

AGRICULTURE AND NUTRITION MIDTERM 2

1. This is the contamination of soil with toxic chemicals or substance that harm plants, animals and humans

2.

- Dumping of plastics wastes
- Excessive use of agricultural chemicals
- Incorrect disposal of used chemical containers
- Lack of crop rotation etc.

3.

- Water retention ditches
- Earth basins
- Water retention pits etc.

4.

- Weeding
- Thinning
- Slashing
- Tilling
- Gapping etc.

5.

Gapping - placement of seeds that didn't germinate or dried after planting.

Thinning - Removal of excess plants in order to prevent overcrowding of plants

Slashing-This is the use of a slasher, sickle or panga to cut off weeds

6. Afforestation-Refers to planting of trees where trees ad never existed while

Agroforest - Refers to growing of crops, trees and rearing of animals on same piece of land.

7.

- On the way
- Along the pave ways/ pathways
- Along the fences

8.

- Fine tilth - Millet, sorghum, wheat
- Medium tilth - maize, beans
- Coarse tilth - suckers, tubers, cuttings

9. Rice.

10.

- Reduce the amount of water used when cooking
- Reduce the cooking time
- Reduce the surface area of food

11.

- Roasting- performed in an open flame inside an oven
- Steaming- Water is boiled continuously to produce a steady amount of steam
- Grilling- uses dry heat to cook food quickly.
- Boiling- This is the process by which a liquid turns into vapour when it is heated to its boiling point.

12.

- a) Trees are planted to help conserve the environment and provide other benefits to farmers.
- b) Farmers derive various benefits from trees such as:
Timber/poles, Firewood.
- c) *Shade.*
- d) *Food and livestock feed.*
- e) *Organic matter that increases soil fertility.*
- f) *Conservation of both soil and water.*

13.

- a) They protect the soil from raindrop erosion by reducing the force with which it fall on theground.
- b) Trees provide shade hence reducing loss of moisture through evaporation.
- c) Trees act as windbreaks preventing wind erosion.
- d) Roots of trees binds the soil particles together.
- e) Trees also reduce speed of running water thus reducing its erosive power which reducessoil erosion.
- f) Tree leaves decay/decompose to supply humus to the soil which improves soil fertilityand water infiltration.

14. Mulching-light mulch should be applied to prevent excessive evaporation and moderatesoil temperatures.

Watering-tree nursery should be watered regularly preferably in the mornings and evenings.

Weed control-weeds should be removed through uprooting to avoid competition fornutrients and moisture.

Pricking out-where seedlings are overcrowded, some should be removed (pricked out) andplanted in another nursery bed.

Root pruning-regular root pruning is done to make lifting of seedlings easier during transplanting and reduce chances of damage to seedlings.

Shading-a shade should be erected over the nursery to reduce the impact of raindrop hencecontrolling splash erosion.

Pest and disease control- sterilize the soil through heat treatment or application ofappropriate chemicals.

Hardening off-practice of preparing seedlings to adapt to the prevailing conditions in theseedbed.it is achieved through gradual reduction of shade and reduced watering.

Transplanting-should be done at the onset of rains to give young trees a good start.

This makes the soil to stick around the roots and makes it easy for removal of polythene sleevesduring transplanting. After transplanting seedlings should be watered, mulched then provided with a temporary shade to conserve moisture.

Size

15. Shell Colour.

Shape.

Cleanliness.

Texture.

Quality.

16.

- a) High quality eggs fetch high market prices.
- b) Grading encourages farmers to produce high quality eggs, assuring of high profits.
- c) Sorting of eggs helps to grade them.
- d) Buyers prefer large eggs for consumption. Those who need eggs for incubationusually but the medium sized eggs.

e) Consumers prefer eggs with strong, smooth shells and those that are clean.

17.

- A. Roasting pan
- B. Electric oven
- C. Gas cooker
- D. Two-prong fork

18.

- o Heat causes nutrients content to change.
- o It makes vegetables digestible and palatable
- o The flavor of vegetables with mild heat is improved.
- o High temperatures make vegetables tender or soft.

19.

- o Food enrichment- This is the practice of adding two or more foods that have different values
- o Food fortification- This is the process of adding nutrients to a certain food during processing
- o Food supplements- It involves eating food supplements in form of syrups, capsules or tablets

20. DFGD

- a) To ensure clean and quality honey is produced.
- b) To obtain other products such as bee wax.
- c) To make honey safe for consumption.
- d) To remove impurities such as wax, dead bees, bee wings and legs.
- e) To enable honey, stay for longer period without spoiling before use.
- f) To add value to the final product.
- g) Processing makes honey lighter and easier to transport.

21.

- a) The following guidelines should be followed when grilling different types of foods to ensure the food is well cooked.

- b) Foods to be grilled for example, meat, should not be too thick to allow them to cook properly.
- c) The grill should be preheated to the correct temperature before.
- d) The food must be attended to constantly to prevent burning or over-cooking.
- e) The food should be turned frequently to ensure even cooking.

22.

- a) Skewer
- b) Carving knife
- c) Tongs
- d) Kitchen thread
- e) Carving board

23.

- a) Nutrients especially vitamins are preserved.
- b) Creates an appealing texture and taste for food as well as improves appearance of food.
- c) Roasting does not require special skills and equipment.

24.

- a) This is a type of cooking method where food is cooked using steam from boiling water.
- b) The food may or may not come into contact with the steam.
- c) Steaming is suitable for vegetables, fish fillet and cake puddings.
- d) Steamed foods are light and easy to digest.
- e) Steamed food is therefore, suitable for sick people and people who are recovering from sickness.
- f) Steamed food does not lose nutrients. They also retain their natural flavours.
- g) During steaming, different dishes can be cooked at the same time. This helps to save on time and fuel.

25. A food steamer.

26.

- a) Be careful when removing the lid to prevent scalding.
- b) Be careful when removing the water bath from the cooker.
- c) Remove the lid towards self to prevent scalding.
- d) Use kitchen gloves to remove the hot surface from the cooker.

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27.

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