**COMPETENCE BASED CURRICULUM**

**JUNIOR SCHOOL**

**GRADE 8**

**FORMATIVE ASSESSMENT**

**AGRICULTURE AND NUTRITION**

**2 HOURS**

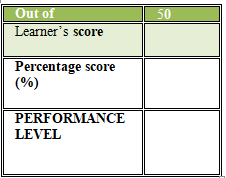
***SCHOOL:*** *……………………………………………………………………………..……*

***NAME:*** *……………………………………………………..……………………..………..*

***ASSESSMENT NO:*** *……………….……….* ***SIGN:*** *…....****DATE:*** *………..….*

*RUBRICS (for official use)*

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| *Mark Score Range* | *Below 40* | *40-59* | *60-79* | *80-100* |
| PERFORMANCE LEVEL | *Below expectation* | *Approaching expectations* | *Meeting expectations* | *Exceeding expectations* |



**FOR EXAMINERS**

**INSTRUCTIONS TO CANDIDATES**

1. Answer all the questions in the spaces provided.
2. Ensure your work is neat.
3. What is soil conservation? (2 mks)

………………………………………………………………………………………………………………………………………………………………………………

1. Identify the primary threats to soil conservation. (4 mks)
2. *……………………………………………………………………………………………………*
3. *……………………………………………………………………………………………………*
4. *……………………………………………………………………………………………………*
5. *…………………………………………………………………………………………………*
6. Why is soil conservation a important? (4 mks)
7. ………………………………………………………………………………………
8. ………………………………………………………………………………………
9. ……………………………………………………………………………………….
10. ……………………………………………………………………………………….
11. Identify the following soil conservation practices. (2 mks)
12. Name the following agricultural practice for conserving water.(1 mk)



1. Name five Benefits of Soil Conservation. (5 mks)
2. ………………………………………………………………………………….
3. ………………………………………………………………………………….
4. …………………………………………………………………………………
5. …………………………………………………………………………………
6. ………………………………………………………………………………….
7. State four techniques to apply in water harvesting for farming.(4 mks)
8. …………………………………………………………………………………….
9. …………………………………………………………………………………….
10. ……………………………………………………………………………………..
11. ……………………………………………………………………………………….
12. **Identify the following water harvesting techniques. (3 mks)**





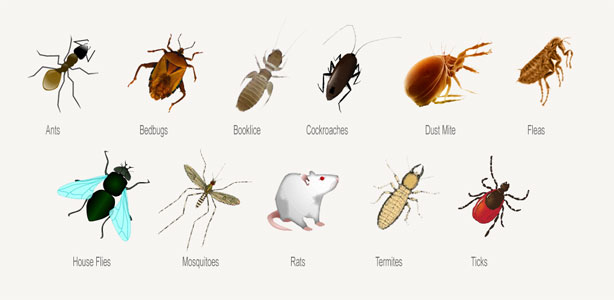
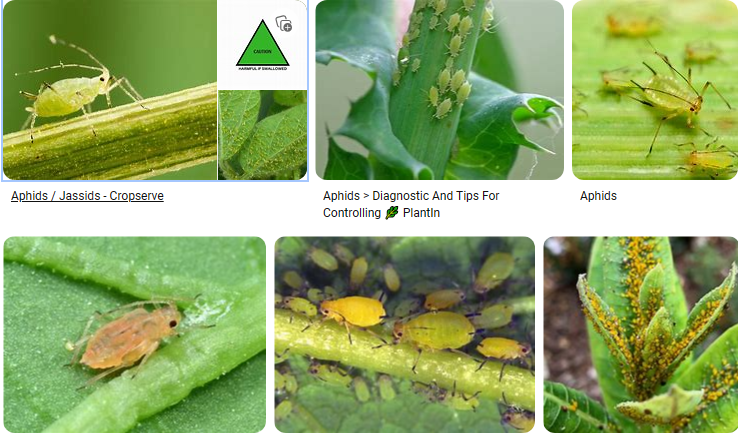
………………………. …………………………. ………………………….

1. Define (2 mks)

Square foot gardening

**………..**…………………………………………………………………………………………………………………………………………………………………………………

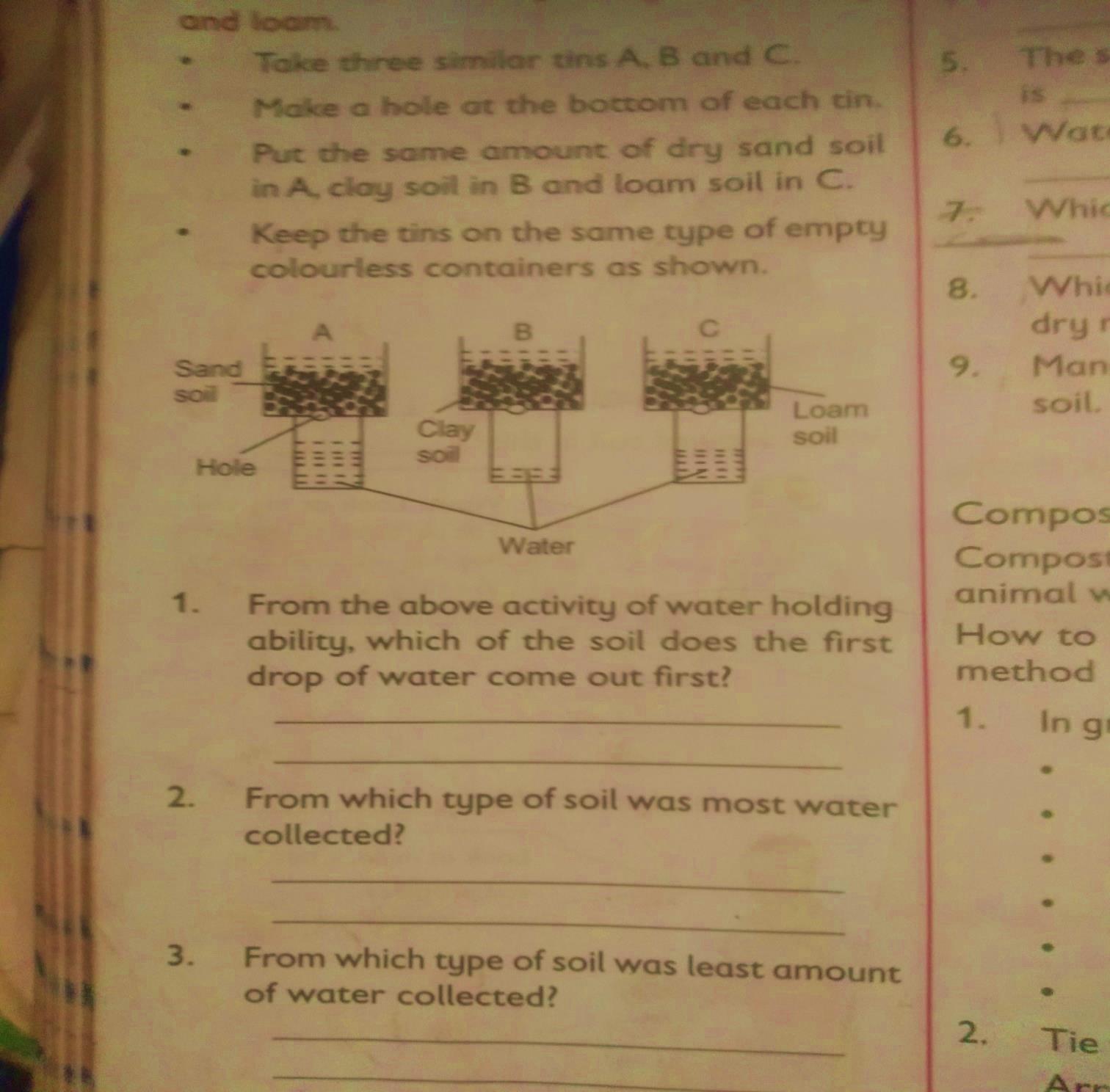
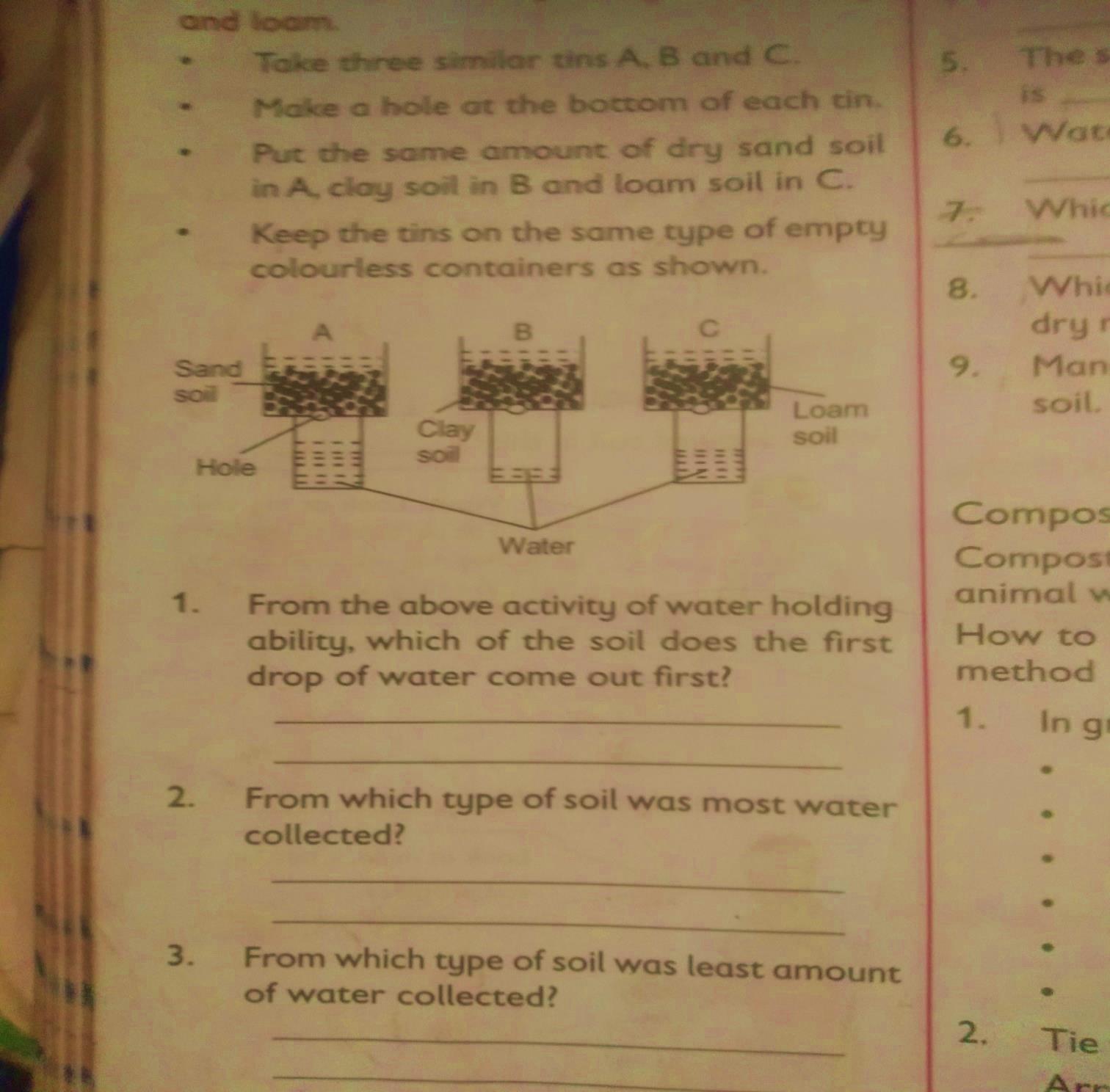
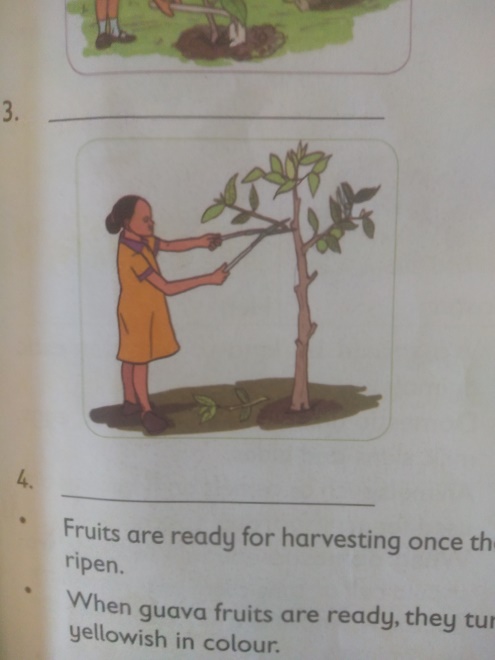
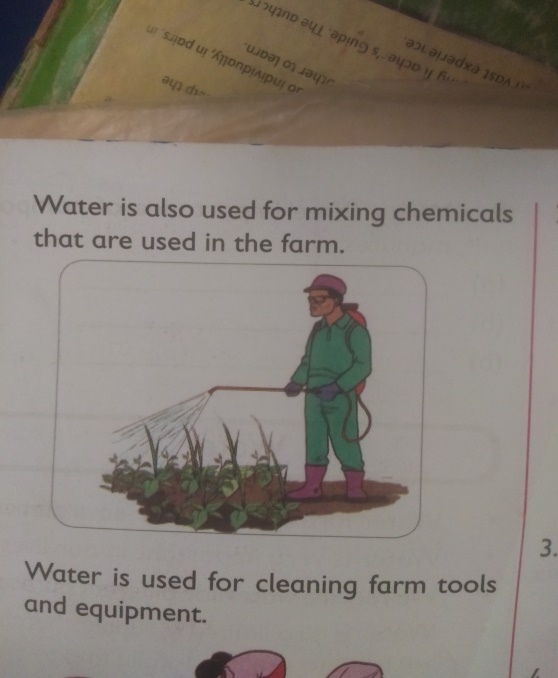
1. Name the following pest. (3 mks)



**..................................... …………………………… …………………………….**

1. Name two Vegetables attacked by pests. (2 mks)
2. ………………………………..
3. ………………………………….
4. What is soil pollution?1 mk)

…………………………………………………………………………………………………………….…………………………………………………………………….

1. Define the following terms.(3 mks)
2. Mulching………………………………………………………………………………………………………………………………………………………………
3. Weeding………………………………….….…………………………………………………………………………………………………………………………….
4. Thinning…………………………………………………………………………….……………………………….………………………………………………….
5. Grade eight learners conducted an experiment on soils as shown below.
6. What were the learners investigating?............................... (1mk)
7. From the above activity of water holding ability, which of the soil does the first drop of water come out first?............................................... (1 mk)
8. From which type of soil was most water collected? …………………(1 mk)
9. From which type of soil was least amount of water collected? ………………………………………………………..(1 mk)
10. Identify the type of agricultural practices shown below. (2 mks)
11. Give two importance of weeding.(2 mks)
12. ………………………………………………………………………………………
13. …………………………………………………………………………………
14. Identify the types of fruit shown below. (1 mk)



………………………………………

1. Identify the farming tools below. (5 mks)



1. State the guidelines to be followed when grilling different types of foods to ensure the food is well cooked.(4MKS)
2. ………………………………………………………….……………………………..………………………………………..
3. …………………………………………………………….…………………………………………… ……………………….
4. …………………………………………………………………………………………………………………………………..
5. …………………………………………………………………………………………………………………………………..
6. Name the following cooking tools(3 MKS)

|  |  |
| --- | --- |
|  |  |
|  |  |
|  |  |

1. State the desirable properties of linen(4MKS)
   * + 1. ………………………………………………………….………………………………
       2. …………………………………………………………………………………………..
       3. ………………………………………………………………..………………………..
       4. ……………………………………………………..………………………………….
2. State the undesirable properties of linen(3MKS)
   * + 1. ……………………………………………………………………….
       2. ………………………………………………………………………….
       3. …………………………………………………………………………..
3. State the challenges experienced or faced when buying household goods and services.(4MKS)
4. ………………………………………………………………………………………….
5. ……………………………………………………………………………………………
6. ……………………………………………………………………………………………
7. …………………………………………………………………………………………..
8. What are the ways of Saving Income when buying household goods and services? (4MKS)
   * 1. …………………………………………………………………………………………….
     2. …………………………………………………………………………………………….
     3. …………………………………………………………………………………………..
     4. …………………………………………………………………………………………………
9. There are several ways of buying various household goods and services from the sale outlets. Name a few.(3MKS)
   1. ……………………………………………………………………………………….
   2. ………………………………………………………………………………………..
   3. ……………………………………………………………………………………………
10. State three reasons for having a kitchen garden(3MKS)
11. …………………………………………………………………………………………..
12. ……………………………………………………………………………………………
13. ……………………………………………………………………………………………
14. State three types of kitchen gardens. (3MKS)

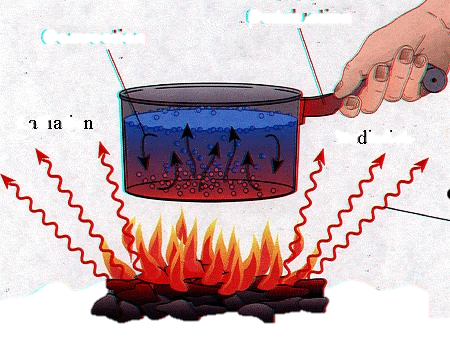
## ……………………………………………………………………………………….

## ………………………………………………………………………………………

## ………………………………………………………………………………………

## State three methods of cooking food( 3 MKS)

1. ……………………………………………………
2. ………………………………………………………
3. ………………………………………………………
4. Identify the methods of heat transfer when cooking below( 3 MKS)



1. What is meant by the following terms?( 4MKS)

Dextrinisation: .................................................................................................................................................................................................................................................................................................................

Gelatinisation: …………………………………………………………………………………………………………………………………………………………………………………………………………

### Mention five ways used to retain nutrients while cooking(5MKS)

1. ………………………………………………………………………………………..
2. ……………………………………………………………………………………….
3. ……………………………………………………………………………………….
4. ……………………………………………………………………………………….
5. ………………………………………………………………………………………
6. State the factors to consider when setting a table.(4MKS)
7. …………………………………………………………………….
8. …………………………………………………………………….
9. ……………………………………………………………………..
10. …………………………………………………………………….

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