

KENYA JUNIOR SCHOOL EDUCATION ASSESSMENT

2026

AGRICULTURE AND NUTRITION

906/1 1 hour 40 minutes

Name _____

Assessment number _____

School _____

INSTRUCTIONS TO CANDIDATES

Answer all questions.

Section A carries 30 marks and Section B carries 40 marks.

Answer all multiple choice questions on the answer sheet provided. Use an HB pencil to shade the circle for the correct answer.

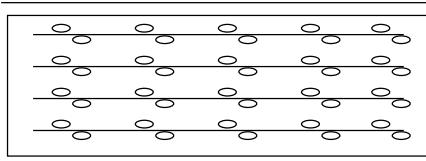
For each question, choose only one answer from A, B, C and D.

Answer the structured questions in the spaces provided. Show working where required.

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SECTION A (30 marks)

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1. What soil-conservation practice is shown in the drawing?

- A. Removing ground cover
- B. Planting down the slope
- C. Burning crop residues
- D. Contour planting

2. Why does this practice reduce soil loss?

- A. It reduces the depth of the crop roots.
- B. It increases the speed of runoff.
- C. It slows water moving downhill.
- D. It prevents water from entering the soil.

3. A newly transplanted cabbage seedling wilts at midday. Which immediate action is most suitable?

- A. Apply concentrated fertiliser to the leaves.
- B. Provide shade and water the root zone.
- C. Uproot it before evening.
- D. Remove all its leaves.

4. A grower packs mangoes of similar ripeness together. What is the main advantage?

- A. The packing material can be omitted.
- B. The fruit ripens more slowly in every pack.
- C. The fruit needs no further grading.
- D. Buyers receive produce of more uniform quality.

5. A poultry keeper finds eggs contaminated with manure. Which action addresses the source most directly?

- A. Wash all eggs with untreated pond water.
- B. Change the breed of the cocks.
- C. Reduce the number of feeding times.
- D. Keep nesting areas clean and dry.

6. Why must a container of freshly prepared silage be well sealed?

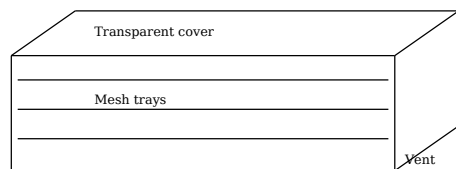
- A. To let excess moisture evaporate
- B. To exclude air and support fermentation
- C. To keep the forage dry by ventilation
- D. To allow the fodder to respire freely

7. A vegetable grower uses mature compost from a livestock unit. This is an example of

- A. specialising in crop production only.
- B. increasing dependence on purchased inputs.
- C. processing crops for export.
- D. reusing resources within integrated farming.

8. Forage is dried sufficiently before storage as hay mainly to

- A. increase the proportion of minerals.
- B. reduce spoilage caused by excess moisture.
- C. promote fermentation during storage.
- D. increase the bulk of the fodder.



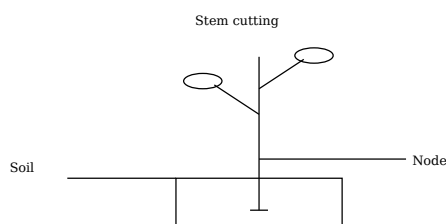
Solar food drier

9. Which feature of the illustrated drier protects food from flies?

- A. A bare metal plate
- B. An uncovered floor
- C. A screened enclosure
- D. An open doorway

10. Which source supplies the heat used in this drier?

- A. A battery heater
- B. A charcoal fire
- C. A diesel engine
- D. The sun



11. Why are cuttings taken from a healthy parent plant?

- A. To reduce the number of nursery tools
- B. To ensure the plants all flower immediately
- C. To avoid pruning the cuttings
- D. To reduce transfer of diseases

12. Which part of the illustrated cutting is placed below the soil to encourage root formation?

- A. The highest bud
- B. The entire leaf blade
- C. A lower node
- D. The largest leaf

13. A farmer plants beans after harvesting a cereal crop. Which soil benefit is associated with the legume?

- A. It increases the soil particle size.
- B. It eliminates the need for crop rotation.
- C. It reduces the soil organic matter.
- D. It can improve nitrogen availability.

14. Which action reduces contamination when processing fish?

- A. Use the same unwashed surface for all foods.
- B. Wash the fish in the same water repeatedly.
- C. Remove scales after packaging the fish.
- D. Use clean utensils and safe water.

15. A household chooses indigenous vegetables for a garden. Which reason is most suitable?

- A. They can support local food diversity.
- B. They always need more fertiliser than exotic crops.
- C. They require no pest monitoring.
- D. They must all be harvested at the same age.

16. A farmer waters vegetables by directing small quantities to the root zone through tubes. Which method is used?

- A. Drip irrigation
- B. Sprinkler irrigation
- C. Flood irrigation
- D. Overhead pouring

17. Which practice best conserves moisture between vegetable rows?

- A. Burning the soil surface
- B. Leaving the soil bare
- C. Applying organic mulch
- D. Removing all crop residues

18. A hillside garden has runoff cutting narrow channels. Which response is most appropriate?

- A. Remove grass strips.
- B. Make straight channels downhill.
- C. Establish barriers across the slope.
- D. Leave the channels untreated.

19. A family needs to store cooked food for later use. Which practice is safest?

- A. Keep it covered at room temperature until the next day.
- B. Place it beside the cooker until needed.
- C. Add fresh ingredients without reheating it.
- D. Cool it promptly and place it in covered cold storage.

20. Why should green vegetables be washed before slicing?

- A. To soften them before cooking
- B. To ensure all leaves have equal size
- C. To remove dirt while limiting nutrient loss
- D. To separate the leaves from their stalks

21. Which cooking method uses a small amount of hot fat while food is stirred or tossed briefly?

- A. Stir-frying
- B. Poaching
- C. Steaming
- D. Boiling

22. Which meal contains foods from energy-giving, body-building and protective groups?

- A. Millet ugali, beans and amaranth leaves
- B. Tea and biscuits
- C. Bread and honey
- D. Cassava and plain rice

23. A thick piece of food is brown outside but raw inside. Which adjustment is most appropriate?

- A. Coat it with flour and serve it.
- B. Increase the heat to darken the outer surface.
- C. Remove the browned surface and serve it.
- D. Use moderate heat and allow sufficient cooking time.

24. Why is smoking combined with drying when preserving some fish products?

- A. To increase moisture
- B. To reduce moisture and slow spoilage
- C. To replace the need for clean processing
- D. To increase the fish protein content

25. Why should cleaning chemicals be kept in their original labelled containers?

- A. To reduce the amount needed for cleaning
- B. To improve their smell
- C. To make them easier to mix with foods
- D. To avoid mistaken use or ingestion

26. Which kitchen cleaning task should normally be carried out after each use?

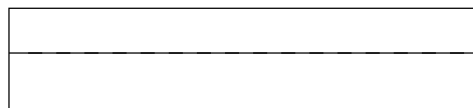
- A. Washing chopping boards
- B. Repainting a wall
- C. Repairing a shelf
- D. Removing ceiling dust

27. What is the main purpose of rinsing washed utensils thoroughly?

- A. To remove detergent and loosened dirt
- B. To speed up drying without wiping
- C. To polish scratched surfaces
- D. To leave a detergent film for the next use

28. Which item helps protect clothing while preparing food?

- A. A pair of oven gloves
- B. A clean apron
- C. A kitchen towel
- D. A hair covering



Stitches hold two fabric layers together

29. Why should stitches be evenly spaced when making a seam?

- A. To reduce the thickness of the fabric
- B. To make the fabric more absorbent
- C. To distribute holding strength evenly
- D. To allow the seam allowance to be removed

30. A woven kitchen cloth absorbs spilled water well. Which property makes it useful?

- A. Absorbency
- B. Transparency
- C. Rigidity
- D. Brittleness

SECTION B (40 marks)

31. A school garden loses topsoil during storms. Learners want to improve the soil without relying on repeated chemical applications.

(a) State one sign, other than low crop yield, that soil is being eroded. (1 mark)

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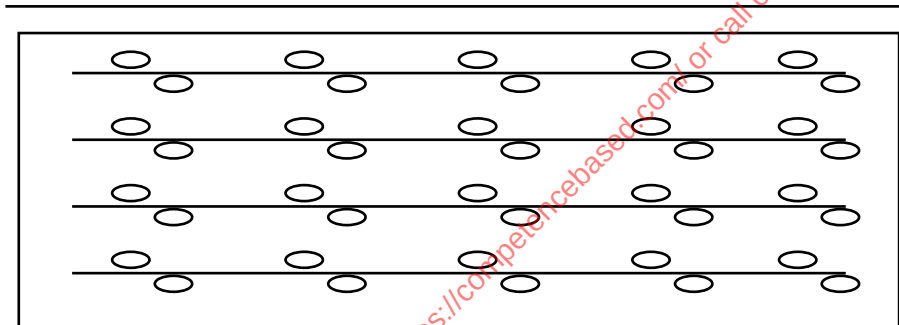
(b) Name one organic material that can improve the soil. (1 mark)

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(c)(i) Name one simple instrument learners can use to mark a contour line. (1 mark)

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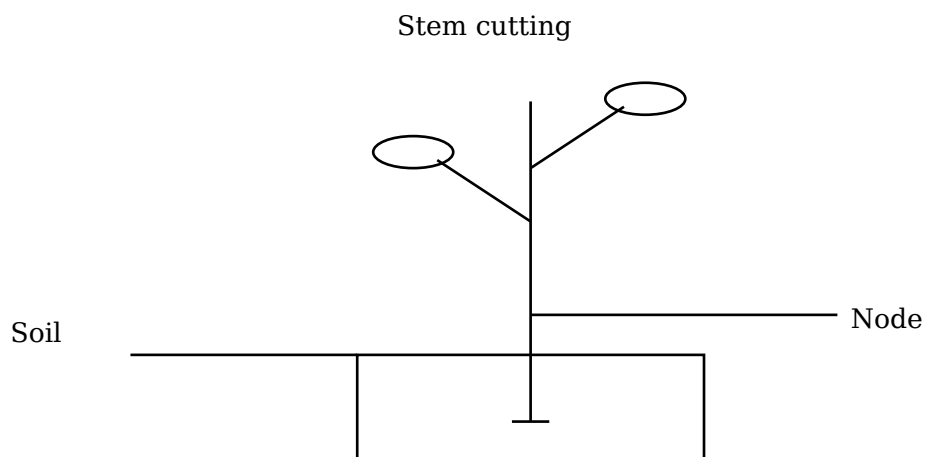
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(c)(ii) Explain how the practice controls erosion. (2 marks)

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32. Learners use stem cuttings to establish a plant nursery.



(a) State one quality of a suitable parent plant. (1 mark)

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(b) Explain why a lower node is placed below the soil. (1 mark)

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(c) State one way of reducing water loss from the cutting before roots develop. (1 mark)

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(d)(i) Name this method of crop propagation. (1 mark)

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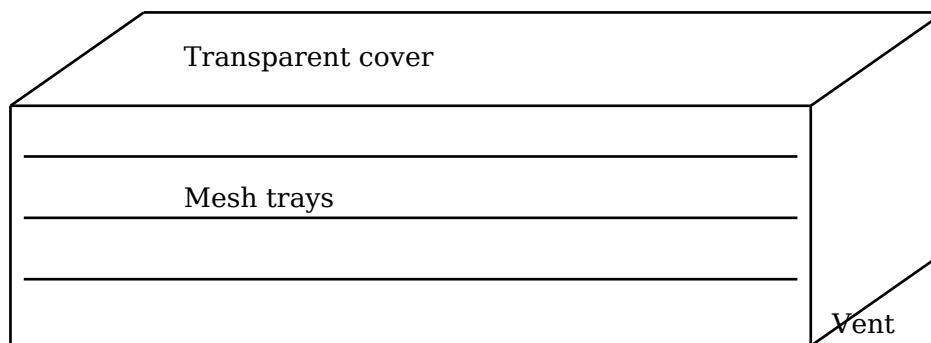
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(d)(ii) Give two advantages of using cuttings rather than seeds for suitable crops. (2 marks)

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33. A small producer dries sliced pawpaw in the illustrated structure.



Solar food drier

(a) State two preparations needed before placing the slices on the trays. (2 marks)

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(b) Explain one advantage of the transparent cover. (2 marks)

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34. A farmer processes groundnuts and grows climbing beans.

(a) Name one product that adds value to groundnuts. (1 mark)

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(b) Name a support provided for climbing beans. (1 mark)

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(c) Give one reason for providing the support. (1 mark)

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35. A dairy farmer has surplus green fodder during a rainy month but little grazing during the dry season.

(a) Name a method of preserving moist, chopped fodder in an airtight container. (1 mark)

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(b) Explain why the fodder is compressed before sealing. (1 mark)

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(c) State one benefit of keeping both livestock and crop enterprises on the farm. (1 mark)

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36. A household stores dried pulses in clean, covered containers on a raised shelf.

(a) State one way of preparing the pulses before storage. (1 mark)

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(b) Give one reason for keeping the containers off the floor. (1 mark)

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(c) State one sign that the stored pulses should be checked for insect damage. (1 mark)

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37. Musa is preparing a midday meal for a family that includes a young child and an older adult.

(a) Explain two nutritional considerations when planning their meal. (4 marks)

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(b) Give two reasons for cutting ingredients into similar-sized pieces. (2 marks)

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(c) State two measures that prevent raw food from contaminating cooked food. (2 marks)

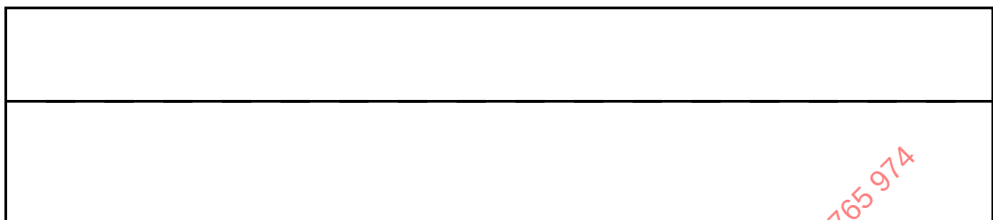
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(d) Explain two ways of reducing food waste during preparation and serving. (4 marks)

38. Learners sew reusable cotton bags for storing clean kitchen cloths.

State four qualities that make the fabric suitable for this use. (4 marks)



Stitches hold two fabric layers together

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MULTIPLE CHOICE ANSWER SHEET

Name _____ Assessment number _____

- | | | | | | | | | | |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| 1. | (A) | (B) | (C) | (D) | 16. | (A) | (B) | (C) | (D) |
| 2. | (A) | (B) | (C) | (D) | 17. | (A) | (B) | (C) | (D) |
| 3. | (A) | (B) | (C) | (D) | 18. | (A) | (B) | (C) | (D) |
| 4. | (A) | (B) | (C) | (D) | 19. | (A) | (B) | (C) | (D) |
| 5. | (A) | (B) | (C) | (D) | 20. | (A) | (B) | (C) | (D) |
| 6. | (A) | (B) | (C) | (D) | 21. | (A) | (B) | (C) | (D) |
| 7. | (A) | (B) | (C) | (D) | 22. | (A) | (B) | (C) | (D) |
| 8. | (A) | (B) | (C) | (D) | 23. | (A) | (B) | (C) | (D) |
| 9. | (A) | (B) | (C) | (D) | 24. | (A) | (B) | (C) | (D) |
| 10. | (A) | (B) | (C) | (D) | 25. | (A) | (B) | (C) | (D) |
| 11. | (A) | (B) | (C) | (D) | 26. | (A) | (B) | (C) | (D) |
| 12. | (A) | (B) | (C) | (D) | 27. | (A) | (B) | (C) | (D) |
| 13. | (A) | (B) | (C) | (D) | 28. | (A) | (B) | (C) | (D) |
| 14. | (A) | (B) | (C) | (D) | 29. | (A) | (B) | (C) | (D) |
| 15. | (A) | (B) | (C) | (D) | 30. | (A) | (B) | (C) | (D) |

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