**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.**

|  |  |
| --- | --- |
| Preparation  How did you get ready to cook? |  |
| Equipment  Name the equipment you used? |  |
| Health & Hygiene  How 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 support  Adult or sibling helped  to complete the process |  |  |
| With advice  Asking questions to help  complete the process | ` |  |
| Independently  Working 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.

|  |  |  |
| --- | --- | --- |
| 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:** | |