GRADE 8 TERM 2 SCHEMES OF WORK AGRICULTURE & NUTRITION

14 WEEKS

The PDF Comprises part of the Updated Schemes of work for the Named Learning Area as per the new curriculum

FOR COMPLETE NOTES & SCHEMES OF WORK FOR GRADES 1-8 CONTACT

0724333200/0795491185/0768321553

OR

SUBSCRIBE TO OUR WEBSITE PACKAGES
{Monthly, Quarterly or Yearly
Subscriptions} and enjoy updated elearning resources every single day as
they get prepared and updated.

www.kenyaeducators.co.ke

KENYA EDUCATORS CONSULTANCY

2024 GRADE 8 MTP AGRICULTURE AND NUTRITION SCHEMES OF WORK - TERM 2 SCHOOL TEACHER'S NAME. YEAR 2024

We	Les	Strand	Sub-strand	Specific-Learning outcomes	Learning Experience	Key Inquiry	Learning	Assessment	Reflectio
ek	son			•	· •	Question(S)	Resources	Methods	n
1	1	Animal Productio n	Preservation of Animal Product	By the end of the lesson, the learner should be able to: a) Define the term, 'shelf life' b) Identify reasons for preparing animal products. c) Investigate animal products shelf life. d) Appreciate the importance of shelf life.	 In groups or in pairs, learners are guided to define the term, 'shelf life' In groups or in pairs, learners are guided to identify reasons for preparing animal products In groups or in pairs, learners are guided to investigate animal products shelf life 	What is shelf life?	Pictures Charts Realia Computing devices MTP; Agriculture Learner's Book Grade 8 pg. 76	Oral questions Oral Report Observation	
	2	Animal Productio n	Methods of preserving meat	By the end of the lesson, the learner should be able to: a) List the methods used to preserve meat in their locality. b) Use digital devices and other reference materials to search for information on methods of preserving meat. c) Appreciate the methods used to preserve meat in their locality.	 In groups or in pairs, learners are guided to list the methods used to preserve meat in their locality In groups or in pairs, learners are guided to use digital devices and other reference materials to search for information on methods of preserving meat 	What are some of the methods of preserving meat?	Pictures Charts Realia Computing devices MTP; Agriculture Learner's Book Grade 8 pg. 76-77	Oral questions Oral Report Observation	
	3	Animal Productio n	Methods of preserving meat	By the end of the lesson, the learner should be able to: a) Identify the method of preserving meat that is applicable to their home life and locality. b) Demonstrate the methods of preserving meat. c) Appreciate the methods used to preserve meat.	In groups or in pairs, learners are guided to identify the method of preserving meat that is applicable to their home life and locality In groups or in pairs, learners are guided to demonstrate the methods of preserving meat	Which method do you use at home to preserve meat?	Pictures Charts Realia Computing devices MTP; Agriculture Learner's Book Grade 8 pg. 77-78	Oral questions Oral Report Observation	
	4	Animal Productio n	Methods of preserving milk	By the end of the lesson, the learner should be able to: a) List the methods used in their locality to preserve milk. b) Discuss the methods that Maria's family can use to preserve the milk. c) Appreciate the methods used to preserve milk.	In groups or in pairs, learners are guided to list the methods used in their locality to preserve milk In groups or in pairs, learners are guided to discuss the methods that Maria's family can use to preserve the milk.	How can Maria's family preserve milk to ensure they use all of it without getting spoilt?	Pictures Charts Realia Computing devices MTP; Agriculture Learner's Book Grade 8 pg. 78	Oral questions Oral Report Observation	
2	1	Animal Productio n	Methods of preserving milk	By the end of the lesson, the learner should be able to: a) Identify methods of preserving milk. b) Use digital devices and other reference materials to search for information on methods of preserving milk. c) Do Activity 5 in learner's book 8 page 79 d) Have fun and enjoy the activity.	In groups or in pairs, learners are guided to identify methods of preserving milk In groups or in pairs, learners are guided to use digital devices and other reference materials to search for information on methods of preserving milk. In groups or in pairs, learners are guided to do Activity 5 in learner's book 8 page 79	Which method do you use to preserve milk?	Pictures Charts Realia Computing devices MTP; Agriculture Learner's Book Grade 8 pg. 79	Oral questions Oral Report Observation	
	2	Animal Productio n	Methods of preserving milk	By the end of the lesson, the learner should be able to: a) Identify the method of preserving milk that is applicable to their home life and locality. b) Demonstrate the methods of preserving milk. c) Appreciate the methods used to preserve milk	In groups or in pairs, learners are guided to identify the method of preserving milk that is applicable to their home life and locality In groups or in pairs, learners are guided to demonstrate the methods of preserving milk	Which method do you use to preserve milk at home?	Pictures Charts Realia Computing devices MTP; Agriculture Learner's Book Grade 8 pg. 79-80	Oral questions Oral Report Observation	
	3	Animal Productio n	Revision	By the end of the lesson, the learner should be able to: a) Answer topical Questions correctly	Learners are guided to Answer topical questions Correctly	What have You learnt About preserving meat and milk?	MTP; Agriculture Learner's Book Grade 8 pg. 80 Assessment Books Digital devices	Oral questions Oral Report Observation	
	4	Food and	Cooking Carbohydrat	By the end of the lesson, the learner should be able to:	In groups, in pairs or individually, learners are guided	What are the methods of	MTP; Home Science	Oral questions	

Website: www.kenyaeducators.co.ke

FOR COMPLETE CBC NOTES AND SCHEMES WORK IN ALL THE LEARNING AREAS ORDER ONLINE AT www.kenyaeducators.co.ke OR CONTACT MR MACHUKI 07243332000768321553/0795491185



A PRODUCT FROM KENYA EDUCATORS CONSULTANCY.