

1. B
2. C
3. B
4. C
5. A
6. B
7. C
8. A
9. B
10. C
11. C
12. A
13. D
14. C
15. D
16. B
17. C
18. B
19. D
20. D

## SECTION B

21.

(a)

- Bacterial blight

(b)

- Use certified disease-free seeds
- Practice crop rotation
- Remove and destroy infected plants
- Spray recommended chemicals
- Maintain field hygiene
- Avoid overcrowding of crops

22.

(a)

- Hand trowel
- Thinning scissors
- Garden fork
- Panga
- Jembe/hoe

(b)

- Helps reduce competition for nutrients, light and space

- Promotes healthy crop growth
- Increases crop yield
- Controls weeds and pests
- Improves air circulation between plants
- Helps crops grow uniformly

23.

(a)

- Good ventilation
- Security from predators
- Proper drainage
- Enough space for chicken
- Availability of clean water
- Strong building materials

(b)

- Regular cleaning of the fold
- Proper feeding and watering
- Disease control and vaccination
- Repair damaged parts of the fold
- Isolate sick birds
- Control parasites and pests
- Provide enough light and warmth

24.

- Prevents soil erosion
- Maintains soil fertility
- Promotes sustainable farming
- Conserves water
- Prevents nutrient loss
- Improves crop production
- Protects the environment
- Reduces flooding

25.

- Consider age and nutritional needs of guests
- Include foods from all food groups
- Consider people with special diets or allergies
- Ensure enough food for everyone
- Include fruits and vegetables
- Maintain cleanliness during food preparation

26.

(a)

- Fine tilth

(b)

- Test pH level of the soil
- Improve soil aeration by breaking clods
- Add compost or organic manure
- Remove weeds and stones
- Plough and harrow the land
- Prepare planting beds or ridges
- Water the soil if dry

27.

(a)

- Use organic manure instead of chemical fertilizers

(b)

- Proper disposal of farm waste
- Use minimum tillage practices
- Recycling waste materials
- Composting biodegradable waste
- Avoid dumping chemicals on soil
- Planting trees and grass cover
- Proper sewage disposal

28.

- Provides fresh vegetables and herbs
- Saves money on food
- Encourages healthy eating habits
- Improves food security
- Provides income from sale of vegetables
- Makes food easily available
- Utilizes small spaces effectively
- Supplies nutritious food for the family

29.

- Helps preserve quality and extend shelf life of fish/poultry
- Makes handling, packaging and cooking easier
- Prevents spoilage and contamination
- Improves cleanliness and hygiene
- Adds value to fish and poultry products

- Improves taste and appearance
- Makes transportation easier

30.

- Prevents contamination of food
- Promotes good health and hygiene
- Prevents spread of diseases
- Keeps away pests such as rats and cockroaches
- Removes bad smells from the kitchen
- Makes cooking comfortable and safe
- Improves appearance of the kitchen
- Reduces kitchen accidents

