

GRADE 10 HOME SCIENCE SCHEMES OF WORK FOR TERM 1

NAME OF THE TEACHER:.....

SCHOOL:..... YEAR:.....

Week	Lesson	Strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Questions	Learning Experiences	Learning Resources	Assessment	Reflection
1	1	1.0 Foods and Nutrition	1.1 Overview	By the end of the lesson, the learner should be able to explain the importance of foods and nutrition.	How can the knowledge of foods and nutrition inform career opportunities?	Learner guided to discuss the importance of foods and nutrition as an area of study.	Curriculum Design (2024) pg 1; Textbooks	Oral questions	
	2			By the end of the lesson, the learner should be able to identify careers related to foods and nutrition.		Learner guided to search for information on various career opportunities.	Curriculum Design (2024) pg 1; Digital devices	Observation	
	3			By the end of the lesson, the learner should be able to appreciate the role of foods and nutrition.		Learner guided to design a career wheel and mount it on the classroom wall.	Curriculum Design (2024) pg 1; Charts	Project	
	4		1.2 Kitchen Layouts and Equipment	By the end of the lesson, the learner should be able to analyze kitchen layouts (L-shaped).	How does a good kitchen layout enhance efficiency?	Learner guided to illustrate L-shaped kitchen layouts.	Curriculum Design (2024) pg 2; Layout diagrams	Written quiz	
	5			By the end of the		Learner	Curriculum	Written	

Week	Lesson	Strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Questions	Learning Experiences	Learning Resources	Assessment	Reflection
				lesson, the learner should be able to analyze kitchen layouts (U-shaped/Corridor).		guided to illustrate U-shaped and Corridor kitchen layouts.	Design (2024) pg 2; Layout diagrams	quiz	
	6			By the end of the lesson, the learner should be able to analyze kitchen layouts (One wall/Island).		Learner guided to illustrate One wall and Island kitchen layouts.	Curriculum Design (2024) pg 2; Layout diagrams	Written quiz	
2	1			By the end of the lesson, the learner should be able to describe tools used in the kitchen.	How do kitchen tools enhance effectiveness?	Learner guided to observe pictures or realia to identify kitchen tools.	Curriculum Design (2024) pg 2; Realia/Pictures	Identification	
	2			By the end of the lesson, the learner should be able to describe equipment used in the kitchen.		Learner guided to observe pictures or realia to identify kitchen equipment.	Curriculum Design (2024) pg 2; Realia/Pictures	Identification	
	3			By the end of the lesson, the learner should be able to classify kitchen tools based on material.		Learner guided to classify tools (glass, wood, plastic, metal).	Curriculum Design (2024) pg 2; Kitchen tools	Classification task	
	4			By the end of the lesson, the learner should be able to care for		Learner guided to clean and store wooden	Curriculum Design (2024) pg 2; Cleaning agents	Practical	