## **DOYEN PUBLISHERS**

# KENYA JUNIOR SCHOOL EDUCATION ASSESSMENT TERM 1 2025 MID-TERM EXAM GRADE 9 AGRICULTURE 906/1

(Paper 1: Theory)

	(- of colors)	Time: 1 hour 40 mins
NAME:		
SCHOOL:		
STREAM:	DATE:	
INSTRUCTIONS		
a) Write your name, scho	ool, stream and date in the spaces provided abo	ve.

- b) This paper consists of **two** sections: **A** and **B**.
- c) Section A comprises Multiple Choice Questions numbered 1 to 30.
- d) Section B comprises short, structured questions number 31 to 38.
- e) Answer ALL the questions in section A in the table provided below.
- f) Answer ALL the questions in section B in the spaces provided in this QUESTION PAPER.
- g) Do NOT remove any page from this question paper. Answer ALL the questions in English.

#### **ANSWER SHEET - SECTION A**

1.	2.	3.	4.	5.	6.	7.	8.	9.	10.	11.	12.	13.	14.	15.	16.	17.	18.	19.	20.
21.	22.	23.	24.	25.	26.	27.	28.	29.	30.										

#### LEARNER'S SCORE

SCO	TOTAL	
<b>A</b> (Out of 30)		
<b>B</b> (Out of 40)		

This paper consists of 8 printed pages. Candidates should check the question paper to confirm that all pages are printed as indicated and that no questions are missing.

#### **SECTION A** (30 marks)

#### Answer ALL the questions in this section.

1. Edible parts of plants that can be used as feed for grazing animals or harvested for later use are known as

A. Forage

C. Silo

B. Hay

- D. Livestock
- 2. Which of the following plants cannot be used as forage?

A. Maize

C. Avocado

B. Sorghum

D. Oats

- 3. Why is it important to reuse leftover foods?
  - A. To waste food.
  - B. To ensure food security.
  - C. To spend more.
  - D. To eat a balanced diet.
- 4. Adding new ingredients when using leftover foods helps in all the following except:
  - A. Improving the appearance of the food.
  - B. Changing the composition of the food.
  - C. Varying the texture of the food.
  - D. Improving the nutritional value of the food.
- 5. The following are some of the components of integrated farming. Which one is correctly matched with its name?



A. Poultry rearing

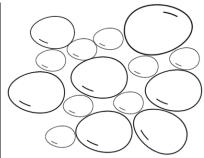
B. Livestock production

C. Crop production



D. Apiculture

A farmer at Mabalabandi Poultry farm picked the following eggs from his farm. Study it and answer the questions that follow.



6. Which criteria should he use to sort the eggs?

A. Shape

C. Cleanliness

B. Size

D. Texture

7. What is the nutritional value of eggs

A. Vitamins

C. Proteins

B. Minerals

D. Carbohydrates

- 8. We use and method to extract honey from honeycombs.
  - A. weighing and sieving
  - B. mixing and filtering
  - C. mixing and sieving
  - D. crushing and straining
- 9. Grade 9 learners listed the methods of cooking foods. Which one of the following is **NOT** a method that can be used to cook kales?

A. steaming

C. boiling

B. baking

D. sautéing

10. Identify the equipment below used in cooking food.



- A. washing machine
- B. electric oven
- C. washing machine
- D. electric jiko
- 11. The above equipment can be cleaned by:
  - A. washing with soap
  - B. wiping
  - C. rinsing in water
  - D. dipping in water

- 12. Keeping good hygiene in animals is important because of the following reasons except:
  - A. avoiding infections.
  - B. avoiding parasites.
  - C. preventing diseases.
  - D. preventing high yields.

The following pictures show cabbage at different stages of growth. Use them to answer questions 32 and 33.









13. Which picture shows the **correct** stage of harvesting?

- A. E
- B. **F**
- C. **G**
- D. H

14. The cabbage is harvested by \_\_\_\_\_.

- A. cutting the head
  - B. cutting the stem
  - C. uprooting the crop
  - D. plucking the leaves.

15. Different crops require different seedbeds for planting. Which **ONE** of the following crops requires a fine seedbed?

- A. Beans
- C. Millet
- B. Maize
- D. Pumpkin

16. Identify a food item that can be preserved by all the following methods: boiling, drying, smoking and freezing.

- A. Eggs
- B. Meat
- C. Fruits
- D. Milk

The picture below shows value addition practice in crop production. Use it to answer the questions.



- 17. Which of the following crops is more appropriate for the value addition technique shown?
  - A. Beans

- C. Maize
- B. Cassava
- D. Peas
- 18. The value addition technique shown was mainly carried out because of the following reasons except:
  - A. to appeal to more consumers.
  - B. to create a unique brand.
  - C. to increase shelf life.
  - D. to increase the market price.

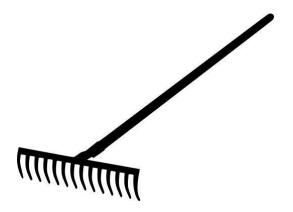
19. Learners saw farm produce labelled "**ORGANIC**" in the market.



What does the label '**ORGANIC**' mean? The farm produce is

- A. free from artificial chemicals
- B. free from pests and diseases
- C. fresh
- D. more tasty
- 20. Laurence has advised his uncle not to use salting method to preserve meat. Which one of the following is a reason Laurence's uncle should avoid using salt to preserve meat?
  - A. Salt increases risk of constipation.
  - B. Salt increases risk of hypertension.
  - C. Salt improves weak bones.
  - D. Salt decreases the risk of asthma.

In the preparation of a nursery bed, Grade five learners used the garden tool shown below. Study the picture and answer questions 21 to 22.



- 21. The learners used the garden tool
  - A. to lift seedlings from the nursery bed
  - B. for weeding the nursery bed
  - C. to measure the spacing for the crop
  - D. to level the nursery bed.
- 22. Which of the following caring practices should be carried out on the tool after use?

A. Oiling.

C. Cleaning.

B. Painting.

D. Sharpening.

23. Nutrients in foods can be conserved in different ways of cooking. Which of the following is the **most appropriate** for conserving nutrients in vegetables?

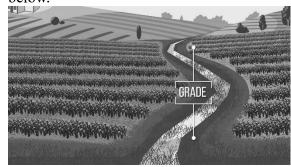
A. Baking

C. Steaming

B. Boiling

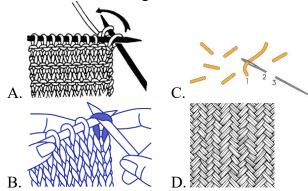
D. Stewing

24. Identify the method of soil conservation drawn below.



- A. grassed waterway
- C. strip cropping
- B. stone lines
- D. bunds
- 25. Which seam is most likely to be used on fine and medium weight fabrics?
  - A. Run and fell seam
  - B. Overlaid seam
  - C. Double stitched seam
  - D. French seam

- 26. How does the method in questions 34 above conserve soil?
  - A. By planting a grass ley or any vegetative cover where water usually accumulates and flows as surface runoff.
  - B. By arranging different sizes of stones along the contours.
  - C. By using layers of crop residues such as maize stalks in a line to reduce soil erosion.
  - D. By growing different crops in alternate strips along a contour.
- 27. Which of the following is a knit stich?



- 28. The following are safety precautions to observe when knitting. Which **ONE** is not?
  - A. Do not sit too close to others while knitting.
  - B. Ensure you work in a well-lit area.
  - C. Use your teeth to cut yarn.
  - D. When cutting using a pair of scissors, keep your fingers away from the blades.
- 29. Which of the following crops are suitable for suspended gardening?
  - A. pumpkin, watermelon, pineapple
  - B. ground nuts, maize, beans
  - C. cucumber, butternut, creeping beans
  - D. arrowroots, sweet potatoes, yams
- 30. Which of the following is not an off-season crop?
  - A. spinach
  - B. maize
  - C. cabbage
  - D. pepper

## SECTION B (40 marks)

### Answer ALL the questions in this section.

31. Grade 9 learners at Tumaini Junior School observed a farmer slaughtering a chicken as shown in the photograph below.



a)	Identify the step of dressing a poultry carcass shown above.	(1 mark)
b)	What is the first step in dressing a poultry carcass?	(2 marks)
c)	Give <b>three</b> ways in which the farmer can ensure proper hygiene when dressing a poultry carcass.	(3 marks)
d)	State <b>two</b> ways in which the farmer can preserve the meat.	(2 marks)

e)	What is the nutritional value of chicken?	(2 marks)
	arners took a photo of the crop below that was infected by pests in their farm. Study it estions that follow.	and answer the
a)	Describe the features of the crop above.	(1 mark)
b)	The crop is most likely to have been infested by	(1 mark)
c)	State <b>two</b> strategies the learners can employ to control the pests that affected the crop.	(2 marks)
d)	Highlight <b>two</b> effects of pests and diseases on crops.	(2 marks)

a)	Carbo	phydrates	(2 marks)
b)	Prote	ins	(2 marks)
c)	Vitan	nins	(2 marks)
d)	Lots	of water content	(2 marks)
	iciency	were discussing the kitchen hygiene practices. They discussed that a clean kitchen hely and makes the cooking process more enjoyable.  The any two common dirt and mess found in the kitchen that they might have discussed.	ps improve (2 marks)
b)	Name	e two items that you can use when cleaning a kitchen.	(2 marks)
c)	The le	earners suggested that the procedure for sweeping the kitchen was as follows.  Close windows and doors to prevent dust from blowing away.	
	ii.		
		Gather dust into one spot and collect it with the dustpan and brush.	
	iii.	Gather dust into one spot and collect it with the dustpan and brush.  Gather necessary equipment such broom, brush and dustpan.	
		-	

33. Give two examples of foods that have:

Help them arrange the steps in the correct order.	(5 marks)
. Describe the process of preparing fries as a value addition technique to potatoes.	(7 marks)

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