## GRADE TWO

GRADE TWO HYGIENE AND NUTRITION SCHEME TERM TWO

| WEEK | $\begin{aligned} & \text { LESSO } \\ & \mathrm{N} \end{aligned}$ | STRAND S | SSTRAND | SPECIFIC LEARNING OUTCOMES | KEY INQURY QUESTIONS | LEARNING EXPERIENCES | LEARNING RESOURCES | ASSESSMENT | REFLECTIO |
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|  | 1 |  |  |  |  |  |  |  |  |
| 2 | 1 | Persona I Hygiene | Use and care of personal items | By the end of the sub-strand, the learner should be able to Identify materials that can be improvised for personal use | What other materials can we use to improvise personal items? | Learners brainstorm on items they use for personal cleanliness. | Realia charts | 1.Observatio <br> n <br> 2.Oral questions |  |
|  | 2 | Persona I Hygiene | Use and care of personal items | By the end of the sub-strand, the learner should be able to Appreciate the importance of caring for personal items to promote cleanliness for self and others | What other materials can we use to improvise personal items? | In groups, provide learners with a variety of materials used in personal hygiene | Realia Charts | .Observation 2.Oral questions |  |
| 3 | 1 | Foods | Basic <br> Tastes of Food | By the end of the sub-strand, the learner should be able to: <br> a) identify the four basic tastes in a variety of foods | How do the foods you eat taste | Learners brainstorm on different tastes of foods they eat | Realia Charts | .Observation 2.Oral questions |  |
|  | 2 | Foods | Basic <br> Tastes of Food | By the end of the sub-strand, the learner should be able to: classify foods according to their tastes, | How do the foods you eat taste | In groups, learners are guided to share experiences on taste of varied food using pictures of food items that have varied tastes (sour, bitter, sweet and salty | Realia charts | Observation |  |



| 7 | 1 |  | Groupin g of food | By the end of the sub-strand, the learner should be able to: , <br> a) group foods according to the different parts of the plants that they come from | What foods do we get from plants | learners are guided to group foods from plant sources according to the parts of the plant they come from (leaves, roots, fruits, seeds and stem) using pictures or realia | Realia Charts | .Observation <br> 2.Oral questions 3.written questions |  |
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|  | 2 |  | Groupin g of food Groupin g of food | By the end of the sub-strand, the learner should be able to mention different foods from animal sources within the locality, | What foods do we get from animals | Learners are guided to identify animals in their locality and the food we get from those animals using pictures or a video. | Realia Charts | Observation 2.Oral questions 3.written questions |  |
| 8 | 1 |  | Groupin g of food | By the end of the sub-strand, the learner should be able to appreciate the importance of animal and plants as sources of food. | What foods do we get from animals | Learners can play games on grouping of food using computing devices | Realia charts | Observation <br> 2.Oral questions 3.written questions |  |
|  | 2 |  | Food for school going children | By the end of the sub-strand, the learner should be able to mention foods eaten by school going children in the locality | What type of food do you eat? | mention dangers of eating too much or too little food for well-being | Realia charts | Observation 2.Oral questions 3.written questions |  |
| 9 | 1 |  | Food for school going children | By the end of the sub-strand, the learner should be able to mention dangers of eating too much or too little food for wellbeing | How much food do you eat? | Learners share experiences on what happened to them when they eat too much food (vomiting, stomach pains, diarrhoea, stomach upset, | Realia charts | Observation <br> 2.Oral questions 3.written questions |  |


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|  | 2 |  | Good eating habits | By the end of the sub-strand, the learner should be able to: <br> a) statehow food is apportioned on a plate, <br> b) give the importance of using a variety of foods in a plate | How do I apportion food on a plate | Learners are guided to brainstorm on how food should be apportioned on a plate (proteins, vegetables, starch and a fruit on the side) | Realia charts | Observation <br> 2.Oral questions 3.written questions |  |  |
| 10 | 1 |  | Good eating habits | By the end of the sub-strand, the learner should be able to: ab) give the importance of using a variety of foods in a plate | How do I apportion food on a plate | Learners can observe pictures or videos on correct apportioning of food on a plate (show variety to include plates | Realia charts | Observation <br> 2.Oral questions 3.written questions |  |  |
|  | 2 |  | Food Advertis ement | By the end of the sub-strand, the learner should be able to tell the meaning of the word advertisement | What is food advertisement | Learners can be guided to tell what is food advertisement using charts, posters, pictures, video clips, radio commercials | Realia charts | Observation <br> 2.Oral questions 3.written questions |  |  |
| 11 | 1 |  | Food Advertis ement | By the end of the sub-strand, the learner should be able to identify an advertisement on food | How do food advertisements make you feel | Learners are guided to identify an advertisement on food from media (print and audio visual | Realia charts | Observation <br> 2.Oral questions 3.written questions |  |  |
|  | 2 |  | Food Advertis ement | By the end of the sub-strand, the learner should be able to tell the effects of food advertisements on their feelings | How do food advertisements make you feel | Learners share experiences on how advertisements makes them feel | Realia charts | Observation <br> 2.Oral questions 3.written questions |  |  |
| 12 | 1 | Safety Educati | Food Safety | By the end of the sub-strand, the learner should be able to: | How should we handle cooked food | learners are guided to say the hygiene practices | Realia charts | Observation <br> 2.Oral |  |  |


|  |  | on | Handling of cooked food | a) mention hygiene practices while handling cooked food, b) mention factors to observe when buying food from a food vendor, <br> c) appreciate the importance of observing hygiene when handling cooked food |  | to observe when handling cooked food (putting on a clean container that is |  | questions 3.written questions |  |
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|  | 2 |  | Food <br> Safety <br> Handling <br> of <br> cooked <br> food | By the end of the sub-strand, the learner should be able to ) mention factors to observe when buying food from a food vendor | How should we handle cooked food | learners are guided to mention factors to observe when buying food from food vendors (clean premises/food containers | Realia charts | Observation 2.Oral questions 3.written questions |  |
| 13 | 1-2 |  | Food <br> Safety <br> Handling <br> of <br> cooked <br> food | By the end of the sub-strand, the learner should be able to) appreciate the importance of observing hygiene when handling cooked food | How should we handle cooked food | learners are guided to mention factors to observe when buying food from food vendors (clean premises/food containers | Realia charts | Observation 2.Oral questions 3.written questions |  |
| 14 |  |  |  | CAT | CAT |  |  |  |  |

