

Methods of Using Didactic Materials in Technological Education Lessons

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Abstract: This article develops didactic materials on the topics of Technological Education classes "Culinary work" and "Textile processing".

Keywords: Technological education, culinary work, textile processing, schemes, cards - tasks, technological cards.



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The didactic material on technological education on the topics of "Cooking" and "Gas processing" includes technological cards, preparation schemes, crossword puzzles, and card assignments for oral and written answers that the teacher can use to review previously covered material and conduct independent practical work, as well as to consolidate students' knowledge.

75% of the time in the lessons is allocated to practical exercises, so that 10-15 minutes remain for explaining new material and conducting a survey among students. When conducting a survey, questions, answers, and their verification should be short in order to complete the work within the specified time.

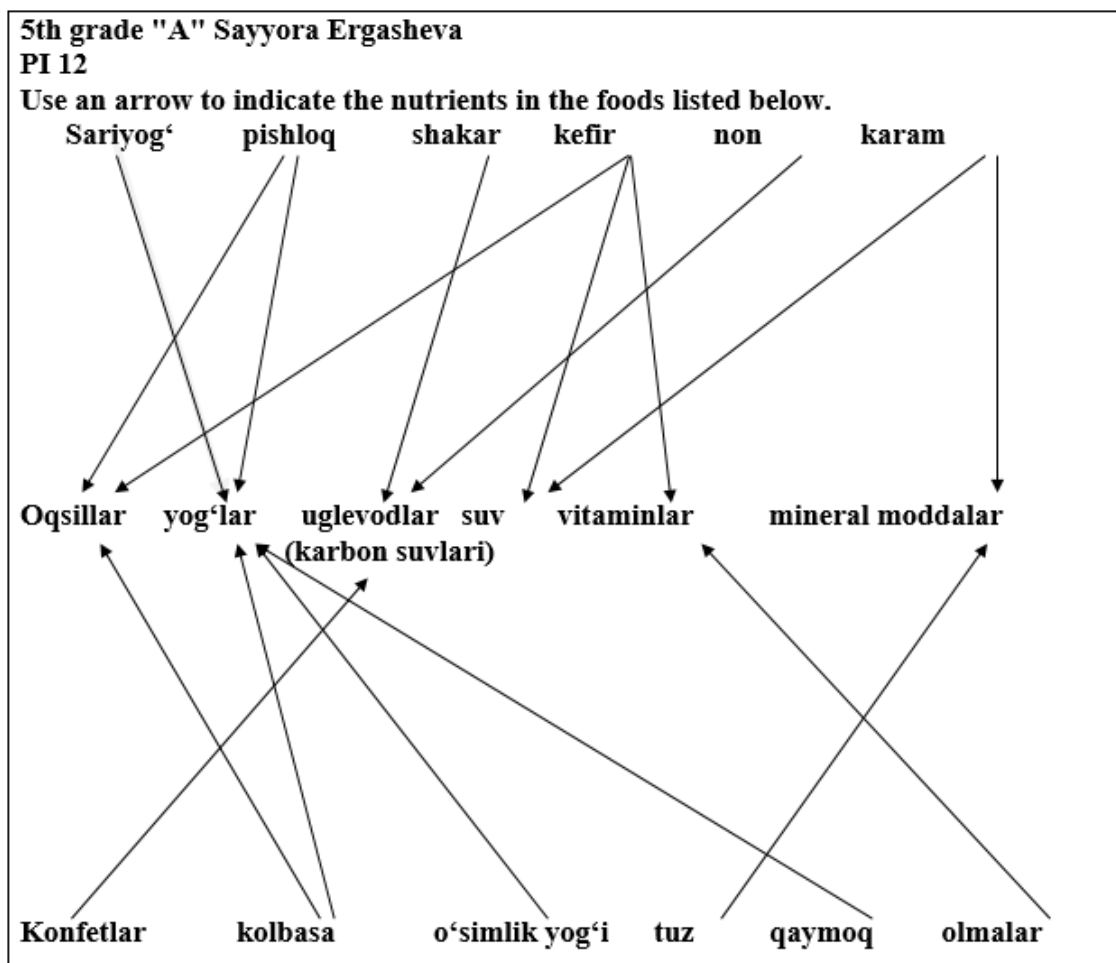
To quickly conduct a survey, students use card assignments and an album (notebook) with answers prepared in advance by the teacher and control sheets. When working with such a card, the student first writes his/her last name, first name, class, and card number on a blank sheet of paper, then answers the questions in writing, that is, writes down the answers that correspond to the question numbers or puts the card on his/her sheet, extends the annotation beyond the border, and writes the answers on them (Figure 1).

5- Class "B" PI 3		Lola Azizova	
1		Number the sequence for keeping dishes clean.	
2		Washing dishes:	
3		Dining dishes	
4		Kitchen dishes	
2		Tea pots	
5		Rinse the dishes with hot water	
1		Clean the dishes of food residues	
6		Dry in the dryer	

Figure 1. Card - option to complete the task

Tekshirish uchun o'qituvchi javoblar ro'yxatini nazorat yozuvlari bo'yicha solishtiradi, javoblar varag'ini (oldindan tayyorlangan) albomning nazorat varag'i ustiga biriktiradi va izohlarning gorizontall chiziqlarini nazorat varag'idagi chiziqlar bilan moslashtirib, javoblarni solishtiradi va bahoni chiqaradi. Bu kartochkalar perfokartalarga aylantiriladi, va izoxlarni ichkarida kesilgan darchalarda belgilash mumkin (bunday usul 5- sinf o'quvchilariga ko'proq yoqadi).

Boshqa ko'rinishdagi kartochka-topshiriqlar javobi kalkada (shaffof qog'ozda) bajariladi. Kalka kartochkaga joylashtiriladi, konturi (tashqi ko'rinishi) chiziladi, mazmuni ko'chirilmaydi. Kerakli javoblar strelka bilan birlashtiriladi. O'qituvchi kalkani nazorat qog'oziga joylashtiradi va konturlarini moslashtirib javoblarni to'g'ri ekanligini tekshiradi. Kalkada esa modellashtirish bo'yicha ba'zi kartochkalarga javoblar beriladi. Bunday kartochkalardan foydalanish o'qituvchini darsga tayyorligini yengillashtiradi, tayyorlangan didaktik materialdan bir necha marta foydalanishga imkon beradi.



2 Figure . Answer made on the tracing

For oral repetition, the use of a card with various complex questions (marked "U") is considered effective as a frontal inquiry.

When conducting practical work on cooking, students can assess their abilities using cards that assess the knowledge and skills performed in the form of punch cards. The card is placed on a signed sheet of paper and pluses are used to mark correctly performed operations, and minuses are used to mark incorrectly performed or not performed tasks at all. (Figure 3.4). Grades are given depending on the ratio of pluses and minuses.

SCHEME**5- “A” grade Gulchekhira Kodirova**

PI 50 Vegetable ragout									
Organizing a workshop	price	Safety equipment	price	Type of work, time		price	Quality of work performed	price	end
Availability of special clothing, products, compliance with sanitary hygiene requirements, cleaning (tidying up) the workplace	+	When working with knives, boiling water, electric heating devices	-	1. Preliminary processing. Vegetable cutting	20 min	+	1. Quality of vegetable chopping 2. Quality of finished product 3. Compliance with time standards	+	4
				2. Fry it. Sauté the onions and carrots.					
				3. Stewing vegetables.	10 min	+			
				4. Serving the table		+			
				5. Tasting.	20 min	+			
					10 min	+			
Positive rating 8 Negative rating 2 The number of positive ratings corresponds to a rating of 5 Each minus subtracts 0.5 points from the rating.									

Figure 3. Knowledge and skills control card. (Each stage of the work is evaluated by 0.5 points).

5- “A” grade Dildora Karimova					
PI 49 Vegetable ragout					
Organization of labor.	Preliminary processing.	Steaming (Stewing) Vegetables	Frying flour	To boil vegetables, (simmer).	Final
Safety equipment	Vegetable cutting				
+	-	+	+	+	4

Figure 4. Knowledge and skill control card (each correctly completed work step is scored with 1 point)

As a handout for preparing various dishes, a scheme of instructions and technological cards for cutting aprons, making seams, preparing patches, and various other instructions are used.

Culinary works (PI)

PI 1

Indicate sanitary and hygienic requirements with the letter S, and occupational safety rules with the letter T.

- _____ 1. Wash your hands with soap.
- _____ 2. Check the condition of the power cord before connecting electrical equipment.
- _____ 3. Wear an apron and a scarf.
- _____ 4. Turn on and off the equipment with dry hands.
- _____ 5. Roll up your shirt sleeves.

PI 2

Describe the utensils, equipment, and tools needed to cut vegetables. I- utensils, M- tools, A- tools, O- kitchen utensils

- _____ 1. Saucepan (glazed pot) 7. Bowl _____
- _____ 2. Spoon 8. Kitchen knife _____
- _____ 3. Scraper 9. Plate (saucer) _____
- _____ 4. Knife 10. Ladle _____
- _____ 5. Pan 11. Board _____
- _____ 6. Vegetable cutter 12. Tomato cutting knife _____

PI 3

Number the sequence for keeping the dishes clean.

Washing the dishes:

- _____ Dining dishes
- _____ Kitchen dishes
- _____ Tea dishes
- _____ Rinse the dishes with hot water
- _____ Clean the dishes of food residues
- _____ Dry in the dryer

PI 4

Starting from the left side of the card, indicate the order of serving the table with numbers. Starting from the right side of the card, indicate the common objects with the letter O.

- _____ Plates (saucers) _____
- _____ Forks, spoons _____
- _____ Knives _____
- Bread bowls _____
- _____ Tablecloth _____
- _____ Salt _____ shaker
- _____ Klyonka _____
- _____ Sugar bowl _____

PI 5 (u)

Fill in the blanks with the correct words.

You should sit on a chair, do not put your elbows

You should eat food without making noise, chew it with your mouth

Do not eat with what you can eat with a fork.

PI 6 (u)

1. What rules do you know about table manners?

2. What does the word culinary mean and what does it study?

3. List the kitchen tools and utensils?

PI 7 (u)

1. What do you know about personal hygiene rules?

2. How are dishes divided into classes according to their intended use?

3. In what cases can food be dangerous?

PI 8 (u)

1. What are the sanitary and hygienic requirements for kitchen equipment?

2. How important is table setting?

3. In what sequence and with what should dishes be washed?

PI 9 (u)

1. What are the requirements for a workplace designated for culinary work?

2. What is the importance of food for humans?

3. What rules should be followed in culinary work?

The above-mentioned didactic material on Technological Education provides opportunities to further increase the effectiveness of educational processes by using technological cards, training schemes, crossword puzzles, and cards for oral and written answers, which are designed to consolidate students' knowledge by repeating previously covered material and conducting independent practical work on the topics of "Cooking" and "Gas processing" in classes.

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