



DOYEN PUBLISHERS

SCHEMES OF WORK TERM II 2025

GRADE 6 AGRICULTURE

Wk	Lesson	Strand	Sub-strand	Specific-Learning outcomes	Learning Experience	Key Inquiry Questions	Learning Resources	Assessment Methods	Reflection
1	1	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Name fruits and vegetables that they know. b) Describe how to preserve and store fruits and vegetables at home. c) Appreciate the preservation of fruits and vegetables to reduce wastage.	Learners are guided individually, groups or pairs to: Name fruits and vegetables that they know. Describe how to preserve and store fruits and vegetables at home.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	2	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Explain how to preserve and store fruits and vegetables at home b) Watch video clips and share experiences on how to preserve fruits and vegetables using sun-drying methods	Learners are guided individually, groups or pairs to: Explain how to preserve and store fruits and vegetables at home Watch video clips and share experiences on how to preserve fruits and	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	



				c) Have fun sharing their experiences in preserving fruits and vegetables through sun-drying methods	vegetables using sun-drying methods				
	3	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Listen to a resource person and share experiences on how to preserve fruits and vegetables using sun-drying methods. b) Preserve fruits and vegetables using drying method c) Appreciate the problem -solving skills developed as they preserve fruits and vegetables.	Learners are guided individually, groups or pairs to: Listen to a resource person and share experiences on how to preserve fruits and vegetables using sun-drying methods. Preserve fruits and vegetables using drying method.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	4	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Explain how to preserve and store fruits at home b) Preserve various fruits using drying method. c) Have fun preserving fruits using drying methods.	Learners are guided individually, groups or pairs to: Explain how to preserve and store fruits at home Preserve various fruits using drying method.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	



2	1	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Explain how to preserve and store fruits at home b) Preserve various fruits using drying method. c) Enjoy preserving various fruits using drying methods.	Learners are guided individually, groups or pairs to: Explain how to preserve and store fruits at home Preserve various fruits using drying method.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	
	2	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Explain how to preserve and store fruits at home b) Preserve various fruits using drying method. c) Adopt preservation and storage of fruits and vegetables to reduce food wastage.	Learners are guided individually, groups or pairs to: Explain how to preserve and store fruits at home Preserve various fruits using drying method.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	3	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Outline the process of preserving vegetables by drying. b) Preserve vegetables using drying method. c) Enjoy observing hygienic and safe	Learners are guided individually, groups or pairs to: Outline the process of preserving vegetables by drying. Preserve vegetables using drying method.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia	Oral questions Oral Report Observation	



				methods of preservation.			Digital devices		
	4	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Outline the process of preserving vegetables by drying. b) Preserve vegetables using drying method. c) Appreciate integrity developed by observing safe methods of preservation.	Learners are guided individually, groups or pairs to: Outline the process of preserving vegetables by drying. Preserve vegetables using drying method.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
3	1	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Outline the process of preserving vegetables by drying. b) Preserve vegetables using drying method. c) Have fun observing safe methods of preservation.	Learners are guided individually, groups or pairs to: Outline the process of preserving vegetables by drying. Preserve vegetables using drying method.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	
	2	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Discuss hygienic and safe methods to practice during preservation of fruits.	Learners are guided individually, groups or pairs to: Discuss hygienic and safe methods to practice during	How does preservation of fruits and vegetables enhance food	Grade 6 Curriculum Design Agriculture and Nutrition Video clips	Oral questions Oral Report Observation	



				b) Adopt preservation and storage of fruits at home to reduce food wastage. c) Appreciate preservation and storage of fruits for food security	preservation of fruits. Adopt preservation and storage of fruits at home to reduce food wastage.	security?	Realia Pictures Charts Realia Digital devices		
	3	Food Production Processes	Preserving Crop Products: Fruits and Vegetables	By the end of the lesson, the learner should be able to: a) Discuss hygienic and safe methods to practice during preservation of vegetables. b) Adopt preservation and storage of vegetables at home to reduce food wastage. c) Appreciate preservation and storage of vegetables for food security	Learners are guided individually, groups or pairs to: Discuss hygienic and safe methods to practice during preservation of vegetables. Adopt preservation and storage of fruits and vegetables at home to reduce food wastage.	How does preservation of fruits and vegetables enhance food security?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	4	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Explain the meaning of stewing food. b) Discuss and identify the foods that can be stewed. c) Appreciate stewing and baking of food.	Learners are guided individually, groups or pairs to: Explain the meaning of stewing food. Discuss and identify the foods that can be stewed.	How can we cook foods using baking methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	



4	1	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Explain the meaning of baking food. b) Discuss and identify the foods that can be baked. c) Appreciate stewing and baking of food.	Learners are guided individually, groups or pairs to: Explain the meaning of baking food. Discuss and identify the foods that can be baked.	How can we cook foods using baking methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Digital devices	Oral questions Oral Report Observation	
	2	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Describe stewing as a method of cooking. b) Watch video clips on stewing method of cooking. c) Embrace stewing in food production.	Learners are guided individually, groups or pairs to: Describe stewing as a method of cooking. Watch video clips on stewing method of cooking.	How can we cook foods using baking methods?	<u>Grade 6 Curriculum Design Agriculture and Nutrition</u> Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	
	3	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Explain the process of stewing method of cooking. b) Cook food using stewing method. c) Have fun cooking food using stewing method.	Learners are guided individually, groups or pairs to: Explain the process of stewing method of cooking. Cook food using stewing method.	How can we cook foods using baking methods?	<u>Grade 6 Curriculum Design Agriculture and Nutrition</u> Video clips Realia Pictures Digital devices	Oral questions Oral Report Observation	



	4	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Mention foods prepared by stewing method of cooking. b) Cook food using stewing method. c) Have fun cooking food using stewing method.	Learners are guided individually, groups or pairs to: Mention foods prepared by stewing method of cooking. Cook food using stewing method.	How can we cook foods using baking methods?	<u>Grade 6 Curriculum Design Agriculture and Nutrition</u> Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	
5	1	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Mention foods prepared by stewing method of cooking. b) Cook food using stewing method. c) Have fun cooking food using stewing method.	Learners are guided individually, groups or pairs to: Mention foods prepared by stewing method of cooking. Cook food using stewing method.	How can we cook foods using baking methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Digital devices	Oral questions Oral Report Observation	
	2	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Describe baking as a method of cooking. b) Watch video clips on baking method of cooking. c) Embrace baking in food production.	Learners are guided individually, groups or pairs to: Describe baking as a method of cooking. Watch video clips on baking method of cooking.	How can we cook foods using baking methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Digital devices	Oral questions Oral Report Observation	
	3	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to:	Learners are guided	How can we cook foods using	Grade 6 Curriculum Design	Oral questions	



				a) Mention foods prepared by baking method of cooking. b) Cook food using baking method. c) Have fun cooking food using baking method.	individually, groups or pairs to: Mention foods prepared by baking method of cooking. Cook food using baking method.	stewing methods?	Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral Report Observation	
	4	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Describe baking as a method of cooking. b) Watch video clips on baking method of cooking. c) Embrace baking in food production.	Learners are guided individually, groups or pairs to: Describe baking as a method of cooking. Watch video clips on baking method of cooking.	How can we cook foods using stewing methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Digital devices	Oral questions Oral Report Observation	
6	1	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Cook foods prepared through stewing (rubbing-in method). b) Serve foods prepared through stewing (rubbing-in method). c) Appreciate developing learning to learn while working cautiously to stewing processes.	Learners are guided individually, groups or pairs to: Cook foods prepared through stewing (rubbing-in method). Serve foods prepared through stewing (rubbing-in method).	How can we cook foods using stewing methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	
	2	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to:	Learners are guided	How can we cook foods using	Grade 6 Curriculum Design	Oral questions	



				a) Cook foods prepared through stewing (rubbing-in method). b) Serve foods prepared through stewing (rubbing-in method). c) Appreciate developing learning to learn while working cautiously to stewing processes.	individually, groups or pairs to: Cook foods prepared through stewing (rubbing-in method). Serve foods prepared through stewing (rubbing-in method).	stewing methods?	Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral Report Observation	
	3	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Discuss safety measures while working with fire and steam. b) Promote safety measures while working with fire and steam. c) Embrace stewing and baking in food production.	Learners are guided individually, groups or pairs to: Discuss safety measures while working with fire and steam. Promote safety measures while working with fire and steam.	How can we cook foods using stewing methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	
	4	Food Production Processes	Stewing and Baking Food	By the end of the lesson, the learner should be able to: a) Explain safety measures while working with fire and steam. b) Work resiliently while following cooking steps.	Learners are guided individually, groups or pairs to: Explain safety measures while working with fire and steam. Work resiliently while following cooking steps.	How can we cook foods using stewing methods?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Digital devices	Oral questions Oral Report Observation	



				c) Embrace stewing and baking in food production.					
7	1	Hygiene Practices	Body Cleanliness	By the end of the lesson, the learner should be able to: a) Discuss practices that enhance body cleanliness as habits b) Describe practices that enhance body cleanliness as habits. c) Recognize importance of body cleanliness as a healthy habit.	Learners are guided individually, groups or pairs to: Discuss practices that enhance body cleanliness as habits Describe practices that enhance body cleanliness as habits.	How does body cleanliness enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	2	Hygiene Practices	Body Cleanliness	By the end of the lesson, the learner should be able to: a) Discuss and share experiences on body cleanliness practices such as managing sweat that enhance personal hygiene. b) Adopt body cleanliness as a health routine. c) Embrace applicable good routines that suit their body cleanliness	Learners are guided individually, groups or pairs to: Discuss and share experiences on body cleanliness practices such as managing sweat that enhance personal hygiene. Adopt body cleanliness as a health routine.	How does body cleanliness enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	3	Hygiene Practices	Body Cleanliness	By the end of the lesson, the learner should be able to: a) Discuss and share experiences on body	Learners are guided individually, groups or pairs to:	How does body cleanliness enhance personal	Grade 6 Curriculum Design Agriculture	Oral questions Oral Report Observation	



				<p>cleanliness practices such as acnes and pimples that enhance personal hygiene</p> <p>b) Adopt body cleanliness as a health routine.</p> <p>c) Embrace applicable good routines that suit their body cleanliness.</p>	<p>Discuss and share experiences on body cleanliness practices such as acnes and pimples that enhance personal hygiene</p> <p>Adopt body cleanliness as a health routine.</p>	<p>hygiene?</p>	<p>and Nutrition</p> <p>Video clips</p> <p>Realia</p> <p>Pictures</p> <p>Charts</p> <p>Realia</p> <p>Digital devices</p>		
	4	Hygiene Practices	Body Cleanliness	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Discuss and share experiences on body cleanliness practices such as menstrual hygiene that enhance personal hygiene.</p> <p>b) Adopt body cleanliness as a health routine.</p> <p>c) Embrace applicable good routines that suit their body cleanliness.</p>	<p>Learners are guided individually, groups or pairs to: Discuss and share experiences on body cleanliness practices such as menstrual hygiene that enhance personal hygiene.</p> <p>Adopt body cleanliness as a health routine.</p>	<p>How does body cleanliness enhance personal hygiene?</p>	<p>Grade 6 Curriculum Design Agriculture and Nutrition</p> <p>Video clips</p> <p>Realia</p> <p>Pictures</p> <p>Charts</p> <p>Realia</p> <p>Digital devices</p>	<p>Oral questions</p> <p>Oral Report</p> <p>Observation</p>	
8				MIDTERM BREAK					
9	1	Hygiene Practices	Body Cleanliness	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Discuss and share experiences on body cleanliness practices such as care of pubic parts that enhance personal hygiene.</p>	<p>Learners are guided individually, groups or pairs to: Discuss and share experiences on body cleanliness practices such as care of pubic parts</p>	<p>How does body cleanliness enhance personal hygiene?</p>	<p>Grade 6 Curriculum Design Agriculture and Nutrition</p> <p>Video clips</p> <p>Realia</p> <p>Pictures</p>	<p>Oral questions</p> <p>Oral Report</p> <p>Observation</p>	



				b) Adopt body cleanliness as a health routine. c) Embrace applicable good routines that suit their body cleanliness.	that enhance personal hygiene. Adopt body cleanliness as a health routine.		Charts Realia Digital devices		
	2	Hygiene Practices	Body Cleanliness	By the end of the lesson, the learner should be able to: a) Discuss the importance of body cleanliness as a healthy habit. b) Adopt body cleanliness as a health routine. c) Develop self-confidence while maintaining personal cleanliness.	Learners are guided individually, groups or pairs to: Discuss the importance of body cleanliness as a healthy habit. Adopt body cleanliness as a health routine.	How does body cleanliness enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	3	Hygiene Practices	Body Cleanliness	By the end of the lesson, the learner should be able to: a) Discuss the importance of body cleanliness as a healthy habit. b) Adopt body cleanliness as a health routine. c) Develop tolerance for others while appreciating their differences and promotion of preventive health.	Learners are guided individually, groups or pairs to: Discuss the importance of body cleanliness as a healthy habit. Adopt body cleanliness as a health routine.	How does body cleanliness enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	



	4	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Identify common stains on clothing and household articles b) Discuss common stains on clothing and household articles c) Develop learning to learn as they adopt different ways of removing stains.	Learners are guided individually, groups or pairs to: Identify common stains on clothing and household articles Discuss common stains on clothing and household articles	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
10	1	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss common stains such as blood on clothing and household articles. b) Use digital resources and sample articles to identify common stains such as blood on clothing and household articles c) Adopt stain removal for personal hygiene.	Learners are guided individually, groups or pairs to: Discuss common stains such as blood on clothing and household articles. Use digital resources and sample articles to identify common stains such as blood on clothing and household articles	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	2	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss ways to remove common stains such as blood	Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips	Oral questions Oral Report Observation	



				from clothing and household articles b) Carry out removal of common stains such as blood on clothing and household articles. c) Adopt stain removal for personal hygiene.	blood from clothing and household articles Carry out removal of common stains such as blood on clothing and household articles.		Realia Pictures Charts Realia Digital devices		
	3	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss ways to remove common stains such as blood from clothing and household articles b) Carry out removal of common stains such as blood on clothing and household articles. c) Adopt stain removal for personal hygiene.	Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as blood from clothing and household articles Carry out removal of common stains such as blood on clothing and household articles.	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	4	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss ways to remove common stains such as blood from clothing and household articles b) Carry out removal of common stains such as blood on clothing and household articles.	Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as blood from clothing and household articles Carry out removal of common stains such as blood on	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	



				c) Adopt stain removal for personal hygiene.	clothing and household articles.				
11	1	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss ways to remove common stains such as blood from clothing and household articles b) Carry out removal of common stains such as blood on clothing and household articles. c) Adopt stain removal for personal hygiene	Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as blood from clothing and household articles Carry out removal of common stains such as blood on clothing and household articles.	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	2	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss common stains such as grass on clothing and household articles. b) Use digital resources and sample articles to identify common stains such as grass on clothing and household articles c) Develop responsibility as they take care of their clothes and personal hygiene as they maintain cleanliness.	Learners are guided individually, groups or pairs to: Discuss common stains such as grass on clothing and household articles. Use digital resources and sample articles to identify common stains such as grass on clothing and household articles	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	



3	Hygiene Practices	Laundry: Stain Removal	<p>By the end of the lesson, the learner should be able to:</p> <ol style="list-style-type: none"> Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles. Develop responsibility as they take care of their clothes and personal hygiene as they maintain cleanliness. 	<p>Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles.</p>	How does stain removal enhance personal hygiene?	<p>Grade 6 Curriculum Design Agriculture and Nutrition</p> <p>Video clips Realia Pictures Charts Realia Digital devices</p>	<p>Oral questions Oral Report Observation</p>	
4	Hygiene Practices	Laundry: Stain Removal	<p>By the end of the lesson, the learner should be able to:</p> <ol style="list-style-type: none"> Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles. Develop responsibility as they take care of their clothes and personal 	<p>Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles.</p>	How does stain removal enhance personal hygiene?	<p>Grade 6 Curriculum Design Agriculture and Nutrition</p> <p>Video clips Realia Pictures Charts Realia Digital devices</p>	<p>Oral questions Oral Report Observation</p>	



				hygiene as they maintain cleanliness.					
12	1	Hygiene Practices	Laundry: Stain Removal	<p>By the end of the lesson, the learner should be able to:</p> <ol style="list-style-type: none"> Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles. Develop responsibility as they take care of their clothes and personal hygiene as they maintain cleanliness. 	Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles.	How does stain removal enhance personal hygiene?	<p>Grade 6 Curriculum Design Agriculture and Nutrition</p> <p>Video clips Realia Pictures Charts Realia Digital devices</p>	<p>Oral questions Oral Report Observation</p>	
	2	Hygiene Practices	Laundry: Stain Removal	<p>By the end of the lesson, the learner should be able to:</p> <ol style="list-style-type: none"> Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles. Develop responsibility as they take care of their 	Learners are guided individually, groups or pairs to: Discuss ways to remove common stains such as grass from clothing and household articles Carry out removal of common stains such as grass on clothing and household articles.	How does stain removal enhance personal hygiene?	<p>Grade 6 Curriculum Design Agriculture and Nutrition</p> <p>Video clips Realia Pictures Charts Realia Digital devices</p>	<p>Oral questions Oral Report Observation</p>	



				clothes and personal hygiene as they maintain cleanliness.					
	3	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss how stain removal enhance personal hygiene. b) Practise and adopt stain removal for personal hygiene c) Develop learning to learn as they adopt different ways of removing stains.	Learners are guided individually, groups or pairs to: Discuss how stain removal enhance personal hygiene. Practise and adopt stain removal for personal hygiene	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
	4	Hygiene Practices	Laundry: Stain Removal	By the end of the lesson, the learner should be able to: a) Discuss how stain removal enhance personal hygiene. b) Practise and adopt stain removal for personal hygiene c) Develop learning to learn as they adopt different ways of removing stains.	Learners are guided individually, groups or pairs to: Discuss how stain removal enhance personal hygiene. Practise and adopt stain removal for personal hygiene	How does stain removal enhance personal hygiene?	Grade 6 Curriculum Design Agriculture and Nutrition Video clips Realia Pictures Charts Realia Digital devices	Oral questions Oral Report Observation	
13-14				END OF TERM TWO ASSESSMENT					