PB PAGEZ EXAMINATIONS

2022 Term 1 Scheme of Work for Home Economics JHS 2

WEEK	ENDING	TOPIC	REFERENCES/TLMS
1	21 – 01 - 22	REVISION	
2	28 - 01 - 22	Food Nutrients and their Sources	BDT Syllabus (Pg.36) / BDT for JHS 2 (Pg. 47-49)
3	04-02-22	Food Nutrients and their Sources	BDT Syllabus (Pg.36) / BDT for JHS 2 (Pg. 47-49)
4	11 - 02 - 22	Cooking Foods/Heat Transfer	BDT Syllabus (Pg.37) / BDT for JHS 2
5	18 - 02 - 22	Basic Design	BDT Syllabus (Pg. 39) / BDT for JHS 2
6	25 - 02 - 22	Basic Design	BDT Syllabus (Pg. 39) / BDT for JHS 2
7	04 – 03 – 22	Processes In Sewing	BDT Syllabus (Pg. 40) / BDT for JHS 2
8	11 - 03 - 22	Processes In Sewing	BDT Syllabus (Pg. 40) / BDT for JHS 2
9	18 - 03 - 22	Crocheting	BDT Syllabus (Pg.41) / BDT for JHS 2)
10	25 - 03 - 22	Seams	BDT Syllabus (Pg.41) / BDT for JHS 2
11	01 - 04 - 22	Seams	BDT Syllabus (Pg.41) / BDT for JHS 2
12	08-04-22	Revision	
13	15 - 04 - 22	Examination	

PB PAGEZ EXAMINATIONS

2022 Term 1 Scheme of Work for Home Economics JHS 3

WEEK	ENDING	TOPIC	REFERENCES/TLMS
1	21 – 01 - 22	MID SEMESTER BREAK	
2	28 - 01 - 22	Cooking Food (Dry method)	BDT Syllabus (Pg. 48) / BDT for JHS 3 (Pg. 3)
3	04-02-22	Cooking Food (Dry method)	BDT Syllabus (Pg. 48) / BDT for JHS 3 (Pg. 3)
4	11 - 02 - 22	Roasting and Microwaving	BDT Syllabus (Pg. 48) / BDT for JHS 3 (Pg. 3-7)
5	18 - 02 - 22	Basic Flour Mixtures	BDT Syllabus (Pg. 49) / BDT for JHS 3 (Pg. 9-10)
6	25 - 02 - 22	Pastry Making	BDT Syllabus (Pg. 49) / BDT for JHS 3 (Pg. 9-10)
7	04 – 03 – 22	Cake Making	BDT Syllabus (Pg. 49) / BDT for JHS 3 (Pg. 9-10)
8	11-03-22	Cake Making	BDT Syllabus (Pg. 49) / BDT for JHS 3 (Pg. 16)
9	18 - 03 - 22	Bread Making	BDT Syllabus (Pg. 49) / BDT for JHS 3 (Pg. 16)
10	25 - 03 - 22	Meal Planning	BDT Syllabus (Pg. 50) / BDT for JHS 3
11	01 - 04 - 22	Meal Planning	BDT Syllabus (Pg. 50) / BDT for JHS 3
12	08-04-22	Revision/ Examination	
13	15 - 04 - 22	Examination / Vacation	