**Evaluation of Oat cookies**

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| **Word Bank for oat cookies****Appearance words****Texture words****Taste words** |

**List the skills/techniques you used during this lesson. Tick if you are confident in this skill/technique.**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Skill/technique** | **🗸** | **Skill/technique** | **🗸** | **Skill/technique** | **🗸** | **Skill/technique** | **🗸** |
| e.g weighing |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |

**Describe how you organised yourself for practical work.**

|  |  |
| --- | --- |
| PreparationHow did you get ready to cook? |  |
| EquipmentName the equipment you used? |  |
| Health & HygieneHow did you ensure the kitchen was kept clean and tidy? |  |

**Tick and evidence if you worked with support, needed advice or worked independently during the lesson.**.

|  |  |  |
| --- | --- | --- |
| I can work | 🗸 | Evidence / Understanding |
| With supportAdult or sibling helpedto complete the process |  |  |
| With adviceAsking questions to help complete the process | ` |  |
| IndependentlyWorking by yourself to complete a process  |  |  |

Use a green pen to write two WWW’s, two EBI’S from this lesson and then write two targets for your next practical lesson.

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| Assessment Student Feedback  |
| WWW (What Went Well)**1.** **2.**  | EBI (Even Better If)**1.** **2.**  |
| Target(s) for next practical lesson**1.** **2.**  | **What AtL would you give yourself for this practical:** |