

**SCHOOL BASED ASSESSMENT
GRADE 7 SBA
May 2025**

**AGRICULTURE
Project
SCORING GUIDE**



THE KENYA NATIONAL EXAMINATIONS COUNCIL

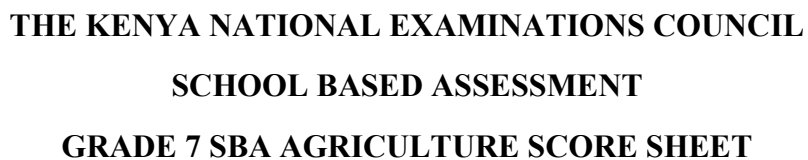
**GRADE 7
AGRICULTURE**

School Based Assessment

SCORING GUIDE

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

Turn over

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S/No	Criteria	Descriptors	Max. Score	Learner's score	Teacher's comment
1.	Making notes on preservation of green vegetables	Notes are presented (1), giving the correct procedure (1) of preserving green leafy vegetables using the drying method.	2		
2.	Identifying and assembling appropriate tools, equipment, and materials.	Appropriate (1) tools, equipment and materials are identified and assembled (1), and with some of them improvised (1).	3		
3.	Preserving the vegetables using the drying method.	<ul style="list-style-type: none"> The vegetables are fresh (1) and free (1) from insects and bruises. The vegetables are thoroughly cleaned (1) in clean water. The vegetables are blanched (1) before drying. Excess water is drained (1). The vegetables are chopped thinly (1) using a sharp knife (1). The vegetables are spread (1) on a clean mat/tray and covered (1) with a muslin cloth/netting cloth/thin wire netting. The tray/mat is placed under direct sunlight (1) and slightly raised (1) above the ground. The vegetables are turned (1) regularly until dry. 	12		
4	Packaging the preserved vegetables	<ul style="list-style-type: none"> The dried vegetables are packed (1) in appropriate (1) and clean, air-tight containers (1). 	3		
5	Quality of results	<ul style="list-style-type: none"> The vegetables are completely dry (1). Green colour of the vegetables is retained (1). Vegetables are free (1) from dirt. 	3		
6.	Observing safety and hygiene.	<ul style="list-style-type: none"> Safety precautions are observed during the project (1). Personal hygiene (1) and food hygiene (1) are observed during the project. 	3		
7.	Documenting the process of preserving green vegetables in an e-portfolio	Relevant notes (1) and evidence (pictures, videos) (1) on the process of preserving green vegetables is presented (1) in an e-portfolio that is creatively made (1).	4		
TOTAL			30		

Turn over

Scoring Rubrics

Task	Performance Levels			
	Exceeding Expectation	Meeting Expectation	Approaching Expectation	Below Expectation
Writing notes and assembling tools and materials (5 marks)	5	4	3	2
Preserving vegetables (12 marks)	12	9	6	3
Packing and quality of results (6 marks)	6	5	4	2
Documenting evidence and observing safety (7 marks)	7	6	4	2

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