Marking Scheme

PaperSetter Sample School

Grade 5 Agriculture

GRADE 5 — 2026

Q1.

D. Water is a scarce resource that can run out

Q2.

B. Fine tilth of loose, fine soil

Q3.

A. Catching rats and mice

Q4.

D. Wash your hands with soap and water

Q5.

A. Wash them with clean water and a brush

Q6.

C. Eye

Q7.

B. draught power for farm work

Q8.

A. gently to avoid splashing hot oil

Q9.

D. hold the clothes so they do not fall or be blown away

Q10.

D. The tear may become bigger and harder to mend

Q11.

A. A spring

Q12.

B. Fresh green vegetables and hay

Q13.

A. Approved grain-storage pesticide (dust)

Q14.

C. Near a water source for easy watering

Q15.

B. Drip irrigation

Q16.

C. Leather shoes and bags

Q17.

D. Cleaning or disposing of it as instructed

Q18.

B. A slotted spoon or cooking tongs

Q19.

C. Bright eyes and a smooth, clean coat

Q20.

C. Slowing down the growth of spoilage organisms

Q21.

Two ways, 2 marks each: (1) Using less firewood/charcoal means fewer trees are cut down, so forests are protected and the soil is held together. (2) Using less fuel produces less smoke, reducing air pollution that is harmful to people and the environment.

Q22.

(a) 1 mark each (any two): sufuria/cooking pot; lid; wooden spoon; pot holder. (b) 1 mark each (any three): add food gently to avoid oil splashing; never add water to hot oil; use dry pans and utensils; do not overfill the pan with oil; turn the handle inward and keep away from the flame.

Q23.

1 mark each (any three): gloves; gumboots; overall/apron; face mask; hat.

Q24.

Any two well-explained points, 2 marks each: The tree roots hold the soil particles firmly together so they are not easily washed or blown away; The tree leaves/branches reduce the force of raindrops and wind before they reach the soil; Fallen leaves cover the soil and rot to add humus that binds the soil. (2 marks for the point plus explanation.)

Q25.

Any 4 in sensible order (1 each): pour a suitable amount of oil into a deep pan and heat it to the correct temperature (not smoking); gently lower the pieces of dough into the hot oil using a spoon; turn the mandazi so they brown/cook evenly on all sides; remove with a slotted spoon when golden brown and drain on absorbent paper; serve. Award for correct sequence and safety awareness.