

SCHOOL BASED ASSESSMENT
GRADE 4
September 2024
Agriculture and Nutrition
Marking Scheme



THE KENYA NATIONAL EXAMINATIONS COUNCIL

SCHOOL BASED ASSESSMENT

Agriculture and Nutrition

Marking Scheme

FOR TEACHER'S USE ONLY

Task	Descriptors/Performance Level			
	Below Expectation (1)	Approaching Expectation (2)	Meeting Expectation (3)	Exceeding Expectation (4)
1. Agriculture	0-4	5-8	9-12	13-15
2. Nutrition	0-5	6-11	12-16	17-20

This marking scheme consists of 4 printed pages.

1. Compost manure

- Arrange the kitchen waste, slashed vegetation, and dry leaves in layers in a heap.
- Ensure the heap is moist but not too wet.
- Turn the materials regularly to aerate it.
- Over time, the materials will decompose into compost manure.

(2 x 1 = 2 marks)

2. Two methods of watering plants.

(a) **F** - Drip irrigation. (1 mark)

(b) **F** (1 mark)

3. Scarecrow to control wild animals in the school garden.

(a) Sticks (1 mark)

(b) Give **one** use of each of the following as the learner constructs the scarecrow:

(i) **Grass:** Staffing the clothes (1 mark)

(ii) **Thread:** Tying the grass on the sticks (1 mark)

(iii)

4. Correct order: (2 marks)

- Prepare the soil by loosening it and removing any weeds or debris.
- Make shallow furrows in the soil using a stick or your finger.
- Evenly distribute the tiny carrot seeds along the furrows.
- Cover the seeds lightly with soil and press down.

5. Planting a guava fruit tree:

(a) Soil preparation

- Breaking to appropriate tilth
- Mixing with manure

(1 x 1 = 1 mark)

(b) Caring practices

- Watering
- Mulching
- Shade construction

(2 x 1 = 2 marks)

6. Main use of each of the domestic animals.

Animal	Main use on the farm
Cows	Milk/meat production
Chicken	Egg/Meat production
Donkey	Transportation

(3 x 1 = (3 marks)

7. **Three** ways of conserving firewood while cooking:

- Use fuel-efficient stoves,
- Cover pots while cooking to retain heat,
- prepare all ingredients before lighting the fire to reduce cooking time.

(3 x 1 = (3 marks))

8. Sarah has a plate with rice, beans, spinach, and a ripe banana for lunch.

(a) Balanced diet

(1 mark)

Balanced diet	YES	✓
	NO	

(b) Main nutrients in

- (i) **Beans** - Proteins
- (ii) **Spinach** - Vitamins/minerals

(2 x 1 = 2 marks)

9. Order of steps Tom will follow:

- (i) Season the fish fillets with salt and spices.
- (ii) Heat oil in a frying pan over medium heat.
- (iii) Place fish fillets gently into the hot oil.
- (iv) Cook until golden brown on one side; then flip to cook the other side.
- (v) Remove fish from pan using spatula once fully cooked.
- (vi) Place the fish on paper towels to drain excess oil.

(1st 2 steps correct = 1 mark)

(1st 3 steps correct = 2 marks)

(1st 4 steps correct = 3 marks)

10.

a) washing hands.

1. Wet hands with clean, running water.
2. Apply soap and lather well.
3. Scrub all parts of the hands, including the backs, between fingers, and under nails, for at least 20 seconds.
4. Rinse hands thoroughly under clean, running water.
5. Dry hands using a clean towel or air dry them.

(4 x ½ = 2 marks)

b) Proper disposal of kitchen refuse

- Prevents bad odours;
- Reduces the risk of attracting pests;
- minimizes the spread of germs that can cause diseases.

(3 x 1 = 3 marks)

11. Reasons for drying the gloves:

- Prevents growth of molds.
- protection for future uses.
- Moisture can degrade some materials over time

(3 x 1 = 3 marks)

12. Tacking stitches:

(a) Identify the tacking stitch labelled

G Even tacking stitch (1 mark)

H Uneven – long and short tacking stitch (1 mark)

(b) The difference between the two tacking stitches.

- Even tacking stitches are uniform in length, while long and short tacking stitches alternate between longer and shorter lengths. (1 mark)

SCORE SHEET

[illegible]