

2025 GRADE 9 MTP AGRICULTURE AND NUTRITION SCHEMES OF WORK TERM 2

SCHOOL..... TEACHERS NAME..... TERM I

Wk	LSN	strand	Sub-strand	Lesson Learning Outcomes	Learning Experiences	Key Inquiry Question(s)	Learning Resources	Assessment Methods	Refl
1	1	FOOD PRODUCT ION PROCESSES	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.	Learners are guided o: • Search and share information On how to make natural Pesticides using hot pepper.	How can we Produce food crops through organic gardening?	Gardening tools, compost manure, selected resources MTPAgricGrd9T.GPg.18 MTPAgricGrd9P.BPg.34- 35	• 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.	Learners are guided to: • Search a nd share information On how to make natural Pesticides using arlic and pyrethrum.	How can we Produce food crops through organic gardening?	Gardening tools,compost manure, selected resources MTPAgricGrd9T.GPg.18 MTPAgricGrd9P.BPg.34- 35	• Observation • Written testsand assignments • Projects. • Oral assessment	

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	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 practicing organic gardening.	Learners are guided to: • Search and share information on how to make natural pesticides using milk spray, Sodom apple and Mexican marigold.	How can we produce food crops through organic gardening?	Gardening tools, compost manure, selected resources MTP Agric Grd 9 T.G Pg. 18 MTP Agric Grd 9P.BPg.34- 35	• 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.	Learners are guided to: • use other ways of managing pests and diseases such as the use of organic manure, organic pesticides, mechanical weed control	How can we produce food crops through organic gardening?	Gardening tools, compost manure, selected resources MTP Agric Grd 9 T.G Pg. 18 MTP Agric Grd 9P.BPg.36- 37	• 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 foods.	Learners are guided to: • Share experiences through class presentations to appreciate the importance of organic gardening in the production of healthy foods.	Why should we practise organic gardening?	Gardening tools, compost manure, selected resources MTP Agric Grd 9T.GPg.19- 20 MTP Agric Grd 9P.BPg.38- 40	• 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.	Learners are guided to: • use digital devices or print media to Observe pictures of crop storage structures.	How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTPAgricGrd9T.GPg.21- 22 MTPAgricGrd9P.BPg.41	• 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.	Learners are guided to: • use digital devices or print media to observe pictures of crop storage structures.	How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTP Agric Grd 9 T.G Pg. 21-22 MTP Agric Grd 9 P.B Pg. 41	• 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 color crop storage structures c) Show responsibility managing stored crop produce to reduce spoilage.	Learners are guided to: • use digital devices or print media to observe pictures of crop storage structures.	How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTPAgricGrd9T.GPg.21- 22 MTPAgricGrd9P.BPg.41	• Observation • Written tests and assignments • Projects. • Oral assessment	

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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.	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.	How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTP Agric Grd 9 T.G Pg. 22 MTPAgricGrd9P.BPg.42- 43	• 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.	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.	• How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTP Agric Grd 9 T.G Pg. 22 MTPAgricGrd9P.BPg.42- 43	• 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.	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.	• How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTP Agric Grd 9 T.G Pg. 22 MTPAgricGrd9P.BPg.42- 43	• Observation • Written tests and assignments • Projects. • Oral assessment	

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	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.	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.	• How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTPAgricGrd9T.GPg.23 MTPAgricGrd9P.BPg.43	• 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.	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.	• How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTPAgricGrd9T.GPg.23 MTPAgricGrd9P.BPg.43	• 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: - List ways of preparing storage structures before storing crop produce, - Prepare an existing storage structure in readiness for storing crop produce, - show responsibility in managing stored crop produce to reduce spoilage.	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.	• How can we prepare the facility in readiness for the storage of crop produce?	Crop storage structures, crop produce MTPAgricGrd9T.GPg.23 MTPAgricGrd9P.BPg.43	- 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: - explain ways of managing stored crop produce to reduce spoilage - manage stored crop produce to reduce spoilage, - show responsibility in managing stored crop produce to reduce spoilage.	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).	How should crop produce be managed during storage?	Crop storage structures, crop produce MTPAgricGrd9T.GPg.24- 25 MTPAgricGrd9P.BPg.44- 45	- Observation - Written tests and assignments - Projects. - Oral assessment	

	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.	Learners are guided to: • Use print or digital resources to identify types of flour mixtures used in food production such as batters and dough.	How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg. 26-27 MTP Agric Grd 9 P.B Pg. 46	• 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.	Learners are guided to: • Use print or digital resources to identify types of flour mixtures used in food production such as batters and dough.	How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.26-27 MTP Agric Grd 9 P.B Pg. 46	• 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.	Learners are guided to: • Prepare flour mixtures such as batters and doughs for food production.	How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.27 - 28 MTPAgricGrd9P.BPg.47 - 48	• 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.	Learners are guided to: • prepare flour mixtures such as batters and doughs for food production.	How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.27 - 28 MTPAgricGrd9P.BPg.47 - 48	• Observation • Written tests and assignments • Projects. • Oral assessment	
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	4		Preparin g 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.	Learners are guided to: • Prepare flour mixtures such as batters and doughs for food production.	How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.2 7-28 MTP Agric Grd 9 P.B Pg. 47-48	• Observation • Written tests and assignments • Projects. • Oral assessment	
6	1		Preparin g 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.	Learners are guided to: • Prepare flour mixtures such as batters and dough for food production.	How can we make products from Flour mixtures?	Cleaning tools ,cooking equipment's MTPAgricGrd9T.GPg.2 7-28 MTP Agric Grd 9 P.B Pg. 47-48	• 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.	Learners are guided to: • display and appreciate the products made from various flour mixtures.	How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.28- 29 MTPAgricGrd9P.BPg.4 8- 49	• 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.	Learners are guided to: • display and appreciate the products made from various flour mixtures.		Cleaning tools ,cooking equipment's MTPAgricGrd9T.GPg.28- 29 MTPAgricGrd9P.BPg.4 8- 49	• 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.	Learners are guided to: • make products such as pancakes ,from various flour mixtures. display and appreciate the products made from various flour mixtures.	• How can we make products from Flour mixtures?	Cleaning tools ,cooking equipment's MTPAgricGrd9T.GPg.28-29 MTP Agric Grd 9 P.B Pg. 50	• 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.	Learners are guided to: • make products such as pancakes, from various flour mixtures. display and appreciate the products made from various flour mixtures.	• How can we make Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.28-29 MTP Agric Grd 9 P.B Pg. 50	• 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.	Learners are guided to: • Make products such as chapati, from various flour mixtures. display and appreciate the products made from various flour mixtures.	• How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.28-29 MTPAgricGrd9P.BPg.5 1- 52	• 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 chapatti from flour mixtures. c) Appreciate products made from various 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.	• How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.28-29 MTPAgricGrd9P.BPg.5 1- 52	• Observation • Written tests and assignments • Projects. • Oral assessment	

	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 mandazi. b) Collect the materials required in order to make mandazi . c) Appreciate products made from various 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.	• How can we make products from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.2 8-29 MTP Agric Grd 9 P.B Pg. 52-54	• 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 mandazi b) Make mandazi from flour mixtures. c) Appreciate products made from various 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.	• How can we make product from Flour mixtures?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.2 8-29 MTP Agric Grd 9 P.B Pg. 52-54	• Observation • Written tests and assignments • Projects. • Oral assessment	
	2	HYGIENE PRACTICES	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.	Learners are guided to: Discuss and share experiences on the importance of cleaning waste disposal facilities such as waste bins, sinks, and open drains.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools,cooking equipment's MTPAgricGrd9T.GPg.3 0-32 MTP Agric Grd 9 P.B Pg. 55-57	• 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 such as waste bin c) Adopt the use of clean waste disposal facilities at the household level.	Learners are guided to: Observe pictures of waste disposal facilities such as waste bins, sinks, and open drains.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.30-32 MTPAgricGrd9P.BPg.5 5- 57	• 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 such as waste bin c) Adopt the use of clean waste disposal facilities at the household level.	Learners are guided to: observe pictures of waste disposal facilities such as waste bins, sinks, and open drains.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.30-32 MTPAgricGrd9P.BPg.5 5- 57	• Observation • Written tests and assignments • Projects. • Oral assessment	
9	HALF TERM								
10	1		Open drains	By the end of the lesson, the learner should be able to: 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.	Learners are guided to: observe pictures of waste disposal facilities such as waste bins, sinks, and open drains.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.30-32 MTPAgricGrd9P.BPg.5 5- 57	• 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.	Learners are guided to: • Clean waste disposal facilities Such as open drain. maintaining clean waste disposal facilities at the household level using improvised resources.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.32-35 MTPAgricGrd9P.BPg.5 7- 58	• 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.	Learners are guided to: • Clean waste disposal facilities Such as open drain. maintaining clean waste disposal facilities at the household level using improvised resources.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg. 32-35 MTPAgricGrd9P.BPg. 59-60	• 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.	Learners are guided to: • Clean waste disposal facilities Such as open drain. maintaining clean waste disposal facilities at the household level using improvised resources.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg. 32-35 MTPAgricGrd9P.BPg. 59-60	• 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.	Learners are guided to: • Clean waste disposal facilities Such as open drain. maintaining clean waste disposal facilities at the household level using improvised resources.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg. 32-35 MTPAgricGrd9P.BPg. 60-62	• 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.	Learners are guided to: • Clean waste disposal facilities Such as open drain. maintaining clean waste disposal facilities at the household level using improvised resources.	• How does cleaning waste disposal facilities promote hygiene?	Cleaning tools, cooking equipment's MTPAgricGrd9T.GPg.32-35 MTPAgricGrd9P.BPg.60-62	• 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.	Learners are guided to: search for information or observe demonstrations on methods of disinfecting clothing and household articles; ironing	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTPAgricGrd9T.GPg.36-38 MTPAgricGrd9P.BPg.63-65	• 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 household articles.	Learners are guided to: search for information or observe demonstrations on methods of disinfecting clothing and household articles; ironing	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTPAgricGrd9T.GPg.36-38 MTPAgricGrd9P.BPg.63-65	• Observation • Written tests and assignments • Projects. • Oral assessment	

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 house hold articles using boiling method c) Appreciate the importance of disinfecting clothing and household articles.	Learners are guided to: search for information or observe demonstrations on methods of disinfecting clothing and household articles; ironing	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTPAgricGrd9T.GPg.36-38 MTPAgricGrd9P.BPg.63- 65	• 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 house hold articles using salt c) Appreciate the importance of disinfecting clothing and household articles.	Learners are guided to: search for information or observe demonstrations on methods of disinfecting clothing and household articles; use of sunlight.	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTPAgricGrd9T.GPg.36-38 MTPAgricGrd9P.BPg.63- 65	• 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 house hold articles using sunlight c) Appreciate the importance of Disinfecting clothing and household articles.	Learners are guided to: search for information or observe demonstrations on methods of disinfecting clothing and household articles; use of sunlight.	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTPAgricGrd9T.GPg.36-38 MTPAgricGrd9P.BPg.63- 65	• Observation • Written tests and assignments • Projects. • Oral assessment	

	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.	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	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTPAgricGrd9T.GPg.38 MTPAgricGrd9P.BPg.67- 68	• Observation • Written tests and assignments • Projects. • Oral assessment	
13	1		Cleaning & disinfecting clothing and household articles – boiling	By the end of the lesson, the learner should be able to: 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.	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	• How can we disinfect household articles for hygiene purposes?	MTPAgricGrd9T.GPg.38 MTPAgricGrd9P.BPg.65- 66	• 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.	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	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTPAgricGrd9T.GPg.38 MTPAgricGrd9P.BPg.65- 66	• 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.	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	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTP Agric Grd 9 T.G Pg. 38 MTP Agric Grd 9 P.B Pg. 68- 69	• 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.	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	• How can we disinfect household articles for hygiene purposes?	Cleaning materials and equipment's, household articles MTP Agric Grd 9 T.G Pg. 38 MTP Agric Grd 9 P.B Pg. 69	• Observation • Written tests and assignments • Projects. • Oral assessment	
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