Lesson Plan 1

Class/Grade/Stage: Year 8 Tech	Date: 14/06/23	Time: Start: 11:20 Finish: 12:20
Key Learning Area(s):	Lesson Topic: Food Selection and Health - Outline the functions and sources of nutrients - Carbohydrates and Lipids	
NESA Australian Professional Standards for Teachers Identify the standard(s) and focus areas that align with this lesson:	1.3.1 - Demonstrate knowledge of teaching strategies that are responsive to the learning strengths and needs of students from diverse linguistic, cultural, religious and socioeconomic backgrounds, 2.1.1 – Demonstrate knowledge and understanding of the concepts, substance and structure of the content and teaching strategies of the teaching area, 2.2.1 - Organise content into an effective learning and teaching sequence, 2.3.1 – Use curriculum, assessment and reporting knowledge to design learning sequences and lesson plans, 2.6.1 - Implement teaching strategies for using ICT to expand curriculum learning opportunities for students.	

Recent Prior Experience (formative assessment, summative assessment, specific relevant concepts, skills and values the school students have experienced prior to this lesson):

Outline the functions of food in the body, for example:

- · growth and development
- provision of energy
- repair and maintenance of cells

Describe the process of digestion, for example:

- metabolism
- absorption of nutrients

one of six essential nutrients: Protein

Syllabus/Syllabi Outcome(s):

Please note the syllabus reference number AND write out in full.

- FT5-6 describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities
- FT5-9 communicates ideas and information using a range of media and appropriate terminology

Indicators of Learning for this lessonlearning intentions and success criteria:

In meaningful Ss language, so Ss can monitor their learning. Linked directly with the syllabus/syllabi outcome(s). Learning intention(s): What will Ss know, understand and be able to do as a result of the learning and teaching:

- Outline the functions and sources of nutrients, including lipids, carbohydrates (FT5-6)
- Know the difference between simple and some complex Carbohydrates (FT5-6 + FT5-6)
- Know the difference between saturated, monounsaturated and polyunsaturated (FT5-6 + FT5-6)

Success criteria: How students will know they have achieved these intentions?

- Ss can identify the functions and sources of nutrients, including lipids, carbohydrates (FT5-6)
- Ss can identify the difference between simple and some complex Carbohydrates (FT5-6 + FT5-6)
- Ss can identify the difference between saturated, monounsaturated and polyunsaturated

Assessment:
Strategies which will be used to assess learners' attainment of learning outcomes.
Should be linked to each learning indicator.

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Any safety issues to be considered (APST 4.4.1):

- · Paper cuts
- Kids rocking on chars

Resources:

List resources you used in preparing the lesson AND those used in the lesson implementation.

Lesson Content / Indicators of Learning/ Teaching Strategies (What is Taught): - student skills - student concepts - student values - link with learning intentions - link with success criteria	Timing (mins)	Learning Experiences: (How it is taught) Write detailed steps showing what the teacher (T) will do and what students (Ss) will do. Include differentiation if applicable teaching strategies	Resources and Organisation: Ss Online Nots Slides YouTube Clip Find a word worksheet.
INTRODUCTION 1			
Gives Ss the basic information to build a fundamental understanding of the topic.	4 min	T asks Icebreaker questions for adults what Ss know about Carbs Ss may right nots in Online docs nots	Ss Online Nots
Uses passive and participatory teaching methods including lecture, audio, visual and group discussion in addition to student engagement through IRL examples.			
DEVELOPMENT 1			
Gives Ss more extensive information to build a fundamental understanding of the topic. Uses passive teaching methods including lecture, audio and visual in addition to student engagement through IRL examples.	20 min	T goes through and discuses Slides P 1-2 asking questions and engaging Ss using real word examples Ss right nots in Online docs nots T shows Ss clip in resources on P 3 Ss right nots in Online docs nots T runs Discussion on key elements clip were Ss Ss right nots in Online docs nots T goes through and discuses Slides P 4-5 asking questions and engaging Ss using real word examples	Clip Slides Ss Online Nots
CLOSURE 1			

Gives Ss a practical way of understanding the topic and to develop group working skills. Uses group work and participatory teaching methods.	7 min	Ss, work or gothe following Nutrant Complex Carbs Simple Carbs				Ss Online Nots
INTRODUCTION 2						
Gives Ss the basic information to build a fundamental understanding of the topic.	3 min	T asks Icebre adults what S				Ss Online Nots
Uses passive and participatory teaching methods including lecture, audio, visual and group discussion in addition to student engagement through IRL examples.						
DEVELOPMENT 2						
Gives Ss the basic information to build a fundamental understanding of the topic.	10 min	T goes through Slides P 6-8 a engaging Ss examples Ss right nots	asking using	ques real v	tions and vord	Slides Ss Online Nots
Uses passive teaching methods including lecture, audio and visual in addition to student engagement through IRL examples.						
CLOSURE 2						

Gives Ss a fun interactive end activity to drive to build engagement.	15 min	Ss read and complete find a word worksheet.	Find a word worksheet. Ss Online Nots	
Note. Two 5 min brain breaks are given to Ss.				

Lesson Plan 2

Class/Grade/Stage: Year 8 Tech	Date: 16/06/23	Time: Start: 2:10 Finish: 3:10
Key Learning Area(s):	Lesson Topic: Food Selection and Health - Outline the functions and sources of nutrients	
NESA Australian Professional Standards for Teachers Identify the standard(s) and focus areas that align with this lesson:	one of six essential nutrients: Vitamins, minerals and water	

Recent Prior Experience (formative assessment, summative assessment, specific relevant concepts, skills and values the school students have experienced prior to this lesson):

Outline the functions of food in the body, for example:

- · growth and development
- provision of energy
- repair and maintenance of cells

Describe the process of digestion, for example:

- · metabolism
- · absorption of nutrients

one of six essential nutrients: Protein, Carbohydrates, Lipids

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Syllabus/Syllabi Outcome(s): Please note the syllabus reference number AND write out in full	Indicators of Learning for this lesson-learning intentions and success criteria: In meaningful Ss language, so Ss can monitor their learning. Linked directly with the syllabus/syllabi outcome(s). Learning intention(s): What will Ss know, understand and be able to do as a result of the learning and teaching: Success criteria: How students will know they have achieved these intentions? -	Assessment: Strategies which will be used to assess learners' attainment of learning outcomes. Should be linked to each learning indicator.

Any safety issues to be considered (APST 4.4.1):

Paper cuts
Kids rocking on chairs

Resources:

List resources you used in preparing the lesson AND those used in the lesson impleme ntation.

LESSON SEQUENCE

Lesson Content / Indicators of Learning/ Teaching Strategies (What is Taught): - student skills - student concepts - student values - link with learning intentions - link with success criteria	Timing (mins)	Learning Experiences: (How it is taught) Write detailed steps showing what the teacher (T) will do and what students (Ss) will do. Include differentiation if applicable teaching strategies	Resources and Organisation: Ss Online Nots Slides YouTube_Clip Find a word worksheet.
INTRODUCTION 1			
DEVELOPMENT 1			
CLOSURE 1			
Note. Two 5 min brain breaks are given to Ss.			

Lesson Plan Format

Class/Grade/Stage: Year 8 Tech		Date:	ime: Start: Finish:	
Key Learning Area(s):		Lesson Topic:		
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DEVELOPMENT 1			
CLOSURE 1			
Note. Two 5 min brain breaks are given to Ss.			