

Marvellous micro-organisms

Science journal/work sample tag

Student	Stage	Key Learning Area	Date
		Science	

Level 3 unit outcomes	Beginning	Developing	Achieving
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.			

c: conceptual outcomes **i:** investigating outcomes
 PrimaryConnections Draft Assessment Resources

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Student	Stage	Key Learning Area	Date
		Science	

Level 4 unit outcomes	Beginning	Developing	Achieving
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 for investigations involving a control, and repeat trials or replicates.			
i Analyse and explain patterns in results recorded from investigations.			

c: conceptual outcomes **i:** investigating outcomes
 PrimaryConnections Draft Assessment Resources