





DOYEN PUBLISHERS


SCHEMES OF WORK TERM II 2025

GRADE 7 AGRICULTURE

Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
1	1	FOOD PRODUCTION PROCESSES	Selected Crop Management Practices - Gapping	By the end of the lesson, the learner should be able to: explain management practices carried out on crops watch a video clip on the selected crop management practice. Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: watch a video, or a demonstration on management practices (gapping).	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.49-50 Spark Agric. Grd 7 TG. Pg.30- 34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	2		Thinning	By the end of the lesson, the learner should be able to: explain management practices carried out on crops watch a video clip on the selected crop management practice. Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: watch a video, or a demonstration on management practices (thinning)	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.48-49 Spark Agric. Grd 7 TG. Pg.30- 34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	3		Weeding	By the end of the lesson, the learner should be able to: explain management practices carried out on crops watch a video clip on the selected crop management practice. Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: watch a video, or a demonstration on management practices (weeding).	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.46-47 Spark Agric. Grd 7 TG. Pg.30- 34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	

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	4		Earthing up	By the end of the lesson, the learner should be able to: explain management practices carried out on crops watch a video clip on the selected crop management practice. Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: watch a video, or a demonstration on management practices (earthing-up).	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.48-49 Spark Agric. Grd 7 TG. Pg.30-34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
2	1		Performing management practices - Gapping	By the end of the lesson, the learner should be able to: List management practices carried out on crops carry out management practices in crop production Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: carry out selected management practices (gapping).	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.49-50 Spark Agric. Grd 7 TG. Pg.30-34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	2		Performing management practices - thinning	By the end of the lesson, the learner should be able to: List management practices carried out on crops carry out management practices in crop production Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: carry out selected management practices (thinning).	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.48-49 Spark Agric. Grd 7 TG. Pg.30-34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	3		Performing management practices - Weeding	By the end of the lesson, the learner should be able to: List management practices carried out on crops carry out management practices in crop production Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: carry out selected management practices (weeding through physical methods).	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.46-47 Spark Agric. Grd 7 TG. Pg.30-34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	


Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl.
	4		Performing management practices – earthing up	By the end of the lesson, the learner should be able to: List management practices carried out on crops carry out management practices in crop production Develop curiosity in practicing the selected practice.	How can we carry out management practices in crop production?	Learners are guided to: carry out selected management practices (earthing-up).	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.48-49 Spark Agric. Grd 7 TG. Pg.30-34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
3	1		Importance of management practices	By the end of the lesson, the learner should be able to: explain the importance of crop management practices. Make posters on the importance of crop management practices appreciate importance of various management practices in crop production.	How can we carry out management practices in crop production?	Learners are guided to: make class presentations on the importance of the selected management practices in crop production. self-efficacy as learners make presentations, respect for one another during the presentations and safety as learners use tools and equipment to carry out crop management practices.	Digital devices Gardening tools Spark Agric. Grd 7 Pb. - Pg.49-50 Spark Agric. Grd 7 TG. Pg.30-34	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	2	Preparing Animal Products: Eggs and Honey	How to prepare eggs for various purposes	By the end of the lesson, the learner should be able to: explain how to prepare eggs for various purposes, Observe pictures of prepared animal products. embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: search for information, discuss and share experiences on how to prepare eggs for use and storage.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.64-65 Spark Agric. Grd 7 TG. Pg.44- 46	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	3		How to prepare eggs for various purposes	By the end of the lesson, the learner should be able to: explain how to prepare eggs for various purposes, Observe pictures of prepared animal products. embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: search for information, discuss and share experiences on how to prepare eggs for use and storage.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.64-65 Spark Agric. Grd 7 TG. Pg.44- 46	Discussions Demonstrations Projects Written assessments Oral assessment Observation	

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	4		How to prepare honey for various purposes	By the end of the lesson, the learner should be able to: explain how to prepare honey for various purposes, Observe pictures of prepared animal products. embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: search for information, discuss and share experiences on how to prepare honey for use and storage.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.66-69 Spark Agric. Grd 7 TG. Pg.46- 48	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
4	1		How to prepare honey for various purposes	By the end of the lesson, the learner should be able to: explain how to prepare honey for various purposes, Observe pictures of prepared animal products. embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: search for information, discuss and share experiences on how to prepare honey for use and storage.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.66-69 Spark Agric. Grd 7 TG. Pg.46- 48	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	2		Preparing eggs - sorting	By the end of the lesson, the learner should be able to: state how to prepare eggs for various purposes, prepare eggs through sorting for various purposes embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: prepare eggs (sorting) display prepared animal products and adopt the practice at home and in school.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.64-65 Spark Agric. Grd 7 TG. Pg.44- 46	Discussions Demonstrations Projects Written assessments Oral assessment Observation	


	3		Preparing eggs - Grading	By the end of the lesson, the learner should be able to: state how to prepare eggs for various purposes, prepare eggs through grading for various purposes embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: prepare eggs (grading) display prepared animal products and adopt the practice at home and in school.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.64-65 Spark Agric. Grd 7 TG. Pg.44- 46	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
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Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
	4		Preparing eggs - Packing	By the end of the lesson, the learner should be able to: state how to prepare eggs for various purposes, prepare eggs through packing for various purposes embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: prepare eggs (packing) display prepared animal products and adopt the practice at home and in school.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.64-65 Spark Agric. Grd 7 TG. Pg.44- 46	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
5	1		Preparing honey - crushing	By the end of the lesson, the learner should be able to: state how to prepare honey for various purposes, prepare honey through crushing for various purposes embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: prepare honey (crushing). display prepared animal products and adopt the practice at home and in school.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.66-69 Spark Agric. Grd 7 TG. Pg.46- 48	Discussions Demonstrations Projects Written assessments Oral assessment Observation	

	2		Preparing honey – straining method	By the end of the lesson, the learner should be able to: state how to prepare honey for various purposes, prepare honey through straining method for various purposes embrace preparation of animal products for various purposes.	How can we prepare animal products?	Learners are guided to: prepare honey (straining method and packaging) digital literacy as learners search for information on preparation of animal products, integrity as learners apply ethical process in preparing the products, food hygiene as the use clean tools in preparing the animal products.	Digital devices Photos, video clips Spark Agric. Grd 7 Pb. - Pg.66-69 Spark Agric. Grd 7 TG. Pg.46-48	Discussions Demonstrations Projects Written assessments Oral assessment Observation	
	3	Cooking: Grilling, Roasting and Steaming	Describing grilling as a method of cooking	By the end of the lesson, the learner should be able to: describe methods of cooking different types of foods use IT devices to find more on cooking methods. appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use digital resources, print materials or resource person to source for information on grilling.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	


Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
	4		Describing roasting as a method of cooking	By the end of the lesson, the learner should be able to: describe methods of cooking different types of foods use IT devices to find more on cooking methods. appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use digital resources, print materials or resource person to source for information on roasting	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	
6	1		Describing steaming as a method of cooking	By the end of the lesson, the learner should be able to: describe methods of cooking different types of foods use IT devices to find more on cooking methods. appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use digital resources, print materials or resource person to source for information on steaming foods	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	

2		Cooking food through grilling	By the end of the lesson, the learner should be able to: List the methods of cooking different types of foods cook food using grilling as a method of cooking appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use grilling method to prepare foods while observing safety of self and others. make class presentations on the use of varied methods of cooking food.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	
3		Cooking food through grilling	By the end of the lesson, the learner should be able to: List the methods of cooking different types of foods cook food using grilling as a method of cooking appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use grilling method to prepare foods while observing safety of self and others. make class presentations on the use of varied methods of cooking food.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	


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	4		Cooking food through roasting	By the end of the lesson, the learner should be able to: List the methods of cooking different types of foods cook food using roasting as a method of cooking appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use grilling roasting method to prepare foods while observing safety of self and others. make class presentations on the use of varied methods of cooking food.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	
7	1		Cooking food through roasting	By the end of the lesson, the learner should be able to: List the methods of cooking different types of foods cook food using roasting as a method of cooking appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use grilling roasting method to prepare foods while observing safety of self and others. make class presentations on the use of varied methods of cooking food.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	

	2		Cooking food through steaming	By the end of the lesson, the learner should be able to: List the methods of cooking different types of foods cook food using grilling as a method of cooking appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use steaming method to prepare foods while observing safety of self and others. digital literacy as learners search for information, value of responsibility as the take care of cooking equipment and safety while they use sharp tools and fuel in cooking.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	
	3		Cooking food through steaming	By the end of the lesson, the learner should be able to: List the methods of cooking different types of foods cook food using grilling as a method of cooking appreciate the use of varied methods of cooking food.	Why should we use different methods of cooking food?	Learners are guided to: use steaming method to prepare foods while observing safety of self and others. digital literacy as learners search for information, value of responsibility as the take care of cooking equipment and safety while they use sharp tools and fuel in cooking.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 7 Pb. - Pg.38-47 MTP Home Scie. Grd 7 TG. Pg.46-59	Practical activities, group discussion, oral questions	
	4	MID TERM ASSESSMENT							
8	HALF TERM								


Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
9	1	HYGIENE PRACTICES	Hygiene practices in Rearing Animals	By the end of the lesson, the learner should be able to: describe hygiene practices in rearing domestic animals Analyze hygienic practices used in rearing animals. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: search for information on hygienic practices (clean feeders and waterers, clean and well-ventilated housing, clean animal) in rearing domestic animals such as pets.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	
	2		Hygiene practices in Rearing Animals	By the end of the lesson, the learner should be able to: describe hygiene practices in rearing domestic animals Analyze hygienic practices used in rearing animals. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: search for information on hygienic practices (clean feeders and waterers, clean and well-ventilated housing, clean animal) in rearing domestic animals such as pets.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	


	3		Hygiene practices in Rearing Animals	By the end of the lesson, the learner should be able to: describe hygiene practices in rearing domestic animals Analyze hygienic practices used in rearing animals. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: search for information on hygienic practices (clean feeders and waterers, clean and well-ventilated housing, clean animal) in rearing domestic animals such as pets.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	
	4		Practicing hygiene in Rearing Animals – cleaning feeders	By the end of the lesson, the learner should be able to: describe hygiene practices in rearing domestic animals carry out selected hygiene practices in rearing domestic animals. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: carry out appropriate hygiene practices in rearing domestic animals such as cleaning feeders, waterers.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	
10	1		Practicing hygiene in Rearing Animals – cleaning feeders	By the end of the lesson, the learner should be able to: describe hygiene practices in rearing domestic animals carry out selected hygiene practices in rearing domestic animals. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: carry out appropriate hygiene practices in rearing domestic animals such as cleaning feeders, waterers.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	

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	2		Practicing hygiene in Rearing Animals – cleaning structures	By the end of the lesson, the learner should be able to: describe hygiene practices in rearing domestic animals carry out selected hygiene practices in rearing domestic animals. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: carry out appropriate hygiene practices in rearing domestic animals such as cleaning animal structures.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	

	3		Practicing hygiene in Rearing Animals – cleaning structures	By the end of the lesson, the learner should be able to: describe hygiene practices in rearing domestic animals carry out selected hygiene practices in rearing domestic animals. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: carry out appropriate hygiene practices in rearing domestic animals such as cleaning animal structures.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	
	4		Importance of maintaining animal hygiene	By the end of the lesson, the learner should be able to: List the importance of hygienic practices in rearing animals. Use digital devices to learn more on animal hygiene. Develop curiosity in animal hygiene.	How can we maintain hygiene while rearing animals?	Learners are guided to: make class presentation on the importance of hygiene in rearing domestic animals. learning to learn while learners apply information to maintain animal hygiene, responsibility while caring for the animals by maintaining animal hygiene, and animal welfare as learners embrace care of animals.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	
II	1		Importance of maintaining animal hygiene	By the end of the lesson, the learner should be able to: List the importance of hygienic practices in rearing animals. Use digital devices to learn more on animal hygiene. Appreciate importance of hygiene practices in rearing domestic animals.	How can we maintain hygiene while rearing animals?	Learners are guided to: make class presentation on the importance of hygiene in rearing domestic animals. learning to learn while learners apply information to maintain animal hygiene, responsibility while caring for the animals by maintaining animal hygiene, and animal welfare as learners embrace care of animals.	Photos, video clips on domestic animals and farm with domestic Animals. MTP AGRIC TG Grd. 6 Pg. 105-107 MTP AGRIC Learners Bk. Grd. 6 Pg.65-67	Written assignment. Graded observation. Oral assessment	

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	2	Laundry: Loose Coloured Items	How to launder loose coloured article - sorting	By the end of the lesson, the learner should be able to: describe how to launder a loose coloured article for hygiene purpose watch a demonstration on how to launder loose coloured item. embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: watch a video clip or a demonstration on how to launder a loose coloured (sorting).	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	
	3		How to launder loose coloured article – washing by kneading and squeezing	By the end of the lesson, the learner should be able to: describe how to launder a loose coloured article for hygiene purpose watch a demonstration on how to launder loose coloured item. embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: watch a video clip or a demonstration on how to launder a loose coloured (washing by kneading and squeezing).	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	
	4		How to launder loose coloured article – drying and finishing	By the end of the lesson, the learner should be able to: describe how to launder a loose coloured article for hygiene purpose watch a demonstration on how to launder loose coloured item. embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: watch a video clip or a demonstration on how to launder a loose coloured (drying, finishing).	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	
12	1		How to launder loose coloured article – drying and finishing	By the end of the lesson, the learner should be able to: describe how to launder a loose coloured article for hygiene purpose watch a demonstration on how to launder loose coloured item. embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: watch a video clip or a demonstration on how to launder a loose coloured (drying, finishing).	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	

	2		Laundering loosed coloured article - sorting	By the end of the lesson, the learner should be able to: state the procedure on how to launder a loose coloured article for hygiene purpose launder a loose coloured article for hygiene purposes embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: launder a loose coloured item (sorting). learning to learn as they launder loose coloured articles, responsibility as they undertake the assigned roles and health promotion as they maintain hygiene.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	
	3		Laundering loosed coloured article – washing by kneading and squeezing	By the end of the lesson, the learner should be able to: state the procedure on how to launder a loose coloured article for hygiene purpose launder a loose coloured article for hygiene purposes embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: launder a loose coloured item (washing by kneading and squeezing). learning to learn as they launder loose coloured articles, responsibility as they undertake the assigned roles and health promotion as they maintain hygiene.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	
	4		Laundering loosed coloured article – drying and finishing	By the end of the lesson, the learner should be able to: state the procedure on how to launder a loose coloured article for hygiene purpose launder a loose coloured article for hygiene purposes embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: launder a loose coloured item (drying, finishing). learning to learn as they launder loose coloured articles, responsibility as they undertake the assigned roles and health promotion as they maintain hygiene.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	
13	1		Laundering loosed coloured article – drying and finishing	By the end of the lesson, the learner should be able to: state the procedure on how to launder a loose coloured article for hygiene purpose launder a loose coloured article for hygiene purposes embrace laundering of loose coloured article for hygiene purposes.	How do you launder a loose coloured articles for hygienic purposes?	Learners are guided to: launder a loose coloured item (drying, finishing). learning to learn as they launder loose coloured articles, responsibility as they undertake the assigned roles and health promotion as they maintain hygiene.	Photos, digital devices, foodstuff, cooking equipment's MTP Home Scie. Grd 6 Pb. - Pg.163-166 MTP Home Scie. Grd 6 TG. Pg.232-237	Practical activities, group discussion, oral questions	
	2-4	REVISION EXERCISE							
14	END TERM ASSESSMENT/CLOSING								