

SCHOOL BASED ASSESSMENT

GRADE 5

September 2026

Agriculture

1 hour 30 minutes



THE KENYA NATIONAL EXAMINATIONS COUNCIL

SCHOOL BASED ASSESSMENT

Agriculture

Scoring Guide

FOR TEACHER'S USE ONLY

TASK	Task 1(Agriculture)				Task 2 (Home science)				Total
QUESTION	1 - 6				7 - 10				
Maximum score	26 marks				19 marks				45
Performance level	4	3	2	1	4	3	2	1	
Score range	21-26	15-20	8-14	0-7	16-19	11-15	6-10	0-5	

This paper consists of 3 printed pages.

1.

a) Name the practice (1 mark)

- Mulching

b) Three reasons for carrying out the practice (3 marks)

- Conserves soil moisture.
- Controls weeds.
- Adds organic matter to the soil.
- Prevents soil erosion.
- Regulates soil temperature.

c) Repel wild animals from damaging crops (2 mark)

- Fencing the garden /Planting live fences/hedges.
- Scaring animals away.
- Using guards/watchmen.
- Using traps where appropriate.
- Using repellents.

d) Benefits of vegetables in the human diet (2 marks)

- Provide vitamins.
- Protect the body against diseases.
- Improve digestion due to fibre.

2. Benefits of an organic waste pit (2 marks)

- Produces compost manure.
- Improves soil fertility.
- Reduces environmental pollution.
- Promotes proper waste disposal.
- Recycles organic materials.

3. Farming using containers attached to a wall

a) Name of garden (1 mark)

- Vertical garden

b) Advantages (3 marks)

- Uses little space.
- Suitable for urban areas.
- Easy to manage.
- Conserves water.
- Improves environmental beauty.
- Recycles waste containers.
- Reduces weed infestation.
- Allows production where land is limited.

c) Activities when establishing vegetables (3 marks)

- Select a suitable site.
 - Obtain containers.
 - Make drainage holes.
 - Fill containers with soil/manure mixture.
 - Select quality seeds/seedlings.
 - Sow seeds.
 - Transplant seedlings.
 - Water the crop.
 - Mulch the crop.
 - Weed the crop.
4. Correct order of vegetable establishment (2 marks)
1. Selecting a suitable site.
 2. Preparing the nursery bed.
 3. Sowing seeds.
 4. Watering.
5. Main use of domestic animals (3 marks)

Animal	Possible Answer
Rabbit	Meat, manure, fur
Camel	Milk, transport, meat
Cat	Controls rodents (rats and mice)

6. Preservation of cereals and pulses
- a) What is the learner doing? (1 mark)
- Sun drying cereals.
 - Drying pulses.
 - Drying grains for preservation.
 - Reducing moisture content in grains.
- b) Value demonstrated (1 mark)
- Responsibility.
- c) Other preservation methods (2 marks)
- Mixing grains with ash.
 - Storing in airtight containers.
 - Using hermetic bags.
 - Treating with recommended pesticides.
 - Proper packaging.
 - Storing in dry stores.
 - Fumigation.
7. Practices before preserving and storing cereals (4 marks)
- Dry the cereals to the recommended moisture content.

- Remove damaged, mouldy, or insect-infested grains.
- Clean the cereals to remove chaff, stones, and other foreign materials.
- Clean and disinfect the storage containers or granary.
- Ensure the storage area is dry, clean, and well ventilated.
- Repair cracks or openings in the storage structure to keep out pests.
- Allow treated cereals to dry before storage where applicable.

8. Food nutrients

a) Main nutrient

- Carbohydrates (1 mark)

b) Functions

- Provide energy for daily activities and body functions.
 - Support physical activity by supplying energy for muscles during work and exercise.
 - Spare protein, allowing proteins to be used for growth and tissue repair rather than for energy.
 - Help maintain body temperature by providing energy that the body converts into heat.
- (4 marks)

9. Procedure for preparing and deep-frying chips (5 marks)

- Wash, peel, and rinse the potatoes.
- Cut the potatoes into even-sized strips.
- Rinse the strips to remove excess starch and drain well.
- Dry the potato strips using a clean kitchen towel or absorbent paper.
- Heat sufficient cooking oil in a deep frying pan.
- Carefully lower the potato strips into the hot oil without overcrowding the pan.
- Fry until the chips are tender and golden brown.
- Remove the chips using a slotted spoon and drain excess oil on absorbent paper.
- Sprinkle with salt if desired and serve while hot.

Award **1 mark** for each correct step (any five).

10. Procedure for cleaning wooden tables (5 marks)

- Remove all items from the table.
- Dust the table using a soft, dry cloth.
- Prepare a solution of warm water and mild detergent.
- Dip a soft cloth or sponge in the solution and wring it well.
- Wipe the table gently, following the direction of the wood grain.
- Rinse the cloth with clean water, wring it well, and wipe away any soap residue.
- Dry the table immediately using a clean, dry cloth.
- Apply furniture polish if required and buff the surface to restore its shine.

Award **1 mark** for each correct step (any five).