

GRADE 5 AGRICULTURE AND NUTRITION SCHEMES OF WORK TERM 2

SCHOOL..... TEACHER'S NAME..... TERM 2

Week	Lesson	Strand	Sub-Strand	Specific Learning Outcomes	Teaching Experience	Key Inquiry Questions	Learning Resources	Assessment Methods	Reflection
1	1	Food Production Processes	Preservation of Cereals and Pulses	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Discuss how preservation and storage of cereals and pulses enhance food security</p> <p>b) Describe methods of preserving cereals and pulses the locality</p> <p>c) Appreciate the importance of preserving cereals and pulses for food security.</p>	<p>In groups, learners are guided to:</p> <p>Discuss how preservation and storage of cereals and pulses enhance food security</p> <p>Describe methods of preserving cereals and pulses the locality</p>	How does preservation and storage of cereals and pulses enhance food security?	<p>Agriculture and Nutrition Curriculum Design Grade 5</p> <p>Video clips Pictures Charts Digital devices Realia</p>	<p>Oral questions Oral reports Observation Checklists Written tests Group discussion</p>	
	2	Food Production Processes	Preservation of Cereals and Pulses	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Brainstorm and share experiences on methods of preserving and storing cereals and pulses such as sun drying at household level.</p>	<p>In groups, learners are guided to:</p> <p>Brainstorm and share experiences on methods of preserving and storing cereals and pulses such as sun drying at household level.</p>	How does preservation and storage of cereals and pulses enhance food security?	<p>Agriculture and Nutrition Curriculum Design Grade 5</p> <p>Video clips Pictures</p>	<p>Oral questions Oral reports Observation Checklists Written tests Group discussion</p>	

				b) Preserve and store cereals and pulses using methods such as sun drying. c) Develop critical thinking skills to solve the problem of food spoilage	Preserve and store cereals and pulses using methods such as sun drying.		Charts Digital devices Realia		
	3	Food Production Processes	Preservation of Cereals and Pulses	By the end of the lesson, the learner should be able to: a) Brainstorm and share experiences on methods of preserving and storing cereals and pulses such as sun drying at household level. b) Preserve and store cereals and pulses using methods such as sun drying. c) Develop critical thinking skills to solve the problem of food spoilage	In groups, learners are guided to: Brainstorm and share experiences on methods of preserving and storing cereals and pulses such as sun drying at household level. Preserve and store cereals and pulses using methods such as sun drying.	How does preservation and storage of cereals and pulses enhance food security?	Agriculture and Nutrition Curriculum Design Grade 5 Video clips Pictures Charts Digital devices Realia	Oral questions Oral reports Observation Checklists Written tests Group discussion	
	4	Food Production Processes	Preservation of Cereals and Pulses	By the end of the lesson, the learner should be able to: a) Brainstorm and share experiences on methods of preserving and storing cereals and pulses such as use of ashes at household level. b) Preserve and store cereals and pulses using methods such as use of ash. c) Develop critical thinking skills to solve the problem of food spoilage	In groups, learners are guided to: Brainstorm and share experiences on methods of preserving and storing cereals and pulses such as use of ashes at household level. Preserve and store cereals and pulses using methods such as use of ash.	How does preservation and storage of cereals and pulses enhance food security?	Agriculture and Nutrition Curriculum Design Grade 5 Video clips Pictures Charts Digital devices Realia	Oral questions Oral reports Observation Checklists Written tests Group discussion	