

SCIENCE GRADE 3

A. Short Answer (SA) 2 points

Mean: 1.00

Standard: III.A.1

Strand: Science and Society

Content Standard: Understand how scientific discoveries, inventions, practices, and knowledge influence, and are influenced by, individuals and society.

Benchmark: Describe how science influences decisions made by individuals and societies

A. Describe how food packaging (e.g., airtight containers, date) and preparation (heating, cooling, salting, smoking, drying) extend food life and the safety of foods (e.g., elimination of bacteria).

Foods like dairy products should be stored at refrigerated temperatures between 34°F and 38 °F.

A. Explain why refrigerating foods is important.

B. Explain the purpose of an expiration date on packaged foods.

B. Rubric

Sample Student Response:

Part A.

Dairy products will get spoiled if they are not refrigerated. Warmer temperatures help bacteria to grow that spoil foods.

Part B.

The expiration date is to inform people how long a food is safe to eat.

Score	Description
2	The student demonstrates thorough understanding of the relevant scientific concepts and/or procedures. The student completes the task correctly, using scientifically sound procedures and provides clear and complete explanations and interpretations. The response may contain minor flaws that do not detract from the demonstration of thorough understanding.
1	The student demonstrates partial understanding of the relevant scientific concepts and/or procedures. The response includes some correct information, but indicates a lack of essential understanding of the scientific concepts and/or procedures. Explanations and/or interpretations are incomplete or only partially supported. The response may contain flaws that indicate misunderstanding of the task or of the scientific concepts and/or procedures.
0	The student demonstrates no understanding of the relevant scientific concepts and/or procedures. The response is incorrect or irrelevant to the skill or concept being measured, or no response is provided.

C. Student Responses

SCORE 2

65

Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

It is important because otherwise the food will grow mold on it.

B. Explain the purpose of an expiration date on packaged foods.

It tells when milk is about to go sour and when foods go bad.

65

Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

Cause it could go rotten.

B. Explain the purpose of an expiration date on packaged foods.

It tells you how long it stays fresh.

65

Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

so it'll be fresh.

B. Explain the purpose of an expiration date on packaged foods.

It tells you when it not fresh any more.

65

Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

Some foods like milk and dairy products will get old and mold.

B. Explain the purpose of an expiration date on packaged foods.

an expiration date tells you when the food will get old and rot.

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Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

If you don't put food in the refrigerated it will get rotten.

B. Explain the purpose of an expiration date on packaged foods.

I think that the number is for when it expires.

65

Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

A lot of the refrigerating food is good for your body.

B. Explain the purpose of an expiration date on packaged foods.

That tells you when their no good any more.

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Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

It will last longer and stay fresh longer.

B. Explain the purpose of an expiration date on packaged foods.

Whenever you eat or drink it it will taste gross.

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Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

So it won't get rotten and smelly.

B. Explain the purpose of an expiration date on packaged foods.

You should keep the food where it's supposed to be

65

Foods like dairy products should be stored at refrigerated temperatures between 34 °F and 38 °F.

A. Explain why refrigerating foods is important.

Because it has a lot of proteins.

B. Explain the purpose of an expiration date on packaged foods.

They have date on the packaged food to tell you when it's old