

GRADE 8 AGRICULTURE AND NUTRITION RECORDS OF WORK TERM 2 - MTP

Week 1 Header

TERM	WEEK
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 8			Food production processes - Crop pest and disease control: Identified vegetable crops attacked by pests and diseases and controlled them by applying natural pesticides. KIQ: How can we control pests and diseases affecting crops?	MTP Agric. Grd 8 T.G. Pg.67-77, P.B. Pg.21-32. Assessment: Q&A, Written Tests, Observation, Oral question	
Agriculture and Nutrition Grade 8			Food production processes - Crop pest and disease control: Identified vegetable crops attacked by pests and diseases and controlled them by applying natural pesticides. KIQ: How can we control pests and diseases affecting crops?	MTP Agric. Grd 8 T.G. Pg.67-77, P.B. Pg.21-32. Assessment: Q&A, Written Tests, Observation, Oral question	
Agriculture and Nutrition Grade 8			Food production processes - Crop pest and disease control: Identified vegetable crops attacked by pests and diseases and controlled them by applying natural pesticides. KIQ: How can we control pests and diseases affecting crops?	MTP Agric. Grd 8 T.G. Pg.67-77, P.B. Pg.21-32. Assessment: Q&A, Written Tests, Observation, Oral question	
Agriculture and Nutrition Grade 8			Food production processes - Preparation of Animal Products (Fish): Explained processing procedure and processed fresh fish by scaling and gutting. KIQ: How can we process fresh fish?	MTP Agric. Grd 8 T.G. Pg.108-109, P.B. Pg.68-70. Assessment: Practical activity, Observation	

Week 1 Footer Table

General comments if any	Headmaster	Date

Week 2 Header

TERM	WEEK
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 8			Food production processes - Preparation of Animal Products (Fish): Explained processing procedure and processed fresh fish by scaling and gutting. KIQ: How can we process fresh fish?	MTP Agric. Grd 8 T.G. Pg.108-109, P.B. Pg.68-70. Assessment: Practical activity, Observation	
Agriculture and Nutrition Grade 8			Food production processes - Cleaning fish, salting and frying: Stated the procedure and processed fresh fish by cleaning, salting, and frying. KIQ: How can we process fresh fish?	MTP Agric. Grd 8 T.G. Pg.109-110, P.B. Pg.71-74. Assessment: Practical activity, Observation	
Agriculture and Nutrition Grade 8			Food production processes - Cleaning fish, salting and frying: Stated the procedure and processed fresh fish by cleaning, salting, and frying. KIQ: How can we process fresh fish?	MTP Agric. Grd 8 T.G. Pg.109-110, P.B. Pg.71-74. Assessment: Practical activity, Observation	
Agriculture and Nutrition Grade 8			Food production processes - Dressing poultry for various purposes: Explained procedure and dressed poultry carcass through slaughtering and defeathering. KIQ: How can we dress poultry carcass?	MTP Agric. Grd 8 T.G. Pg.109-110, P.B. Pg.71-74. Assessment: Practical activity, Observation	

Week 2 Footer Table

General comments if any	Headmaster	Date