

Grade 5 Agriculture and Nutrition

Term 2 - 36 complete lesson plans

Ready to teach, in the KICD lesson-plan format | 35-minute lessons | PDF and editable Word

ABOUT THIS PACK

36 complete, ready-to-teach Grade 5 Agriculture and Nutrition lesson plans for Term 2, covering preservation of cereals and pulses, food nutrients, cooking food and good grooming practices.

TOPICS IN THIS PACK

Topic	Name	Lessons
2.3	Preservation of Cereals and Pulses	10
2.4	Food Nutrients	10
2.5	Cooking Food	9
3.1	Good Grooming Practices	7

INSIDE EVERY LESSON PLAN

- The specific learning outcomes, key inquiry question, core competencies, values and PCIs, and the resources needed.
- A timed lesson flow: what the teacher does and what the learners do, from introduction to summary.
- The key content (a worked example, notes or a practical with its expected results), then four practice questions with the answers for the teacher.
- The common mistake to watch for, and ideas for learners who need support and for those ready for more.
- A four-level CBC assessment rubric (EE, ME, AE, BE), homework, and a blank reflection space to fill in after teaching.

A TASTE OF LESSON 1

What cereals and pulses are, and why preserve them

By the end of the lesson, the learner should be able to: a) identify examples of cereals and pulses; b) explain why cereals and pulses need to be preserved

Cereals, pulses, and why to preserve them

Cereals are grains such as maize, millet, and sorghum; pulses are seeds such as beans, green grams, and cowpeas. If not properly preserved, they can be spoiled by moisture (causing rot or mould), pests like weevils, or rodents, leading to a family losing food they worked hard to grow.

Preserving cereals and pulses well means a family can eat their harvest gradually over many months, not just right after harvest.

You also receive this pack as an editable Word file, so you can change any lesson to suit your class before you print it. Lessons follow the order of the KICD curriculum design.