

SCHOOL BASED ASSESSMENT

GRADE 8
AGRICULTURE
May 2025
Time: one month



THE KENYA NATIONAL EXAMINATIONS COUNCIL SCHOOL BASED ASSESSMENT GRADE 8 AGRICULTURE PROJECT

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	4
	Preparation of Tools, Equipment, and Materials	
2.	Processing Fresh Fish or Dressing Poultry Carcass	9
3.	Cooking the fish / poultry and vegetables	5
4.	Cooking the Starch and Serving	4
	Ethical, Cultural, religious and Safety Considerations	
5.	Safety precautions, collaboration and group discussions	4
6.	Electronic portfolio	4
	TOTAL	30

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 SCHOOLS /AGRICULTURE TEACHER

- (a) This paper consists of one performance task on processing of fresh fish or dressing poultry carcass, using it to prepare a balanced meal and serve guests.
- (b) The teacher should organize 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 processing fresh fish or dressing poultry carcass, using it to prepare a balanced meal and serve guests.
- (d) The teacher should consider the learners suggestion(s) and guide the sourcing of the fresh fish or chicken.
- (e) The teacher should guide the groups in preparing appropriate tools, equipment and materials for the task without having to buy new ones. These can be improvised or sourced from home or school.
- (f) The teacher **must** ensure that learners are dressed appropriately, and they observe safety during the project.
- (g) The teacher should guide the learners to document the processing of fresh fish / dressing of poultry carcass in an e-portfolio.
- (h) The teacher should use the scoring guide provided to assess and score the learners on the project task.
- (i) For each group, the teacher should invite a parent or a person from the school community as a guest. Where applicable, this guest can also double up as resource person to the group to guide the learners (without carrying out the activities for them).

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

2. The learner's score should be a combination of the individual performance score in criteria and the group's score (where applicable).

THEME: PROCESS FRESH FISH OR DRESS POULTRY CARCASS

TASK: Your parents are expecting important guests, and you are expected to help them plan, prepare and serve them meals. Culturally, either fish or chicken must be included in the meals. Plan, prepare and serve the meals.

To accomplish this task, learners are required to

1. Individually use digital and print media, internet, parents/guardians to search for information and write notes on
 - a) the importance of processing fish (scaling, gutting, cleaning, salting and frying) or dressing poultry carcasses (beheading, defeathering, removing offal, and cleaning);
 - b) the procedure of processing fish or dressing poultry carcasses;
 - c) how to prepare and serve a balanced meal to guests using processed fish or dressed chicken and other ingredients;
 - d) ethical, cultural and religious issues and safety practices considered in the processing of fish or dressing of poultry carcass and serving meals containing fish or chicken in their community;
 - e) tools, equipment, materials required to process fish/dress chicken, prepare and serve balanced meals containing fish or chicken.
2. work in groups of up to 5 members to:
 - f) share in turns and discuss the information collected on processing fish or dressing poultry carcass;
 - g) discuss and agree on how to address the ethical, cultural and religious issues and safety precautions raised;
 - h) discuss and agree on how to source for the fresh fish or chicken
 - i) dress appropriately and **either** process fresh fish (scaling, gutting, cleaning, salting, and frying) **or** dress poultry carcass (beheading, defeathering, removing offal, and cleaning);
 - j) use the processed fish/ dressed chicken with other ingredients to prepare, serve and share a balanced meal with a guest(s).
3. maintain an electronic portfolio (files, pictures and videos) and use it to make and share a presentation on their group's project.

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