



HOMESCIENCE SCHEME OF WORK GRADE 6 TERM 2

NAME	
TSC NO.	
SCHOOL	

SCHOOL	GRADE	LEARNING AREA	TERM	YEAR
	GRADE 6	HOME SCIENCE	2	

WEEK	LESSON	STRAND /THEME	SUB-STRAND	SPECIFIC LEARNING OUTCOMES	LEARNING EXPERIENCE	KEY INQUIRY QUESTIONS	LEARNING RESOURCES	ASSESSMENT METHODS	REFLECTION
1	1	Food and Nutrition	Preservation of fruits and Vegetables; Common fruits and vegetables.	By the end of the lesson, the learner should be able to: a) Name the fruits and vegetables of his/her locality. b) Mention the importance of preserving fruits and vegetables. c) Draw some fruits that he/she has seen. d) Appreciate the importance of preserving fruits and vegetables.	Learners are guided to: - Name the fruits and vegetables of his/her locality. -Mention the importance of preserving fruits and vegetables. -Draw some fruits that he/sh has seen	What are the benefits of preserving fruits and vegetables?	Digital resources Charts Realia Play items Computing devices KLB Visionary Home Science Learner's Book Grade 6 pg. 49-51	Oral questions Oral Report Observation	
	2	Food and Nutrition	Facilities used for preserving and storing fruits and vegetables	By the end of the lesson, the learner should be able to: a) Identify facilities for preserving and storing fruits and vegetables. b) Talk about the advantages and disadvantages of each facility. c) Discuss the procedure of preserving fruits and vegetables. d) Appreciate the facilities used for preserving and	Learners are guided to: -Identify facilities for preserving and storing fruits and vegetables. -Talk about the advantages and disadvantages of each facility. -Discuss the procedure of preserving fruits and vegetables.	What are the procedures of preserving fruits and vegetables?	Digital resources Charts Realia Play items Computing devices KLB Visionary Home Science Learner's Book Grade 6 pg. 52-56	Oral questions Oral Report Observation	

				storing fruits and vegetables.					
	3	Food and Nutrition	Hygiene practices while preserving and storing fruits and vegetables.	By the end of the lesson, the learner should be able to: a) Observe pictures of different ways of preserving fruits and vegetables. b) Discuss the hygiene practices while preserving and storing fruits and vegetables. c) Appreciate the importance of preserving fruits and vegetables.	Learners are guided to: -Observe pictures of different ways of preserving fruits and vegetables. -Discuss the hygiene practices while preserving and storing fruits and vegetables	Why is it important to observe hygiene when preserving and storing fruits and vegetables?	KLB Visionary Home Science Learner's Book Grade 6 pg. 56-57 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
2	1	Food and Nutrition	Cooking Equipment; Types of cooking equipment	By the end of the lesson, the learner should be able to: a) Identify the different cooking equipment shown in the pictures on learner's book. b) Read the story, 'Kamunge visits his grandmother' c) Draw some cooking equipment's. d) Appreciate types of cooking equipment's.	Learners are guided to: -Identify the different cooking equipment shown in the pictures on learner's book. -Read the story, 'Kamunge visits his grandmother' -Draw some cooking equipment's	Which other cooking equipment is found within your locality?	KLB Visionary Home Science Learner's Book Grade 6 pg. 58-60 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
	2	Food and Nutrition	How to clean a charcoal jiko	By the end of the lesson, the learner should be able to: a) Identify the materials and items used to clean a charcoal jiko	Learners are guided to: -Identify the materials and items used to clean a charcoal jiko.	How do you clean a charcoal jiko?	KLB Visionary Home Science Learner's Book Grade 6 pg. 61-62	Oral questions Oral Report Observation	

				<ul style="list-style-type: none"> b) Outline the steps required to clean a charcoal jiko. c) Practice how to clean a charcoal jiko while observing safety. d) Have fun and enjoy cleaning a charcoal jiko. e) Appreciate the importance of a clean charcoal jiko. 	<ul style="list-style-type: none"> - Outline the steps required to clean a charcoal jiko. -Practice how to clean a charcoal jiko while observing safety. 		Digital resources Charts Realia Play items Computing devices		
	3	Food and Nutrition	How to clean an electric cooker	By the end of the lesson, the learner should be able to: <ul style="list-style-type: none"> a) Identify the materials and items used to clean an electric cooker b) Outline the steps to clean an electric cooker. c) Practice how to clean an electric cooker d) Have fun and enjoy cleaning an electric cooker. e) Appreciate the importance of a clean electric cooker. 	Learners are guided to: <ul style="list-style-type: none"> -Identify the materials and items used to clean an electric cooker -Outline the steps to clean an electric cooker. -Practice how to clean an electric cooker 	How do you clean an electric cooker?	KLB Visionary Home Science Learner’s Book Grade 6 pg. 62-63 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
3	1	Food and Nutrition	How to clean a gas cooker	By the end of the lesson, the learner should be able to: <ul style="list-style-type: none"> a) Identify the materials and items used to clean a gas cooker. b) Outline the steps to clean a gas cooker. c) Practice how to clean a gas cooker. d) Have fun and enjoy cleaning a gas cooker. 	Learners are guided to: <ul style="list-style-type: none"> -Identify the materials and items used to clean a gas cooker. -Outline the steps to clean a gas cooker. 	How do you clean a gas cooker?	KLB Visionary Home Science Learner’s Book Grade 6 pg. 63-64 Digital resources Charts Realia	Oral questions Oral Report Observation	

				e) Appreciate the importance of a clean gas cooker.	-Practice how to clean a gas cooker		Play items Computing devices		
	2	Food and Nutrition	How to clean a paraffin stove	By the end of the lesson, the learner should be able to: a) Identify the materials and items used to clean a paraffin stove. b) Outline the steps to clean a paraffin stove. c) Practice how to clean a paraffin stove. d) Have fun and enjoy cleaning a paraffin stove. e) Appreciate the importance of a clean paraffin stove.	Learners are guided to: -Identify the materials and items used to clean a paraffin stove. -Outline the steps to clean a paraffin stove. -Practice how to clean a paraffin stove	How do you clean a paraffin stove?	KLB Visionary Home Science Learner's Book Grade 6 pg. 64-65 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
	3	Food and Nutrition	How to clean a traditional fireplace	By the end of the lesson, the learner should be able to: a) Identify the materials and items used to clean a traditional fireplace. b) Outline the steps to clean a traditional fireplace. c) Practice how to clean a traditional fireplace. d) Have fun and enjoy cleaning a traditional fireplace. e) Appreciate the importance of a clean traditional fireplace.	Learners are guided to: -Identify the materials and items used to clean a traditional fireplace. -Outline the steps to clean a traditional fireplace. -Practice how to clean a traditional fireplace.	How do you clean a traditional fireplace?	KLB Visionary Home Science Learner's Book Grade 6 pg. 65-66 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	

4	1	Food and Nutrition	Appreciating the importance of Appropriate use and care of Cooking Equipment.	By the end of the lesson, the learner should be able to: a) State the benefits of caring for cooking equipments. b) Discuss the safety measures to observe while cleaning cooking equipments. c) Appreciating the importance of Appropriate use and care of Cooking Equipment.	Learners are guided to: -State the benefits of caring for cooking equipments. -Discuss the safety measures to observe while cleaning cooking equipments	What are the benefits for cooking equipment?	Digital resources Charts Realia Play items Computing devices KLB Visionary Home Science Learner's Book Grade 6 pg. 66-67	Oral questions Oral Report Observation	
	2	Food and Nutrition	Planning meals for a family; Factors to consider when planning a family meal	By the end of the lesson, the learner should be able to: a) Explain the meaning of meal planning. b) Identify the factors to consider when planning a family meal. c) Discuss the reasons for planning meals for the family. d) Appreciate the factors to consider when planning a family meal.	Learners are guided to: -Explain the meaning of meal planning. -Identify the factors to consider when planning a family meal. -Discuss the reasons for planning meals for the family	What is meal planning? How can money be used wisely when planning meals?	Digital resources Charts Realia Play items Computing devices KLB Visionary Home Science Learner's Book Grade 6 pg. 68-71	Oral questions Oral Report Observation	
	3	Food and Nutrition	Factors to consider when planning healthy meals for the family	By the end of the lesson, the learner should be able to: a) Identify the different types of meals taken by a family in a day. b) Discuss the factors to consider when planning	Learners are guided to: -Identify the different types of meals taken by a family in a day.	What are the factors to consider when planning healthy meals for the family?	KLB Visionary Home Science Learner's Book Grade 6 pg. 71-72 Digital resources	Oral questions Oral Report Observation	

				healthy meals for the family. c) Appreciate the factors to consider when planning healthy meals for the family.	-Discuss the factors to consider when planning healthy meals for the family		Charts Realia Play items Computing devices		
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5	MID TERM BREAK								
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6	1	Food and Nutrition	Planning and preparing a simple meal for the family	By the end of the lesson, the learner should be able to: a) State the importance of proper planning of meals at home. b) Plan and prepare a simple meal for a family of four. c) Appreciate the importance of proper planning of meals at home.	Learners are guided to: -State the importance of proper planning of meals at home. -Plan and prepare a simple meal for a family of four	How do you plan and prepare a simple meal for a family?	Digital resources Charts Realia Play items Computing devices KLB Visionary Home Science Learner's Book Grade 6 pg. 73-75	Oral questions Oral Report Observation	
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	2	Food and Nutrition	Stewing	By the end of the lesson, the learner should be able to: a) Explain the meaning of stewing. b) Name the foods that can be cooked using stewing method. c) Read the story, 'Chef Mwamba reveals his beef vegetable stew secrets' and talk about stewing as described in the story. d) Appreciate stewing as a method of cooking food.	Learners are guided to: -Explain the meaning of stewing. -Name the foods that can be cooked using stewing method. - Read the story, 'Chef Mwamba reveals his beef vegetable stew secrets' and talk about stewing as	What is stewing?	Digital resources Charts Realia Play items Computing devices KLB Visionary Home Science Learner's Book Grade 6 pg. 76-78	Oral questions Oral Report Observation	
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					described in the story -Name foods that can be added to stewed dishes to improve taste.				
	3	Food and Nutrition	How to stew food; How to serve stewed food.	By the end of the lesson, the learner should be able to: a) List the ingredients needed to make Kenyan beef vegetable stew. b) Practice how to make Kenyan beef vegetable stew. c) Outline the steps required to serve food correctly. d) Practice serving stewed food correctly. e) Appreciate the benefits of stewing food.	Learners are guided to: -List the ingredients needed to make Kenyan beef vegetable stew. -Practice how to make Kenyan beef vegetable stew. -Outline the steps required to serve food correctly. -Practice serving stewed food correctly.	What safety precautions do you observe when stewing food? How do you make Kenyan beef vegetable stew?	KLB Visionary Home Science Learner's Book Grade 6 pg. 78-82 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
7	1	Food and Nutrition	Baking (Rubbed-in method)	By the end of the lesson, the learner should be able to: a) Define baking. b) Identify foods that can be baked. c) Mention equipment and materials used for baking. d) Sing a song that involves baking. e) Appreciate the importance of baking.	Learners are guided to: -Define baking. -Identify foods that can be baked. -Mention equipment and materials used for baking. -Sing a song that involves baking	What is the meaning of baking? What are the materials and equipments used for baking?	KLB Visionary Home Science Learner's Book Grade 6 pg. 84-87 Digital resources Charts Realia Play items	Oral questions Oral Report Observation	

							Computing devices		
	2	Food and Nutrition	Baking using rubbing-in method	By the end of the lesson, the learner should be able to: a) Explain rubbing-in method. b) Outline the process of baking a simple cake. c) Practice how to bake a simple cake using rubbing-in method. d) Appreciate the benefits of baked foods. e) Have fun and enjoy baking a cake.	Learners are guided to: - Explain rubbing-in method. -Outline the process of baking a simple cake. -Practice how to bake a simple cake using rubbing-in method	Why should the baking tin be greased? How can you test the cake for readiness?	KLB Visionary Home Science Learner's Book Grade 6 pg. 87-92 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
	3	Clothing	Tools and equipments	By the end of the lesson, the learner should be able to: a) Identify tools and equipments used for sewing. b) Discuss factors to consider when choosing tools and equipments for sewing. c) Draw the tools and equipments used for sewing. d) Appreciate the factors to consider when choosing tools and equipments for sewing.	Learners are guided to: - Identify tools and equipments used for sewing. -Discuss factors to consider when choosing tools and equipments for sewing. -Draw the tools and equipments used for sewing	Which tools and equipments are used for sewing? What factors do you consider when choosing tools and equipments for sewing?	KLB Visionary Home Science Learner's Book Grade 6 pg. 93-95 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
8	1	Clothing	Using different sewing tools	By the end of the lesson, the learner should be able to:	Learners are guided to:	How do you use a bodkin	KLB Visionary Home Science Learner's Book	Oral questions	

			and equipments	<ul style="list-style-type: none"> a) Outline the process of using a bodkin. b) State the safety measures to observe when using tools and equipments for sewing. c) Practice how to use a bodkin correctly during sewing. d) Have fun and enjoy using a bodkin during sewing. 	<ul style="list-style-type: none"> -Outline the process of using a bodkin. -State the safety measures to observe when using tools and equipments for sewing. -Practice how to use a bodkin correctly during sewing 	during sewing?	Grade 6 pg.96-97 Digital resources Charts Realia Play items Computing devices	Oral Report Observation	
2	Clothing	Using an iron box and ironing board	<p>By the end of the lesson, the learner should be able to:</p> <ul style="list-style-type: none"> a) Discuss the procedure of ironing clothes and the safety precautions to observe when ironing. b) Outline the procedure of ironing clothes. c) Practice how to use an iron box and ironing board or surface properly. d) Have fun and enjoy using an iron box and ironing board. 	<p>Learners are guided to:</p> <ul style="list-style-type: none"> -In groups, discuss the procedure of ironing clothes and the safety precautions to observe when ironing. -Outline the procedure of ironing clothes. -In pairs, practice how to use an iron box and ironing board or surface properly. 	How do you use an iron box and ironing board?	Digital resources Charts Realia Play items Computing devices KLB Visionary Home Science Learner's Book Grade 6 pg. 97-99	Oral questions Oral Report Observation		
3	Clothing	Fabric construction ; Weaving	<p>By the end of the lesson, the learner should be able to:</p> <ul style="list-style-type: none"> a) Define weaving. b) Explain the meaning of terms commonly used in fabric construction. 	<p>Learners are guided to:</p> <ul style="list-style-type: none"> -Define weaving. 	<p>What is weaving?</p> <p>What are the tools, equipments</p>	Digital resources Charts Realia Play items	Oral questions Oral Report Observation		

				<p>c) Draw the tools and equipments used for weaving.</p> <p>d) Appreciate the tools, equipments and materials used for weaving.</p>	<p>-Explain the meaning of terms commonly used in fabric construction.</p> <p>-Draw the tools and equipments used for weaving</p>	<p>and materials used for weaving?</p>	<p>Computing devices</p> <p>KLB Visionary Home Science Learner's Book Grade 6 pg. 100-103</p>		
9	1	Clothing	Making a simple frame loom	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Outline the steps required to make a frame loom.</p> <p>b) Practice how to make a simple frame loom or dowel.</p> <p>c) Have fun and enjoy making a simple frame loom or dowel.</p>	<p>Learners are guided to:</p> <p>-Outline the steps required to make a frame loom.</p> <p>-Practice how to make a simple frame loom or dowel.</p> <p>-Observe safety when making weaving materials</p>	<p>How do you make a simple frame loom?</p>	<p>Digital resources</p> <p>Charts</p> <p>Realia</p> <p>Play items</p> <p>Computing devices</p> <p>KLB Visionary Home Science Learner's Book Grade 6 pg. 103-104</p>	<p>Oral questions</p> <p>Oral Report</p> <p>Observation</p>	
	2	Clothing	Making improvised weaving fibres from banana leaves and sisal leaves.	<p>By the end of the lesson, the learner should be able to:</p> <p>a) Outline the process of making improvised weaving fibres from banana leaves and sisal leaves.</p> <p>b) Practice preparing banana fibres and sisal fibres for weaving.</p> <p>c) Have fun and enjoy making improvised weaving fibres from</p>	<p>Learners are guided to:</p> <p>-Outline the process of making improvised weaving fibres from banana leaves and sisal leaves.</p> <p>-In pairs, practice preparing banana fibres and sisal</p>	<p>How do you make weaving fibres from banana leaves?</p> <p>How do you make weaving fibres from sisal leaves?</p>	<p>KLB Visionary Home Science Learner's Book Grade 6 pg. 105106</p> <p>Digital resources</p> <p>Charts</p> <p>Realia</p> <p>Play items</p> <p>Computing devices</p>	<p>Oral questions</p> <p>Oral Report</p> <p>Observation</p>	

				banana leaves and sisal leaves.	fibres for weaving				
	3	Clothing	Basic methods of weaving as used in Fabric Construction	By the end of the lesson, the learner should be able to: a) Identify a plain weave and a basket weave. b) Describe how the warp and weft yarns interlace. c) Outline the procedure of making a mat using a plain weave. d) Make a mat using a plain weave. e) Have fun and enjoy making a woven item.	Learners are guided to: -Identify a plain weave and a basket weave. -Describe how the warp and weft yarns interlace. -Outline the procedure of making a mat using a plain weave. -In pairs, make a mat using a plain weave.	How do you make a mat using a plain weave?	KLB Visionary Home Science Learner's Book Grade 6 pg. 106-110 Digital resources Charts Realia Play items Computing devices	Oral questions Oral Report Observation	
10	END OF TERM ASSESSMENT								