Internal Assessment One: December 2015

Teacher Instruction:

**Design a lab using abiotic factors affecting the rate of yeast fermentation.**

Grading Scale for IA: Total possible points scored on the IA rubric is a total of 18 points.

6 points for design

6 points for data collection and processing

6 points for conclusion and evaluation

(Please see website for rubric or handout given in class☺)

Mrs. Paris has created a conversion on how the IAs will be graded: Your IA will be a total of 60 points

**18 marks: 60/60**

**17 marks: 57/60**

**16 marks: 54/60**

**15 marks: 51/60**

**14 marks: 48/60**

**13 marks: 45/60**

**12 marks: 42/60**

**11 marks: 39/60**

**10 marks: 36/60**

**9 marks: 33/60**

**8 marks: 30/60**

**7 marks: 27/60**

**6 marks: 24/60**

**5 marks: 21/60**

**4 marks: 18/60**

**3 marks: 15/60**

**2 marks: 12/60**

**1 marks: 9/ 60**

**0 marks: 0**