SCHOOL BASED ASSESSMENT GRADE 4 SBA

AGRICULTURE

March 2025 Project SCORING GUIDE



THE KENYA NATIONAL EXAMINATIONS COUNCIL

GRADE 4

School Based Assessment

SCORING GUIDE

This scoring guide consists of 3 printed pages.

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THE KENYA NATIONAL EXAMINATIONS COUNCIL

SCHOOL BASED ASSESSMENT

GRADE 4 AGRICULTURE SCORE SHEET

Name of the School: Code:	

Assessment Number		Learner's Score on the Criteria/Task						
Assessment Number	Learner's Name	1	2	3	4	5	6	Total Score

1 Making oral presentation on balanced diet 2 Preparation of the chart 2 Preparation of the chart 3 Extraction and packing of seeds 4 Identifying appropriate tools, equipment, and materials to preserve. 5 Observing safety and food hygiene (personal hygiene (personal hygiene and food hygiene). 5 Documenting the process of making a chart on balanced diet, extraction and balanced diet, extraction and balanced diet, extraction and balanced diet, extraction and balanced diet (p. careatively (1) presented • clearly audibly • clearly • audibly • confidently • maintaining eye contact The chart presented (1) is neat (1), has correct classes of food-protein (1), carbohydrate (1), vitamin (1), is creatively made (1) • Fruit selected is appropriate with many seeds (1) • Fruit selected is appropriate (1) on a tray/mat and under direct sunlight (1) • The seeds are cleaned (1), dried (1) on a tray/mat and under direct sunlight (1) • The seeds are packed in clean (1), airtight containers (1) and labelled (1) • The seeds are packed in clean (1), airtight containers (1) and labelled (1) • Safety precautions are observed during the project (1) • Personal and food hygiene is observed during the project (1) • Relevant evidence (1) on the process of making a chart on a balanced diet and extraction, drying of seeds is creatively (1) presented	Teacher's comment		Learner's score		Max. Score	Descriptors	Criteria	S/No
chart neat (1), has correct classes of food-protein (1), carbohydrate (1), vitamin (1), is creatively made (1) and has 3 balanced diets (1 x 3) Extraction and packing of seeds Fruit selected is appropriate with many seeds (1) The fruits are cleaned (1), cut appropriately (1) and seeds are extracted properly (1) The seeds are cleaned (1), dried (1) on a tray/mat and under direct sunlight (1) The seeds are packed in clean (1), airtight containers (1) and labelled (1) Appropriate (1) tools and equipment and materials to preserve. Observing safety and hygiene (personal hygiene and food hygiene). Safety precautions are observed during the project (1) Personal and food hygiene is observed during the project (1) Relevant evidence (1) on the process of making a chart on balanced diet, extraction and is creatively (1) presented					4	clearlyaudiblyconfidentlymaintaining eye	presentation on	1
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4 Identifying appropriate tools, equipment, and materials to preserve. 5 Observing safety and hygiene (personal hygiene) and food hygiene). 6. Documenting the process of making a chart on balanced diet, extraction and suppropriate (1) tools and equipment and materials are identified and with some of them improvised (1). • Safety precautions are observed during the project (1) • Personal and food hygiene is observed during the project (1) 8 Relevant evidence (1) on the process of making a chart on a balanced diet and extraction, drying of seeds is creatively (1) presented					10	 appropriate with many seeds (1) The fruits are cleaned (1), cut appropriately (1) and seeds are extracted properly (1) The seeds are cleaned (1), dried (1) on a tray/mat and under direct sunlight (1) The seeds are packed in clean (1), airtight containers (1) and 		3
and hygiene (personal hygiene and food hygiene). 6. Documenting the process of making a chart on balanced diet, extraction and observed during the project (1) Personal and food hygiene is observed during the project (1) Relevant evidence (1) on the process of making a chart on a balanced diet and extraction, drying of seeds is creatively (1) presented					2	Appropriate (1) tools and equipment and materials are identified and with some of	appropriate tools, equipment, and materials to	4
6. Documenting the process of making a chart on balanced diet, extraction and extractively (1) presented 3 Relevant evidence (1) on the process of making a chart on a balanced diet and extraction, drying of seeds is creatively (1) presented					2	observed during the project (1)Personal and food hygiene is observed	and hygiene (personal hygiene and food	5
TOTAL 30						Relevant evidence (1) on the process of making a chart on a balanced diet and extraction, drying of seeds is creatively (1) presented (1).	process of making a chart on balanced diet, extraction and drying of seed.	6.

NB: The group's score will be the individual group member's score where applicable.

Scoring Rubrics

Score Range	Descriptors	Performance Level		
26-30	Exceeding Expectation	Level 4		
18-25	Meeting Expectation	Level 3		
11-17	Approaching Expectation	Level 2		
1-10	Below Expectation	Level 1		

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