

UNIT 24.Care when storing food.

AIM: To teach ~~basic skills~~ in the learners basic skills in functional literacy on "Care when storing foods from each of the three ~~main~~ food groups."

NEW WORDS:

Lids, faster, tins, tight, plastic, coffee, container, cool, longer keep, go bad.

TEACHING AIDS:

Pictures of:-

A cupboard, tins, ~~or~~ bottles, a box, A bin, a shelf, food safe, A refrigerator (if applicable).  
Flash cards with the words of each of the three food groups.

TEACHING STAGES:1. INTRODUCTION:

Divide the class into three groups each group representing <sup>one of</sup> the three main food group. Let the groups read flash cards with the words of each of the three food groups in competition.

2. DISCUSSION:

(1) Let the class discuss that <sup>from the picture on page</sup> dry foods will not keep well if they are left in sacks or paper bags, because insects, ants, birds, ~~or~~ rats can enter and damage the food inside. ~~Dried foods in sacks are~~  
(2) <sup>demonstrate how to</sup> store ~~the~~ sacks of maize, or millet



in a clean dry bin that will keep out ants insects, rats and cats.

III. When the ~~sack~~ of food is finished in the sack, wash the bin and dry it in the sun before you put a new sack of food in it.

#### A. IMITATION

#### 3. DEMONSTRATION: ~~and demonstrate~~

(a) Show to the class how to keep your food in a cool, clean and dry place:-

(i) Dry foods flour, rice, tea and sugar

(i) You can use a cupboard. (A picture).

(ii) You can use a box - (A picture).

(iii) You can use a shelf - (A picture).

(iv) You can use bins for sacks (A picture).

(v) Collect tins, and bottles with tight lids to store dry foods such as tea, coffee, sugar, flour, and rice.

(vi) Store salt in a bottle or plastic container with a tight lid because:-

(a) Salt will eat into the metal.

(b) Salt turns into lumps in wet places or wet season if the lid is not tight

(b) ~~(vii)~~ Show to the class how to store fresh foods:-

(i) Bins: keep closed and dry and off the ground (A picture).

(ii) When empty, wash, rinse and dry in the sun (A picture).

(iii) Put new sack in clean empty Bin - (A picture).

#### (4) IMITATION:



## (7) PRACTICAL.

(i) Do practical work on:-

(i) How you should care for your dry food store:-

(a) Dust the shelves and tins each day. Because if the shelves, the tins, the bottles are left dusty your hands will get dirty when you are using the tins or bottles.

(b) Always wipe up any dry food on the shelves.

(c) Once a week take all the tins, bottles and bins out and wipe them. Wash the shelves or boxes and leave to dry.

(d) Put back the tins and bottles tidily.

(ii) How you should care for your food safe:-

(a) Never leave the door of your food safe open for flies to get in and make the food dirty.

(b) Stop ants and insects from climbing up into the safe by standing the legs of the safe in tins of water or paraffin oil.

(c) Remember to change the water each week.

(d) Wipe the shelves of the safe every day.

(e) Remember to store the foods in clean bowls or on clean plates.

(f) Cover the milk and drinking water.  
(g) Wash meat or fish or vegetables when you take them out of the safe to be cooked.



- (a) Read slowly and distinctly the <sup>new words and</sup> sentences you have written on the blackboard.
- (b) Let the learners read aloud the sentences ~~you~~ after you.
- (c) Take the pictures and flash cards with the words of each of the three main food groups, and ask the class to read the them individually one after the other.

## 5. PRESENTATION:

### (a) Model Reading:

- (i) Let the class open their books on page —.
- (ii) Read slowly and distinctly the sentences on page —.
- (iii) Let the class follow you in their books.

### (b) Silent Reading:

- (i) Let the class read silently in their books on page —.
- (ii) Help individual learners who may have reading difficulties.

### (c) Reading Aloud:

- (i) Let the class read aloud in their books in groups, and let the group leader correct any mistakes the learners make.
- (ii) Help the learners who may have difficulties in reading aloud.

### (b) Writing Exercise:

- (a) Explain to the class how to do the exercise which appear under the word "WRITE".
- (b) Let the class fill correctly in the missing words.
- (c) Go around the class correcting and helping those who may have difficulties in writing.



- a) Dust the shelves and tins each day. If the shelves, the tins, the bottles are left dusty your hands will get dirty when you are using the tins or bottles.
  - b) Always wipe up any dru food on the shelf.
  - c) Once a week take all the tins, bottles and bins out and wipe them. Wash the shelves or boxes and leave to dry.
  - d) Put back the tins and bottles tidily.
- ii) How you should care for your food safe:-
- a) Never leave the door of your food safe open for flies to get in and make the food dirty.
  - b) stop ants and insects from climbing up into the safe by standing the legs of the safe in tins of water or paraffin oil.
  - c) Remember to change the water each week.
  - d) Wipe the shelves of the safe every day.
  - e) Remember to store the foods in clean bowls or on clean plates.
  - f) Cover the milk and drinking water.
  - g) Wash meat or fish or vegetables when you take them out of the safe to be cooked.



1) Salt will eat into the metal.

2) Salt turns into lumps in wet places or wet season if the lid is not tight.

b) Show to the class how to store fresh foods:-

i) bins: keep closed, dry and off the ground (A picture)

ii) When empty, wash, rinse and dry in the sun (A picture)

iii) Put new sack in clean empty bin. (Picture)

#### 4. Imitation:

a) Read slowly and distinctly the new words and sentences you have written on the blackboard.

b) Let the learners read aloud the sentences after you.

c) Take the pictures and flash cards with the words of the three main food groups, and ask the class to read them individually one after the other.

#### 5. Presentation:

a) Model Reading:

i) Let the class open their books on page

ii) Read slowly and distinctly the sentences on page

iii) Let the class follow you in their books

b) Silent Reading:

i) Let the class read silently in their books on page

ii) Help individual learners who may have reading difficulties.

c) Reading Aloud:

i) Let the class read aloud in their books in groups, and let the group leader correct any mistakes the learners make.

ii) Help the learners who may have difficulties in reading aloud.

#### 6. Writing Exercise:

a) Explain to the class how to do the exercise which appear under the word "WRITE".

b) Let the class fill/correctly the missing the words.

c) Go around the class correcting and helping those who may have difficulties in writing.

#### 7. Practical:

Do practical work on:-

i) How you should care for your dry food store:



## UNIT 24

### Care When Storing Food

#### AIM:

To teach learners basic skills in functional literacy on "care when storing foods from each of the three main food groups".

#### NEW WORDS:

Lids, faster, tins, tight, plastic, coffee, container, cool, longer, keep, go bad.

#### TEACHING AIDS:

Pictures of:

A cupboard, tins, bottles, a box, a bin, a shelf, food safe, a refrigerator (if applicable). Flash cards with the words of each of the three food groups.

#### TEACHING STAGES:

##### 1. Introduction:

Divide the class into three groups each group representing one of the three main food group. Let the groups read flash cards with the words of each of the three food groups in competition in competition.

##### 2. Discussion:

- i) Let the class discuss from the picture on page that dry foods will not keep well if they are left in sacks or paper bags because insects, ants, birds, rats can enter and damage the food inside.
- ii) Demonstrate how to store sacks of maize or millet in a clean dry bin that will keep out ants, insects and rats.
- iii) When the food is finished in the sack, wash the bin and dry it in the sun before you put a new sack of food in it.

##### 3. Demonstration:

- a) Show and demonstrate to the class how to keep your food in a cool, clean and dry place:-
  - i) You can use a cupboard (A picture)
  - ii) You can use a box (A picture)
  - iii) You can use a shelf (A shelf) (A picture)
  - iv) You can use bins (a picture)
  - v) Collect tins and bottles with tight lids to store dry foods such as tea, coffee, sugar, flour and rice.
  - vi) Store salt in a bottle or plastic container with a tight lid because:-