



**Teacher's Name:** ..... **School Stamp:**.....

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**GRADE 7****AGRICULTURE AND NUTRITION****SCORING GUIDE**

<b>S/ No</b>	<b>Criteria</b>	<b>Descriptors</b>	<b>Max. Score</b>	<b>Learner's Score</b>	<b>Teacher's Comments</b>
1.	Making the write up	The write up; i) is presented (1) ii) has relevant ways of conserving nutrients (2) iii) has correct recipe (2) iv) has adequate and appropriate list of requirements (1)	6		
2.	Identifying vegetables	The vegetable identified is a locally available (1) green leafy vegetable (1)	2		
3	Cooking vegetables	The vegetables are;i) cleaned thoroughly before cutting (2) ii) cut appropriately using a sharp knife (2) iii) cooked using the correct method (2) iv) cooked while covered (1) v) cooked with considerable duration (3) vi) served immediately in clean utensils (2)	12		
4.	Observing hygiene and safety	The learner: i) uses clean protective clothing (1) ii) washes hands before handling food (1) iii) uses clean utensils (1) iv) works in a clean cooking area (1) v) uses sharp tools with care (1) vi) handles fire safely (1) vii) opens lids with steam directed away (1)	7		
5.	Economy of resources	Uses the resources economically: i) food (1) ii) water (1) ii) fuel (1)	3		
<b>TOTAL</b>			<b>30</b>		

### Scoring Rubrics

Scores Range	Descriptors	Performance Level
27-30	Exceeding Expectation	Level 4
19-26	Meeting Expectation	Level 3
11-18	Approaching Expectation	Level 2
1-10	Below Expectation	Level 1