

**SCHOOL BASED ASSESSMENT  
GRADE 8  
September 2024  
Agriculture and Nutrition  
MARKING SCHEME**



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**

**SCHOOL BASED ASSESSMENT**

**Agriculture and Nutrition**

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**Scoring Rubrics**

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

1. a) Method of soil erosion control:
  - Stoneline (1 mark)
 b) Ways in which the method prevents soil erosion:
  - Traps soil
  - Slows speed of run-off (2 x 1 = 2 marks)
  
2. a) Name of the structure:
  - Water pan
 b) Maintenance practices carried out on the structure:
  - Removing silt
  - Planting grass on the embankments
  - Repairing broken walls (2 x 1 = 2 marks)
  
3. a) Name of the structure:
  - Fold (1 mark)
 b) Benefits of using the structure when rearing chicken:
  - Protection from predators
  - Protection from harsh weather
  - It is easy to move. (2 x 1 = 2 marks)  
 c) Challenges of watering chicken using open containers:
  - Contamination
  - Spillage
  - Suffocation of chicks
  - Wetness in the fold. (3 x 1 = marks)  
 d) Steps followed when dressing chicken:
  - Beheading
  - Defeathering
  - Removal of offal
  - Cutting chicken into pieces. (4 x 1 = 4 marks)
  
4. a) Ways of controlling pests:
  - Hand picking
  - Removal of affected parts
  - Uprooting of heavily affected parts
  - Applying natural pesticides (3 x 1 = 3 marks)  
 b) Benefits of a kitchen garden:
  - Provides fresh vegetables
  - Saves money that would have been used to buy vegetables
  - Vegetables can be sold to earn income
  - Ensure food security
  - Provides safe/healthy vegetables (3 x 1 = 3 marks)

- c) Support services available online:
- Weather forecast
  - Sources of inputs like seeds, fertilizer
  - Extensions services
  - Information about market for produce (3 x 1 = 3 marks)

5. Importance of preserving meat:

- To prevent spoilage
- To improve flavour
- For easier storage
- To prolong shelf life/stay for long
- To destroy disease causing micro-organisms (3 x 1 = 3 marks)

6. a) Factors to consider when planning balanced meals:

- Health status of the persons
- Age of the people/diners
- Number of people to be served
- The occasion
- The weather conditions (2 x 1 = 2 marks)

b) Sample menu:

- Boiled rice (or any carbohydrate dish)
- Stewed beef (or any protein dish)
- Steamed spinach (or any vegetable dish) (2 x 1 = 2 marks)

7. Activities carried out during weekly cleaning of the kitchen:

- Cleaning the cabinets/storage facilities
- Removing cobwebs
- Cleaning the walls
- Cleaning the windows
- Cleaning mats/curtains (3 x 1 = 3 marks)

8. a) Parts of an open seam:

- A: Seam allowance
- B: Fitting line (2 x 1 = 2 marks)

b) Qualities of an open seam:

It should

- lie flat
- be even in width
- have straight stitchery
- be well neatened (3 x 1 = 3 marks)

8. VI. a) Knit stitch patterns:

- Knit stitch
  - Purl stitch
  - Garter stitch
  - Rib stitch
  - Moss stitch
- (2 x 1 = 2 marks)

b) Qualities of knit stitches:

The stitches should

- be even in width
  - have uniform tightness/tension
  - not have skipped/missing stitches
  - be well neatened
- (3 x 1 = 3 marks)

