**GRADE 5 RATIONALIZED AGRICULTURE AND NUTRITION RECORDS OF WORK TERM 2**

**Week 1 Header**

| TERM | WEEK | DATES | MON | TUE | WED | THU | FRI |
|---|---|---|---|---|---|---|---|
| **2** | 1 | | | | | | |

**Week 1 Main Records of Work**

| SUBJECT & GRADE | DAY | PERIOD | STRAND & WORK COVERED | REFERENCE / MAIN BOOK AND ITS PAGES | REMARKS |
|---|---|---|---|---|---|
| Agriculture and Nutrition Grade 5 | | | **Food Production Processes - Preservation of Cereals and Pulses:** Discuss how preservation and storage of cereals and pulses enhance food security, describe local methods. **KIQ:** How does preservation and storage of cereals and pulses enhance food security? **Experiences:** Group discussion on preservation, storage, and local methods. **Resources:** Video clips, Pictures, Charts, Digital devices, Realia. **Assessment:** Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion. | Agriculture and Nutrition Curriculum Design Grade 5 | |
| Agriculture and Nutrition Grade 5 | | | **Food Production Processes - Preservation of Cereals and Pulses:** Brainstorm and share experiences on sun drying at household level, preserve and store using sun drying. **KIQ:** How does preservation and storage of cereals and pulses enhance food security? **Experiences:** Group brainstorming on sun drying and preserving cereals/pulses. **Resources:** Video clips, Pictures, Charts, Digital devices, Realia. **Assessment:** Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion. | Agriculture and Nutrition Curriculum Design Grade 5 | |
| Agriculture and Nutrition Grade 5 | | | **Food Production Processes - Preservation of Cereals and Pulses:** Brainstorm and share experiences on sun drying at household level, preserve and store using sun drying. **KIQ:** How does preservation and storage of cereals and pulses enhance food security? **Experiences:** Group brainstorming on sun drying and preserving cereals/pulses. **Resources:** Video clips, Pictures, Charts, Digital devices, Realia. **Assessment:** Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion. | Agriculture and Nutrition Curriculum Design Grade 5 | |
| Agriculture and Nutrition Grade 5 | | | **Food Production Processes - Preservation of Cereals and Pulses:** Brainstorm and share experiences on the use of ashes at household level, preserve and store using ash. **KIQ:** How does preservation and storage of cereals and pulses enhance food security? **Experiences:** Group brainstorming on the use of ashes and preserving cereals/pulses. **Resources:** Video clips, Pictures, Charts, Digital devices, Realia. **Assessment:** Oral questions, Oral reports, Observation, Checklists, Written tests, Group discussion. | Agriculture and Nutrition Curriculum Design Grade 5 | |

**Week 1 Footer Table**