

## GRADE 4 RATIONALISED AGRICULTURE NUTRITION TERM 2 2024

Week	Lesson	Strand	Sub strand	Specific learning outcomes	Suggested learning experiences	Suggested Key inquiry questions	Learning Resources	Reflection
1	1	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet b) Select food from different food-groups to make a balanced diet c) Appreciate the importance of eating a balanced diet.	Learners are guided to: <ul style="list-style-type: none"> <li>• Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>• Select foods from locally available foods that comprise a balanced diet.</li> <li>• Learners to unite in making collaborative presentations of a</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

					meals with a balanced diet, and promote health awareness through the class presentations.			
	2	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet d) Select food from different food-groups to make a balanced diet e) Appreciate the importance of eating a balanced diet.	Learners are guided to: <ul style="list-style-type: none"> <li>• Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>• Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

					<ul style="list-style-type: none"> <li>Learners to unite in making collaborative presentations of a meals with a balanced diet, and promote health awareness through the class presentations.</li> </ul>			
	3	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	<p>By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet</p> <p>f) Select food from different food-groups to make a balanced diet</p> <p>g) Appreciate the importance of eating a balanced diet.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

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	4	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	<p>By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet</p> <p>h) Select food from different food-groups to make a balanced diet</p> <p>i) Appreciate the importance of eating a balanced diet.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

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2	1	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	<p>By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet</p> <p>j) Select food from different food-groups to make a balanced diet</p> <p>k) Appreciate the importance of eating a balanced diet.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

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	2	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	<p>By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet</p> <p>l) Select food from different food-groups to make a balanced diet</p> <p>m) Appreciate the importance of eating a balanced diet.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

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	3	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	<p>By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet</p> <p>n) Select food from different food-groups to make a balanced diet</p> <p>o) Appreciate the importance of eating a balanced diet.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

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	4	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	<p>By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet</p> <p>p) Select food from different food-groups to make a balanced diet</p> <p>q) Appreciate the importance of eating a balanced diet.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	



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3	1	<b>2.0 Food Production Processes</b>	<b>2.3 Balanced Diet</b>	<p>By the end of the sub strand the learner should be able to: a) Explain importance of eating a balanced diet</p> <p>r) Select food from different food-groups to make a balanced diet</p> <p>s) Appreciate the importance of eating a balanced diet.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss or use digital devices to search for importance of eating a balanced diet (variety and proportion).</li> <li>Select foods from locally available foods that comprise a balanced diet.</li> </ul>	How does variety in diet impact on health?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

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	2	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	<p>By the end of the sub strand the learner should be able to:</p> <p>a) Describe boiling and shallow frying as methods of cooking</p> <p>b) Cook food using boiling and shallow frying methods</p> <p>c) Embrace boiling and shallow frying in food production.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>Cook and serve boiled and shallow fried foods.</li> <li>Learners to develop learning to learn by</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

					working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
	3	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking d) Cook food using boiling and shallow frying methods	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

				e) Embrace boiling and shallow frying in food production.	<ul style="list-style-type: none"> <li>Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>			
	<b>4</b>	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking	Learners are guided to: <ul style="list-style-type: none"> <li>Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> </ul>	How can we cook foods using boiling and	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

				<p>f) Cook food using boiling and shallow frying methods</p> <p>g) Embrace boiling and shallow frying in food production.</p>	<ul style="list-style-type: none"> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>	frying methods ?		
4	1	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and</li> </ul>	How can we cook foods	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> </ul>	

				frying as methods of cooking h) Cook food using boiling and shallow frying methods i) Embrace boiling and shallow frying in food production.	shallow frying methods of cooking. <ul style="list-style-type: none"> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>	using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i> <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	
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	2	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	<p>By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking</p> <p>j) Cook food using boiling and shallow frying methods</p> <p>k) Embrace boiling and shallow frying in food production.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting</li> </ul>	<p>How can we cook foods using boiling and frying methods ?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	
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					safety measures while working with fire and fats.			
	3	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	<p>By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking</p> <p>l) Cook food using boiling and shallow frying methods</p> <p>m) Embrace boiling and shallow frying in food production.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working</li> </ul>	<p>How can we cook foods using boiling and frying methods ?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	



					resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
	<b>4</b>	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking n) Cook food using boiling and shallow frying methods o) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

					shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
5	1	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking p) Cook food using boiling and shallow frying methods q) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

					cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
	2	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking r) Cook food using boiling and shallow frying methods s) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

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	3	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> </ul>	How can we cook foods using boiling and	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	

				<p>t) Cook food using boiling and shallow frying methods</p> <p>u) Embrace boiling and shallow frying in food production.</p>	<ul style="list-style-type: none"> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>	frying methods ?		
	<b>4</b>	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and</li> </ul>	How can we cook foods	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> </ul>	

				frying as methods of cooking v) Cook food using boiling and shallow frying methods w) Embrace boiling and shallow frying in food production.	shallow frying methods of cooking. <ul style="list-style-type: none"> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>	using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i> <i>MTP Agriculture Grade 5 TG. Pg. 44</i></li> </ul>	
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6	1	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	<p>By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking</p> <p>x) Cook food using boiling and shallow frying methods</p> <p>y) Embrace boiling and shallow frying in food production.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting</li> </ul>	<p>How can we cook foods using boiling and frying methods ?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	
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					safety measures while working with fire and fats.			
	2	<b>3.0 Hygiene Practices</b>	<b>3.1 Personal Hygiene</b>	<p>By the end of the sub strand the learner should be able to:</p> <p>a) Identify health practices that promote personal hygiene</p> <p>b) Apply health practices that promote personal hygiene</p> <p>c) Embrace health practices to promote personal hygiene in daily life.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Brainstorm and enumerate practices that promote personal hygiene such as <i>hand washing, use of personal protective equipment, use of clean water and cleaning foods.</i></li> <li>Demonstrate appropriate practices that promote personal hygiene such as <i>hand washing, use of personal protective equipment, use of</i></li> </ul>	How does personal hygiene promote good health?		



					<p><i>clean water and cleaning foods.</i></p> <ul style="list-style-type: none"> <li>Learners demonstrate good grooming (selfefficacy) while they take up responsibility as they carry out health practices.</li> </ul>			
	<b>3</b>	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	<p>By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking z) Cook food using boiling and shallow frying methods aa) Embrace boiling and shallow frying in food production.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>Cook and serve boiled and shallow fried foods.</li> <li>Learners to develop learning to learn by working</li> </ul>	<p>How can we cook foods using boiling and frying methods ?</p>	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG.</i></li> </ul>	

					cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
	<b>4</b>	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking bb) Cook food using boiling and shallow frying methods cc) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	

					<ul style="list-style-type: none"> <li>Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>			
7	1	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> </ul>	How can we cook foods using boiling and	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG.</i></li> </ul>	

				<p>dd) Cook food using boiling and shallow frying methods</p> <p>ee) Embrace boiling and shallow frying in food production.</p>	<ul style="list-style-type: none"> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>	frying methods ?		
	<b>2</b>	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and</li> </ul>	How can we cook foods	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> </ul>	

				frying as methods of cooking ff) Cook food using boiling and shallow frying methods gg) Embrace boiling and shallow frying in food production.	shallow frying methods of cooking. <ul style="list-style-type: none"> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>	using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i> <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	
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	3	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking hh) Cook food using boiling and shallow frying methods ii) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	
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					safety measures while working with fire and fats.			
	4	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking jj) Cook food using boiling and shallow frying methods kk) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	

					resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
8	1	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking ll) Cook food using boiling and shallow frying methods mm) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	



					shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
	2	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking nn) Cook food using boiling and shallow frying methods oo) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	

					cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.			
	3	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking pp) Cook food using boiling and shallow frying methods qq) Embrace boiling and shallow frying in food production.	Learners are guided to: <ul style="list-style-type: none"> <li>• Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> <li>• Cook and serve boiled and shallow fried foods.</li> </ul>	How can we cook foods using boiling and frying methods ?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG.</i></li> </ul>	

					<ul style="list-style-type: none"> <li>Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>			
	<b>4</b>	<b>2.0 Food Production Processes</b>	<b>2.4 Boiling and Shallow Frying Food</b>	By the end of the sub strand the learner should be able to: a) Describe boiling and shallow frying as methods of cooking	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Watch video clip or demonstration on boiling and shallow frying methods of cooking.</li> </ul>	How can we cook foods using boiling and	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG.</i></li> </ul>	

				<p>rr) Cook food using boiling and shallow frying methods</p> <p>ss) Embrace boiling and shallow frying in food production.</p>	<ul style="list-style-type: none"> <li>• Cook and serve boiled and shallow fried foods.</li> <li>• Learners to develop learning to learn by working cautiously while boiling and carrying out shallow frying processes, working resiliently while following cooking steps, promoting safety measures while working with fire and fats.</li> </ul>	frying methods ?		
9	1	<b>3.0 Hygiene Practices</b>	<b>3.2 Domestic Hygiene</b>	By the end of the sub strand the learner should be able to: a) Describe the various methods used	Learners are guided to: <ul style="list-style-type: none"> <li>• Discuss the methods of cleaning home</li> </ul>	How can we maintain	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> </ul>	

				<p>for cleaning home environment</p> <p>b) Use appropriate methods to clean home environment</p> <p>c) Appreciate a clean environment in promoting domestic hygiene</p>	<p>environment <i>such as mopping, dusting, sweeping and disposal of refuse.</i></p> <ul style="list-style-type: none"> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain hygiene in the environment. The methods to be applied using improvised and locally available resources.</li> <li>• Learners develop creativity in the use of improvised resources while cleaning, accountability in taking care of living places and</li> </ul>	<p>hygienic environment?</p>	<ul style="list-style-type: none"> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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					environmental awareness in maintaining clean environment.			
	2	<b>3.0 Hygiene Practices</b>	<b>3.2 Domestic Hygiene</b>	By the end of the sub strand the learner should be able to: a) Describe the various methods used for cleaning home environment d) Use appropriate methods to clean home environment e) Appreciate a clean environment in promoting domestic hygiene	Learners are guided to: <ul style="list-style-type: none"> <li>• Discuss the methods of cleaning home environment <i>such as mopping, dusting, sweeping and disposal of refuse.</i></li> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain hygiene in the environment. The methods to be applied using improvised and</li> </ul>	How can we maintain hygienic environment?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	

					<p>locally available resources.</p> <ul style="list-style-type: none"> <li>Learners develop creativity in the use of improvised resources while cleaning, accountability in taking care of living places and environmental awareness in maintaining clean environment.</li> </ul>			
	3	<b>3.0 Hygiene Practices</b>	<b>3.2 Domestic Hygiene</b>	<p>By the end of the sub strand the learner should be able to: a) Describe the various methods used for cleaning home environment f) Use appropriate methods to clean home environment</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss the methods of cleaning home environment <i>such as mopping, dusting, sweeping and disposal of refuse.</i></li> </ul>	<p>How can we maintain hygienic environment?</p>	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG</i></li> </ul>	

				<p>g) Appreciate a clean environment in promoting domestic hygiene</p>	<ul style="list-style-type: none"> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain hygiene in the environment. The methods to be applied using improvised and locally available resources.</li> <li>• Learners develop creativity in the use of improvised resources while cleaning, accountability in taking care of living places and environmental awareness in maintaining clean environment.</li> </ul>			
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	4	3.0 Hygiene Practices	3.2 Domestic Hygiene	<p>By the end of the sub strand the learner should be able to: a) Describe the various methods used for cleaning home environment</p> <p>h) Use appropriate methods to clean home environment</p> <p>i) Appreciate a clean environment in promoting domestic hygiene</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Discuss the methods of cleaning home environment <i>such as mopping, dusting, sweeping and disposal of refuse.</i></li> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain hygiene in the environment. The methods to be applied using improvised and locally available resources.</li> <li>• Learners develop creativity in the use of improvised</li> </ul>	<p>How can we maintain hygienic environment?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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					resources while cleaning, accountability in taking care of living places and environmental awareness in maintaining clean environment.			
10	1	<b>3.0 Hygiene Practices</b>	<b>3.2 Domestic Hygiene</b>	By the end of the sub strand the learner should be able to: a) Describe the various methods used for cleaning home environment j) Use appropriate methods to clean home environment k) Appreciate a clean environment in promoting domestic hygiene	Learners are guided to: <ul style="list-style-type: none"> <li>• Discuss the methods of cleaning home environment <i>such as mopping, dusting, sweeping and disposal of refuse.</i></li> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain</li> </ul>	How can we maintain hygienic environment?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	

					<p>hygiene in the environment. The methods to be applied using improvised and locally available resources.</p> <ul style="list-style-type: none"> <li>Learners develop creativity in the use of improvised resources while cleaning, accountability in taking care of living places and environmental awareness in maintaining clean environment.</li> </ul>			
	2	<b>3.0 Hygiene Practices</b>	<b>3.2 Domestic Hygiene</b>	By the end of the sub strand the learner should be able to: a) Describe the various methods used for cleaning home environment	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss the methods of cleaning home environment <i>such</i></li> </ul>	How can we maintain hygienic	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> </ul>	

				<p>l) Use appropriate methods to clean home environment</p> <p>m) Appreciate a clean environment in promoting domestic hygiene</p>	<p><i>as mopping, dusting, sweeping and disposal of refuse.</i></p> <ul style="list-style-type: none"> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain hygiene in the environment. The methods to be applied using improvised and locally available resources.</li> <li>• Learners develop creativity in the use of improvised resources while cleaning, accountability in taking care of living places and</li> </ul>	<p>environ ment?</p>	<ul style="list-style-type: none"> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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					environmental awareness in maintaining clean environment.			
	3	<b>3.0 Hygiene Practices</b>	<b>3.2 Domestic Hygiene</b>	By the end of the sub strand the learner should be able to: a) Describe the various methods used for cleaning home environment n) Use appropriate methods to clean home environment o) Appreciate a clean environment in promoting domestic hygiene	Learners are guided to: <ul style="list-style-type: none"> <li>• Discuss the methods of cleaning home environment <i>such as mopping, dusting, sweeping and disposal of refuse.</i></li> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain hygiene in the environment. The methods to be applied using improvised and</li> </ul>	How can we maintain hygienic environment?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	

					<p>locally available resources.</p> <ul style="list-style-type: none"> <li>Learners develop creativity in the use of improvised resources while cleaning, accountability in taking care of living places and environmental awareness in maintaining clean environment.</li> </ul>			
	4	<b>3.0 Hygiene Practices</b>	<b>3.2 Domestic Hygiene</b>	<p>By the end of the sub strand the learner should be able to: a) Describe the various methods used for cleaning home environment p) Use appropriate methods to clean home environment</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>Discuss the methods of cleaning home environment <i>such as mopping, dusting, sweeping and disposal of refuse.</i></li> </ul>	<p>How can we maintain hygienic environment?</p>	<ul style="list-style-type: none"> <li>Pictures</li> <li>Photos</li> <li>Digital devices</li> <li>Video clips</li> <li><i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li><i>MTP Agriculture Grade 5 TG</i></li> </ul>	

				<p>q) Appreciate a clean environment in promoting domestic hygiene</p>	<ul style="list-style-type: none"> <li>• Apply the methods <i>such as mopping, dusting, sweeping and disposal of refuse</i> to maintain hygiene in the environment. The methods to be applied using improvised and locally available resources.</li> <li>• Learners develop creativity in the use of improvised resources while cleaning, accountability in taking care of living places and environmental awareness in maintaining clean environment.</li> </ul>			
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11	1	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	By the end of the sub strand the learner should be able to: a) Identify the types of tacking stitch in sewing b) Make an item using tacking stitches c) Appreciate the importance of tacking stitches.	Learners are guided to: • Observe samples of tacking stitches ( <i>even tacking; long and short tacking</i> ) used in sewing. • Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches. • Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.	How can we use tacking stitches in making items?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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	2	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	<p>By the end of the sub strand the learner should be able to:</p> <p>d) Identify the types of tacking stitch in sewing</p> <p>e) Make an item using tacking stitches</p> <p>f) Appreciate the importance of tacking stitches.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Observe samples of tacking stitches (<i>even tacking; long and short tacking</i>) used in sewing.</li> <li>• Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches.</li> <li>• Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.</li> </ul>	<p>How can we use tacking stitches in making items?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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	3	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	<p>By the end of the sub strand the learner should be able to:</p> <p>g) Identify the types of tacking stitch in sewing</p> <p>h) Make an item using tacking stitches</p> <p>i) Appreciate the importance of tacking stitches.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Observe samples of tacking stitches (<i>even tacking; long and short tacking</i>) used in sewing.</li> <li>• Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches.</li> <li>• Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.</li> </ul>	<p>How can we use tacking stitches in making items?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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	4	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	<p>By the end of the sub strand the learner should be able to:</p> <p>j) Identify the types of tacking stitch in sewing</p> <p>k) Make an item using tacking stitches</p> <p>l) Appreciate the importance of tacking stitches.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Observe samples of tacking stitches (<i>even tacking; long and short tacking</i>) used in sewing.</li> <li>• Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches.</li> <li>• Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.</li> </ul>	<p>How can we use tacking stitches in making items?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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12	1	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	By the end of the sub strand the learner should be able to: m) Identify the types of tacking stitch in sewing n) Make an item using tacking stitches o) Appreciate the importance of tacking stitches.	Learners are guided to: • Observe samples of tacking stitches ( <i>even tacking; long and short tacking</i> ) used in sewing. • Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches. • Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.	How can we use tacking stitches in making items?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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	2	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	<p>By the end of the sub strand the learner should be able to:</p> <p>p) Identify the types of tacking stitch in sewing</p> <p>q) Make an item using tacking stitches</p> <p>r) Appreciate the importance of tacking stitches.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Observe samples of tacking stitches (<i>even tacking; long and short tacking</i>) used in sewing.</li> <li>• Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches.</li> <li>• Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.</li> </ul>	<p>How can we use tacking stitches in making items?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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	3	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	By the end of the sub strand the learner should be able to: s) Identify the types of tacking stitch in sewing t) Make an item using tacking stitches u) Appreciate the importance of tacking stitches.	Learners are guided to: • Observe samples of tacking stitches ( <i>even tacking; long and short tacking</i> ) used in sewing. • Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches. • Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.	How can we use tacking stitches in making items?	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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	4	<b>4.0 Production Techniques</b>	<b>4.1 Making Tacking Stitches</b>	<p>By the end of the sub strand the learner should be able to:</p> <p>v) Identify the types of tacking stitch in sewing</p> <p>w) Make an item using tacking stitches</p> <p>x) Appreciate the importance of tacking stitches.</p>	<p>Learners are guided to:</p> <ul style="list-style-type: none"> <li>• Observe samples of tacking stitches (<i>even tacking; long and short tacking</i>) used in sewing.</li> <li>• Make sample item such as a handkerchief or scarecrow clothing using tacking (even tacking or long and short stitches) stitches.</li> <li>• Learners apply creativity and innovativeness in making an item, demonstrate unity while sharing sewing and exercise personal safety while working with sharp sewing tools.</li> </ul>	<p>How can we use tacking stitches in making items?</p>	<ul style="list-style-type: none"> <li>• Pictures</li> <li>• Photos</li> <li>• Digital devices</li> <li>• Video clips</li> <li>• <i>MTP Agriculture Grade 5 Learners Bk. Pg. 9</i></li> <li>• <i>MTP Agriculture Grade 5 TG</i></li> </ul>	
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13,14	<b>END TERM 2 EXAMS AND CLOSING</b>	
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**END TERM 2 EXAMS AND CLOSING**