GRADE 8 AGRINUTRITION MIDTERM MARKING SCHEME



- 1. a) Steaming
 - b) It is easily digestible

Retains nutrients

It has enhanced flavour and texture

2. Prevents water wastage It reduces

soil erosion Prevents property

damage It cuts off the cost of

water Reduces the effects of

drought

3. a) Double stitched seam b)

Top stitched seam

Welt seam

Open seam

Bias bound seam

4. Ground water ponds

Contour bunds Cut off

ditches Small runoff

basins

5. Brightening agents

Builders Whitening

agents Foaming

agents

6. Processing

Packaging

Quality control

Certification

- 7. a) Gutter
 - b) It reduces soil erosion

Protects the landscaping

Prevents water damage

Enhances water conservation

8. Fine tilth provides a favorable environment for small planting materials such as seeds because the fine texture of the soil allows easy germination and root penetration whereas coarse tilth is suitable for larger





planting materials such as transplants as it allows better aeration and drainage which is beneficial for the establishment of larger plants.

- 9. Spotting Sponging Starching Home dry cleaning
 - 10. a) Grilling
 - b) It can result to charring of the

food Loss of nutrients

Causes of high risks

of food Contamination

11. Test for colorfastness

Use gentle cleaning

methods Use mild

detergents (assess)

12. It prevents soil

erosion It acts as

a catcher

13. Increases profit

It enhances

marketing

Promotes job

creation

14. Lightly cooking them

Adding acidic nutrients

Storing them

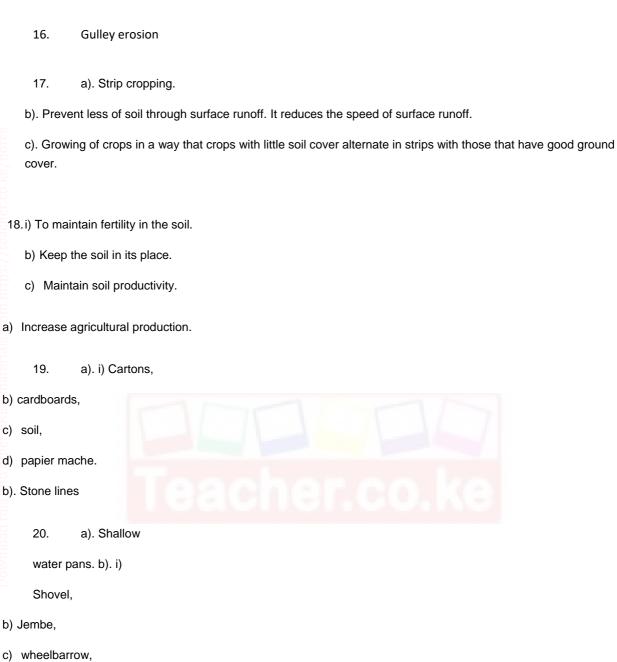
appropriately Cooking

with minimal water

15. St

eaming

Roasting



- b) Jembe,
- d) fork jembe,
- e) spade,
- f) containers
- c. i) Helps to supplement other sources of water.
- c) Reduces cost of farming.
- d) Excess water from rain is utilized.
- e) Prevent destruction of infrastructure.
 - 21. a). Farm layout is a plan of how various farm enterprises are arranged and set. b). i) Helps in maximum utilization of land.

- c). i) Shallow water pans.
- c) Water ponds
- d) Water tank
- e) Use of diversion channels
- f) Use of rooftops.
- 22. a). i) Location
 - b) Size of their farm
 - c) Cost
 - b). i) Plastic
 - ii) Concrete
 - iii) Accessibility





- iv) Dimension
- v) Metallic
 - 23. Salting draws water from the fish increasing its shelf life.
- 24.a. Use clean equipment when preparing fish.
 - b. Use clean water when cleaning fish to prevent contamination.
 - c. Ensure you have cleaned your hands thoroughly with clean water and soap. d. The storage
 - facilities should be clean.
- ${\bf 25.a.}$ It increases its shelf life / makes fish last longer. b. It prevents
 - spoilage.
 - c. It makes transportation easier. d. It
 - prevents wastage.
- 26. Cleaning fish using cold water prevents deterioration of fish.









