GRADE 7 AGRICULTURE & NUTRITION- (Theory)

MARKING SCHEMES.

1. State two importance of processing honey. **(2mks)**

- ✓ ***To ensure clean and quality honey is produced.***
- ✓ ***To obtain other products such as bee wax.***
- ✓ ***To make honey safe for consumption.***
- ✓ ***To remove impurities such as wax, dead bees, bee wings and legs.***
- ✓ ***To enable honey, stay for longer period without spoiling before use.***
- ✓ ***To add value to the final product.***
- ✓ ***Processing makes honey lighter and easier to transport.***

2. Give a safety precaution to observe when using each of the following when knitting. (**2mks)**

a.) Scissors.

- ✓ ***When cutting using a pair of scissors, keep fingers away from the blades***

b.) Yarn

- ✓ ***Do not use your teeth to cut the yarn.***

3. Grade seven learners from Lodwar junior secondary school were discussing about ways vegetables can lose nutrients during washing. State three ways washing can lead to loss of nutrients in vegetable. **(3mks)**

- ✓ ***Through soaking.***
- ✓ ***Washing vegetables for a long time.***
- ✓ ***Washing vegetables with warm water.***
- ✓ ***Washing vegetables with dirt water.***

4. The diagram below shows a certain equipment used for coking food.

a.) Name the cooking method in which the equipment above is used. **(1mk)**

- ✓ ***Steaming.***

b.) Name the cooking equipment in the picture above. **(1mk)**

- ✓ ***Colander.***

c.) State the feature on the equipment that makes it cooking food efficiently. **(1mk)**

- ✓ ***Has small perforated holes that allow steam to pass through and cook vegetables.***