

**SCHOOL BASED ASSESSMENT  
GRADE 8 SBA  
May 2025**



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**

**GRADE 8 AGRICULTURE**

**School Based Assessment**

**THEME: PROCESS FRESH FISH OR DRESS POULTRY CARCASS**

**SCORING GUIDE**

**INSTRUCTIONS**

1. *The assessor should use observations, portfolio evidence and interviews to gain insights on the trainee's project.*
2. *The score awarded for each of the skill areas assessed should be transferred to the assessment sheet.*

This scoring guide consists of **4** printed pages.

Turn over



**THE KENYA NATIONAL EXAMINATIONS COUNCIL**  
**SCHOOL BASED ASSESSMENT**  
**GRADE 8 SBA AGRICULTURE SCORE SHEET**

**Name of the School:** ..... **Code:** .....

<i>Assessment Number</i>	<i>Learner's Name</i>	Score for each of the criteria					
		1	2	3	4	5	6

No	Criteria	Descriptors	Max. Score	Learner's score	Teacher's comment
1	<b>Writing Notes</b>	Notes are comprehensive (1), covering all aspects (1), importance, procedures, and considerations. <b>(2 x 1)</b>	<b>4</b>		
	<b>Preparation of Tools, Equipment, and Materials</b>	<ul style="list-style-type: none"> <li>Includes all necessary tools, equipment, and materials required (1), are appropriate and suitable for the tasks (1)</li> <li>Sourced and improvised without the need to buy new ones (1),</li> <li>Well-organized and prepared/efficiently for the task (1).</li> <li>Considers safety and hygiene in the preparation and use of tools, equipment, and materials (1).</li> </ul> <b>(4 x 1/2)</b>			
3	<b>Processing Fresh Fish or Dressing Poultry Carcass</b>	<b>Processing Fresh Fish</b> <ul style="list-style-type: none"> <li>Gather all necessary tools, equipment, and materials such as a sharp knife, cutting board, bowl, salt, and frying pan (1). Holds the fish firmly by the tail (1). Uses a fish scaler or the back of a knife to remove the scales (1), working from the tail towards the head (1). Make a shallow cut along the belly of the fish (1), removes the internal organs (1). Rinses the thoroughly under cold water (1). Rub salt over the entire surface of the fish, both inside and out (1). Let's the fish sit for a few minutes to allow the salt to penetrate and dry (1).</li> </ul> <b>Dressing Poultry Carcass</b> <ul style="list-style-type: none"> <li>Gather all necessary tools, equipment, and materials such as a sharp knife, cutting board, bowl, and hot water (1). Holds the bird firmly (1). Uses a sharp knife to sever the head from the body (1), and continues to hold it firmly until it dies (1).</li> <li>Dips the bird in hot water (not boiling) for a few seconds to loosen the feathers (1). Plucks the feathers by hand, starting with the larger feathers and then the smaller ones (1). Ensures all feathers are removed, including pin feathers (1).</li> <li>Make a shallow cut along the belly of the bird from the anus to the breastbone (1). Carefully remove the internal organs, being cautious not to puncture the intestines (1). Remove the crop and windpipe from the neck area (1).</li> </ul>	<b>9</b>		

No	Criteria	Descriptors	Max. Score	Learner's score	Teacher's comment
		<ul style="list-style-type: none"> <li>Rinse the inside and outside of the bird thoroughly under cold water (1). Pat the bird dry with paper towels (1).</li> </ul> <p>(9 x 1)</p>			
4	<b>Cooking the fish / poultry and vegetables</b>	<ul style="list-style-type: none"> <li>Gathers all ingredients: fresh fish or dressed poultry carcass, Vegetables (e.g., carrots, spinach, tomatoes) (1). Starch (e.g., rice, potatoes, or ugali) (1), Seasonings and spices (e.g., salt, pepper, garlic, herbs) (1). Cooking oil or fat (1).</li> <li><b>Poultry:</b> Heats oil in a pot or frying pan (1). Adds the dressed poultry pieces and cooks until golden brown and fully cooked through (1).</li> <li><b>Fish:</b> Heats oil in a frying pan over medium heat (1). Place the fish in the pan and fry until golden brown on both sides (1). Remove the fish from the pan and drain excess oil on paper towels (1).</li> <li><b>Vegetables:</b> Washes all vegetables thoroughly under running water. Peel and chop vegetables as required (e.g., dice carrots, slice tomatoes). Heats a small amount of oil in a pan. Adds the chopped vegetables and stir-fry until tender but still crisp. Season with salt, pepper, and other desired spices (1).</li> </ul> <p>(10 x 1/2)</p>	5		
5	<b>Cooking the Starch and Serving</b>	<ul style="list-style-type: none"> <li><b>Rice/potatoes/chips/ugali</b> (1)</li> <li>Arrange the cooked starch (rice, potatoes, or ugali) on the plate (1). Adds a portion of the cooked fish or poultry (1). Adds a serving of the cooked vegetables. Ensure the plate is visually appealing and balanced in terms of portions (1).</li> <li>Garnish the meal with fresh herbs or a slice of lemon for added flavour and presentation. Ensure the meal is served hot (1).</li> <li>Serve the plated meals to the guests. Provide any additional condiments or sauces as desired. Ensure the dining area is clean and well-organized (1).</li> </ul> <p>(6 x 1/2)</p>	4		
	<b>Ethical, Cultural, religious and Safety</b>	<ul style="list-style-type: none"> <li>Animals are treated humanely during the entire process. Use methods that minimize pain and stress to the animals during slaughter</li> <li>Properly disposes of waste materials such as offal and fish scales.</li> </ul>			

No	Criteria	Descriptors	Max. Score	Learner's score	Teacher's comment
	<b>Considerations</b>	<ul style="list-style-type: none"> <li>Is sensitive to cultural taboos, norms and values of the guests.</li> <li>Ensures that the preparation and serving of the meal adhere to any religious dietary laws (e.g., halal, kosher).</li> <li>Include prayers or blessings if they are part of the religious tradition.</li> </ul> <b>(2 x 1/2)</b>			
7	<b>Safety precautions, collaboration and group discussions</b>	<ul style="list-style-type: none"> <li>Wash hands thoroughly with soap and water before and after handling food.</li> <li>Wear clean and appropriate clothing, including aprons and hairnets.</li> <li>Ensure that all food is cooked to the appropriate temperature to kill harmful bacteria.</li> <li>Avoid cross-contamination by using separate cutting boards and utensils for raw and cooked foods.</li> <li>Use knives and other sharp tools carefully to avoid injuries.</li> <li>Keeps the kitchen area clean and free of hazards.</li> <li>Actively participate in discussions (1), sharing information and contributing ideas (1).</li> <li>Group plans and executes the task efficiently, with clear roles and responsibilities of members.</li> <li>Roles are rotated to give each member an opportunity to contribute in different capacities.</li> </ul> <b>(8 x 1/2)</b>	<b>4</b>		
8	<b>Electronic portfolio</b>	<ul style="list-style-type: none"> <li>Includes all steps in the project, including pictures and videos</li> <li>Is clearly written and well-organized, making it easy to follow the process and understand the project</li> <li>Uses a variety of multimedia elements (pictures, videos) to document the project.</li> <li>The presentation is engaging, well-structured, and clearly communicates the project's process and outcomes.</li> </ul> <b>(4 x 1)</b>	<b>4</b>		
<b>TOTAL</b>			<b>30</b>		

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