

WHAT 0757478868 RATIONALIZED 2026 T123 SCHEME OF WORK LESSON

PLANS, RECORD OF WORK, LATEST EXAM SERIES TERM 3 JESMA,

COMPASS , SIGNAL ETC 2026 GRADE 8 RATIONALISED AGRICULTURE AND NUTRITION LESSON PLANS - TERM 3

2026 WEEK 1: Strand - Hygiene Practices

Lesson 1

SCHO OL	LEARNING AREA	GRAD E	ROL L	TIM E
	Agriculture & Nutrition	8		

STRAND: Hygiene Practices **SUB-STRAND:** Cleaning Practices **SPECIFIC LEARNING OUTCOMES:** By the end of the lesson, the learner should be able to:

- Identify appropriate procedures to clean the kitchen.
- Explain the importance of a clean kitchen for healthy living.
- Appreciate a clean kitchen.

KEY INQUIRY QUESTION(S): How can daily, weekly, and special cleaning enhance hygiene in the kitchen?

LEARNING RESOURCES:

- Agriculture and Nutrition Grade 8 Curriculum Design
- MTP Agriculture Grade 8 / MTP Home Science Grade 8
- Pictures or charts showing a clean and a dirty kitchen.

ORGANISATION OF LEARNING: Learners will work in groups for a brainstorming and discussion session.

INTRODUCTION The teacher will show two pictures: one of a sparkling clean kitchen and one of a dirty, messy kitchen. The teacher will ask

learners, "Which kitchen would you prefer to cook in? Why?" This will introduce the topic of kitchen hygiene and its importance.

LESSON DEVELOPMENT Learners are guided to:

- **STEP 1:** In groups, brainstorm a list of all the tasks that need to be done to keep a kitchen clean.
- **STEP 2:** Discuss the appropriate procedures for cleaning the kitchen. The teacher will guide them to think about the correct order: starting from high surfaces to low surfaces, and from cleaner areas to dirtier areas (e.g., wipe counters before mopping the floor).
- **STEP 3:** Discuss the importance of a clean kitchen for healthy living, focusing on preventing food contamination, stopping the spread of germs, and keeping away pests like cockroaches and rats.
- **STEP 4:** Each group will share one important reason for keeping the kitchen clean with the rest of the class.

CONCLUSION The teacher will summarize the key procedures for kitchen cleaning and reiterate the strong link between a clean kitchen and the health of the family.

EXTENDED ACTIVITIES Learners to observe the cleaning procedures in their own home kitchen and note one thing that is done well.

REFLECTION ON THE LESSON

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Lesson 2 & 3

SCHOOL	LEARNING AREA	GRADE	ROLL	TIME
	Agriculture & Nutrition	8		

STRAND: Hygiene Practices **SUB-STRAND:** Cleaning Practices **SPECIFIC LEARNING OUTCOMES:** By the end of the lesson, the learner should be able to:

- Explain the routine cleaning practices of a kitchen.
- Differentiate between daily, weekly, and special cleaning tasks.
- Appreciate a clean kitchen for healthy living.

KEY INQUIRY QUESTION(S): How can daily, weekly, and special cleaning enhance hygiene in the kitchen?