

Grade 9 Agriculture and Nutrition

Term 2 - 47 complete lesson plans

Ready to teach, in the KICD lesson-plan format | 40-minute lessons | PDF and editable Word

ABOUT THIS PACK

47 complete, ready-to-teach Grade 9 Agriculture and Nutrition lesson plans for Term 2, covering organic gardening, storage of crop produce, cooking: using flour mixtures and cleaning waste disposal facilities.

TOPICS IN THIS PACK

Topic	Name	Lessons
2.1	Organic Gardening	14
2.2	Storage of Crop Produce	10
2.3	Cooking: Using Flour Mixtures	14
3.1	Cleaning Waste Disposal Facilities	9

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 organic gardening is

By the end of the lesson, the learner should be able to: a) define organic gardening; b) compare it with conventional farming

Growing without synthetic chemicals

Organic gardening grows crops without synthetic fertilisers, pesticides or herbicides, using natural materials and practices to keep soil healthy.

Practices: compost and manure, organic pesticides (neem, chilli, ash), mechanical weed control (hand weeding, mulching), organic foliar feed (Mexican sunflower or manure tea), crop rotation, intercropping.

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.