

**SCHOOL BASED ASSESSMENT
GRADE 7
October 2024
Agriculture and Nutrition
MARKING SCHEME**



THE KENYA NATIONAL EXAMINATIONS COUNCIL

SCHOOL BASED ASSESSMENT

Agriculture and Nutrition

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Scoring Rubrics

Task	Descriptors/Performance Level			
	Below Expectation	Approaching Expectation	Meeting Expectation	Exceeding Expectation
	(1)	(2)	(3)	(4)
1. Agriculture	0-7	8-15	16-22	23-25
2. Nutrition	0-4	5-8	9-12	13-15

1.
 - a) Ways in which the structure conserves water:
 - Harvests surface run-off
 - Retains stored water in the ditch (2 x 1 = 2 marks)
 - b) Caring practices to be carried out on the established tree:
 - Weeding
 - Shading
 - Pest control
 - Disease control
 - Pruning (3 x 1 = 3 marks)
 - c) Ways in which soil pollution can be minimised:
 - Proper disposal of containers holding the tree seedlings
 - Use of decomposable containers
 - Using the right amount of fertilizer (2 x 1 = 2 marks)

2.
 - a) Management practice that needed to be carried out on the garden:
 - Weeding (1 mark)
 - b) Reasons why the management practice should be timely carried out:
 - To reduce competition for nutrients
 - To remove weeds before they produce seeds to reduce their density
 - To reduce competition for water (2 x 1 = 2 marks)
 - c) i) Practices to carry out on the garden to achieve appropriate soil tilth:
 - Ploughing/digging
 - Harrowing/reducing soil clods to medium tilth (2 x 1 = 2 marks)
 - ii) Why it is important to prepare soil to a suitable tilth before transplanting the onions:
 - To enhance root penetration
 - To enhance aeration (1 x 1 = 1 mark)

3. Ways the materials and equipment are used to extract honey:
 - Put the honey combs into a bucket
 - Crash the combs
 - Put a strainer/clean cloth on the other bucket
 - Pour the crushed honey combs through the sieve/cloth
 - Strain the honey out (3 x 1 = 3 marks)

4. Hygiene practices the learners may have observed in a calf pen:
 - Cleaning the calf pen

- Cleaning the feeders
- Cleaning the waterer
- Proper ventilation

(3 x 1 = 3 marks)

5. Suitable sites the learners could choose for the framed suspended garden:

- Walls
- Backyards
- Verandas
- Along the fence
- Along pavements/walkways

(3 x 1 = 3 marks)

6. Reasons for drying mango fruits:

- To add value
- To prolong the shelf life
- To increase the sale value
- For easier packaging and storage

(3 x 1 = 3 marks)

7. Safety precautions to observe when roasting food:

- Wear gloves when putting or removing food from the oven.
- Place the hot roasting pan on a heat proof surface after removing from the oven.
- Use a fork when turning the meat in the oven.
- Use the right temperature in the oven.

(Any 3 x 1 = 3 mks)

8. Ways of conserving nutrients when preparing vegetables:

- Do not cut the vegetables thinly.
- Do not soak the vegetables.
- Wash the vegetables before cutting.
- Cover when cooking.

(Any 3 x 1 = 3 mks)

9. a) Reason for adding salt to when rinsing a loose coloured blouse:

- To fix colour

(1 x 1 = 1 mark)

b) Drying a loose coloured blouse:

- Turn the blouse inside out, dry on a clothesline under shade

(2 x 1 = 2 marks)

10. Safety precautions to observe when knitting:

- Use sharp tools carefully
- Use knitting needles facing away from other people

- Store sharp tools like needles appropriately
 - Use scissors when cutting thread
- (Any 3 x 1 = 3 mks)

11. a) Natural ingredients used in soap making:

- Ash
- Vegetable oil
- Animal fat

(1 x 1 = 1 mark)

b) Forms of packaging soap:

- Bar
- Liquid
- Powder
- Paste

(2 x 1 = 2 marks)

