

# PRIME JUNIOR SCHOOL ASSESSMENT

## GRADE 7 - 2024

### AGRICULTURE AND NUTRITION



004

Name: \_\_\_\_\_ Adm No. \_\_\_\_\_  
School: \_\_\_\_\_ GRADE \_\_\_\_\_  
Date: \_\_\_\_\_

#### ASSESSMENT RUBRICS

Exceed expectation(4)	Meets expectation(3)	Approaches Expectations(2)	Below Expectation(1)

#### INSTRUCTIONS

- i) Write your name, admission number, your school and date in the spaces provided.
- (ii) Answer all questions in the space provided.

1. Explain the meaning of the term soil pollution (1 mark)

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2. Name 3 causes of soil pollution (3 marks)

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3. Describe 3 ways on how we can control soil pollution through agricultural practices (3 marks)

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4. Define mulching (2 marks)

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5. a) Define the term water conservation (1 marks)

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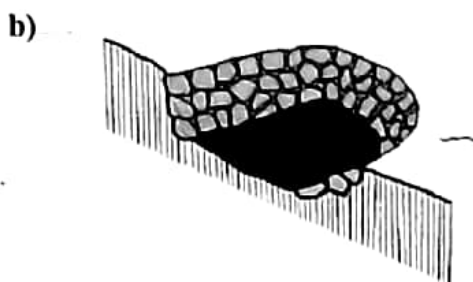
b) Describe the 3 importance of water conservation in farming (3 marks)

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6. Identify the following water retention structures (3 marks)



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7. Define the following terms (2 marks)

a) Tillage \_\_\_\_\_

b) Minimum tillage \_\_\_\_\_

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8. Identify 3 minimum tillage practices that help to conserve water in farming (3 marks)

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9. a) What is agroforestry? (2 marks)

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b) Give 3 importance of growing trees in the environment (3 marks)

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10. Name 3 management practices in a nursery bed ( 3 marks)

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11. State 2 vegetative propagation methods (2 marks)

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12. Name 2 examples of creeping crops (2 marks)

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13. List down 3 career opportunities related to Agriculture and Nutrition (3 marks)

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14. List down 2 income generating activities related to Agriculture and Nutrition (2 marks)

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15. a) Explain the meaning of nutrient conservation in food handling (2 marks)

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b) Explain 3 ways of conserving vitamins and mineral salts in vegetables (3 marks)

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16. Define the following terms (3 marks)

a) Blanching \_\_\_\_\_

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b) Parboiling \_\_\_\_\_

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c) Food fortification \_\_\_\_\_

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17. Describe 2 effects of heat on vegetable during cooking (2 marks)

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\_\_\_\_\_

\_\_\_\_\_

18. Identify the following baking utensils (2 marks)

a)



\_\_\_\_\_

b)



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