**AGRICULTURE AND NUTRITION**

1. **Environmental conservation**
2. **Plants and animals**
3. **Excessive use of artificial fertilizers, excessive use of Agricultural chemicals, poor disposal of plastic waste.**
4. **Tilth**
5. **Fine tilth Medium tilth Coarse tilth**
6. **Recycling, reusing and reducing plastic waste when buying.**
7. **Water retention pits**
8. **Minimum tillage**
9. **- Preparation of the planting sites**
	* + **Crop establishment**
		+ **Crop management**
10. **Irish potato tuber, banana suckers**
11. **Trees, crops and animals.**
12. **Weeding, earthing up, thinning, gapping, pruning**
13. **Herbicides are selective. Those to be used on legumes destroys all cereals and vice versa.**
14. **- Keeping their homes clean.**
	* + **Seeking veterinary treatment when sick.**
		+ **Handling them gently without causing harm.**
		+ **Feeding them and giving them water.**
		+ **Using approved castration procedures.**
		+ **Harnessing them safely to avoid causing harm.**
15. **Sounds and gestures.**
16. **Off season cropping.**
17. **- It enables the consumer to get fresh supply of food throughout the year.**
	* + **The farm produce gets higher market value since there is no competition in the market.**
		+ **It reduces food shortage in the country**
18. **Plastic containers, used sacks, buckets, tires and crates. (Any other relevant container)**
19. **- Processing the produce**
	* + **Sorting the produce**
		+ **Grading the produce**
		+ **Packing the produce.**
		+ **Cleaning the produce.**
20. **Quality of eggs, size, shape and weight.**
21. **Value addition techniques.**
22. **- It dehydrates food making it last longer.**
	* + **It enables a stored food produce not to affect other closely stored foods.**
23. **Avoid using broken chrochet. Do not put the needle chrochet in your mouth.**
24. **- The cost should be within the financial ability of the individual.**
	* **The type of material**
25. **Hospitality, Nutrition**
26. **Mending, Emptying the pockets**
27. **Flour dredger**
28. **Salting, Storing In a fridge**
29. **Maize, beans, fish.**
30. **It is lustrous, It is absorbed, It is smooth, It is warm.**
31. **Its shyness**
32. **Type of garment, Type of fabric**
33. **Tension discs, Presser foot, Feed plate.**
34. **The amount of work to be done, The cost of the machine**
35. **Steaming, Boiling, Grilling**
36. **Peel the maize. Place it on the grill.Turn the maize regulary to ensure even cooking.**
37. **- Grilling - Bad habits such as smoking or tasting food with fingers should be avoided. Finger nail should be kept short and clean. Wear protective clothing**
	* **Roasting - Be careful when using hot ash to roast to avoid burns. When cutting**

**the hot meat hold it firmly with a fork. Wear oven gloves when putting food in and removing it.**

* + **Steaming - Be careful when removing the lid to prevent scalding. Be careful when removing the water bath from the cooker. Use kitchen gloves to remove the hot sufuria from the cooker.**
1. **Spotting, Sponging, Starching.**
2. **Detergent, starch powder**
3. **Reduce the cooking time. Reduce the surface area of food cooked.**