Marvellous micro-organisms

Level 3 outcomes checklist

Teacher:	Class:

Level 3 unit outcomes **c:** conceptual outcomes **i:** investigating outcomes **Student**	**c** Explain that yeast obtains energy when it breaks down sugars, a process that releases a gas (carbon dioxide).	**c** Explain that yeast grows faster at warm temperatures than when it is cold or hot.	**c** Explain that the gas produced by yeast forms pockets of gas in the dough and this makes bread rise.	**c** Describe the conditions that affect the growth of mould on food.	**i** Plan investigations showing an awareness of the need for fair testing.	**i** Make and record observations, and identify patterns in results.

Key: *B = Beginning; D = Developing; A = Achieving*

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Level 4 outcomes checklist

Teacher:	Class:

Level 4 unit outcomes **c:** conceptual outcomes **i:** investigating outcomes **Student**	**c** Explain that the pockets of (carbon dioxide) gas made by yeast in bread dough expand when heated in cooking, making the bread light.	**i** Plan investigations involving a control, and repeat trials or replicates.	**i** Analyse and explain patterns in results recorded from investigations.

Key: *B = Beginning; D = Developing; A = Achieving*