GRADE 9 SCHEMES OF WORK

AGRICULTURE AND NUTRITION

This scheme of work presents a systematic and organized plan outlining the objectives, content, teaching methods, resources, and assessments for this subject in this grade as designed by Mwalimu Consultancy professionals. It's a roadmap for teachers, offering a detailed overview of what needs to be covered throughout the academic year. This is a component for effective delivery of the CBC curriculum and attainment of educational objectives.

TERM 1 WORK

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MWALIMU CONSULTANCY

AGRICULTURE AND NUTRITION SCHEMES OF WORK GRADE 9

Reference books used

- ***MTP Agriculture Grade 9 T.G & Learners book.***

Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
1	1	**CONSERVATION OF RESOURCES**	Conserving	By the end of the lesson, the learnershould be able to: a) describe methods of conservingforage in coping with drought, b) observe pictures of baled haymaking. c) adopt conservation of forage incoping with drought.	How can hay	Learners are guided to:	Sample forage, resources for	Observation Written tests and assignments Projects. Oral assessment	
			Animal Feed:		conservation	• use digital and print resources	making hay, photos, sisal		
			Hay – methods of conservi ng		contribute to coping with drought?	to search for information and share experiences on methods ofconserving forage in coping with	MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 1-4		
			hay - baled			drought (baled haymaking).			
	2	**CONSERVATION OF RESOURCES**	Standing	By the end of the lesson, the learnershould be able to: a) describe standing forage as a method of conserving forage in coping with drought, b) observe pictures of standingforage c) adopt conservation of forage incoping with drought.	How can hay	Learners are guided to:	Sample forage, resources for	Observation Written tests and assignments Projects. Oral assessment	
			forage		conservation	• use digital and print resources	making hay, photos, sisal		
					contribute to	to search for information and	MTP Agric Grd 9 T.G Pg. 1-4		
					coping	share experiences on methods of	MTP Agric Grd 9 P.B Pg. 5-8		
					with drought?	conserving forage in coping with			
						drought (standing forage)			
	3	**CONSERVATION OF RESO**	stacking	By the end of the lesson, the learnershould be able to: a) describe standing forage as a method of conserving forage in	How can hay	Learners are guided to:	Sample forage, resources for	Observation Written tests and assignments Projects. Oral	
					conservation	• use digital and print resources	making hay, photos, sisal		
					contribute to	to search for information and	MTP Agric Grd 9 T.G Pg. 1-4		

		URCE S		b) observe pictures of standingforage c) adopt conservation of forage incoping with drought.	coping with drought?	share experiences on methods of conserving forage in coping with drought (stacking method)	MTP Agric Grd 9 P.B Pg. 5-8	assessment		

Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
	4	**CONSERVATION OF RESOURCES**	Conservinghay using baled method	By the end of the lesson, the learnershould be able to: a) explain the process of baled haymaking. b) Collect materials necessary formaking baled hay. c) adopt conservation of forage incoping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • conserve forage through stacking and box-bailing methodsusing locally available materials such as grass and maize stover tomake hay for drought season.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 1-4	Observation Written tests and assignments Projects. Oral assessment	
2	**1**	**CONSERVATION OF RESOURCES**	Conservinghay using baled method	By the end of the lesson, the learnershould be able to: a) explain the process of baled haymaking. b) conserve forage to cope withdrought using baled method. c) adopt conservation of forage incoping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • conserve forage through stacking and box-bailing methodsusing locally available materials such as grass and maize stover tomake hay for drought season.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 1-4	Observation Written tests and assignments Projects. Oral assessment	
	2	**CONSERVATION OF RESOURCES**	Conservinghay using standing forage	By the end of the lesson, the learnershould be able to: a) explain the process of standingforage making. b) Collect materials necessary formaking standing forage c) adopt conservation of forage incoping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • conserve forage through stacking and box-bailing methodsusing locally available materials such as grass and maize stover tomake hay for drought season.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 5-8	• Observation • Written tests and assignments • Projects. • Oral assessment	

	3	**CONSERVATION OF RESOURCES**	Conservinghay using standing forage	By the end of the lesson, the learnershould be able to: a) explain the process of baled haymaking. b) conserve forage to cope with drought using standing foragemethod. c) adopt conservation of forage incoping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • conserve forage through stacking and box-bailing methodsusing locally available materials such as grass and maize stover tomake hay for drought season.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 5-8	• Observation • Written tests and assignments • Projects. • Oral assessment	

Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
	4	**CONSERVATION OF RESOURCES**	Conservinghay using stacking method	By the end of the lesson, the learner should be able to: a) explain the process of making hay using stacking method. b) Collect materials necessary for making stacked hay c) adopt conservation of forage in coping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • conserve forage through stacking and box-bailing methods using locally available materials such as grass and maize stover tomake hay for drought season.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 5-8	• Observation • Written tests and assignments • Projects. • Oral assessment	
3	1	**CONSERVATION OF RESOURCES**	Conservinghay using stacking method	By the end of the lesson, the learner should be able to: a) explain the process of stacking method in hay making. b) conserve forage to cope with drought using stacking method. c) adopt conservation of forage in coping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • conserve forage through stacking and box-bailing methods using locally available materials such as grass and maize stover tomake hay for drought season.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 5-8	• Observation • Written tests and assignments • Projects. • Oral assessment	
	2	**CONSERVATION OF RESOURCES**	Importance of conserving forage at householdlevel	By the end of the lesson, the learner should be able to: a) List the importance of conserving forage at householdlevel. b) Examine the importance of the various methods of hay conservation at household level c) adopt conservation of forage in coping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • discuss and make a class presentation on how householdscan adopt conservation of foragein coping with drought.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 5-8	• Observation • Written tests and assignments • Projects. • Oral assessment	
	3	**CONSERVATION OF RESOURCES**	How to ensure that hay is of good quality	By the end of the lesson, the learner should be able to: a) List the methods of conserving hay. b) Analyze how to ensure quality of hay in each method. c) adopt conservation of forage in coping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • discuss the qualities of a good hay made by any of the methods.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4 MTP Agric Grd 9 P.B Pg. 5-8	• Observation • Written tests and assignments • Projects. • Oral assessment	

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Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
	4	**CONSERVATION OF RESOURCES**	How to ensure that hay is of good quality	By the end of the lesson, the learner should be able to: a) List the methods of conserving hay. b) Analyze how to ensure quality of hay in each method. c) adopt conservation of forage in coping with drought.	How can hay conservation contribute tocoping with drought?	Learners are guided to: • discuss the qualities of a good hay made by any of the methods.	Sample forage, resources for making hay, photos, sisal MTP Agric Grd 9 T.G Pg. 1-4MTP Agric Grd 9 P.B Pg. 5-8	• Observation • Written tests and assignments • Projects. • Oral assessment	
4	**1**	Conserving Leftover Food	Left over foods	By the end of the lesson, the learner should be able to: a) Explain the meaning of leftover food. b) Observe pictures of leftover foods c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared foruse to prevent food wastage?	Learners are guided to: • search and share experiences On leftover foods. Observe the pictures and comment.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10MTP Agric Grd 9 P.B Pg. 9-10	• Observation • Written tests and assignments • Projects. • Oral assessment	
	2	Conserving Leftover Food	Ways of conserving left over foods	By the end of the lesson, the learner should be able to: a) explain ways of conserving left over foods. b) Observe pictures of ways of conserving leftover foods. c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared foruse to prevent food wastage?	Learners are guided to: • search and share experiences on Ways of conserving left over foods	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10MTP Agric Grd 9 P.B Pg. 9-10	• Observation • Written tests and assignments • Projects. • Oral assessment	
	3	Conserving Leftover Food	Hygiene practices when handling left over foods	By the end of the lesson, the learner should be able to: a) list hygiene practices when preparing left over foods. b) Observe hygienic practices when preparing left over foods. c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared foruse to prevent food wastage?	Learners are guided to: • Brainstorm on hygiene practices when handling leftover foods.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10MTP Agric Grd 9 P.B Pg. 9-10	• Observation • Written tests and assignments • Projects. • Oral assessment	

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Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
	4	Conserving LeftoverFood	Importance of conservingleft over foods	By the end of the lesson, the learnershould be able to: a) explain the importance of conserving leftover food athome b) Make Posters on the importanceof conserving left over foods. c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared foruse to prevent food wastage?	Learners are guided to: • search and share experiences importance of conserving leftover food at home.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 9-10	• Observation • Written tests and assignments • Projects. • Oral assessment	
5	**1**	Conserving LeftoverFood	Preparing leftover foods to avoid wastage-ugali	By the end of the lesson, the learnershould be able to: a) explain how to conserve leftover ugali b) prepare leftover food ugali toavoid wastage c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared foruse to prevent food wastage?	Learners are guided to: • prepare leftover food for consumption through methods such as reheating or preparing another recipe to avoid wastage. • make presentations on variousrecipes adopted from leftover food to avoid food wastage.	Cooking tools & equipment's,left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 12- 13	• Observation • Written tests and assignments • Projects. • Oral assessment	
	2	Conserving LeftoverFood	Preparing leftover foods to avoid wastage-ugali	By the end of the lesson, the learnershould be able to: a) explain how to conserve leftover ugali b) prepare leftover food ugali toavoid wastage c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared foruse to prevent food wastage?	Learners are guided to: • prepare leftover food for consumption through methods such as reheating or preparing another recipe to avoid wastage. • make presentations on variousrecipes adopted from leftover food to avoid food wastage.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 12- 13	• Observation • Written tests and assignments • Projects. • Oral assessment	

	3	Conserving LeftoverFood	Preparing leftover foods to avoid wastage-chapati	By the end of the lesson, the learnershould be able to: a) explain how to conserve leftover chapati b) prepare leftover chapati to avoidwastage c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared foruse to prevent food wastage?	Learners are guided to: • prepare leftover food for consumption through methods such as reheating or preparing another recipe to avoid wastage. • make presentations on variousrecipes adopted from leftover food to avoid food wastage.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 13	• Observation • Written tests and assignments • Projects. • Oral assessment	

Wk	LSN	strand	Sub-strand	Specific Learning Outcomes	Key Inquiry Question(s)	Learning Experiences	Learning Resources	Assessment Methods	Refl
	4	Conserving Leftover Food	Preparing leftover foods to avoid wastage - boiled arrowroots	By the end of the lesson, the learnershould be able to: a) explain how to conserve leftover boiled arrowroots b) prepare leftover boiled arrowroots to avoid wastage c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared for use to prevent food wastage ?	Learners are guided to: • prepare leftover food for consumption through methods such as reheating or preparing another recipe to avoid wastage. • make presentations on variousrecipes adopted from leftover food to avoid food wastage.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 14	• Observation • Written tests and assignments • Projects. • Oral assessment	
6	**1**	Conserving Leftover Food	Preparing leftover foods to avoid wastage- githeri	By the end of the lesson, the learnershould be able to: a) explain how to conserve leftover githeri b) prepare leftover githeri to avoidwastage c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared for use to prevent food wastage ?	Learners are guided to: • prepare leftover food for consumption through methods such as reheating or preparing another recipe to avoid wastage. • make presentations on variousrecipes adopted from leftover food to avoid food wastage.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 15-16	• Observation • Written tests and assignments • Projects. • Oral assessment	
	2	Conserving Leftover Food	Preparing leftover foods to avoid wastage- githeri	By the end of the lesson, the learnershould be able to: a) explain how to conserve leftover githeri b) prepare leftover githeri to avoidwastage a) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared for use to prevent food wastage ?	Learners are guided to: • prepare leftover food for consumption through methods such as reheating or preparing another recipe to avoid wastage. • make presentations on variousrecipes adopted from leftover food to avoid food wastage.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 15- 16	• Observation • Written tests and assignments • Projects. • Oral assessment	

	3	Conserving Leftover Food	Preparing leftover foods to avoid wastage-rice	By the end of the lesson, the learnershould be able to: a) explain how to conserve leftover rice b) prepare leftover rice to avoidwastage c) embrace the use of leftover foodto avoid food wastage.	How is leftover food prepared for use to prevent food wastage ?	Learners are guided to: • prepare leftover food for consumption through methods such as reheating or preparing another recipe to avoid wastage. • make presentations on variousrecipes adopted from leftover food to avoid food wastage.	Cooking tools and equipment's, left over foods, cleaning materials MTP Agric Grd 9 T.G Pg. 5-10 MTP Agric Grd 9 P.B Pg. 16- 19	• Observation • Written tests and assignments • Projects. • Oral assessment	

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FOR COMPLETE SCHEMES OF WORK FOR TERM 2,

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