet 2.1-5 on Techniques and conditions Letting trainees to familiarize the different methods in mixing, as well as the standard of oven temperature 	Answer Self Check 2.1-5	Evaluate the answers to answer key. 2.1-5	<ul style="list-style-type: none"> Projector Laptop PowerPoint presentation 	1 hours
	<ul style="list-style-type: none"> Demonstration 	<ul style="list-style-type: none"> Demonstrate the different methods in mixing, as well as the standard of oven temperature 	<ul style="list-style-type: none"> Perform Task/job sheet 2.1-5 by demonstrating the different methods in mixing. 	Refer performance on the performance criteria 2.1-5	<ul style="list-style-type: none"> Electric hand mixer Mixing bowl Wooden spoon 	3 hours

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Enterprise requirements and standards	<ul style="list-style-type: none"> Self-paced learning Lecture Video presentation 	<ul style="list-style-type: none"> Read information sheet 2.1-6 on Enterprise requirements and standards Presenting to the trainees the standard and characteristics of a good pastry product. Viewing the video 	Individual Oral questioning 2.1-6	Trainer will determine the exactness and accuracy of the answer. 2.1-6	<ul style="list-style-type: none"> Projector Laptop PowerPoint presentation 	2 hours
	<ul style="list-style-type: none"> Demonstration 	<ul style="list-style-type: none"> Demonstrate making a pastry product and highlight its standard. 	<ul style="list-style-type: none"> Perform Task/job sheet 2.1-6 by making a pastry product and highlight its standard 	Refer performance on the performance criteria 2.1-6	<ul style="list-style-type: none"> Pastry equipment Pie crust Pie filling Pie plate Lattice oven 	3 hours

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LO 2: Maintain computer systems and networks						
Learning Content	Methods	Presentation	Practice	Feedback	Resources	Time
personal protective equipment	<ul style="list-style-type: none"> Self-paced learning 	<ul style="list-style-type: none"> Read information sheet 4.2-1 on personal protective equipment 	Answer Self Check 4.2-1	Evaluate the answers to answer key 4.2-1	<ul style="list-style-type: none"> Projector Laptop PowerPoint presentation Pastry equipment Pie crust Pie filling Pie plate Lattice oven 	3 hours and 30 minutes

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maintenance	<ul style="list-style-type: none"> Self-paced learning Demonstration 	<ul style="list-style-type: none"> Read information sheet 2.2-2 on maintenance <p>ex. The Trainer will demonstrate the standard procedure on how to maintain... computer...</p>	<p>Answer Self Check 4.2-1</p> <p>Perform Job sheet on maintain... computer... 4.2-1</p>	<p>Evaluate the answers to answer key 4.2-1</p> <p>Refer performance to the performance criteria checklist 2.2-2</p>	<ul style="list-style-type: none"> Computer USB Tools <ul style="list-style-type: none"> Screw PLiers 	1 week
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LO 3: Store pastry products

Learning Content	Methods	Presentation	Practice	Feedback	Resources	Time
Storage conditions	<ul style="list-style-type: none"> Self-paced learning Video Presentation 	<ul style="list-style-type: none"> Read information sheet 2.3-1 on Storage conditions 	<p>Answer Self Check 2.3-1</p>	<p>Evaluate the answers to answer key. 2.3-1</p>	<ul style="list-style-type: none"> Projector Laptop PowerPoint 	1 hour

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		<ul style="list-style-type: none"> Video presentation on storing pastry products 			presentati on	
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C. ASSESSMENT PLAN

- Written Test
- Performance Test
- Demonstration

D. TEACHER'S SELF-REFLECTION OF THE SESSION

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