

SCHOOL BASED ASSESSMENT

**GRADE 7
AGRICULTURE**

**May 2025
Time: 2 Weeks**



THE KENYA NATIONAL EXAMINATIONS COUNCIL SCHOOL BASED ASSESSMENT AGRICULTURE PROJECT

Learner's Name: _____ **Grade:** _____

Assessment No.: _____ **Date:** _____

Instructions to Learners

- (a) This paper consists of **ONE** project task.
- (b) The practical is scored out of 30 marks.
- (c) Answer **all** the questions in English.

Scoring Grid

	Criteria/Task	Score
1.	Writing notes on preservation of vegetables	5
	Assembling tools, equipment and materials	
2.	Preserving green leafy vegetables	12
3.	Packing preserved vegetables	6
	Quality of results	
4.	Documenting preservation process in an e-portfolio	7
	Observing safety and hygiene	

***This paper consists of 3 printed pages.
Learners should check the question paper to ascertain that all the
pages are printed as indicated and that no questions are missing.***

Turn over

INSTRUCTIONS TO THE AGRICULTURE TEACHER

- (a) *This paper consists of one performance task on preserving green leafy vegetables using drying method and is to be completed within a period of two weeks.*
- (b) *The teacher should organise the learners in groups of up to 5 members for the task.*
- (c) *The teacher should guide the learners to search for information and write notes on how to preserve green leafy vegetables using the drying method.*
- (d) *The teacher should guide the groups in choosing one locally available vegetable to preserve.*
- (e) *The teacher should guide the groups in sourcing for the vegetables they will preserve. (Examples of vegetables that can be sourced for preservation include spinach, sukuma wiki, amaranth and any other locally available vegetable).*
- (f) *The teacher should guide the groups in sourcing appropriate tools, equipment and materials for the task without having to buy new ones. These can be improvised or sourced from home or school.*
- (g) *The teacher **must** ensure that learners are dressed appropriately, and they observe safety during the project.*
- (h) *The teacher should guide the learners to document the process of preserving the vegetables in an e-portfolio.*
- (i) *The teacher should use the scoring guide provided to assess and score the project task.*

NB: 1. The learners should NOT be left on their own at any one time during the task.

2. The learner's score should be a combination of the individual learner's score in criteria 1 and 7, and the group's score in the other criteria.

THEME: FOOD PRESERVATION FOR FOOD SECURITY

TASK: During the rainy season, the Agriculture Club members witnessed plenty of green leafy vegetables being taken to the nearby markets. To avoid wastage, they have planned to prepare and share a documentary with the farmers on how to preserve the excess vegetables using the drying method.

To accomplish this task, you are required to

1. individually:

- a) search for information from parents/guardians/ caregivers, the internet, reference textbooks and other written materials on how green leafy vegetables can be preserved using the drying method;
- b) write notes on the procedure of drying green leafy vegetables;
- c) compile a list of tools, equipment, and materials required when preserving vegetables using the drying method;

2. work in your group (of up to 5 members) to:

- a) discuss and select green leafy vegetable(s) you will preserve;
- b) agree on a common procedure you will follow to preserve the green vegetable selected;
- c) assemble the tools, equipment, and materials you will use to preserve the vegetables using the drying method;
- d) preserve the green leafy vegetables selected using the drying method;
- e) pack and present the dried vegetables for sale during a school function;
- f) observe safety and hygiene while carrying out the task;
- g) document the process of preserving the vegetables during the project and keep the evidence in an e-portfolio;
- h) use the e-portfolio to make a presentation on preservation of green leafy vegetables during a school function.

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