

GRADE 6 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
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Name fruits and vegetables; describe preservation and storage methods. How does preservation enhance food security? Learners name fruits and vegetables and describe preservation.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Explain how to preserve and store fruits and vegetables. How does preservation enhance food security? Learners watch video clips and share sun-drying preservation experiences.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Preserve fruits and vegetables using drying method. How does preservation enhance food security? Learners listen to a resource person and preserve using drying method.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Explain how to preserve and store fruits; preserve using drying. How does preservation enhance food security? Learners explain and preserve various fruits using drying method.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	

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
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Explain how to preserve and store fruits; preserve using drying. How does preservation enhance food security? Learners explain and preserve various fruits using drying method.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Explain preservation; adopt storage of fruits and vegetables to reduce wastage. How does preservation enhance food security? Learners explain and preserve fruits using drying.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Outline the process of preserving vegetables by drying. How does preservation enhance food security? Learners outline process and preserve vegetables using drying method.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	
Grade 6 Agriculture & Nutrition			Food Production Processes - Preserving Crop Products: Fruits and Vegetables: Outline the process of preserving vegetables by drying. How does preservation enhance food security? Learners outline process and preserve vegetables using drying method.	Grade 6 Curriculum Design Agriculture and Nutrition, Video clips, Realia, Pictures, Charts, Digital devices. Assessment: Oral questions, Oral Report, Observation	

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