

GRADE 5 RATIONALIZED AGRICULTURE AND NUTRITION RECORDS OF WORK TERM 2

Week 1 Header

TERM	WEEK	DATES	MON	TUE	WED	THU	FRI
2	1						

Week 1 Main Records of Work

SUBJECT & GRADE	DAY	PERIOD	STRAND & WORK COVERED	REFERENCE / MAIN BOOK AND ITS PAGES	REMARKS
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Discuss how preservation and storage of cereals and pulses enhance food security, describe local methods. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group discussion on preservation, storage, and local methods. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Brainstorm and share experiences on sun drying at household level, preserve and store using sun drying. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group brainstorming on sun drying and preserving cereals/pulses. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Brainstorm and share experiences on sun drying at household level, preserve and store using sun drying. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group brainstorming on sun drying and preserving cereals/pulses. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Brainstorm and share experiences on the use of ashes at household level, preserve and store using ash. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group brainstorming on the use of ashes and preserving cereals/pulses. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	

Week 1 Footer Table

General comments if any	Headmaster	Date

Week 2 Header

TERM	WEEK	DATES	MON	TUE	WED	THU	FRI
2	2						

Week 2 Main Records of Work

SUBJECT & GRADE	DAY	PERIOD	STRAND & WORK COVERED	REFERENCE / MAIN BOOK AND ITS PAGES	REMARKS
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Brainstorm and share experiences on the use of ashes at household level, preserve and store using ash. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group brainstorming on the use of ashes and preserving cereals/pulses. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Brainstorm and share experiences on use of airtight containers at household level, preserve and store using airtight containers. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group brainstorming on airtight containers and preserving cereals/pulses. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Describe methods of preserving cereals and pulses in the locality, make class presentations to share experiences. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group description of local methods and making class presentations. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	
Agriculture and Nutrition Grade 5			Food Production Processes - Preservation of Cereals and Pulses: Describe methods of preserving cereals and pulses in the locality, make class presentations to share experiences. KIQ: How does preservation and storage of cereals and pulses enhance food security? Experiences: Group description of local methods and making class presentations. Resources: Video clips, Pictures, Charts, Digital devices, Realia. Assessment: Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion.	Agriculture and Nutrition Curriculum Design Grade 5	

Week 2 Footer Table

General comments if any	Headmaster	Date