

**ONE VISION EXAMINATION CENTRE
(OVEC)**

(A Credible Private Examinations Consortium)



CAREER TECHNOLOGY

2026/27 ACADEMIC YEAR

SCHEME OF LEARNING

FOR BASIC 7, 8 & 9

**BASIC EDUCATION TERMINAL
EXAMINATIONS**

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NOTE THE FOLLOWING

1. The Scheme of Learning has been prepared from the new GES Curriculum for Basic Schools. It is therefore advisable for teachers to be guided by the details given by the revised curriculum for effective teaching and learning.
2. Details of the sub-strands (previously called topics) have been expanded under indicators (previously called sub-topics) in the new curriculum.
3. The Scheme of Learning has been divided into three terms which ensures teachers complete the curriculum by the end of the academic year.
4. Pupils shall be examined based on the Scheme of Learning for that particular term. Therefore, teachers are advised to follow the Scheme of Learning provided.
5. At the JHS level it shall include questions from previous classes.
6. Teachers should make sure that the general aims of teaching the various subjects outlined in the curriculum are achieved at the end of the academic year.

BASIC 9 SUB – STRAND	(CAREER TECHNOLOGY) INDICATORS	TERM TWO cont'd
MAKING ARTEFACTS FROM COMPLIANT, RESISTANT MATERIALS AND FOOD INGREDIENTS	<ul style="list-style-type: none"> ♦ Demonstrate skills in preparing food using the dry methods of cooking ♦ Create advanced articles using crocheting and embroidery stitches ♦ Demonstrate how to gather materials, tools, and equipment for making artefacts 	
CAREER PATHWAYS AND CAREER OPPORTUNITIES	<ul style="list-style-type: none"> ♦ Describe how the changing nature of the workplace can bring about global competition and technology ♦ Analyse the value of work to the individual and society in general ♦ Develop a career plan that would assist in the transition from school to eventual entry into a career option 	
ESTABLISHING AND MANAGING A SMALL BUSINESS ENTERPRISE	<ul style="list-style-type: none"> ♦ Describe how to start and run a small business ♦ Explain how to manage resources of small business enterprises 	

BASIC 9

(CAREER TECHNOLOGY)

TERM THREE

MOCKS & REVISION

BASIC 9 (CAREER TECHNOLOGY) TERM TWO

SUB – STRAND	INDICATORS
JOINING AND ASSEMBLING	<ul style="list-style-type: none"> ◆ Discuss joining and assembling materials, tools and equipment used for making artefacts/products ◆ Demonstrate appropriate skills in the use of joining and assembling tools and equipment for making artefacts/products
KITCHEN ESSENTIALS	<ul style="list-style-type: none"> ◆ Select and purchase suitable kitchen essentials to meet specific needs ◆ Demonstrate understanding of using mechanical or labour-saving kitchen ◆ Demonstrate the techniques of applying finishes to resistant materials
FINISHES AND FINISHING	<ul style="list-style-type: none"> ◆ Demonstrate basic skills and processes for finishing edges of articles in sewing
SIMPLE STRUCTURES AND MECHANISMS, ELECTRIC AND ELECTRONIC SYSTEMS	<ul style="list-style-type: none"> ◆ Describe mechanisms used for making products/artefacts ◆ Describe the features and principles of operations of mechanisms ◆ Design and make simple school technology projects using two or more of the mechanisms
COMMUNICATING DESIGNS	<ul style="list-style-type: none"> ◆ Describe prisms and pyramids and discuss the importance of developing them. ◆ Develop surfaces of pyramids using instruments. ◆ Describe the principles of orthographic projections ◆ Draw objects in first and third angle orthographic projection
DESIGNING	<ul style="list-style-type: none"> ◆ Identify user requirements. ◆ Clarify user requirements. ◆ Generate Ideas. ◆ Develop the selected solution
PLANNING FOR MAKING ARTEFACTS/ PRODUCTS	<ul style="list-style-type: none"> ◆ Identify basic dry methods of cooking and foods that can be prepared using the method. ◆ Demonstrate Skills in menu planning ◆ Demonstrate how to clarify user requirements. ◆ Describe ways of using the natural building materials for production.

BASIC 7 (CAREER TECHNOLOGY) TERM ONE

SUB – STRAND	INDICATORS
Personal Hygiene & Food Hygiene	<ul style="list-style-type: none"> ◆ The need to stay healthy and safe ◆ Meaning of food hygiene ◆ Ways of maintaining personal hygiene
Personal, workshop and food laboratory safety	<ul style="list-style-type: none"> ◆ Accident in the workshop/food laboratory ◆ The need to keep workshop and food laboratory safe
Environment Health	<ul style="list-style-type: none"> ◆ Discuss the factors of environmental health ◆ Preventive measures of environmental health
Compliant Materials	<ul style="list-style-type: none"> ◆ Compliant materials ◆ Distinguish between types of compliant materials ◆ How compliant materials are manufactured/produced
Resistant Materials	<ul style="list-style-type: none"> ◆ Resistant materials ◆ Distinguish between types of resistant materials ◆ How each of the resistant materials is manufactured/produced
Smart and modern materials	<ul style="list-style-type: none"> ◆ General properties of smart and modern materials
Food commodities (Animal and plant sources)	<ul style="list-style-type: none"> ◆ Discuss food commodities

BASIC 7 (CAREER TECHNOLOGY) TERM TWO

SUB – STRAND	INDICATORS
Measuring & marking out	<ul style="list-style-type: none"> ♦ Measuring and marking out tools and equipment for production and classify them ♦ How to care and maintain measuring and marking out tools used for production.
Cutting/Shaping	<ul style="list-style-type: none"> ♦ Cutting and shaping tools and equipment and for production ♦ Use appropriate skills in cutting, chopping, slicing, dicing and shaping products ♦ How to care for and maintain cutting and shaping tools used for production
Joining and Assembling	<ul style="list-style-type: none"> ♦ Joining and assembling materials, tools and equipment used for making artifacts/products ♦ Appropriate skills for joining and assembling artefacts using the materials, tools and equipment
Kitchen essentials	<ul style="list-style-type: none"> ♦ Meaning of basic kitchen essentials ♦ Skills in the classification of kitchen essentials
Finishes and finishing	<ul style="list-style-type: none"> ♦ Identify finishes and finishing applied to products/artifacts
Simple structures and mechanisms, electric and electronic systems	<ul style="list-style-type: none"> ♦ Outline the uses of structures in construction. ♦ Discuss the causes of structural failures in construction ♦ Design and make simple structures

BASIC 9 (CAREER TECHNOLOGY) TERM ONE

SUB – STRAND	INDICATORS
PERSONAL HYGIENE AND FOOD HYGIENE	<ul style="list-style-type: none"> ♦ Practice good grooming ♦ Observe appropriate food hygiene practices.
PERSONAL, WORKSHOP AND FOOD LABORATORY SAFETY	<ul style="list-style-type: none"> ♦ Describe procedures for reporting accidents and unsafe practices in school and in the laboratory/workshop/site ♦ Use appropriate personal protective equipment when working ♦ Maintain safe working environments
ENVIRONMENTAL HEALTH	<ul style="list-style-type: none"> ♦ Discuss the causes and prevention of poor sanitation in the school/home/ community/workshop/site/laboratory ♦ Discuss what is meant by clean energy and improved cookstoves and fuels. ♦ Discuss the benefits of improved cookstoves and fuels
COMPLIANT MATERIALS	<ul style="list-style-type: none"> ♦ Discuss the factors that influence the selection of compliant materials
RESISTANT MATERIALS	<ul style="list-style-type: none"> ♦ Discuss the factors that influence the selection of resistant materials ♦ Discuss the reasons why resistant materials require particular techniques and tools for their safe handling and use
SMART AND MODERN MATERIALS	<ul style="list-style-type: none"> ♦ Discuss reasons for using smart and modern materials for making products/artefacts. ♦ Demonstrate techniques for making prototypes/projects to solve problems in the environment using smart and modern materials
FOOD COMMODITIES (ANIMAL AND PLANT SOURCES)	<ul style="list-style-type: none"> ♦ Discuss how to select food commodities used for meal preparation
FOOD COMMODITIES (ANIMAL AND PLANT SOURCES)	<ul style="list-style-type: none"> ♦ Discuss the basic food requirements for different members of the family
MEASURING AND MARKING OUT	<ul style="list-style-type: none"> ♦ Discuss tools and equipment used for measuring and marking out ♦ Demonstrate how to use the tools and equipment for measuring and marking out
CUTTING/SHAPING	<ul style="list-style-type: none"> ♦ Discuss tools and equipment used for cutting and shaping ♦ Demonstrate how to use shaping and cutting tools and equipment for producing artefacts/products

BASIC 8 (CAREER TECHNOLOGY) TERM THREE	
SUB – STRAND	INDICATORS
DESIGNING	<ul style="list-style-type: none"> ♦ Write a design brief ♦ Research into design problem ♦ Write design specification ♦ Generate ideas / possible solutions ♦ Make artifact using resistant materials ♦ Test and evaluate made products/ artifacts ♦ Demonstrate basic skills in cutting out designs without patterns in SEWING.
PLANNING FOR MAKING ARTIFACTS/ PRODUCTS	<ul style="list-style-type: none"> ♦ Plan and make wooden, metal/plastic artefacts ♦ Plan and make building artefacts ♦ Planning to make sewing artefacts/products ♦ Planning to set a table
MAKING ARTIFACTS FROM COMPLIANT, RESISTANT MATERIALS AND FOOD INGREDIENTS	<ul style="list-style-type: none"> ♦ Demonstrate Skills in table setting. ♦ Demonstrate skills in making sewing artefacts/products using seams and arrangement of fullness. ♦ Make artefacts/products using wood, metal/plastics.
CAREER PATHWAYS AND CAREER OPPORTUNITIES	<ul style="list-style-type: none"> ♦ Explore the various career pathways and opportunities in Career Technology
ESTABLISHING AND MANAGING A SMALL BUSINESS ENTERPRISE	<ul style="list-style-type: none"> ♦ Explain what is meant by Micro, Small and Medium-sized Business Enterprises

BASIC 7 (CAREER TECHNOLOGY) TERM THREE	
SUB - STRAND	INDICATORS
Communication designs	<ul style="list-style-type: none"> ♦ Drawing materials, instruments and equipment used for Graphic communication ♦ Types of lines used in graphic Communication ♦ Sketches of lines, curves, objects and write the letterings ♦ Make sketches of objects
Designing	<ul style="list-style-type: none"> ♦ Work with a given design brief ♦ Generate ideas
Planning for making artifacts/products	<ul style="list-style-type: none"> ♦ Discuss the factors to consider when planning a meal. ♦ Demonstrate skills in planning for preparing food using moist methods of cooking.
Making artifacts from compliant, resistant materials and food	<ul style="list-style-type: none"> ♦ Skills in preparing food using moist and dry methods of cooking ♦ Skills of making artifacts/products in sewing and crocheting ♦ Making of card board or paper mock ups
Career pathways and career opportunities	<ul style="list-style-type: none"> ♦ Evaluate own learning styles, interest and reasons for pursuing career technology
Establishing and managing a small business enterprise	<ul style="list-style-type: none"> ♦ Meaning of entrepreneurship and entrepreneur ♦ Characteristics of an entrepreneur ♦ Characteristics that lead to a successful entrepreneur ♦ Advantages and disadvantages of being an entrepreneur ♦ Entrepreneurial opportunities in the locality

BASIC 8	(CAREER TECHNOLOGY)	TERM ONE
SUB – STRAND	INDICATORS	
PERSONAL AND FOOD HYGIENE	<ul style="list-style-type: none"> ◆ Demonstrate skills of personal hygiene ◆ Demonstrate skills of food hygiene 	
PERSONAL, WORKSHOP AND FOOD LABORATORY SAFETY	<ul style="list-style-type: none"> ◆ Demonstrate basic skills in applying First Aid to self and others 	
ENVIRONMENTAL HEALTH	<ul style="list-style-type: none"> ◆ Illustrate the casual factors, effects and prevention of desertification and deforestation ◆ Identify proper management and disposal of household and industrial wastes 	
COMPLIANT MATERIALS	<ul style="list-style-type: none"> ◆ Discuss the basic characteristics of compliant materials 	
RESISTANT MATERIALS	<ul style="list-style-type: none"> ◆ Explain the basic properties of resistant materials ◆ Describe the properties of building materials 	
SMART AND MODERN MATERIALS	<ul style="list-style-type: none"> ◆ Discuss smart and modern materials 	
FOOD COMMODITIES	<ul style="list-style-type: none"> ◆ Explore the functions of food to the body 	

BASIC 8	(CAREER TECHNOLOGY)	TERM TWO
SUB – STRAND	INDICATORS	
MEASURING AND MARKING TOOLS	<ul style="list-style-type: none"> ◆ Identify tools and equipment for measuring and marking out ◆ Take measurement of products/ artifacts / articles. ◆ Use appropriate techniques to measure ◆ Demonstrate how to care and maintain measuring and marking out tools used for production 	
CUTTING / SHAPING	<ul style="list-style-type: none"> ◆ Identify and use of cutting and shaping tools and equipment ◆ Use appropriate techniques to cut and shape artefacts/ products ◆ Demonstrate how to care for and maintain shaping and cutting tools and equipment 	
JOINING AND ASSEMBLING	<ul style="list-style-type: none"> ◆ Identify joining and assembling materials, tools and equipment used for making artifacts/ products ◆ Use appropriate tools, equipment and techniques to join and assemble pattern/ artifacts/ products ◆ Demonstrate how to care for and maintain tools and equipment used for joining and assembling 	
KITCHEN ESSENTIALS	<ul style="list-style-type: none"> ◆ Demonstrate how to care and maintain kitchen essentials 	
FINISHES AND FINISHING	<ul style="list-style-type: none"> ◆ Demonstrate how to mix the various finishes. ◆ Demonstrate skills of finishing edges of sewing articles and food products. 	
SIMPLE STRUCTURES AND MECHANISMS, ELECTRIC AND ELECTRONIC SYSTEMS	<ul style="list-style-type: none"> ◆ Experiment the principles of forces and structures ◆ Design and make simple school technology projects 	
COMMUNICATING DESIGN	<ul style="list-style-type: none"> ◆ Draw plane figures using instruments. ◆ Draw objects in pictorial using instruments. 	