**NAME OF TEACHER: SAMAILA ROSE.**

**SUBJECT: CATERING CRAFT PRCTICE.**

**CLASS: SS 3**

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| **S/N** | **TOPIC** | **CONTENTS** | **OBJECTIVES** | **PRACTICE QUESTIONS** |
| **1-2** | **Menu planning, Special menu and demonstrations.** | **i. Meals plans for vegetarians.**  **Ii .Meals plans for vulnerable people**  **Iii .Meals plans for manual and sedentary workers**  **iv. Meals plan for pregnant and lactating mothers**  **v. Meals plans for the aged or elderly**  **vi. Meals plans for the obese and underweights**  **vii. Meals plans for the diabetic and hypertensive**  **ETC.** | **1.The students should be able to define menu and explain the factors affecting menu plan.**  **2.They should also be able to plan and prepare dishes for the different kinds of people listed in the content** | **1. Define menu and explain the factors that affect menu planning.**  **2. Categorise the vegetarian and prepare special menu for them’.**  **3 .State the categories of special people and prepare a special menu for them.** |
| **3-4** | **Accompaniments** | **I .Food accompaniments e.g soup vegetables, savouries.**  **ii.Table accompaniments e.g cruet set, menu card,toothpick,napkins etc** | **i. The students should be able to define food accompaniments and table accompaniments**  **ii. They should be able to prepare soup vegetables and savouries.**  **iii. They should also be able to state the uses of cruset ,menu card etc.** | **1.Define accompaniments**  **2,List five different accompaniments for five dishes**  **3.List any four table accompaniments and their uses.** |
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