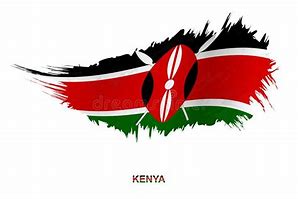
** JUNIOR SCHOOL**

**KENYA JUNIOR SCHOOL EDUCATION ASSESSMENT**

**KJSEA**

**FORMATIVE ASSESSMENT**

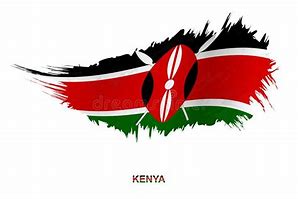
**PRACTICAL ASSESSMENT**

**AGRICULTURE AND NUTRITION**

**NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**SCHOOL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**ASSESSMENT NO\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE\_\_\_\_\_\_\_\_\_**

****

1. The teacher has provided you with some items used in baking.
2. Identify them. (6 mks)

A -………………………………

B -………………………………

C-………………………………

D -………………………………

E -………………………………

F- ………………………………

1. What is the use of each of the baking tools identified above?(6 mks)
2. …………………………………………………………………………………………….…….……………….
3. ………………………………………………………………………………………………….………………..
4. ……………………………………………………………………………………………………………………
5. ……………………………………………………………………………………………………………………
6. List down any other baking utensil.(1 mk)

a. ……………………………………………………………………………………………………………………..

1. You have been provided with small kitchen tools and equipment used for measuring and weighing.
2. Draw each of them and state the use.(10 mks)

|  |  |
| --- | --- |
| Tool/ equipment | Function |
|  | Measuring jugs are used for measuring quantities of liquids |
|  | Measuring cups are used for measuring dry ingredients |
|  | Weighing scales are used to weigh ingredients in the kitchen |
|  | Thermometers are used to measure temperature when cooking. For example meat thermometers. |
|  | Timers are used to time during cooking. |

1. You have been provided with the following
2. Sauce pan/ sufuria
3. Plates
4. Wooden spoons, clean water
5. Protective clothing, source of heat
6. Improvised pot holder
7. Kitchen cloth,
8. Kitchen dustbin,
9. Working surface.
10. You have also been provided with vegetables Stem vegetable
11. Fruit vegetables
12. Seed vegetables
13. Pod vegetables
14. Flower vegetables

You are required to:

1. Prepare the vegetable for cooking appropriately.(20 mks)
2. Taste the raw vegetables, texture and colour and record your observations in the following table.
3. Effect of heat ( boiling on the vegetables) (9 mks)

|  |  |  |  |
| --- | --- | --- | --- |
| Vegetable | 8 Mins | 16 Mins | 24 Mins |
| Kales |  |  |  |
| Tomatoes |  |  |  |
| Flower vegetable |  |  |  |

1. Summarise the effect of heat (boiling) on the vegetables (3 mks)

|  |  |
| --- | --- |
| Quality | Effect of heat ( boiling) on vegetables |
| colour |  |
| Texture |
| Taste |