



# Lesson 5 - Evaluation

## Learning outcomes:

- To evaluate a product against the original specification and identify any strengths or areas for improvement (older / higher ability learners)
- To evaluate a product and identify any changes they would make if they repeated this task (younger / lower ability learners).

Once pupils have tested their recipes at home the next step is for them to evaluate the process, and their end product. If pupils have not been able to test their recipes at home or school, they could be partnered with a peer who has – and assist them with their evaluation by devising further questions to prompt their reflection.

You may prefer to give pupils the evaluation questions on **Activity sheet 5A** as homework so that tasting sessions can be done with their families. If pupils have been unable to do this, still encourage them to have a go, when they get the chance.

## 1. Evaluating the eggsperience and result



Hand out copies of **Activity sheet 5A**. Discuss the importance of evaluating the design process and end product. At this stage it would be helpful to recap on the design process they have gone through over the lessons. Explain the evaluation questions in the sheet and model if necessary. Pupils need to complete the sheet using the success criteria they decided upon in Lesson 3. Encourage pupils to share new understandings and skills they have learnt from the lessons.

Younger or lower ability pupils may just want to circle the emotion icons on the sheet as their evaluation. Older or more able pupils could be encouraged to explain in more detail how their recipe fulfilled the success criteria.

## 2. Quiz



Pupils can complete the multiple-choice quiz on **Activity sheet 5B** to reflect on the knowledge they have gained from the lessons.

Quiz answers: 1 a), 2 a), 3 c), 4 b), 5 d), 6 c), 7 a), 8 d), 9 c), 10 b)



## Extension activity suggestion

A fun eggsperiment to try:

### How can you tell if an egg is cooked?

1. Take two eggs, both with their shells on, one of them hard-boiled.
2. Label them Egg A and Egg B.
3. Can the pupils tell which egg is cooked and which one is raw without breaking the eggs? Do the two eggs feel different? Do they smell different? Do they look different? If shaken, do the eggs sound different?
4. Spin each egg on its side very fast then make it stop by pressing on it with your finger.
5. Remove your finger quickly.
6. The pupils will see that a raw egg will continue to spin.

The simple explanation for this is that the contents of the raw egg continue to move because it is liquid. A hard-boiled egg could not start spinning again once it is stopped because its contents are solid.