



DOYEN PUBLISHERS

SCHEMES OF WORK TERM II 2025

GRADE 9 AGRICULTURE

Wk	LSN	strand	Sub-strand	Lesson Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
1	1	FOOD PRODUCT ION PROCESS ES	Making natural pesticides using hot pepper	By the end of the lesson, the learner should be able to: a) Give the procedure of making natural pesticides using hot pepper b) Make natural pesticides using hot pepper c) 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 hot pepper.	Gardening tools, compost manure, selected resources MTP Agric Grd 9 T.G Pg. 18 MTP Agric Grd 9 P.B Pg. 34- 35	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
	2		Making natural pesticides using garlic and pyrethrum spray	By the end of the lesson, the learner should be able to: a) Give the procedure of making natural pesticides using garlic and pyrethrum. b) Make natural pesticides using garlic and pyrethrum. c) 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 garlic and pyrethrum.	Gardening tools, compost manure, selected resources MTP Agric Grd 9 T.G Pg. 18 MTP Agric Grd 9 P.B Pg. 34- 35	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



	3		Making natural pesticides using milk spray and Sodom apple & Mexican marigold	By the end of the lesson, the learner should be able to: a) Give the procedure of making natural pesticides using milk spray, Sodom apple and Mexican marigold. b) Make natural pesticides using milk spray, Sodom apple and Mexican marigold. c) 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 MTP Agric Grd 9 T.G Pg. 18 MTP Agric Grd 9 P.B Pg. 34- 35	<ul style="list-style-type: none"> • 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: a) List other ways of managing pests and diseases in crops. b) Demonstrate managing pests and diseases using other ways. c) 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 MTP Agric Grd 9 T.G Pg. 18 MTP Agric Grd 9 P.B Pg. 36- 37	<ul style="list-style-type: none"> • 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: a) explain the importance of organic gardening. b) Analyze the reasons why we should practice organic gardening. c) appreciate the importance of organic gardening in the production of healthy	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 MTP Agric Grd 9 T.G Pg. 19- 20 MTP Agric Grd 9 P.B Pg. 38- 40	<ul style="list-style-type: none"> • 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: a) List the different types of crop storage structures. b) Examine the importance of crop storage structures. c) 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 MTP Agric Grd 9 T.G Pg. 21- 22 MTP Agric Grd 9 P.B Pg. 41	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
	3		Crop storage structures	By the end of the lesson, the learner should be able to: a) List the different types of crop storage structures. b) Model crop storage structures. c) 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 MTP Agric Grd 9 T.G Pg. 21-22 MTP Agric Grd 9 P.B Pg. 41	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



	4		Crop storage structures	By the end of the lesson, the learner should be able to: a) state the reasons why we store crops in storage structures. b) Draw and colour crop storage structures c) 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 MTP Agric Grd 9 T.G Pg. 21- 22 MTP Agric Grd 9 P.B Pg. 41	<ul style="list-style-type: none"> • 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: a) explain ways of preparing storage structures before storing crop produce, b) Prepare storage structures for storing crop produce c) 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 MTP Agric Grd 9 T.G Pg. 22 MTP Agric Grd 9 P.B Pg. 42- 43	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
	2		Ways of preparing storage structures for crop produce – storage bags	By the end of the lesson, the learner should be able to: a) explain ways of preparing storage structures before storing crop produce, b) Prepare storage structures for storing crop produce c) 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 MTP Agric Grd 9 T.G Pg. 22 MTP Agric Grd 9 P.B Pg. 42- 43	<ul style="list-style-type: none"> • 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: a) explain ways of preparing storage structures before storing crop produce, b) Prepare storage structures for storing crop produce c) 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 MTP Agric Grd 9 T.G Pg. 22 MTP Agric Grd 9 P.B Pg. 42- 43	<ul style="list-style-type: none"> • 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: a) List ways of preparing storage structures before storing crop produce, b) prepare an existing storage structure in readiness for storing crop produce, c) 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 MTP Agric Grd 9 T.G Pg. 23 MTP Agric Grd 9 P.B Pg. 43	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



4	1		Preparation of a storage facility – storage bags	By the end of the lesson, the learner should be able to: a) List ways of preparing storage structures before storing crop produce, b) prepare an existing storage structure in readiness for storing crop produce, c) 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 MTP Agric Grd 9 T.G Pg. 23 MTP Agric Grd 9 P.B Pg. 43	<ul style="list-style-type: none"> • 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: a) List ways of preparing storage structures before storing crop produce, b) prepare an existing storage structure in readiness for storing crop produce, c) 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 MTP Agric Grd 9 T.G Pg. 23 MTP Agric Grd 9 P.B Pg. 43	<ul style="list-style-type: none"> • 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: a) explain ways of managing stored crop produce to reduce spoilage b) manage stored crop produce to reduce spoilage, c) 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 MTP Agric Grd 9 T.G Pg. 24- 25 MTP Agric Grd 9 P.B Pg. 44- 45	<ul style="list-style-type: none"> • 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: a) identify types of flour mixtures used in food production b) Examine a dough mixture is made. c) 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 MTP Agric Grd 9 T.G Pg. 26-27 MTP Agric Grd 9 P.B Pg. 46	<ul style="list-style-type: none"> • 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: a) identify types of flour mixtures used in food production b) Examine a batter mixture is made. c) 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 MTP Agric Grd 9 T.G Pg. 26-27 MTP Agric Grd 9 P.B Pg. 46	<ul style="list-style-type: none"> • 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: a) differentiate between a dough and a batter flour mixture. b) Collect materials required for preparing a batter. c) 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 MTP Agric Grd 9 T.G Pg. 27- 28 MTP Agric Grd 9 P.B Pg. 47- 48	<ul style="list-style-type: none"> • 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: a) differentiate between a dough and a batter flour mixture. b) prepare flour mixtures for food production (batter) c) 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 MTP Agric Grd 9 T.G Pg. 27- 28 MTP Agric Grd 9 P.B Pg. 47- 48	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
	4		Preparing flour mixtures-dough	By the end of the lesson, the learner should be able to: a) differentiate between a dough and a dough flour mixture. b) Collect materials required for preparing a dough. c) 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 MTP Agric Grd 9 T.G Pg. 27-28 MTP Agric Grd 9 P.B Pg. 47-48	<ul style="list-style-type: none"> • 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: a) differentiate between a dough and a batter flour mixture. b) prepare flour mixtures for food production (dough) c) 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 MTP Agric Grd 9 T.G Pg. 27-28 MTP Agric Grd 9 P.B Pg. 47-48	<ul style="list-style-type: none"> • 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: a) identify products made from various flower mixtures. b) Observe pictures of products made from flour mixtures c) 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 MTP Agric Grd 9 T.G Pg. 28- 29 MTP Agric Grd 9 P.B Pg. 48- 49	<ul style="list-style-type: none"> • 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: a) identify products made from various flower mixtures. b) Examine the ingredients used in making the products of flour mixtures. c) 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 MTP Agric Grd 9 T.G Pg. 28- 29 MTP Agric Grd 9 P.B Pg. 48- 49	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



	4		Making products from various flour mixtures - pancakes	By the end of the lesson, the learner should be able to: a) identify the procedure of making a pancake b) Collect the materials required in order to make a pancake. c) 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 MTP Agric Grd 9 T.G Pg. 28-29 MTP Agric Grd 9 P.B Pg. 50	<ul style="list-style-type: none"> • 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: a) identify the procedure of making a pancake b) Make pancakes from flour mixtures. c) 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 MTP Agric Grd 9 T.G Pg. 28-29 MTP Agric Grd 9 P.B Pg. 50	<ul style="list-style-type: none"> • 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: a) identify the procedure of making a chapati b) Collect the materials required in order to make a chapati. c) 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 MTP Agric Grd 9 T.G Pg. 28- 29 MTP Agric Grd 9 P.B Pg. 51- 52	<ul style="list-style-type: none"> • 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: a) identify the procedure of making a chapati. b) Make chapati from flour mixtures. c) 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 MTP Agric Grd 9 T.G Pg. 28- 29 MTP Agric Grd 9 P.B Pg. 51- 52	<ul style="list-style-type: none"> • 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: a) identify the procedure of making a mandazi. b) Collect the materials required in order to make a mandazi. c) 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 MTP Agric Grd 9 T.G Pg. 28-29 MTP Agric Grd 9 P.B Pg. 52-54	<ul style="list-style-type: none"> • 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: a) identify the procedure of making a mandazi b) Make mandazi from flour mixtures. c) 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 MTP Agric Grd 9 T.G Pg. 28-29 MTP Agric Grd 9 P.B Pg. 52-54	<ul style="list-style-type: none"> • 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: a) explain the importance of cleaning waste disposal facilities b) Demonstrate how cleaning waste disposal facilities promote hygiene. c) 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 MTP Agric Grd 9 T.G Pg. 30-32 MTP Agric Grd 9 P.B Pg. 55-57	<ul style="list-style-type: none"> • 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: a) List the types of waste disposal facilities b) Observe pictures of waste disposal facilities sch as waste bin c) 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 MTP Agric Grd 9 T.G Pg. 30- 32 MTP Agric Grd 9 P.B Pg. 55- 57	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
4		Sink	By the end of the lesson, the learner should be able to: a) List the types of waste disposal facilities b) Observe pictures of waste disposal facilities sch as waste bin c) 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 MTP Agric Grd 9 T.G Pg. 30- 32 MTP Agric Grd 9 P.B Pg. 55- 57	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



9 MID TERM II 2025 BREAK									
10	1		Open drains	By the end of the lesson, the learner should be able to: a) List the types of waste disposal facilities b) Observe pictures of waste disposal facilities such as waste bin c) 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 MTP Agric Grd 9 T.G Pg. 30- 32 MTP Agric Grd 9 P.B Pg. 55- 57	<ul style="list-style-type: none"> • 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: a) List the importance of cleaning waste disposal facilities b) clean waste disposal facilities at the household level c) 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 MTP Agric Grd 9 T.G Pg. 32- 35 MTP Agric Grd 9 P.B Pg. 57- 58	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



	3		Cleaning a sink	By the end of the lesson, the learner should be able to: a) List the importance of cleaning waste disposal facilities b) clean waste disposal facilities at the household level c) 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 MTP Agric Grd 9 T.G Pg. 32-35 MTP Agric Grd 9 P.B Pg. 59-60	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
	4		Cleaning a sink	By the end of the lesson, the learner should be able to: a) List the importance of cleaning waste disposal facilities b) clean waste disposal facilities at the household level c) 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 MTP Agric Grd 9 T.G Pg. 32-35 MTP Agric Grd 9 P.B Pg. 59-60	<ul style="list-style-type: none"> • 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: a) List the importance of cleaning waste disposal facilities b) clean waste disposal facilities at the household level c) 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 MTP Agric Grd 9 T.G Pg. 32-35 MTP Agric Grd 9 P.B Pg. 60-62	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



2		Cleaning open drain	By the end of the lesson, the learner should be able to: a) List the importance of cleaning waste disposal facilities b) clean waste disposal facilities at the household level c) 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 MTP Agric Grd 9 T.G Pg. 32-35 MTP Agric Grd 9 P.B Pg. 60-62	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
3	Disinfecting Clothing and Household Articles	Methods of disinfecting clothing and household articles – disinfectants	By the end of the lesson, the learner should be able to: a) describe methods of disinfecting clothing and household articles b) Demonstrate cleaning and disinfecting household articles using disinfectants. c) 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 MTP Agric Grd 9 T.G Pg. 36- 38 MTP Agric Grd 9 P.B Pg. 63- 65	<ul style="list-style-type: none"> • 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: a) List the methods of disinfecting clothing and household articles b) Demonstrate cleaning and disinfecting household articles using boiling method c) appreciate the importance of disinfecting clothing and	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 MTP Agric Grd 9 T.G Pg. 36- 38 MTP Agric Grd 9 P.B Pg. 63- 65	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



				household articles.					
12	1		Methods of disinfecting clothing and household articles – ironing	By the end of the lesson, the learner should be able to: a) List the methods of disinfecting clothing and household articles b) Demonstrate cleaning and disinfecting household articles using boiling method c) 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 MTP Agric Grd 9 T.G Pg. 36- 38 MTP Agric Grd 9 P.B Pg. 63- 65	<ul style="list-style-type: none"> • 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: a) List the methods of disinfecting clothing and household articles b) Demonstrate cleaning and disinfecting household articles using salt c) 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 MTP Agric Grd 9 T.G Pg. 36- 38 MTP Agric Grd 9 P.B Pg. 63- 65	<ul style="list-style-type: none"> • 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: a) List the methods of disinfecting clothing and household articles b) Demonstrate cleaning and disinfecting household articles using sunlight c) 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 MTP Agric Grd 9 T.G Pg. 36- 38 MTP Agric Grd 9 P.B Pg. 63- 65	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
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4		Cleaning & disinfecting clothing and household articles – disinfectants	By the end of the lesson, the learner should be able to: a) describe the procedure of disinfecting clothing and household articles using disinfectants. b) carry out disinfection of clothing and household articles using disinfectants. c) 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 MTP Agric Grd 9 T.G Pg. 38 MTP Agric Grd 9 P.B Pg. 67- 68	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
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13	1		Cleaning & disinfecting clothing and household articles – boiling	By the end of the lesson, the learner should be able to: a) describe the procedure of disinfecting clothing and household articles using boiling b) carry out disinfection of clothing and household articles using boiling. c) 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 MTP Agric Grd 9 T.G Pg. 38 MTP Agric Grd 9 P.B Pg. 65- 66	<ul style="list-style-type: none"> • 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: a) describe the procedure of disinfecting clothing and household articles using boiling b) carry out disinfection of clothing and household articles using boiling. c) 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 MTP Agric Grd 9 T.G Pg. 38 MTP Agric Grd 9 P.B Pg. 65- 66	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	



	3		Cleaning & disinfecting clothing and household articles – ironing	By the end of the lesson, the learner should be able to: a) describe the procedure of disinfecting clothing and household articles using ironing b) carry out disinfection of clothing and household articles using ironing c) 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 MTP Agric Grd 9 T.G Pg. 38 MTP Agric Grd 9 P.B Pg. 68- 69	<ul style="list-style-type: none"> • 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: a) describe the procedure of disinfecting clothing and household articles using salting b) carry out disinfection of clothing and household articles using salting c) 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 MTP Agric Grd 9 T.G Pg. 38 MTP Agric Grd 9 P.B Pg. 69	<ul style="list-style-type: none"> • Observation • Written tests and assignments • Projects. • Oral assessment 	
14	END TERM II 2025 ASSESSMENTS								