

**WHAT 0757478868 LESSON PLANS,RECORD OF WORK LATEST EXAM SERIRS
JESMA,COMPASS ,SIGNAL**

2026 GRADE 10 AGRICULTURE SCHEME OF WORK – TERM 3

Reference Material: Grade 10 Agriculture Curriculum Design (KICD 2025)

W K	LS N	STRAND	SUB- STRAND	SPECIFIC LEARNING OUTCOMES	LEARNING EXPERIENCES	KEY INQUIRY QUESTIONS	LEARNING RESOURCES	ASSESSM ENT METHOD S	R EF
1	1	Agricultural Technologies and Entrepreneurship	Product Processing and Value Addition	<p>By the end of the lesson, the learner should be able to:</p> <p>a. Explain the concept of product processing and value addition in agricultural produce</p> <p>b. Identify various crop produce suitable for value addition</p> <p>c. Relate value addition to</p>	<ul style="list-style-type: none"> Brainstorm on the meaning of product processing and value addition in crop production Examine various raw crop produce (fruits, tubers, nuts) and discuss how processing changes their form Watch video clips or view photographs showing raw 	How does value addition change the form and worth of agricultural produce?	<ul style="list-style-type: none"> Grade 10 Agriculture Curriculum Design Sample crop produce (fruits, tubers, nuts) Pictures/video clips Digital devices 	<ul style="list-style-type: none"> Oral questions Observation Written assignments 	

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				real life the way a chef transforms raw flour and vegetables into a gourmet meal to increase its worth	agricultural produce versus processed value-added products				
	2	Agricultural Technologies and Entrepreneurship	Product Processing and Value Addition	<p>By the end of the lesson, the learner should be able to:</p> <p>a. Describe methods of value addition for selected crop produce</p> <p>b. Suggest suitable value addition methods for fruits, tubers, and nuts</p> <p>c. Connect value addition methods to real life the way a</p>	<ul style="list-style-type: none"> • Discuss methods of value addition such as drying, milling, extraction, juice processing, and chip making • In groups, match selected produce (e.g., cassava, sweet potatoes, mangoes, groundnuts) with appropriate value addition methods • Present group findings on how value addition 	What methods can be used to add value to harvested crop produce?	<ul style="list-style-type: none"> • Grade 10 Agriculture Curriculum Design • Source of heat, cutting tools • Charts on value addition methods • Sample produce 	<ul style="list-style-type: none"> • Oral questions • Written tests • Group presentations 	