

GRADE 8 TERM 2 2024 AGRICULTURE AND NUTRITION SCHEME OF WORK

SCHOOL.....TEACHER' S NAME..... YEAR 2024

SCHOOL	GRADE	LEARNING AREA	TERM	YEAR
	GRADE 8	AGRICULTURE AND NUTRITION	2	2024

Week	Lesson	Strand	Sub-strand	Specific-Learning outcomes	Learning Experience	Key Inquiry Question(S)	Learning Resources	Assessment Methods	Reflection
1	1	Animal Production	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?	MTP; Agriculture Learner' s Book Grade 8 pg. 76 Pictures Charts Realia Computing devices	Oral questions Oral Report Observation	
	2	Animal Production	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?	MTP; Agriculture Learner' s Book Grade 8 pg. 76-77 Pictures Charts Realia Computing devices	Oral questions Oral Report Observation	
	3	Animal Production	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?	MTP; Agriculture Learner' s Book Grade 8 pg. 77-78 Pictures Charts Realia Computing devices	Oral questions Oral Report Observation	
	4	Animal Production	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?	MTP; Agriculture Learner' s Book Grade 8 pg. 78 Pictures Charts Realia Computing devices	Oral questions Oral Report Observation	
2	1	Animal Production	Methods of preserving milk	By the end of the lesson, the learner should be able to: a) Identify methods of preserving milk.	In groups or in pairs, learners are guided to identify methods of preserving milk In groups or in pairs, learners	Which method do you use to preserve milk?	MTP; Agriculture Learner' s Book Grade 8 pg. 79	Oral questions Oral Report Observation	

				<p>b) Use digital devices and other reference materials to search for information on methods of preserving milk.</p> <p>c) Do Activity 5 in learner' s book 8 page 79</p> <p>d) Have fun and enjoy the activity.</p>	<p>are guided to use digital devices and other reference materials to search for information on methods of preserving milk.</p> <p>In groups or in pairs, learners are guided to do Activity 5 in learner' s book 8 page 79</p>		<p>Pictures Charts Realia Computing devices</p>		
	2	Animal Production	Methods of preserving milk	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Identify the method of preserving milk that is applicable to their home life and locality.</p> <p>b) Demonstrate the methods of preserving milk.</p> <p>c) Appreciate the methods used to preserve milk</p>	<p>In groups or in pairs, learners are guided to identify the method of preserving milk that is applicable to their home life and locality</p> <p>In groups or in pairs, learners are guided to demonstrate the methods of preserving milk</p>	<p>Which method do you use to preserve milk at home?</p>	<p>MTP; Agriculture Learner' s Book Grade 8 pg. 79-80</p> <p>Pictures Charts Realia Computing devices</p>	<p>Oral questions Oral Report Observation</p>	
	3	Animal Production	Revision	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Answer topical questions correctly</p>	<p>Learners are guided to answer topical questions correctly</p>	<p>What have you learnt about preserving meat and milk?</p>	<p>MTP; Agriculture Learner' s Book Grade 8 pg. 80</p> <p>Assessment books Digital devices</p>	<p>Oral questions Oral Report Observation</p>	
	4	Food and Nutrition	Cooking Carbohydrate Rich Foods; Methods of heat transfer when cooking foods	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Brainstorm on methods of heat transfer applied when cooking foods.</p> <p>b) Explain the meaning of conduction, convection and radiation.</p> <p>c) Draw a tree or flow chart showing the classification of carbohydrate rich foods.</p> <p>d) Appreciate the methods of heat transfer applied when cooking foods.</p>	<p>In groups, in pairs or individually, learners are guided to brainstorm on methods of heat transfer applied when cooking foods</p> <p>In groups, in pairs or individually, learners are guided to explain the meaning of conduction, convection and radiation</p> <p>In groups, in pairs or individually, learners are guided to draw a tree or flow chart showing the classification of carbohydrate rich foods</p>	<p>What are the methods of heat transfer when cooking food?</p>	<p>MTP; Home Science Learner' s Book Grade 8 pg. 14-15</p> <p>Pictures Charts Realia Computing devices</p>	<p>Oral questions Oral Report Observation</p>	
3	1	Food and Nutrition	Classifying carbohydrate rich foods	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Explain the meaning of simple sugars, double sugars and starchy foods.</p> <p>b) Give examples of simple sugars, double sugars and starchy foods.</p> <p>c) Classify carbohydrates rich foods.</p> <p>d) Appreciate the importance of carbohydrates.</p>	<p>In groups, in pairs or individually, learners are guided to explain the meaning of simple sugars, double sugars and starchy foods.</p> <p>In groups, in pairs or individually, learners are guided to give examples of simple sugars, double sugars and starchy foods</p> <p>In groups, in pairs or individually, learners are guided to classify carbohydrates rich foods</p>	<p>What are carbohydrates?</p>	<p>MTP; Home Science Learner' s Book Grade 8 pg.15-17</p> <p>Pictures Charts Realia Computing devices</p>	<p>Oral questions Oral Report Observation</p>	
	2	Food and Nutrition	Effects of heat on carbohydrate rich foods	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Explain the meaning of gelatinization and dextrinization.</p> <p>b) State the difference in</p>	<p>In groups, in pairs or individually, learners are guided to explain the meaning of gelatinization and dextrinization.</p> <p>In groups, in pairs or</p>	<p>What is gelatinization? What is dextrinization?</p>	<p>MTP; Home Science Learner' s Book Grade 8 pg. 17-18</p>	<p>Oral questions Oral Report Observation</p>	

				<p>consistency between the foods.</p> <p>c) Investigate the effects of dry and moist heat on carbohydrates rich foods.</p> <p>d) Appreciate the effects of heat on carbohydrate rich foods.</p>	<p>individually, learners are guided to state the difference in consistency between the foods.</p> <p>In groups, in pairs or individually, learners are guided to investigate the effects of dry and moist heat on carbohydrates rich foods</p>		<p>Pictures Charts Realia Computing devices</p>		
3	Food and Nutrition	Effects of heat on carbohydrate rich foods	<p>By the end of the lesson, the learner should be able to:</p> <p>a) List the requirements needed to boil carbohydrates.</p> <p>b) Outline the steps to follow when boiling carbohydrates.</p> <p>c) Investigate the effect of moist heat on carbohydrates rich foods such as rice.</p> <p>d) Have fun and enjoy doing the experiment.</p>	<p>In groups, in pairs or individually, learners are guided to list the requirements needed to boil carbohydrates.</p> <p>In groups, in pairs or individually, learners are guided to outline the steps to follow when boiling carbohydrates</p> <p>In groups, in pairs or individually, learners are guided to investigate the effect of moist heat on carbohydrates rich foods such as rice</p>	How do you boil rice?	<p>MTP; Home Science Learner' s Book Grade 8 pg. 18-20</p> <p>Pictures Charts Realia Computing devices</p>	<p>Oral questions Oral Report Observation</p>		
4	Food and Nutrition	Effects of heat on carbohydrate rich foods	<p>By the end of the lesson, the learner should be able to:</p> <p>a) List the requirements needed to boil carbohydrates, such as porridge.</p> <p>b) Outline the steps to follow when cooking porridge.</p> <p>c) Investigate the effect of moist heat on carbohydrates rich foods such as porridge.</p> <p>d) Have fun and enjoy doing the experiment.</p>	<p>In groups, in pairs or individually, learners are guided to list the requirements needed to boil carbohydrates, such as porridge.</p> <p>In groups, in pairs or individually, learners are guided to outline the steps to follow when cooking porridge.</p> <p>In groups, in pairs or individually, learners are guided to investigate the effect of moist heat on carbohydrates rich foods such as porridge.</p>	How do you cook porridge?	<p>MTP; Home Science Learner' s Book Grade 8 pg. 20-21</p> <p>Pictures Charts Realia Computing devices</p>	<p>Oral questions Oral Report Observation</p>		