

AGRICULTURE AND NUTRITION

SCHEMES OF WORK GRADE 8

NAME OF THE TEACHER: _____

SCHOOL: _____ TERM: ____ YEAR: _____

| Weel | LSN | strand | Sub-strand | Specific Learning Outcomes | Key Inquiry Question(s) | Learning Experiences | Learning Resources | Assessment Methods | Refl |
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| 1 | 1 | Food production processes | Crop pest and disease control: Controlling pest on vegetables by applying natural pesticides | By the end of the lesson, the learner should be able to: a. identify vegetable crops attacked by pests and diseases, b. control pests and diseases on vegetable crops by applying natural pesticides c. acknowledge importance of controlling pests and diseases in vegetable production. | How can we control pests and diseases affecting crops? | Learners are guided to: control pests on vegetables using methods such as applying natural pesticides such as ash. | Digital devices, immediate environment, tools and equipment's MTP Agric. Grd 8 T.G. Pg.67-77 MTP Agric. Grd 8 P.B. Pg.21-32 | Q & A, Written Tests Observation Oral question | |
| | 2 | Food production processes | Controlling pest on vegetables by applying natural pesticides | By the end of the lesson, the learner should be able to: a. identify vegetable crops attacked by pests and diseases, b. control pests and diseases on vegetable crops by applying natural pesticides | How can we control pests and diseases affecting crops? | Learners are guided to: control pests on vegetables using methods such as applying natural pesticides such as ash. | Digital devices, immediate environment, tools and equipment's MTP Agric. Grd 8 T.G. Pg.67-77 MTP Agric. Grd 8 P.B. Pg.21-32 | Q & A, Written Tests Observation Oral question | |

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| | | | | c. acknowledge importance of controlling pests and diseases in vegetable production. | | | | | |
| | 3 | Food production processes | Controlling pest on vegetables by applying natural pesticides | By the end of the lesson, the learner should be able to: a. identify vegetable crops attacked by pests and diseases, b. control pests and diseases on vegetable crops by applying natural pesticides c. acknowledge importance of controlling pests and diseases in vegetable production. | How can we control pests and diseases affecting crops? | Learners are guided to: control pests on vegetables using methods such as applying natural pesticides such as ash. | Digital devices, immediate environment, tools and equipment's MTP Agric. Grd 8 T.G. Pg.67-77 MTP Agric. Grd 8 P.B. Pg.21-32 | Q & A, Written Tests Observation Oral question | |
| | 4 | Food production processes | Preparation of Animal Products – Fish (scaling and gutting) | By the end of the lesson, the learner should be able to: a. explain the procedure for processing fish. b. process fresh fish for various purposes, (scaling and gutting) c. appreciate the importance of scaling and gutting fish. | 1. How can we process fresh fish? 2. How can we dress poultry carcass? | Learners are guided to: □process fresh fish through scaling, gutting, cleaning, salting, and frying. □learning to learn as learners collaboratively exercises self-discipline to dress poultry and process fish, integrity as learners apply ethical methods of dressing poultry and ensures respect for animal welfare by humane killing of poultry. | Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.108-109 MTP Agric. Grd 8 P.B. Pg.68-70 | Practical activity Observation schedules, checklist, oral questions | |
| 2 | 1 | Food production processes | Preparation of Animal Products – Fish (scaling | By the end of the lesson, the learner should be able to: a. explain the procedure for processing fish. | 1. How can we process fresh fish? 2. | Learners are guided to: □process fresh fish through scaling, gutting, cleaning, salting, and frying. | Cooking and cleaning equipment and | Practical activity Observation schedules, checklist, | |

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| | | | and gutting) | <ul style="list-style-type: none"> b. process fresh fish for various purposes, (scaling and gutting) c. appreciate the importance of scaling and gutting fish. | How can we dress poultry carcass? | □ Learning to learn as learners collaboratively exercises self-discipline to dress poultry and process fish, integrity as learners apply ethical methods of dressing poultry and ensures respect for animal welfare by humane killing of poultry. | Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.108-109 MTP Agric. Grd 8 P.B. Pg.68-70 | oral questions | |
| | 2 | Food production processes | Cleaning fish, salting and frying | <p>By the end of the lesson, the learner should be able to:</p> <ul style="list-style-type: none"> a. state the procedure for processing fish. b. process fresh fish for various purposes, (cleaning, salting and frying) c. appreciate the importance of scaling and gutting fish. | 1. How can we process fresh fish? 2. How can we dress poultry carcass? | <p>Learners are guided to:</p> <ul style="list-style-type: none"> □ process fresh fish through scaling, gutting, cleaning, salting, and frying. □ Learning to learn as learners collaboratively exercises self-discipline to dress poultry and process fish, integrity as learners apply ethical methods of dressing poultry and ensures respect for animal welfare by humane killing of poultry. | Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.108-109 MTP Agric. Grd 8 P.B. Pg.68-70 | Practical activity Observation schedules, checklist, oral questions | |
| | 3 | Food production processes | Cleaning fish, salting and frying | <p>By the end of the lesson, the learner should be able to:</p> <ul style="list-style-type: none"> a. state the procedure for processing fish. b. process fresh fish for various purposes, (cleaning, salting and frying) c. appreciate the importance of scaling and gutting fish. | 1. How can we process fresh fish? 2. How can we dress poultry carcass? | <p>Learners are guided to:</p> <ul style="list-style-type: none"> □ process fresh fish through scaling, gutting, cleaning, salting, and frying. □ Learning to learn as learners collaboratively exercises self-discipline to dress poultry and process fish, integrity as learners apply ethical methods of dressing poultry and ensures respect for animal welfare by humane killing of poultry. | Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.108-109 MTP Agric. Grd 8 P.B. Pg.68-70 | Practical activity Observation schedules, checklist, oral questions | |

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| | 4 | Food production processes | Dressing poultry for various purposes-slaughtering & defeathering | By the end of the lesson, the learner should be able to: a. explain the procedure of dressing poultry carcass b. dress poultry carcass for various purposes. (slaughtering and defeathering) c. appreciate the importance of dressing poultry. | 1. How can we process fresh fish? 2. How can we dress poultry carcass? | Learners are guided to: □ discuss how to dress poultry carcass (beheading, defeathering, removal of offal, cleaning) for various uses. | Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.109-110 MTP Agric. Grd 8 P.B. Pg.71-74 | Practical activity Observation schedules, checklist, oral questions | |
| 3 | 1 | Food production processes | Dressing poultry for various purposes-slaughtering & defeathering | By the end of the lesson, the learner should be able to: a. explain the procedure of dressing poultry carcass b. dress poultry carcass for various purposes. (slaughtering and defeathering) c. appreciate the importance of dressing poultry. | 1. How can we process fresh fish? 2. How can we dress poultry carcass? | Learners are guided to: □ discuss how to dress poultry carcass (beheading, defeathering, removal of offal, cleaning) for various uses. | Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.109-110 MTP Agric. Grd 8 P.B. Pg.71-74 | Practical activity Observation schedules, checklist, oral questions | |
| | 2 | Food production processes | Gutting, cleaning and draining the chicken | By the end of the lesson, the learner should be able to: a. explain the procedure of dressing poultry carcass b. dress poultry carcass for various purposes. (gutting, cleaning and draining the chicken) c. appreciate the importance of dressing poultry. | 1. How can we process fresh fish? 2. How can we dress poultry carcass? | Learners are guided to: □ discuss how to dress poultry carcass (beheading, defeathering, removal of offal, cleaning) for various uses. | Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.109-110 MTP Agric. Grd 8 P.B. Pg.71-74 | Practical activity Observation schedules, checklist, oral questions | |

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| | 3 | Food production processes | Gutting, cleaning and draining the chicken | <p>By the end of the lesson, the learner should be able to:</p> <ol style="list-style-type: none"> explain the procedure of dressing poultry carcass dress poultry carcass for various purposes. (gutting, cleaning and draining the chicken) appreciate the importance of dressing poultry. | <p>1. How can we process fresh fish? 2. How can we dress poultry carcass?</p> | <p>Learners are guided to:</p> <ul style="list-style-type: none"> discuss how to dress poultry carcass (beheading, defeathering, removal of offal, cleaning) for various uses. | <p>Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.109-110 MTP Agric. Grd 8 P.B. Pg.71-74</p> | <p>Practical activity Observation schedules, checklist, oral questions</p> | |
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| | 4 | Food production processes | Importance of processing fish and dressing poultry | <p>By the end of the lesson, the learner should be able to:</p> <ol style="list-style-type: none"> explain the importance of processing fish and dressing poultry carcass. Observe pictures of processed fish and dressed poultry. Appreciate the importance of processing fish and dressing poultry. | <p>1. How can we process fresh fish? 2. How can we dress poultry carcass?</p> | <p>Learners are guided to:</p> <ul style="list-style-type: none"> discuss to share experiences on the importance of processing fish and dressing poultry. | <p>Cooking and cleaning equipment and Materials, fish, poultry MTP Agric. Grd 8 T.G. Pg.110-111 MTP Agric. Grd 8 P.B. Pg.74-75</p> | <p>Practical activity Observation schedules, checklist, oral questions</p> | |
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