ILLUSTRATING THE WRITING STANDARD

Sasha

This writing meets the demands of the curriculum at level 4. The writer uses a journal to record her ideas, questions, and reflections as part of a science investigation.

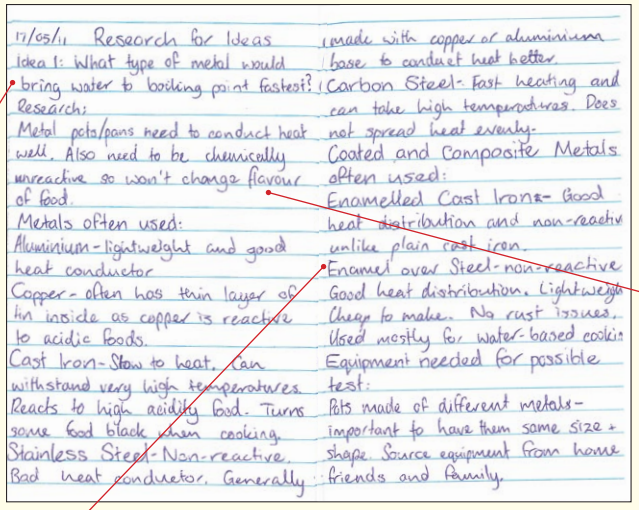
The difference in the standard for year 8 [as compared with year 7] is the students' increased **accuracy** and **fluency** in writing a variety of texts across the curriculum, their **level of control and independence in selecting writing processes and strategies**, and the **range of texts** they write. In particular, by the end of year 8, students need to be **confidently and deliberately choosing the most appropriate processes and strategies** for writing in different learning areas. (*Reading and Writing Standards*, page 35 footnote)

The writer shows an understanding of the purpose for writing – to support the science inquiry. She controls her choice of content and independently identifies her research questions. She confidently chooses how she records her questions and thinking, and the structures she uses are completely appropriate. Overall, her deliberate decisions, as she collects and uses information, align her writing to the end of year 8 standard.

The writer poses three research questions. She deliberately records each question in full to focus her thinking as she begins her research. Her questions are concise and have a clear scientific focus.

- What type of metal would bring water to boiling point fastest?
- Will using different brands of gluten free flour when baking chocolate cupcakes change the result?
- What types of mould grow on different foods?

The writer records a comprehensive list of metals commonly used for pots and pans and includes relevant details of the characteristics of each metal listed.



17/05/11 Research for Ideas
Idea 1: What type of metal would bring water to boiling point fastest?
Research:
Metal pots/pans need to conduct heat well. Also need to be chemically unreactive so won't change flavour of food.
Metals often used:
Aluminium - lightweight and good heat conductor
Copper - often has thin layer of tin inside as copper is reactive to acidic foods.
Cast Iron - Slow to heat. Can withstand very high temperatures. Reacts to high acidity food. Turns some food black when cooking.
Stainless Steel - Non-reactive. Bad heat conductor. Generally made with copper or aluminium base to conduct heat better.
Carbon Steel - Fast heating and can take high temperatures. Does not spread heat evenly.
Coated and Composite Metals often used:
Enamelled Cast Iron - Good heat distribution and non-reactive unlike plain cast iron.
Enamel over Steel - non-reactive. Good heat distribution. Lightweight. Cheap to make. No rust issues. Used mostly for water-based cooking.
Equipment needed for possible test:
Pots made of different metals - important to have them same size + shape. Source equipment from home friends and family.

Idea 2: Will using different brands of gluten free flour when baking chocolate cupcakes change the result?
Research:
Brands of Gluten-Free Flour:
Healtheries - Simple Wheat + Gluten Free Baking Mix. Contains Rice flour, maize starch, tapioca starch, sucrose, raising agents, xanthum gum. Website says it's possible to replace normal flour with this.
Orgran - Gluten Free All Purpose Plain Flour. Website does not state ingredients - need to check packaging.
Commonsense Organics - Website under construction. Need to check in-store for brands available. Checked Bin Inn website to see brands available. Products not specifically listed. Will check in-store.
Equipment Needed for possible test:
Different brands of gluten-free flour (cost?)
Recipe - possibly recipe of Tamara Jane from her new cookbook Celebration Cupcakes (need to write to her for permission)
Other Ingredients for recipe - need recipe to determine this.
Muffin tins + papers
Oven
Accurate measuring tools

The writer deliberately chooses the content she needs. For example, as she responds to her own question ("What type of metal would bring water to boiling point fastest?"), she recognises that she needs to find information about the variety of metals that are commonly used for pots and pans.

Metal pots/pans need to conduct heat well. Also need to be chemically unreactive so won't change flavour of food.

The writer is aware that her intended audience is herself. She records her follow-up thinking as notes, but these notes are clear enough for a wider audience to understand.

Enamel over Steel – non-reactive. Good heat distribution. Lightweight. Cheap to make. No rust issues. Used mostly for water-based cooking.

Pots made of different metals – important to have them same size + shape.

Website does not state ingredients – need to check packaging.

In her initial research for the cupcake investigation, the writer is clear about what she needs to find out. She records a complex list, including the names of brands and ingredients. If a website does not provide the information she is seeking, the writer records her intentions.

Website does not state ingredients – need to check packaging

Products not specifically listed. Will check in-store.

The writer demonstrates fluency and control as she makes decisions about what to include in her notebook. She understands that she will be able to draw on the relevant information she has found and confidently records reminders and directions to herself about future actions.

Pots made of different metals – important to have them same size + shape. Source equipment from home friends and family.

Need to check in-store for brands available.

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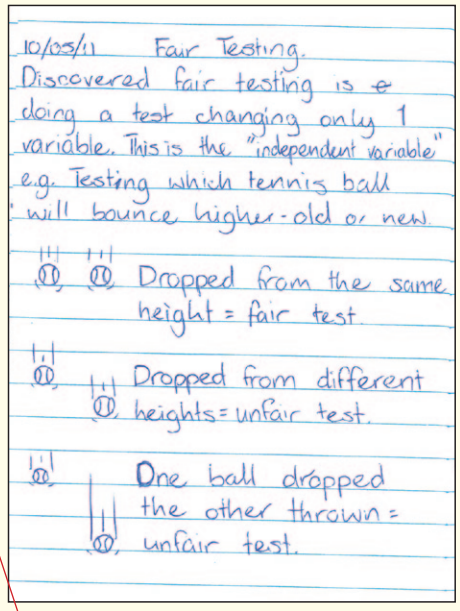
The writer records content that is relevant to the curriculum task. Alongside the independent research questions, there is a record of her learning about "Fair Testing" and "Procedural Writing". The writer's choice of verbs ("discovered", "learnt") and her comments indicate that she recognises a need to transfer this learning to her independent investigation.

Will need to use procedural writing in science project.



10/05/11 Fair Testing.
Discovered fair testing is ~~e~~ doing a test changing only 1 variable. This is the "independent variable" e.g. Testing which tennis ball will bounce higher - old or new.

Dropped from the same height = fair test.

Dropped from different heights = unfair test.

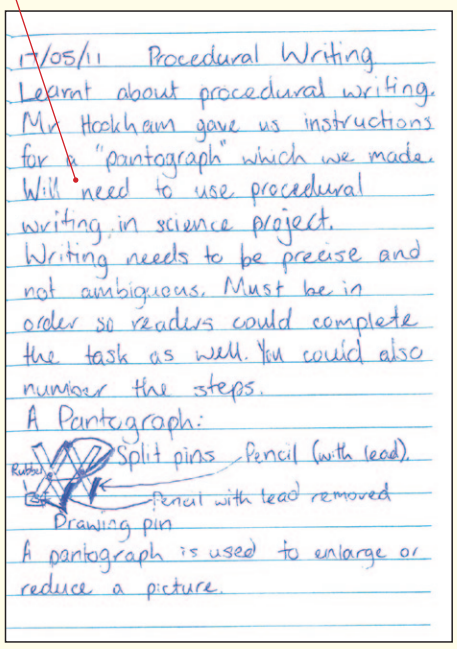
One ball dropped the other thrown = unfair test.

The writer's ideas are organised for a particular purpose, and the information is recorded logically, often in a list. The writer has achieved coherence in her detailed notes, which will impact on the success of her science investigation.

Metals are often used:
Equipment needed for possible test:
Brands of gluten-free flour:

The writer has a good understanding of the writing purpose and chooses an appropriate form (notes and shorthand notation) to record her thinking. She demonstrates fluency in her notes, recording key points as well as directives to herself. Her spelling and punctuation are accurate and she uses a variety of complex punctuation, including parentheses, colons, and en-dashes.

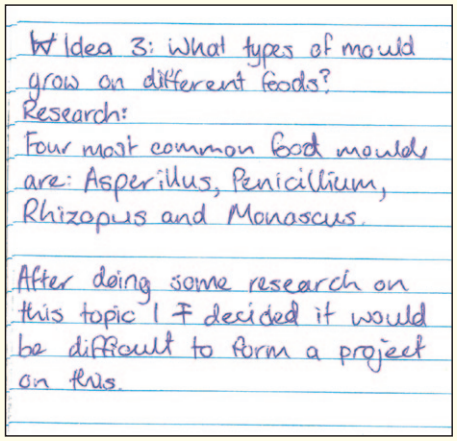
Equipment Needed for possible test:
Different brands of gluten-free flour (cost?)
Recipe – possibly recipe of Tamara Jane from her new cookbook Celebration Cupcakes (need to write to her for permission)



17/05/11 Procedural Writing
Learnt about procedural writing. Mr Hookham gave us instructions for a "pantograph" which we made. Will need to use procedural writing in science project. Writing needs to be precise and not ambiguous. Must be in order so readers could complete the task as well. You could also number the steps.
A Pantograph:
Split pins Pencil (with lead)
Pencil with lead removed
Drawing pin
A pantograph is used to enlarge or reduce a picture.

The writer confidently chooses academic and topic-specific vocabulary, including:

- specific verbs to describe processes and actions ("conduct", "withstand", "reacts", "determine")
- abstract nouns ("temperatures", "heat distribution", "permission")
- descriptors ("specifically", "available", "lightweight", "possibly")
- topic-specific vocabulary ("maize starch", "xanthan gum").



Idea 3: What types of mould grow on different foods?
Research:
Four most common food moulds are: Asperillus, Penicillium, Rhizopus and Monascus.

After doing some research on this topic I ~~F~~ decided it would be difficult to form a project on this.

The writer has deliberately omitted articles, some pronouns, and most conjunctions, for the sake of brevity.

[They] Also need to be chemically unreactive so [that they] won't change [the] flavour of [the] food.
[They are] Cheap to make. [and have] No rust issues.