**2025 GRADE 9 HEALTHY PLANET AGRICULTURE AND NUTRITION SCHEMES OF WORK TERM 2**

**Reference books used**

* *Healthy Planet Agriculture Grade 9 T.G & Learners book.*

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| **Wk** | **LSN** | **strand** | **Sub-strand** | **Lesson Learning Outcomes** | **Key Inquiry**  **Question(s)** | **Learning Experiences** | **Learning Resources** | **Assessment**  **Methods** | **Refl** |
| **1** | **1** | **FOOD** | Making | By the end of the lesson, the learner should be able to:   1. Give the procedure of making natural pesticides using hot pepper 2. Make natural pesticides using hot pepper 3. Develop curiosity in practicing organic gardening. | How can we | Learners are guided to: | Gardening tools, compost  manure, selected resources  HEALTHY PLANET Agric  Grd 9 T.G Pg. 14-19  HEALTHY PLANET Agric  Grd 9 P.B Pg. 26-36 | • |  |
|  |  | **PRODUCT** | natural | produce food | * search and share information | Observation |
|  |  | **ION PROCESS ES** | pesticides  using hot pepper | crops through  organic gardening? | on how to make natural  pesticides using hot pepper. | * Written   tests and assignments   * Projects. |
|  |  |  |  |  |  | * Oral |
|  |  |  |  |  |  | assessment |
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|  | **2** |  | Making | By the end of the lesson, the learner should be able to:   1. Give the procedure of making natural pesticides using garlic and pyrethrum. 2. Make natural pesticides using garlic and pyrethrum. 3. Develop curiosity in practicing organic gardening. | How can we | Learners are guided to: | Gardening tools, compost  manure, selected resources  HEALTHY PLANET Agric  Grd 9 T.G Pg. 14-19  HEALTHY PLANET Agric  Grd 9 P.B Pg. 26-36 | • |  |
|  | natural | produce food | * search and share information | Observation |
|  | pesticides | crops through | on how to make natural | * Written |
|  | using garlic | organic | pesticides using garlic and | tests and |
|  | and | gardening? | pyrethrum. | assignments |
|  | pyrethrum |  |  | * Projects. |
|  | spray |  |  | * Oral |
|  |  |  |  | assessment |
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|  | **3** |  | Making natural pesticides using milk spry and Sodom apple & Mexican marigold | By the end of the lesson, the learner should be able to:   1. Give the procedure of making natural pesticides using milk spray, Sodom apple and Mexican marigold. 2. Make natural pesticides using milk spray, Sodom apple and Mexican marigold. 3. Develop curiosity in practicing organic gardening. | How can we produce food crops through organic gardening? | Learners are guided to:   * search and share information on how to make natural pesticides using milk spray, Sodom apple and Mexican marigold. | Gardening tools, compost manure, selected resources  HEALTHY PLANET Agric Grd 9 T.G Pg. 14-19 HEALTHY PLANET Agric Grd 9 P.B Pg. 26-36 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **4** |  | Other ways of managing pests and diseases In crops | By the end of the lesson, the learner should be able to:   1. List other ways of managing pests and diseases in crops. 2. Demonstrate managing pests and diseases using other ways. 3. Develop curiosity in practicing organic gardening. | How can we produce food crops through organic gardening? | Learners are guided to:   * use other ways of managing pests and diseases such as the use of organic manure, organic pesticides, mechanical weed control | Gardening tools, compost manure, selected resources  HEALTHY PLANET Agric Grd 9 T.G Pg. 14-19 HEALTHY PLANET Agric Grd 9 P.B Pg. 26-36 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **2** | **1** |  | Importance of organic gardening | By the end of the lesson, the learner should be able to:   1. explain the importance of organic gardening. 2. Analyze the reasons why we should practice organic gardening. 3. appreciate the importance of organic gardening in the production of healthy foods. | Why should we practise organic gardening? | Learners are guided to:   * share experiences through class presentations to appreciate the importance of organic gardening in the production of healthy foods. | Gardening tools, compost manure, selected resources HEALTHY PLANET Agric Grd 9 T.G Pg. 17-19 HEALTHY PLANET Agric Grd 9 P.B Pg. 35 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
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|  | **2** | **Storage of Crop Produce** | Crop storage structures | By the end of the lesson, the learner should be able to:   1. List the different types of crop storage structures. 2. Examine the importance of crop storage structures. 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * use digital devices or print media to Observe pictures of crop storage structures. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 20 HEALTHY PLANET Agric Grd 9 P.B Pg. 37-38 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Crop storage structures | By the end of the lesson, the learner should be able to:   1. List the different types of crop storage structures. 2. Model crop storage structures. 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * use digital devices or print media to Observe pictures of crop storage structures. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9  T.G Pg. 20  HEALTHY PLANET Agric Grd 9  P.B Pg. 37-38 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **4** |  | Crop storage structures | By the end of the lesson, the learner should be able to:   1. state the reasons why we store crops in storage structures. 2. Draw and colour crop storage structures 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * use digital devices or print media to Observe pictures of crop storage structures. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 20 HEALTHY PLANET Agric Grd 9 P.B Pg. 37-38 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **3** | **1** |  | Ways of preparing storage structures for crop produce- granary | By the end of the lesson, the learner should be able to:   1. explain ways of preparing storage structures before storing crop produce, 2. Prepare storage structures for storing crop produce 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * use digital devices or print media to search for information on ways of preparing storage structures in readiness for the storage of crop produce and share findings in plenary. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 20-21 HEALTHY PLANET Agric Grd 9 P.B Pg. 38-40 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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|  | **2** |  | Ways of preparing storage structures for crop produce – storage bags | By the end of the lesson, the learner should be able to:   1. explain ways of preparing storage structures before storing crop produce, 2. Prepare storage structures for storing crop produce 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * use digital devices or print media to search for information on ways of preparing storage structures in readiness for the storage of crop produce and share findings in plenary. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 20-21 HEALTHY PLANET Agric Grd 9 P.B Pg. 38-40 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Ways of preparing storage structures for crop produce – storage containers | By the end of the lesson, the learner should be able to:   1. explain ways of preparing storage structures before storing crop produce, 2. Prepare storage structures for storing crop produce 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * use digital devices or print media to search for information on ways of preparing storage structures in readiness for the storage of crop produce and share findings in plenary. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 20-21 HEALTHY PLANET Agric Grd 9 P.B Pg. 38-40 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **4** |  | Preparation of a storage facility - granary | By the end of the lesson, the learner should be able to:   1. List ways of preparing storage structures before storing crop produce, 2. prepare an existing storage structure in readiness for storing crop produce, 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * prepare an existing storage structure or facility (container, store room, granary, storage bags) in readiness for storage through practices such as cleaning, dusting, sealing cracks, repairing leakages, emptying previous crop produce, and controlling rodents. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 21-22 HEALTHY PLANET Agric Grd 9 P.B Pg. 40-41 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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| **4** | **1** |  | Preparation of a storage facility – storage bags | By the end of the lesson, the learner should be able to:   1. List ways of preparing storage structures before storing crop produce, 2. prepare an existing storage structure in readiness for storing crop produce, 3. show responsibility in managing stored crop produce to reduce   spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * prepare an existing storage structure or facility (container, store room, granary, storage bags) in readiness for storage through practices such as cleaning, dusting, sealing cracks, repairing leakages, emptying previous crop produce, and controlling rodents. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 21-22 HEALTHY PLANET Agric Grd 9 P.B Pg. 40-41 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** |  | Preparation of a storage facility - containers | By the end of the lesson, the learner should be able to:   1. List ways of preparing storage structures before storing crop produce, 2. prepare an existing storage structure in readiness for storing crop produce, 3. show responsibility in managing stored crop produce to reduce spoilage. | How can we prepare the facility in readiness for the storage of crop produce? | Learners are guided to:   * prepare an existing storage structure or facility (container, store room, granary, storage bags) in readiness for storage through practices such as cleaning, dusting, sealing cracks, repairing leakages, emptying previous crop produce, and controlling rodents. | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 21-22 HEALTHY PLANET Agric Grd 9 P.B Pg. 40-41 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Managing stored crop produce to reduce spoilage | By the end of the lesson, the learner should be able to:   1. explain ways of managing stored crop produce to reduce spoilage 2. manage stored crop produce to reduce spoilage, 3. show responsibility in managing stored crop produce to reduce spoilage. | How should crop produce be managed during storage? | Learners are guided to:   * manage stored crop produce (checking moisture content in cereals and pulses, ensuring ventilation, controlling   rodents, turning the stored crop produce and disposing of spoilt produce). | Crop storage structures, crop produce  HEALTHY PLANET Agric Grd 9 T.G Pg. 22-24 HEALTHY PLANET Agric Grd 9 P.B Pg. 41-44 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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|  | **4** | **Cooking: Using Flour Mixtures** | Types of flour mixtures - dough | By the end of the lesson, the learner should be able to:   1. identify types of flour mixtures used in food production 2. Examine a dough mixture is made. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * use print or digital resources to identify types of flour mixtures used in food production such as batters and dough. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 25  HEALTHY PLANET Agric Grd 9  P.B Pg. 47-49 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **5** | **1** |  | Types of flour mixtures - batter | By the end of the lesson, the learner should be able to:   1. identify types of flour mixtures used in food production 2. Examine a batter mixture is made. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * use print or digital resources to identify types of flour mixtures used in food production such as batters and dough. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 25  HEALTHY PLANET Agric Grd 9  P.B Pg. 47-49 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** |  | Preparing flour mixtures- batter | By the end of the lesson, the learner should be able to:   1. differentiate between a dough and a batter flour mixture. 2. Collect materials required for preparing a batter. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * prepare flour mixtures such as batters and doughs for food production. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 26  HEALTHY PLANET Agric Grd 9 P.B Pg. 50-53 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Preparing flour mixtures- batter | By the end of the lesson, the learner should be able to:   1. differentiate between a dough and a batter flour mixture. 2. prepare flour mixtures for food production (batter) 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * prepare flour mixtures such as batters and doughs for food production. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 26 HEALTHY PLANET Agric  Grd 9 P.B Pg. 50-53 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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|  | **4** |  | Preparing flour mixtures- dough | By the end of the lesson, the learner should be able to:   1. differentiate between a dough and a dough flour mixture. 2. Collect materials required for preparing a dough. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * prepare flour mixtures such as batters and doughs for food production. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 26  HEALTHY PLANET Agric Grd 9  P.B Pg. 50-53 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **6** | **1** |  | Preparing flour mixtures- dough | By the end of the lesson, the learner should be able to:   1. differentiate between a dough and a batter flour mixture. 2. prepare flour mixtures for food production (dough) 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * prepare flour mixtures such as batters and doughs for food production. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 26  HEALTHY PLANET Agric Grd 9  P.B Pg. 50-53 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** |  | Making products from various flour mixtures | By the end of the lesson, the learner should be able to:   1. identify products made from various flower mixtures. 2. Observe pictures of products made from flour mixtures 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 26-28  HEALTHY PLANET Agric Grd 9 P.B Pg. 53-59 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Making products from various flour mixtures | By the end of the lesson, the learner should be able to:   1. identify products made from various flower mixtures. 2. Examine the ingredients used in making the products of flour mixtures. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 26-28 HEALTHY PLANET Agric  Grd 9 P.B Pg. 53-59 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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|  | **4** |  | Making products from various flour mixtures - pancakes | By the end of the lesson, the learner should be able to:   1. identify the procedure of making a pancake 2. Collect the materials required in order to make a pancake. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * make products such as pancakes, from various flour mixtures. * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 26-28  HEALTHY PLANET Agric Grd 9  P.B Pg. 53-59 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **7** | **1** |  | Making products from various flour mixtures - pancakes | By the end of the lesson, the learner should be able to:   1. identify the procedure of making a pancake 2. Make pancakes from flour mixtures. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * make products such as pancakes, from various flour mixtures. * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 26-28  HEALTHY PLANET Agric Grd 9  P.B Pg. 53-59 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** |  | Making products from various flour mixtures - chapati | By the end of the lesson, the learner should be able to:   1. identify the procedure of making a chapati 2. Collect the materials required in order to make a chapati. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * make products such as chapati, from various flour mixtures. * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 26-28  HEALTHY PLANET Agric Grd 9 P.B Pg. 53-59 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Making products from various flour mixtures - chapati | By the end of the lesson, the learner should be able to:   1. identify the procedure of making a chapati. 2. Make chapati from flour mixtures. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * make products such as chapati, from various flour mixtures. * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 26-28 HEALTHY PLANET Agric  Grd 9 P.B Pg. 53-59 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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|  | **4** |  | Making products from various flour mixtures - mandazi | By the end of the lesson, the learner should be able to:   1. identify the procedure of making a mandazi. 2. Collect the materials required in order to make a mandazi. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * make products such as mandazi from various flour mixtures. * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 26-28  HEALTHY PLANET Agric Grd 9  P.B Pg. 53-59 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **8** | **1** |  | Making products from various flour mixtures - mandazi | By the end of the lesson, the learner should be able to:   1. identify the procedure of making a mandazi 2. Make mandazi from flour mixtures. 3. appreciate products made from various flour mixtures. | How can we make products from Flour mixtures? | Learners are guided to:   * make products such as mandazi from various flour mixtures. * display and appreciate the products made from various flour mixtures. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 26-28  HEALTHY PLANET Agric Grd 9  P.B Pg. 53-59 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** | **HYGIENE PRACTISE S** | Cleaning Waste Disposal Facilities- importance of cleaning waste disposal facilities | By the end of the lesson, the learner should be able to:   1. explain the importance of cleaning waste disposal facilities 2. Demonstrate how cleaning waste disposal facilities promote hygiene. 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * discuss and share experiences on the importance of cleaning waste disposal facilities such as waste bins, sinks, and open drains. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9  T.G Pg. 29-30  HEALTHY PLANET Agric Grd 9  P.B Pg. 61-63 | •  Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Types of waste disposal facilities – waste bin | By the end of the lesson, the learner should be able to:   1. List the types of waste disposal facilities 2. Observe pictures of waste disposal facilities sch as waste bin 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * observe pictures of waste disposal facilities such as waste bins, sinks, and open drains. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 29-30 HEALTHY PLANET Agric Grd 9 P.B Pg. 61-63 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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|  | **4** |  | Sink | By the end of the lesson, the learner should be able to:   1. List the types of waste disposal facilities 2. Observe pictures of waste disposal facilities sch as waste bin 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * observe pictures of waste disposal facilities such as waste bins, sinks, and open drains. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 29-30 HEALTHY PLANET Agric Grd 9 P.B Pg. 61-63 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **9** | **HALF TERM** | | | | | | | | |
| **10** | **1** |  | Open drains | By the end of the lesson, the learner should be able to:   1. List the types of waste disposal facilities 2. Observe pictures of waste disposal facilities sch as waste bin 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * observe pictures of waste disposal facilities such as waste bins, sinks, and open drains. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 29-30 HEALTHY PLANET Agric Grd 9 P.B Pg. 61-63 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** |  | Cleaning a waste bin | By the end of the lesson, the learner should be able to:   1. List the importance of cleaning waste disposal facilities 2. clean waste disposal facilities at the household level 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * clean waste disposal facilities   such as open drain.   * maintaining clean waste disposal facilities at the household level using improvised resources. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 30-38 HEALTHY PLANET Agric Grd 9 P.B Pg. 63-75 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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| **Wk** | **LSN** | **strand** | **Sub-strand** | **Lesson Learning Outcomes** | **Key Inquiry**  **Question(s)** | **Learning Experiences** | **Learning Resources** | **Assessment**  **Methods** | **Refl** |
|  | **3** |  | Cleaning a sink | By the end of the lesson, the learner should be able to:   1. List the importance of cleaning waste disposal facilities 2. clean waste disposal facilities at the household level 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * clean waste disposal facilities   such as open drain.   * maintaining clean waste disposal facilities at the household level using improvised resources. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 30-38 HEALTHY PLANET Agric Grd 9 P.B Pg. 63-75 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **4** |  | Cleaning a sink | By the end of the lesson, the learner should be able to:   1. List the importance of cleaning waste disposal facilities 2. clean waste disposal facilities at the household level 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * clean waste disposal facilities   such as open drain.   * maintaining clean waste disposal facilities at the household level using improvised resources. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 30-38 HEALTHY PLANET Agric Grd 9 P.B Pg. 63-75 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **11** | **1** |  | Cleaning open drain | By the end of the lesson, the learner should be able to:   1. List the importance of cleaning waste disposal facilities 2. clean waste disposal facilities at the household level 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * clean waste disposal facilities   such as open drain.   * maintaining clean waste disposal facilities at the household level using improvised resources. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 30-38 HEALTHY PLANET Agric Grd 9 P.B Pg. 63-75 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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| **Wk** | **LSN** | **strand** | **Sub-strand** | **Lesson Learning Outcomes** | **Key Inquiry**  **Question(s)** | **Learning Experiences** | **Learning Resources** | **Assessment**  **Methods** | **Refl** |
|  | **2** |  | Cleaning open drain | By the end of the lesson, the learner should be able to:   1. List the importance of cleaning waste disposal facilities 2. clean waste disposal facilities at the household level 3. adopt the use of clean waste disposal facilities at the household level. | How does cleaning waste disposal facilities promote hygiene? | Learners are guided to:   * clean waste disposal facilities   such as open drain.   * maintaining clean waste disposal facilities at the household level using improvised resources. | Cleaning tools, cooking  equipment’s  HEALTHY PLANET Agric Grd 9 T.G Pg. 30-38  HEALTHY PLANET Agric Grd 9 P.B Pg. 63-75 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** | **Disinfectin g Clothing and Household Articles** | Methods of disinfecting clothing and household articles – disinfectants | By the end of the lesson, the learner should be able to:   1. describe methods of disinfecting clothing and household articles 2. Demonstrate cleaning and disinfecting household articles using disinfectants. 3. appreciate the importance of disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * search for information or observe demonstrations on methods of disinfecting clothing and household articles; ironing | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39  HEALTHY PLANET Agric Grd 9 P.B Pg. 77-78 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **4** |  | Methods of disinfecting clothing and household articles – boiling | By the end of the lesson, the learner should be able to:   1. List the methods of disinfecting clothing and household articles 2. Demonstrate cleaning and disinfecting household articles using boiling method 3. appreciate the importance of   disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * search for information or observe demonstrations on methods of disinfecting clothing and household articles; ironing | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39  HEALTHY PLANET Agric Grd 9 P.B Pg. 77-78 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |

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| **Wk** | **LSN** | **strand** | **Sub-strand** | **Lesson Learning Outcomes** | **Key Inquiry**  **Question(s)** | **Learning Experiences** | **Learning Resources** | **Assessment**  **Methods** | **Refl** |
| **12** | **1** |  | Methods of disinfecting clothing and household articles – ironing | By the end of the lesson, the learner should be able to:   1. List the methods of disinfecting clothing and household articles 2. Demonstrate cleaning and disinfecting household articles using boiling method 3. appreciate the importance of disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * search for information or observe demonstrations on methods of disinfecting clothing and household articles; ironing | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39  HEALTHY PLANET Agric Grd 9 P.B Pg. 77-78 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** |  | Methods of disinfecting clothing and household articles – salting | By the end of the lesson, the learner should be able to:   1. List the methods of disinfecting clothing and household articles 2. Demonstrate cleaning and disinfecting household articles using salt 3. appreciate the importance of disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * search for information or observe demonstrations on methods of disinfecting clothing and household articles; use of sunlight. | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39  HEALTHY PLANET Agric Grd 9 P.B Pg. 77-78 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **3** |  | Methods of disinfecting clothing and household articles – sunlight | By the end of the lesson, the learner should be able to:   1. List the methods of disinfecting clothing and household articles 2. Demonstrate cleaning and disinfecting household articles using sunlight 3. appreciate the importance of   disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * search for information or observe demonstrations on methods of disinfecting clothing and household articles; use of sunlight. | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39  HEALTHY PLANET Agric Grd 9 P.B Pg. 77-78 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
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| **Wk** | **LSN** | **strand** | **Sub-strand** | **Lesson Learning Outcomes** | **Key Inquiry**  **Question(s)** | **Learning Experiences** | **Learning Resources** | **Assessment**  **Methods** | **Refl** |
|  | **4** |  | Cleaning & disinfecting clothing and household articles – disinfectants | By the end of the lesson, the learner should be able to:   1. describe the procedure of disinfecting clothing and household articles using disinfectants. 2. carry out disinfection of clothing and household articles using disinfectants. 3. appreciate the importance of disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * disinfect clothing and household articles like aprons, gloves, towels, dust coats, handkerchiefs, and socks among other personal items using methods such as boiling | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39-41  HEALTHY PLANET Agric Grd 9 P.B Pg. 78-98 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **13** | **1** |  | Cleaning & disinfecting clothing and household articles – boiling | By the end of the lesson, the learner should be able to:   1. describe the procedure of disinfecting clothing and household articles using boiling 2. carry out disinfection of clothing and household articles using boiling. 3. appreciate the importance of   disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * disinfect clothing and household articles like aprons, gloves, towels, dust coats, handkerchiefs, and socks among other personal items using methods such as boiling | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39-41  HEALTHY PLANET Agric Grd 9 P.B Pg. 78-98 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **2** |  | Cleaning & disinfecting clothing and household articles – boiling | By the end of the lesson, the learner should be able to:   1. describe the procedure of disinfecting clothing and household articles using boiling 2. carry out disinfection of clothing and household articles using boiling. 3. appreciate the importance of disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * disinfect clothing and household articles like aprons, gloves, towels, dust coats, handkerchiefs, and socks among other personal items using methods such as boiling | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39-41  HEALTHY PLANET Agric Grd 9 P.B Pg. 78-98 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
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| **Wk** | **LSN** | **strand** | **Sub-strand** | **Lesson Learning Outcomes** | **Key Inquiry**  **Question(s)** | **Learning Experiences** | **Learning Resources** | **Assessment**  **Methods** | **Refl** |
|  | **3** |  | Cleaning & disinfecting clothing and household articles – ironing | By the end of the lesson, the learner should be able to:   1. describe the procedure of disinfecting clothing and household articles using ironing 2. carry out disinfection of clothing and household articles using ironing 3. appreciate the importance of disinfecting clothing and   household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * disinfect clothing and household articles like aprons, gloves, towels, dust coats, handkerchiefs, and socks among other personal items using methods such as ironing | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39-41  HEALTHY PLANET Agric Grd 9 P.B Pg. 78-98 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
|  | **4** |  | Cleaning & disinfecting clothing and household articles – salting | By the end of the lesson, the learner should be able to:   1. describe the procedure of disinfecting clothing and household articles using salting 2. carry out disinfection of clothing and household articles using salting 3. appreciate the importance of disinfecting clothing and household articles. | How can we disinfect household articles for hygiene purposes? | Learners are guided to:   * disinfect clothing and household articles like aprons, gloves, towels, dust coats, handkerchiefs, and socks among other personal items using methods such as salting | Cleaning materials and equipment’s, household articles  HEALTHY PLANET Agric Grd 9 T.G Pg. 39-41  HEALTHY PLANET Agric Grd 9 P.B Pg. 78-98 | * ​   Observation   * Written tests and assignments * Projects. * Oral   assessment |  |
| **14** | **END OF TERM ONE ASSESSMENT/CLOSING** | | | | | | | | |