

Lesson	Know	Apply	Extend
9.3.1 Aerobic respiration	I can state the requirements for aerobic respiration. <input type="checkbox"/>	I can state the word equation for aerobic respiration. <input type="checkbox"/>	I can explain how the reactants for respiration get into the cells. <input type="checkbox"/>
	I can give the name of the process by which energy is released in cells. <input type="checkbox"/>	I can describe the process of respiration. <input type="checkbox"/>	I can explain the process of aerobic respiration. <input type="checkbox"/>
	I can plan an experiment to measure breathing rates. <input type="checkbox"/>	I can plan an investigation to measure the effect of exercise on breathing rates. <input type="checkbox"/>	I can plan an investigation to explain the effect of exercise on respiration rates. <input type="checkbox"/>
9.3.2 Anaerobic respiration	I can state the products of anaerobic respiration. <input type="checkbox"/>	I can state the word equation for anaerobic respiration. <input type="checkbox"/>	I can explain the uses of the products from anaerobic respiration. <input type="checkbox"/>
	I can state one difference between aerobic and anaerobic respiration. <input type="checkbox"/>	I can describe the differences between aerobic and anaerobic respiration. <input type="checkbox"/>	I can explain the differences between the two types of respiration. <input type="checkbox"/>
	I can identify one source of error in data collected. <input type="checkbox"/>	I can evaluate data collected, suggesting possible sources of error. <input type="checkbox"/>	I can evaluate data collected, showing awareness of potential sources of random and systematic errors. <input type="checkbox"/>
9.3.3 Biotechnology	I can state what is meant by fermentation. <input type="checkbox"/>	I can write the word equation for fermentation. <input type="checkbox"/>	I can explain how the process of fermentation works in relation to the word equation. <input type="checkbox"/>
	I can name the organism used to make bread, beer, and wine. <input type="checkbox"/>	I can describe how bread, beer, and wine are made. <input type="checkbox"/>	I can explain why temperature is important in the making of bread, beer, and wine. <input type="checkbox"/>

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	I can make observations about the rising of bread dough in an investigation. <input type="checkbox"/>	I can carry out an investigation to investigate the effect of temperature on fermentation, recording measurements and drawing a conclusion. <input type="checkbox"/>	I can carry out an investigation to investigate the effect of temperature on fermentation, using results to draw a conclusion, and suggest one way to minimise error. <input type="checkbox"/>