

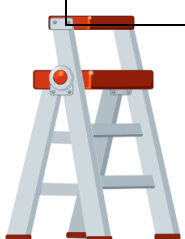


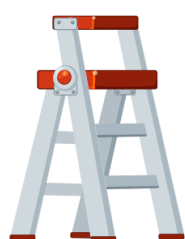




Percentage	I can ...	Prove it!
	<p><b>I can evaluate and analyse all of my results, coming to a conclusion for the food investigation task.</b></p> <p><b>I can plan for what I will do in the future based on the results and conclusions I have gathered.</b></p>	<ol style="list-style-type: none"> <li>1) State and explain your overall conclusion for the food investigation and how it answers the question of gluten's role in flour based doughs.</li> <li>2) Link your conclusion back to your research and explain how your conclusion is reflected in what you found prior to conducting your experiments.</li> <li>3) Plan how you will use this information in the future when you are using flour based doughs.</li> <li>4) Explain how it will inform your decisions about which flours to use and why they are the best option in certain recipes.</li> </ol>
	<p><b>I can evaluate the results of multiple investigations to show how they are linked and related to one hypothesis.</b></p> <p><b>I can use the evaluation to start drawing conclusions for the whole investigation rather than individual ones.</b></p>	<ol style="list-style-type: none"> <li>1) State whether or not your hypothesis was proved or disproved for the overall investigation.</li> <li>2) Explain clearly how your results and individual experiment conclusions support the statement of your hypothesis.</li> <li>3) State and explain your overall conclusion for the food investigation and how it answers the question of gluten's role in flour based doughs.</li> </ol>



Percentage	I can ...	Prove it!
	<p><b>I can analyse and examine results based on my experiments.</b></p> <p><b>I can begin to draw conclusions about what these results tell me in relation to the overall task and my hypothesis.</b></p>	<ol style="list-style-type: none"> <li>1) Complete results tables for each of your experiments.</li> <li>2) Gather all of your results into one table, making it really clear what you were testing for.</li> <li>3) Put into sentences what your results table tells you about the different breads. Include figures from the table in your discussion.</li> <li>4) Use your results to write a conclusion for the specific experiment you have conducted.</li> <li>5) Link your conclusion to your hypothesis by saying if this has proved or disproved any part of it.</li> </ol>
	<p><b>I can conduct experiments reflecting on my hypothesis to move towards a conclusion for the set task.</b></p>	<ol style="list-style-type: none"> <li>1) Conduct 3 investigations to gather results and make conclusions.</li> <li>2) Create a sensory test and table to use for your results.</li> <li>3) Plan investigations 2 and 3 building on results from the previous investigation.</li> <li>4) Conduct a 4<sup>th</sup> investigation to earn higher marks.</li> </ol>



Percentage	I can ...	Prove it!
	<p><b>I can summarise and outline the research conducted for my investigation.</b></p> <p><b>I can explain and analyse flours used to make flour based doughs.</b></p> <p><b>I can plan experiments based on my research to carry out my investigation.</b></p>	<ol style="list-style-type: none"> <li>1) Explain why different types of flour are used for different types of dough.</li> <li>2) Analyse the types of flour you are going to use to conduct the investigations by stating their gluten content and what they are used for.</li> <li>3) Plan 3-4 experiments you can conduct based on your research that will help you to find a conclusion for the investigation.</li> <li>4) Summarise your research in 3 sentences and write a hypothesis for your investigation based on all the research you found.</li> </ol>
	<p><b>I can define, describe, identify and state sections of the food investigation task and select key words from the task for further research</b></p>	<ol style="list-style-type: none"> <li>1) Identify the ingredients used to make bread.</li> <li>2) Describe the role that gluten plays in flour and what it will do when making a flour based dough.</li> <li>3) Define the following terms: Coeliac disease Gluten free Kneading Fermentation</li> </ol>

**Key Words:**

**Gluten**

**Analyse**

**Knead**

**Fermentation**

**Carbohydrates**

**Influence**

**Nutritional Needs**

