



Year 11 Knowledge Organiser Term 2

Creating a
community of
choices & chances

English
Drama
PE
Science
**Religious
Education**



Art
Maths
Geography
MFL
History



Information

Creating a community of choices & chances

What is the Head Start Booklet?
This head start booklet has been created in order for you to get a head start on your learning in preparation for your return to school in September. Imagine going into your History, English or Science lesson and already having some knowledge of the topics you are going to cover. There are also link to education sites such as GCSE Pod and BBC Bitesize to help with your learning.

- You should aim to complete at least one hour of home learning per school day. This will consist of:
- *Completing the activities that are set out for each subject on the knowledge organiser.*
 - *Use the strategies on the next page for recalling and retaining the content you have learned.*
 - *Try to complete two periods of 20 minutes reading each week.*

	Monday	Tuesday	Wednesday	Thursday	Friday
Subject 1	English	Maths	Science	History	MFL
Subject 2	Geography	Art	Performing Arts	RE	Design Tech

Why not create your own timetable like the one above?



How to use your knowledge organiser

Creating a community of choices & chances

- Look, cover, write, check.

How to do it: <https://www.youtube.com/watch?v=LLZvCymL4rU>

- Key words and definitions.

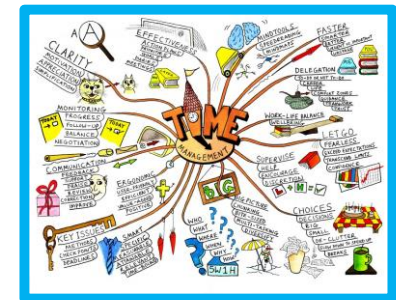
How to do it: <https://www.youtube.com/watch?v=v8F1imMEBHU>

- Mind maps.

How to draw mind maps: <https://www.youtube.com/watch?v=tIpK1-yKWk0>

- Flash cards

How to make them: <https://www.youtube.com/watch?v=24mwa4gh8Pk>





Information

Creating a
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choices & chances



GCSE Pod is an excellent platform that our school has access to and brings your school subjects to life in a series of 3-4 minute pods for you to watch and build your content knowledge. You can also use the strategies on the previous page to recall and retain the content you have learned.

<https://www.gcsepod.com/>

BBC

Bitesize

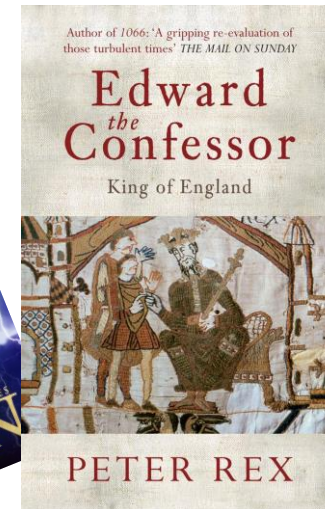
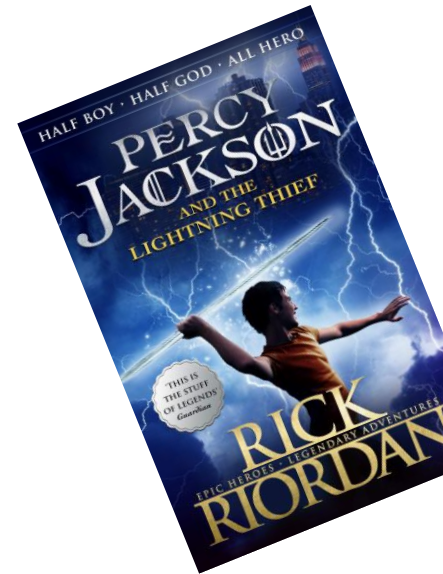
BBC Bitesize is a free online study support resource designed to help with learning, revision and homework! Bitesize provides support for learners aged 5 to 16+ across a wide range of school subjects. It also supports children and young people's wellbeing and career choices.

<https://www.bbc.co.uk/bitesize>

Contents

Creating a
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choices & chances

Subject	Page
English	7-10
Maths	11-14
Science	15-21
History	22-27
Geography	28-31
RE	32-34
MFL (French and Spanish)	35-51
Art	52-54
Design Technology	55-61
Food Tech	62-99
Business Studies	100-103
PE, Dance and Health and Social Care	104-117
Film Studies	118-123
Drama	124-130



All recommended subject reading books are available for you to borrow from the school library.

Home learning

We hope you will agree that we all want the best for our students and that a broad and balanced education will open many doors for them in the future. With this in mind we have a programme of home learning which will enable our learners to build on the subjects they study in school. Whilst we do not want to overwhelm our students we are aware that home learning is important as it improves your child’s thinking and memory and will also help your child to develop positive study skills and habits that will serve them well throughout their life.

Below is our home learning timetable for Term 2 and includes all subjects.

Week	Subject	Week	Subject
Week 16 (b)	English, Maths, Science	Week 22 (b)	English, Maths, Science
Week 17 (a)	Humanities and IT, Wellbeing and English	Week 23 (a)	Creative, MFL and English
Week 18 (b)	English, Maths, Science	Week 24 (b)	English, Maths, Science
Week 19 (a)	Creative, MFL and English	Week 25 (a)	Humanities and IT, Wellbeing and English
Week 20 (b)	English, Maths, Science	Week 26 (b)	English, Maths, Science
Week 21 (a)	Humanities and IT, Wellbeing and English	Week 27 (a)	Creative, MFL and English

Year 10/11 English – Power and Conflict Poetry.

I should already know:

- *Key technical vocabulary used to analyse poems – e.g. stanza, simile, caesura.*
- *That I must analyse the language and structure of the poems for the exam.*
- *This is part of the English Literature exam.*

I will learn about:

- *How to compare two poems and write an exam response.*
- *The theme, language and structure used in a variety of poems.*
- *How to effectively analyse the use of language and other poets' methods.*

How I will be assessed:

I will answer a GCSE style question, which I will answer in an essay style, to show my understanding of how a poet explores a theme in one poem and compares with another.

Key words (tier 2 and 3 vocabulary).

Key word	Definition
Monologue.	A long speech by one person.
Colloquial.	Words and phrases that are informal.
Juxtaposition.	Two contrasting images or ideas that are placed together.
Romantics.	Poets who revelled in the beauty of nature.

Stretch challenge:

Consider which poem can be compared to the other poems in the Anthology for the exam. E.g. War Photographer with Remains or Exposure.
Learn 3 key quotes for each of the poems.

Recommended reading:

AQA Power and Conflict Poetry study guides.

- *York notes.*
- *Spark notes.*
- *CPG notes.*
- *Mr. Bruff - Power and Conflict Poetry on YouTube.*

Power and Conflict Poetry: Knowledge Organiser

Shelley's *Ozymandias* In the opening lines of *Ozymandias*, Shelley uses the decaying statue as a metaphor to explore the fragility of human accomplishments and how they are gradually consumed by the natural world.

Browning's *My Last Duchess* In the opening of *My Last Duchess*, an exploration of the violent objectification of women, Browning traces the speaker's desire to exert full physical and psychological control over his dead wife through her portrait.

Blake's *London* Blake opens the poem with the speaker mourning the loss of his city: the wonder and wild beauty of London is shown to be lost to rationalism, modernity and work.

Rumen's *The Emigrée* In the opening lines of *The Emigrée* Rumens contrasts the idealised and nostalgic memories of the speaker's home with the reality of the place now "sick with tyrants".

Agard's *Checking Out Me History* In the opening lines of *Checking Out Me History* Agard reveals the destructive nature of a British school system that has silenced the voices of its previous colonial subjects.

Wordsworth's *Extract from The Prelude* As *The Prelude* opens, Wordsworth presents nature as a submissive, and even sensual pleasure: the speaker seems to exude confidence and control.

Heaney's *Storm on The Island* Unlike the Romantic poets, Heaney describes the landscape as bleak and inhospitable, something to be endured in order to survive

Dharker's *Tissue* In the opening stanzas Dharker uses the metaphor of "tissue" to explore the connections that paper creates between individual nostalgia, personal relationships and wider human history.

Tennyson's *Charge of The Light Brigade* Tennyson presents the Battle of Balaclava in *Charge of The Light Brigade* as a solemn and unified journey which is both dramatic and exciting.

Owen's *Exposure* Owen opens the poem by establishing that, despite the rapid and terrifying mechanisation of warfare during WWI, it is the elements which cause soldiers the most suffering.

Hughes's *Bayonet Charge* Hughes opens the poem in medias res, disorienting the reader by throwing them straight into the action and forcing them to share the soldier's experience.

Armitage's *Remains* Armitage starts the poem almost mid-conversation: it is as if the narrator is confiding in a third party, a psychiatrist, family member or the reader.

Garland's *Kamikaze* Garland opens the poem with the speaker imagining a woman's father preparing to "embark" on a kamikaze mission during the final, desperate days of WWII.

Weir's *Poppies* Weir opens *Poppies* by revealing the conflict between nostalgia, parental pride and modern perceptions of remembrance with subtle yet violent imagery of war.

Duffy's *War Photographer* Duffy opens *War Photographer* in a moment of personal reflection: she explores the dual role of the photographer's work, to rearrange and give order to the chaos of war, whilst also to change and heal the world like a priest.

Year 10/11 English – Power and Conflict Poetry.

Writing about a poem: Write 3 paragraphs about poem of your choice.

Here is how you can **structure** your answer:

Introduction: Explain the theme of the poem.

Development: Analyse a **language** feature from a quote in the poem following the 7 steps.

Analyse a **structural** feature of the poem in the same way.

Creative writing: Use one of the power of nature poems to write a piece of descriptive writing.

Transactional writing: Argue for or against the patrol being right to shoot the robbers in **Remains** or the moral dilemma in **Kamikaze**.

Research: What and when was the Crimean war?

Why were British soldiers patrolling in Iraq in Remains?

Who were the Romantics?

The lives of the poets and their motives for writing the poems.

Language features: Ensure that you can **identify** and **explain** the key **language features** that a poem may contain, such as verbs, adjectives, similes, metaphors and why the poet is using them.

Structural features: Ensure that you can **identify** and **explain** the key **structural features** that a poem may contain, such as caesura, juxtaposition, linear or cyclical.

Notes: Make notes on each poem's theme, language and structure and which poems you can compare to each other.

Exam practice: Try answering timed exam questions and compare different themed poems such as nature, identity or conflict.

Year 7 English – Term 3 – Abrahamic Allusions – Home Learning

Week	Home learning
Every week	Revise key knowledge using your Macbeth and A Christmas Carol quizzing booklet
Every week	Watch GCSE Pod videos on the poems you are learning, Macbeth and A Christmas Carol
Every week (optional extra)	Read at least x30 pages in your reading book / read x5 newspaper articles on https://www.theguardian.com/uk

Knowledge Organiser Focus: Geometry and number

- I will learn about:
- *Circle Facts*
 - *Transformations*
 - *Pythagoras and Trigonometry*
 - *Fractions, Decimals and Percentages*
 - *Indices and Standard Form*

Recommended self study:

Complete the following mathswatch clips

Circle Facts – 116, 117, 118, 167
Transformations – 48, 49, 50, 148
Pythagoras and Trigonometry – 150, 168, 173
FDP – 85, 86, 87, 88, 89, 108, 109, 110
Indices and Standard Form – 82, 83

How I will be assessed:
I will complete a mock assessment

Key words	
Key word	Definition
Circumference	The name given to the perimeter of a circle.
Radius	The length from the centre of a circle to its circumference
Hypotenuse	The largest length of a right angled triangle
Right angle	The name given to an angle of size 90 degrees.

Stretch challenge:
 Complete the advance questions for each mathswatch clip.

H) Circles		
28	Circumference = $\pi \times d$	
29	Area = πr^2	
30	Area of a sector	$\frac{\theta}{360} \times \pi r^2$
31	Arc length	$\frac{\theta}{360} \times \pi d$

K) Describing Transformations		
35	Rotation	<ul style="list-style-type: none"> Direction (clockwise or anticlockwise) Degrees Centre of rotation
36	Reflection	<ul style="list-style-type: none"> Line of reflection
37	Translation	<ul style="list-style-type: none"> Vector $\begin{pmatrix} x \\ y \end{pmatrix}$ where x is the horizontal movement and y is the vertical
38	Enlargement	<ul style="list-style-type: none"> Scale factor Centre of enlargement

I) Pythagoras and Trigonometry		
32	Pythagoras' Theorem For a right angled triangle is....	$a^2 + b^2 = c^2$ c is always the hypotenuse!
33	The trigonometric ratios are 	$\sin\theta = \frac{\text{opp}}{\text{hyp}}$ $\cos\theta = \frac{\text{adj}}{\text{hyp}}$ $\tan\theta = \frac{\text{opp}}{\text{adj}}$ SOHCAHTOA

J) Exact values				
34		30°	45°	60°
	sin	$\frac{1}{2}$	$\frac{\sqrt{2}}{2}$	$\frac{\sqrt{3}}{2}$
	cos	$\frac{\sqrt{3}}{2}$	$\frac{\sqrt{2}}{2}$	$\frac{1}{2}$
	tan	$\frac{\sqrt{3}}{3}$	1	$\sqrt{3}$

Circumference is pi times diameter, pi times diameter, pi times diameter
 Circumference is pi times diameter, pi times diameter, pi times diameter
 Area is pi r squared

L) FDP		
39	To find a % of an amount...	Find 10% (by dividing by 10) Find 1% (by dividing by 100)
40	100%	1
41	50%	0.5 or $\frac{1}{2}$
42	25%	0.25 or $\frac{1}{4}$
43	12.5%	0.125 or $\frac{1}{8}$
44	10%	0.1 or $\frac{1}{10}$
45	% increase	Find the % and add it on
	% decrease	Find the % and take it away
46	% change (% profit or loss)	$\frac{\text{change}}{\text{original}} \times 100$
47	Compound interest	original x % multiplier ^{number of years}
48	Convert a fraction to a decimal	Make the denominator 10 or 100 OR Divide the numerator by the denominator
49	Convert a decimal to a %	X 100

"Factors come in two by two, hurrah, hurrah"
 "Multiples are in the times tables..."

M) Indices		
50	When <u>multiplying</u> terms with the same base....	Add the powers a^{b+c}
51	When <u>dividing</u> terms with the same base....	Subtract the powers a^{b-c}
52	$(a^b)^c$	a^{bc}
53	a^0	1

N) Standard form		
54	0.0004	4×10^{-4} (the number must be between 1 and 10)
55	40000	4×10^4 (the number must be between 1 and 10)

O) Special Numbers		
56	A factor is	A number that divides into another number without a remainder, factors always come in pairs
57	A multiple is	A number in a given numbers times table
58	A square number	Is a number multiplied by itself: 1, 4, 16, 25, 36, 49, 64, 81, 100, 121, 144, 169, 196, 225
59	A prime number	Has only two factors, one and itself: 2, 3, 5, 7, 11, 13, 17.....

H) Circles		
28	Circumference = $\pi \times d$	
29	Area = πr^2	
30	Area of a sector	
31	Arc length	

K) Describing Transformations		
35	Rotation	
36	Reflection	
37	Translation	
38	Enlargement	

I) Pythagoras and Trigonometry		
32	Pythagoras' Theorem For a right angled triangle is.....	
33	The trigonometric ratios are	

J) Exact values	
34	

Circumference is pi times diameter, pi times diameter, pi times diameter
Circumference is pi times diameter, pi times diameter, pi times diameter
Area is pi r squared

L) FDP		
39	To find a % of an amount...	
40	100%	
41	50%	
42	25%	
43	12.5%	
44	10%	
45	% increase	
	% decrease	
46	% change (% profit or loss)	
47	Compound interest	
48	Convert a fraction to a decimal	
49	Convert a decimal to a %	

"Factors come in two by two, hurrah, hurrah"
"Multiples are in the times tables..."

M) Indices		
50	When <u>multiplying</u> terms with the same base....	$a^b \times a^c$
51	When <u>dividing</u> terms with the same base....	$\frac{a^b}{a^c}$
52		$(a^b)^c$
53		a^0

N) Standard form		
54	0.0004	
55	40000	

O) Special Numbers		
56	A factor is	
57	A multiple is	
58	A square number	
59	A prime number	

Week	Home learning
Week 16	Log onto https://vle.mathswatch.co.uk/vle/ and complete your assigned homework task
Week 18	Log onto https://vle.mathswatch.co.uk/vle/ and complete your assigned homework task
Week 20	Log onto https://vle.mathswatch.co.uk/vle/ and complete your assigned homework task
Week 22	Log onto https://vle.mathswatch.co.uk/vle/ and complete your assigned homework task
Week 24	Log onto https://vle.mathswatch.co.uk/vle/ and complete your assigned homework task
Week 26	Log onto https://vle.mathswatch.co.uk/vle/ and complete your assigned homework task

I should already know:

- *Speed can be calculated from distance and time.*
- *When speed changes this is acceleration.*
- *Forces affect how things move.*

I will learn about:

- *The difference between speed and velocity.*
- *That acceleration is a change in velocity.*
- *How the motion changes as things fall.*
- *How reaction times affect the stopping distance in a car*

How I will be assessed:

I will complete written tasks about the motion shown on a distance time graph, the factors affecting stopping distances and how the extension of a spring changes.

I will also complete an end of unit assessment.

Key words (tier 2 and 3 vocabulary)

Key term	Definition
Displacement	How far out of place an object is
Velocity	is a vector quantity that measures displacement (or change in position, Δs) over the change in time (Δt), represented by the equation $v = \Delta s / \Delta t$.
Scalar	a physical quantity that is completely described by its magnitude only
Vector	a physical quantity that is described by its magnitude and direction
Acceleration	is the rate of change of the velocity of an object
Elastic	ability of a deformed material body to return to its original shape and size when the forces causing the deformation are removed.
Momentum	Is the product of an object's mass and velocity

Required Practical(s):

- Investigating the acceleration of an object
- Hooke's law

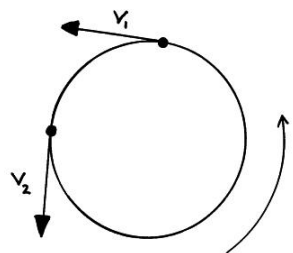
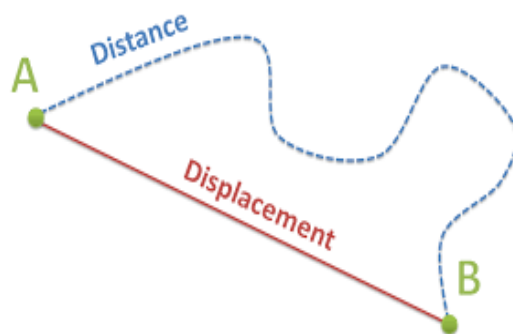
Recommended reading:

Wonk! Magazine: Lively, contemporary and interesting look at STEM subjects.

Look up the Forces topic on BBC Bitesize, AQA Combined Science Trilogy and try the tests.

Use this diagram to explain the difference between distance and displacement.

Stretch: Can you use it to explain the difference between speed and velocity?



How can something be travelling at constant speed and still be accelerating?
Hint: think about what the velocity is at different places on the circle.



Make a list for thinking or braking distance. Decide which one these factors affect. Stretch: how do they affect them? (increase/decrease)

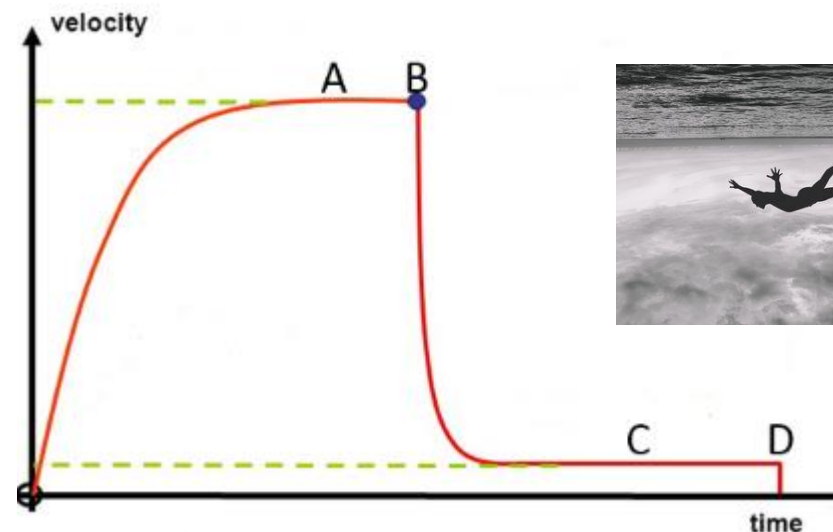
It has been raining. The car's tyres are bald (worn). The brake pads are worn down. The driver has been drinking alcohol. There is ice on the road.

Science at home!

Ask anyone you know who drives if they remember learning stopping distances for their theory test. What difference does your speed make?

Notice falling objects (and people) in any films/programmes. Do they show it accurately?

Describe the motion and forces of a parachutist at A, B, C and D.



Each Kg has a gravitational pull of 9.8N.
 Earth's gfs = 9.8N/kg

Unit	Newton (N)	1N
Kilo	Kilonewton (KN) = 1000	1X 10 ³
Mega	Meganewton (MN) = 1000,000	1 X 10 ⁶

Centre of mass **The weight of an object acts through a single point**

Force	Push or pull	Stretch, squash, turn.
Contact force	Exerted between two objects when they touch	Friction, air resistance, tension.
Non-contact force	Exerted between two objects without touching	Gravity, electrostatic forces, magnetic forces.

Resolving forces
An object pulled with a force at an angle
 A single force can be split into two components acting at right angles to each other.
 The component forces combined have the same effect.

Weight = mass X gravitational field strength $W = m \times g$

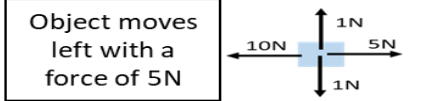
Weight	Force acting upon an object due to gravity	Newton (N)
Mass	How much matter	Kilograms (Kg)

Gravity

Resultant force
The overall effect of all of the forces acting upon an object
 Two forces acting in the same direction are added.
 Two forces acting in the opposite direction are taken away.

HIGHER ONLY
 Work done against frictional forces, temperature of object rises.

Free body diagram
Show magnitude and direction of all forces upon an object



Forces and their interactions

AQA FORCES – part 1

Contact and Resultant forces

If force is at right angles to direction of movement, NO work is done.

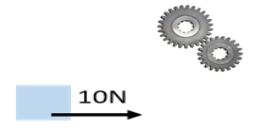
Scalar	A quantity that only has magnitude (size)	e.g. mass, time, speed, temperature, energy,
Vector	A quantity that only has magnitude and direction	e.g. force, velocity, momentum

Scalar and vector quantities

Work done and energy transfer

Work done
When work is done, energy is transferred
 Work done = force X distance moved $W = F \times s$
 1J of work is done when 1N of force moves an object through a distance of 1m, in the direction of the force.

An arrow can be used to show vectors
Length of arrow = magnitude of vector
Direction of arrow = direction of vector



Moments, levers and gears

PHYSICS ONLY
 $M = F \times d$
 Moment = force X distance

Velocity	Speed + direction	The speed of a car is 30m/s. A car moves forward with a velocity of 30m/s
Distance	How far	The table is 1m long
Displacement	Distance + direction	The beach is 1km due east of the town

Moment
Turning effect of a force about a pivot

Lever
A small force exerted with a long lever applies a large force

Forces and elasticity

One force **The object changes speed or direction**
 More than one force **The object changes shape**

Two balanced forces can stretch a object.
 Two balanced forces can compress an object.
 Three balanced forces can bend an object.

Elastic deformation
The object has been stretched but returns to its original length

Inelastic deformation
The object has been stretched but does not return to its original length

Extension
The difference between stretched and unstretched lengths

Limit of proportionality
Beyond this point the spring is permanently deformed

Area	Metres squares (m²)
Weight	Newton (N)
Mass	Kilograms (kg)
Gravitational field strength	Newton per kilogram (N/Kg)
Force	Newton (N)
Work done	Joules (J)
Distance	Metres (m)
Moment	Newton-metres (Nm)

Gears
Increase or decrease the rotational effect of a force

Principle of moments
In a balanced system, the sum of the clockwise moments = the sum of the anti-clockwise moments

HIGHER ONLY
Pressure
 Pressure = Force ÷ Area
 $P = F \div A$

Fluid
A liquid or gas
 Flows and changes shape to fill a container.

Stretching a spring
 Force = spring constant X extension, $F = k \times e$
 EPE = ½ X spring constant X (extension)², $EPE = \frac{1}{2} ke^2$

Elastic Potential energy (EPE)
Energy stored in a stretched spring

Pressure and depth
Pressure on divers depends on weight of water above

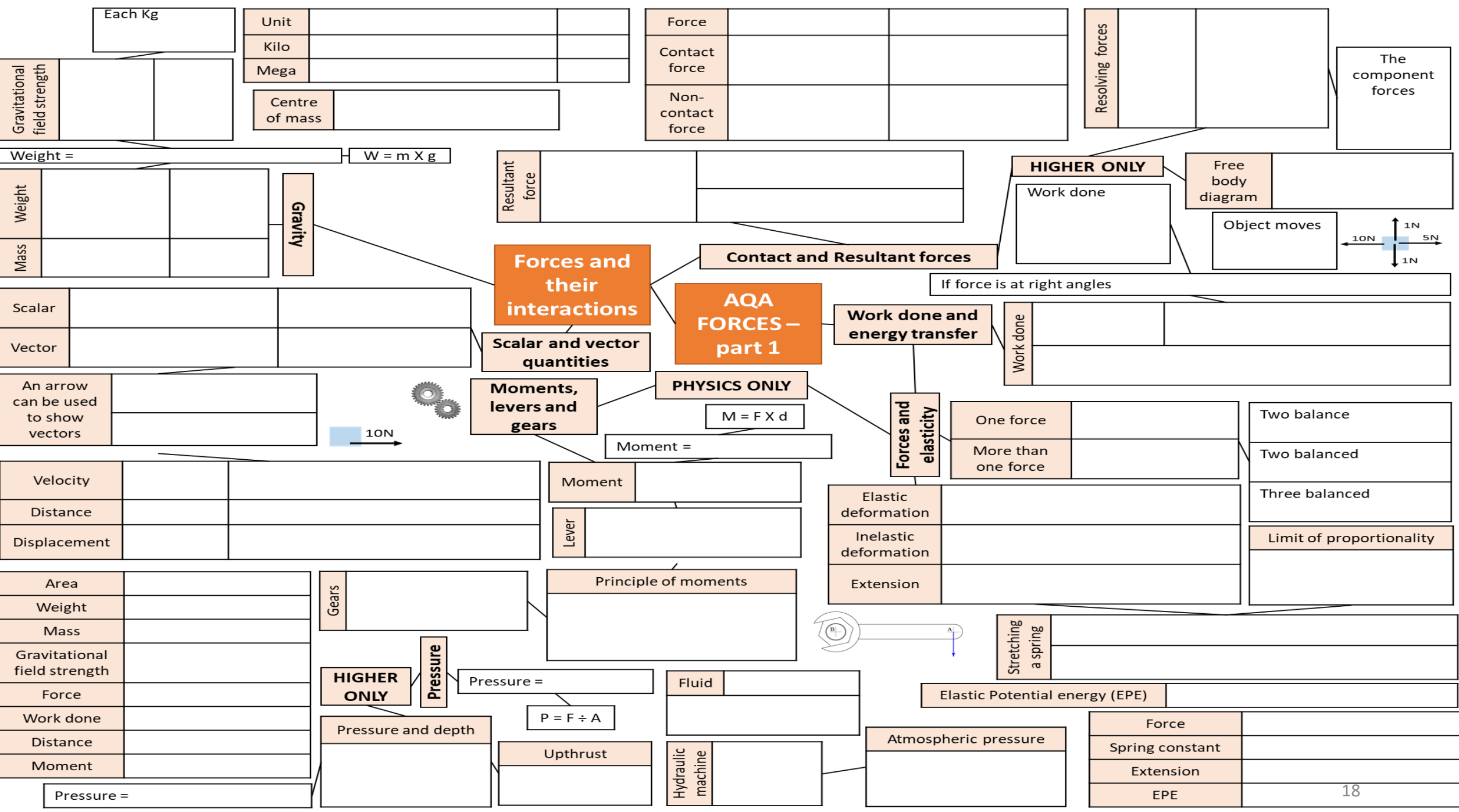
Upthrust
Resultant force exerted by a fluid

Hydraulic machine
Use liquids to transmit pressure

Atmospheric pressure
Caused by billions of air particles colliding with a surface.

Force	Newton (N)
Spring constant	Newton per metre (N/m)
Extension	Metres (m)
EPE	Joules (J)

Pressure = height X density X gfs



Aeroplane banks to change direction	Velocity changes.
Car travelling around a bend	Constant speed, direction changes.
Satellite orbiting the Earth	Constant speed, direction changes.

Distance travelled **Area under the graph shape**

Constant acceleration
 $(\text{final velocity})^2 - (\text{initial velocity})^2 = 2 \times \text{acceleration} \times \text{distance}$
 $V^2 - u^2 = 2 \times a \times s$

Gradient = vertical \div horizontal

HIGHER ONLY

Accelerating objects
It takes time for objects to reach top speed
 Draw a tangent to the curve, work out gradient.

Velocity-time graph **Shows speed of an object**
 Accelerating **Object getting faster**
 Decelerating **Object slowing down**

Falling objects

Falling objects accelerate due to gravity.
 In no air resistance, objects accelerate at 9.8m/s^2
 Air resistance slows falling objects down.

Changing velocity **Objects in a circular motion, change direction but keep a constant speed**

Velocity **The speed of an object with direction** Vector

HIGHER ONLY

Speed of sound 330m/s .

HIGHER ONLY

Acceleration = change in velocity \div time taken

Acceleration **Change in velocity** Vector

Terminal velocity

Weight of an object is balanced by resistive forces
 Object moves at a constant velocity. Resultant force = 0.

PHYSICS ONLY

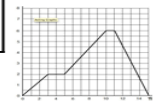
Parachuting **Size of air resistance depends on area of object and speed**
 Larger the area, the larger the air resistance.
 Larger the speed, the larger the air resistance.

Speed = distance \div time $v = s \div t$

Speed	How fast an object moves	Scalar
Displacement	Includes the distance and direction an object moves	vector
Distance	How far an object moves	scalar

Distance-time graph **Shows how far an object moves along a straight line**
 Speed of object **Use the gradient of graph**

Forces, acceleration and Newton's Laws of motion



Inertia

When objects continue in the same state of motion
 Speed or direction only changes if a resultant force acts on the object

Car on motorway	30m/s	Walking	1.5m/s
Train	60m/s	Running	3m/s
Jet plane	200m/s	Cycling	6m/s

Describing motion

Speed is rarely constant.

AQA FORCES – part 2

Observing and recording motion

Acceleration is proportional to resultant force.
 Acceleration is inversely proportional to mass.

HIGHER ONLY

Newton's first Law	Balanced forces	When the resultant force on an still object = 0, the object is stationary. When the resultant force on a moving object = 0, the object is at a constant speed.
Newton's second Law	Unbalanced forces	When the resultant force is greater than 0, the object accelerates. It could speed up, slow down or change direction.
Newton's third Law	Equal and opposite forces	When two objects interact the forces exerted are equal and in an opposite direction.

Speed affects both thinking and braking distances.
 Typical reaction time = 0.7s

Frictional forces decelerate a moving object and bring it to rest.

Forces and braking

Thinking distance	Distance travelled whilst the driver reacts
Braking distance	Distance travelled whilst the car is stopped by the brakes
Stopping distance	Total thinking and braking distances

Force = mass X acceleration
 $F = m \times a$

HIGHER ONLY

Inertial mass **How difficult it is to change the velocity of an object**
 Inertial mass = force \div acceleration
 If the mass is large, to change velocity a big force is needed.

Momentum

HIGHER ONLY

Is a vector $p = m \times v$

Momentum = mass X velocity
 Changes in momentum
Force is applied to stop momentum
 If momentum changes slowly, the force applied is small so less damage.

HIGHER ONLY

Crumple zones

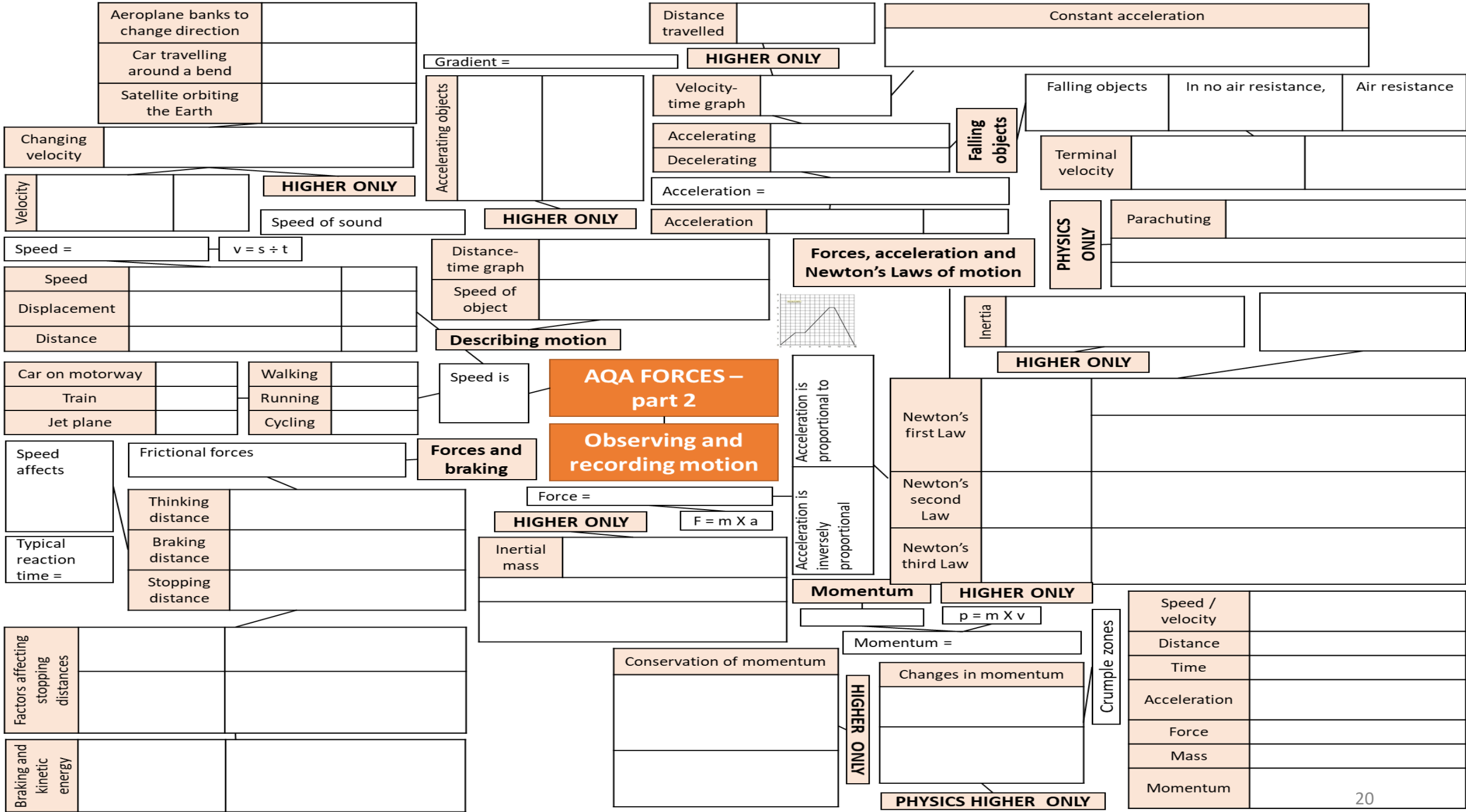
Speed / velocity	Metres per second (m/s)
Distance	Metres (m)
Time	Seconds (s)
Acceleration	Metres per second squared (m/s²)
Force	Newton (N)
Mass	Kilogram (Kg)
Momentum	Kilograms metres per second (Kgm/s)

Conservation of momentum
When two objects collide, the momentum they have before the collision = the momentum they have after the collision
 Closed system = no external forces acting on it.

PHYSICS HIGHER ONLY

Factors affecting stopping distances	Drivers reaction times	Drinking alcohol, taking drugs, tired.
	Braking distances	Weather conditions, worn brakes or tyres, road surface, size of braking force.

Braking and kinetic energy
Work done by braking force, reduces kinetic energy
 Kinetic energy decreases, temperature of brakes increases due to frictional forces.



Week	Home learning
Week 16	Complete your assigned homework task set on Microsoft Teams
Week 18	Complete your assigned homework task set on Microsoft Teams
Week 20	Complete your assigned homework task set on Microsoft Teams
Week 22	Complete your assigned homework task set on Microsoft Teams
Week 24	Complete your assigned homework task set on Microsoft Teams
Week 26	Complete your assigned homework task set on Microsoft Teams



I should already know:

- The clauses of the Treaty of Versailles.
- The constitution of the Weimar Government.
- Political threats to the Weimar Government.
- Economic threats to the Weimar Republic.
- The 'Golden Age' of the Weimar Republic.

I will learn about:

- How Hitler established the Nazi Party.
- The ideology of the Nazi Party
- Nazi attempts to seize power in Germany.
- How Hitler became Chancellor in 1933.

How I will be assessed:

- Make two interferences (4 marks)
- Explain why XXXX (12 marks)
- How far do you agree with Interpretation X (32 marks)

Key terms

Word	Definition
NSDAP	National Socialist German Workers' Party (Nazis).
SA or <i>Sturmabteilung</i>	The Nazi private army. Led by Ernst Rohm.
Anti-Semitism	The hatred of Jews. A Key Nazi ideal. Shared by Right-wing political parties.
Swastika	The emblem of the Nazi Party.
25 Point Programme	The political manifesto of the Nazi Party.
<i>Fuhrerprinzip</i>	The belief that one person (Hitler) should run the Nazi Party and Germany.
<i>Mein Kampf</i>	Book expressing Hitler's political views. Written while in prison.
Aryan	A pure blooded German.
Ideology	A system of political ideas or ideals.
<i>Volkischer Beobachter</i>	The Nazi Party newspaper.
KPD	The German Communist Party. Middle Class Germans feared the Communists – Hitler played on this fear in his plan to become Chancellor.

Stretch challenge:

- Create a mind-map outlining the ideology and organisation of the early Nazi Party.
- Create a mind-map detailing the factors which led to Hitler becoming Chancellor in 1933.

Key reading:

R. J. Evans, *The Coming of the Third Reich*

1919	1920	1921	1923	1925	1926	1928	1929	1930	1932	1933
Hitler spies on then joins DAP	Hitler founds the Nazi Party	Hitler introduces the SA – the Nazi private army	Munich Putsch	Publication of Mein Kampf Beginning of the 'lean years'	Bamberg Conference – Hitler asserts his leadership	Nazis win a mere 12 seats in Reichstag	Wall St Crash. People look to the political extreme	Nazis win 107 seats in Reichstag	July: 230 seats Nov: 196 seats	Hitler appointed Chancellor

Key Figures:	
Adolf Hitler	Leader of the Nazi Party.
Gustav Stresemann	Weimar Foreign Minister, 1923-29. Architect of the Weimar economic recovery.
Ernst Rohm	Leader of the SA.
Anton Drexler	An enemy of Hitler within the Nazi Party.
Paul von Hindenburg	President of the Weimar Republic. Former general.
Heinrich Himmler	Leader of the SS.
Franz von Papen	Chancellor (1932) who thought he could control Hitler.
von Schleicher	Chancellor and political schemer. Enemy of Hitler.
von Brüning	Chancellor (1930-32) and political moderate.



Source A: A member of the Nazi Party describing one of Hitler's speeches in 1922.

He held the masses, and me with them, under a hypnotic spell, by the sheer force of his belief. I forgot everything but the man. I looked around, I saw that his magnetism was holding thousands as one.



Source B: Photograph of Hitler in Landsberg Prison.

Sentenced to prison for his role in the Munich Putsch, Hitler used the time to write and publish *Mein Kampf*. Hitler was now famous in Germany.

The 25 Point Plan
1. The unity of all German-speaking peoples
2. The abolition of the Treaty of Versailles.
3. Land and colonies to feed Germany's population.
4. Only Germans can be citizens. No Jew can be a German citizen.



Source A: A member of the Nazi Party describing one of Hitler's speeches in 1922.

He held the masses, and me with them, under a hypnotic spell, by the sheer force of his belief. I forgot everything but the man. I looked around, I saw that his magnetism was holding thousands as one.

Two inferences about Hitler's leadership

1.

2.



The 25 Point Plan

1. The unity of all German-speaking peoples
2. The abolition of the Treaty of Versailles.
3. Land and colonies to feed Germany's population.
4. Only Germans can be citizens. No Jew can be a German citizen.

Two inferences about Nazi ideology

1.

2.

Two inferences about the importance of the SA to the early Nazi Party

1.

2.

Right: Hitler with the SA (c. 1929)



Three reasons Hitler was appointed Chancellor in 1933

1.

2.

3.

Hitler hated the Weimar government because...

One of Hitler's main political ideas was...

Hitler created the Nazi Party in...

The Nazis became popular following...

Hitler wrote *Mein Kampf* in prison following...

Hitler was appointed Chancellor by...

The role of the SA was...

Week	Home learning
Week 17	Task: Complete the activities on Slide 3
Week 21	Task: Complete the 12 mark answer (slide 5)
Week 25	Task: Find the definitions of the key terms (slide 6)



Complete the 12 mark answer:

One reason Hitler was appointed Chancellor in 1933 was...

For example...

This was important because...

Therefore...

Another reason...

A further reason...

Three reasons Hitler was appointed Chancellor in 1933

1.

2.

3.

- Abdicate =
- *Anschluss* =
- Anti-Semitism =
- Armistice =
- Aryan =
- Authoritarian =
- Chancellor =
- Civil Service =
- Coalition government =
- Communism =
- Communists =
- Constitution =
- Dictator =
- Dictatorship =
- *Diktat* =
- *Dolchstoß* =
- Fascism =
- Fascist =
- *Freikorps*:
- Hyperinflation =

I will learn about:

- The processes of the water cycle
- The characteristics of a river
- The long and cross profile of a river
- Erosional landforms
- Depositional landforms
- The causes of flooding
- The effects of flooding
- How to manage flooding in the UK

Stretch challenge:

Ask your geography teacher for the 'Rivers challenge worksheets'

Recommended reading:

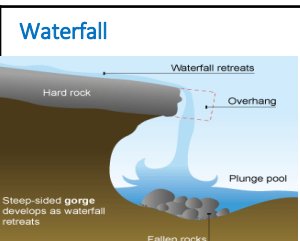
TV – BBC iplayer – Earth's Great Rivers

How will I be assessed:

End of topic assessment
Exam questions throughout the scheme
Microsoft team homework

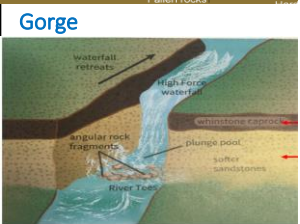
Evaporation	The sun heats up water. The water turns into a gas which rises up into the atmosphere .
Transpiration	The sun heats up water on the leaves of trees. The water turns into a gas which rises up into the atmosphere (air).
Condensation	As the water in the atmosphere rises, it cools and condenses to form clouds.
Precipitation	Water in the cloud falls to the earth's surface as rain, hail, sleet and snow.
Surface run-off	When the water runs off the surface of the ground as a river or stream.
Groundwater flow	When water flows through the rocks and soil underground.
Infiltration	When water enters a rock.
Drainage Basin	The area of land in which water drains into a specific river.
Watershed	The boundary of a drainage basin. It separates one drainage basin from another. It is usually high land.
Source	The point where the river begins.
Tributary	A stream or small river that joins a larger stream or big river.
Confluence	A point where two streams or rivers meet.
Mouth	The point where the river meets the sea or ocean.
Embankments	Raised river banks on either side of a river
Contour Line	Brown lines on an OS map that join up points of equal height. They allow us to determine slope gradient.
Flood	A flood occurs when there is too much water in the river channel. As a result water spills out onto the floodplain.
Flash Flood	Rapidly rising river levels leading to greater
Storm Hydrograph	Shows how a river changes after a storm and is used to predict floods
Lag time	The time (in hours) between the peak rainfall and peak discharge
Discharge	The volume of water in a river channel (measured in cumecs)

Landforms that have been created by erosion and weathering:



A steep fall of water in the upper course of a river.

- Waterfalls are formed when hard rock overlays softer rock.
- The softer rock is eroded more quickly than the harder rock creating a plunge pool and overhanging rock.
- Continued erosion makes the plunge pool deeper and overhanging rock becomes unstable.
- The overhanging rock collapses and the waterfall retreats upstream.



A narrow steep sided valley that is usually found immediately downstream from a waterfall.

It is formed by the gradual retreat of a waterfall over hundreds or thousands of years.

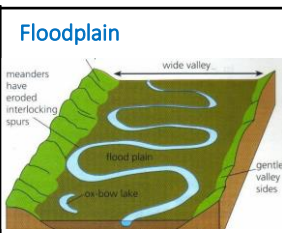
What processes of erosion and weathering result in the formation of a waterfall and gorge.
 ➤ You need to be able to identify and define each.



Interlocking spurs are a landform found in the upper course of the river, formed due to erosion and weathering.

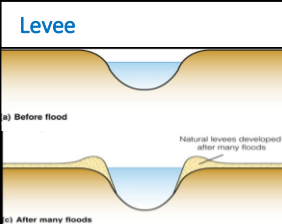
- In the upper course, the river erodes vertically (downwards) creating steep valley sides.
- Weathering of the valley sides creates deep V shape valleys.
- The river in the upper course does not have enough energy to erode laterally and so flows around bands of more resistant rock
- These resistant hard rock creates ridges with jut out, creating spurs. These spurs overlap forming interlocking spurs.

Landforms that have been created by transportation and deposition:



A wide, flat area of marshy land on either side of a river in the lower course of a river.

- Flooding is common in the lower course of a river.
- When a river floods, velocity decreases = energy decreases = deposition occurs.
- Layers of deposited fine sediment (e.g. silt/alluvium) build up on the valley floor, either side of the river creating a floodplain.
- The floodplain is made wider due to large meanders that wind across the floodplain.
- Common landforms on a floodplain: levee, estuary, meander, oxbow lakes.



A raised river bank found alongside a river in the lower course, caused by repeated flooding. They are natural embankments.

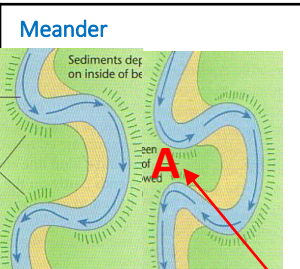
- Flooding is common in the lower course of a river. When a river floods, velocity decreases = energy decreases = deposition occurs.
- Heavier, larger material is deposited first, next to the river bank.
 - Lighter silt/alluvium is deposited further across the floodplain.
 - Over time the height of the banks are raised by a build up of coarser sand deposits, creating levees.



Is the wide part of a river, where the river meets the sea (mouth)

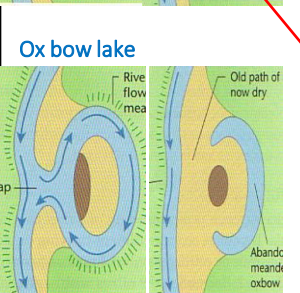
- Estuaries are the transitional zone between the river & sea.
- The water flowing down the river meets water flowing up the river from the sea (during high tides). As the water meets, velocity decreases= energy decreases = lots of deposition.
 - Due to deposition, salt marshes form creating habitats for wildlife.
 - In some estuaries humans have made ports for industry.

Landforms that have been created by erosion and deposition:



A meander is a bend in the river on the valley floor.

- It starts with a slight bend.
- Water moves faster on the outside of the bend and slower on the inside.
- The fast water erodes the outside of the bend. The slower water deposits material on the inside of the bend.
- Continued erosion and deposition makes the bend bigger.

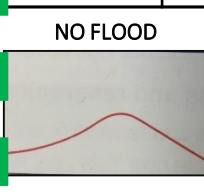
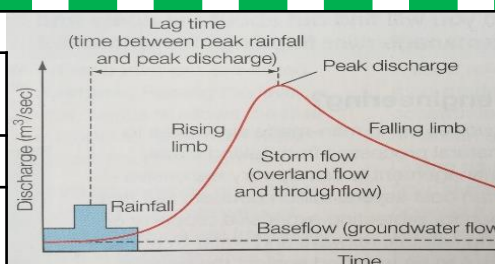


An oxbow lake is a U-shaped lake formed when a meander is no longer connected to a river

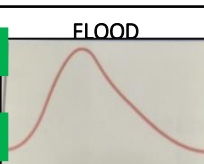
- Continued erosion and deposition makes the meander bigger and the neck (A) narrows.
- Eventually the neck breaks through and the water takes the most direct route, avoiding the meander
- As less water is flowing through the meander, the energy is reduced = deposition. The meander is blocked off and an oxbow lake is created.

STORM HYDROGRAPH

Storm Hydrograph	A graph showing how a river reacts to heavy rainfall. It can be used to predict floods.
Lag time	The time between the peak rainfall and peak discharge
Discharge	The volume of water in a river channel (measured in cumecs).



- Trees in drainage basin intercept rainfall meaning there will be a longer lag time.
- Gentle rain will mean more water is infiltrated into the ground. Therefore it takes longer to reach the river channel = longer lag time.
- Permeable rock = more water infiltrated = takes longer to reach river.
- Dry soils = more water can infiltrate = takes longer to reach river channel
- Large drainage basins = water has to travel further to reach river = slower



- Deforestation = no trees to intercept rainfall = rainfall reaches river quickly = shorter lag time.
- Intense rain = too fast to infiltrate = more surface runoff = quicker to river = shorter lag time.
- Impermeable rock = rainwater not infiltrated = more surface runoff = quicker to river = shorter lag time. Impermeable surfaces are created when areas are **urbanised** (concrete).
- Steep slopes = quick transfer of water to river channel = short lag time

Hard engineering Effective?	Using manmade, artificial structures to prevent erosion and flooding.. More effective, long lasting and need less maintenance than soft engineering, however more expensive and less natural/environmentally friendly.
Dam & Reservoir	A large wall is built across a river and a reservoir forms behind the dam. It is used to regulate river flow. The flow of water can be 'turned off' during periods of heavy rain. <ul style="list-style-type: none"> Effective, long lifespan, used for irrigation, water supply, recreation and HEP. Expensive, damage habitats, people have to relocate due to flooding.
Channel Straightening	Rivers are straightened by cutting through meanders to create a straight river channel. This speeds up the flow of water along the river. <ul style="list-style-type: none"> Effective as water does not have time to build up, long lifespan. Expensive, unnatural, damage habitats, result in flooding downstream.
Embankment	A raised riverbank (levee) which allows the river to channel to hold more water. <ul style="list-style-type: none"> Effective, long lifespan, can look natural if covered in vegetation Expensive, if concrete is used it is unnatural and unattractive.
Flood Relief Channel	A man-made river channel constructed to divert water in a river channel away from urban areas. <ul style="list-style-type: none"> Effective as regulate river discharge (in heavy rain, relief channels are opened) Expensive, it can destroy habitats while it is being constructed.
Soft engineering Effective?	Using natural, environmentally friendly methods to prevent flooding. Often cheaper than hard engineering however need more maintaining and have a shorter lifespan
Afforestation	Planting trees to create a woodland/forest <ul style="list-style-type: none"> Trees slow down the movement of water into channels (longer lag time) = less likely to flood. Provides habitats. Cheap. Less effective than hard engineering.
Wetlands	Where land next to wetlands is left to flood. <ul style="list-style-type: none"> Cheap, easy to maintain, create habitats, stores water so less in river channel. Short lifespan, constant maintenance, beach is closed due it is being done.
Floodplain Zoning	Land is allocated for different uses according to its flood risk. Land closest to the river is used as parkland and land further from rivers is used for housing and industries. <ul style="list-style-type: none"> Doesn't stop the flood but reduces cost as infrastructure is not destroyed. Flood is not stopped, is difficult to if the land has already been built on.
River Restoration	Returns a river to its natural state (e.g. remove channel straightening or a dam). <ul style="list-style-type: none"> Cheap, easy to maintain, creates habitats, natural. Flooding still occurs, less effective.
Planning & Preparation	Rivers are monitored to measure flood risk using satellites, instruments and computer models. The Environmental Agency issue alarms if a flood will happen. <ul style="list-style-type: none"> People can prepare – sandbags around home, move valuable upstairs, evacuate, create emergency kits, Flood still occurs, house prices can drop if deemed 'at risk'

An example of a recent extreme weather event in the UK: THE SOMERSET FLOODS

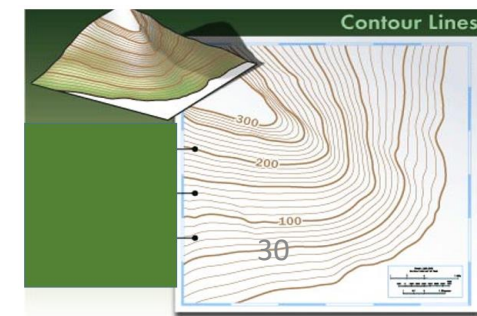
Where	Somerset, south-west England
Physical landscape	Somerset is low lying farmland. There are several rivers, including the Tone and Parrett, which flow into the Severn Estuary.
When	January and February, 2014
Why	350mm of rain in January and February (100mm above average), high tides, storm surges, rivers had not been dredged in 20 years and so were clogged with sediment
Social Effects	<ul style="list-style-type: none"> 600 houses flooded. People in temporary accommodation for months. 16 farms were evacuated Villages (e.g. Moorland) were cut off by the floodwater. This meant residents could not attend school, work or shop. Power supplies were cut off. Local roads and railway lines were flooded.
Economic Effects	<ul style="list-style-type: none"> Somerset County Council estimated the cost at £10 million. 14,000 hectares of farmland under water for weeks = could not sell crops. Over 1000 livestock had to be evacuated, which was very expensive for farmers and insurance companies. Local roads and railway lines were flooded. These needed to be repaired.
Environmental Effects	<ul style="list-style-type: none"> Floodwater contained sewage and chemicals which contaminated farmland. Habitats were lost.
To reduce the risk of future floods, a £20 million Flood Action Plan was launched.	
Dredging	In March 2014, 8km of the River Tone and the River Parratt were dredged. This is when material/soil/mud is removed from the river bed. As a result the river channel is larger and can hold more water. This prevents the river overflowing its banks.
Elevated roads	Roads have been elevated in places. As a result even if a flood occurs, people can still drive on the elevated roads. This also helps the economy by allowing import/export.
Flood defences	Settlements in areas of flood risk have flood defences. As a result they are able to protect themselves.
Embankments	River banks have been raised. These are called embankments. This means the river channel can hold more water and therefore it is less likely to overflow.

Contour lines tell us about the relief of the land (slope gradient). Contour lines are brown lines on an OS map. They join up points of equal height, shown on the lines.

They often show changes in height of 5 or 10 metres.

- Contours very close together = steep gradient (upper course – gorge)
- Contours far apart = flat land (lower course – floodplain)

<http://www.bbc.co.uk/education/clips/zpxwq6f>



Week	Home learning
Week 17	https://forms.office.com/Pages/ResponsePage.aspx?id=zz3XjXy17EC3-HVbUS2fexnGlmoMwSpGkoc873M8PStUREUwSUkwTFIFTElZRjNSQlo4UIINUKVNSS4u
Week 21	https://forms.office.com/Pages/ResponsePage.aspx?id=zz3XjXy17EC3-HVbUS2fexnGlmoMwSpGkoc873M8PStUOVBJVDNRMzUyTDAzVDZISUQzNVFLQk0wSS4u
Week 25	https://forms.office.com/Pages/ResponsePage.aspx?id=zz3XjXy17EC3-HVbUS2fexnGlmoMwSpGkoc873M8PStUMlo0SjBEQ1UyWE00NENaQkNQUDRCVUE4QS4u

I should already know:

- Basic Christian beliefs
- Basic Christian practices
- Christian festivals
- Christian religious books, stories and figures

I will learn about:

- Christian beliefs about the nature of God
- Christian beliefs about the nature of Jesus
- Christian beliefs in life after death
- Christian beliefs about sin, salvation and atonement
- Christian beliefs about Jesus death and resurrection
- The Nicene Creed

How I will be assessed.

- With 2 mark questions defining key words
- With 4 mark questions explaining a religious belief
- With 8 mark questions explain a religious belief with a source
- With 15 mark questions analysing a quote from various viewpoints

Key words (tier 2 and 3 vocabulary):

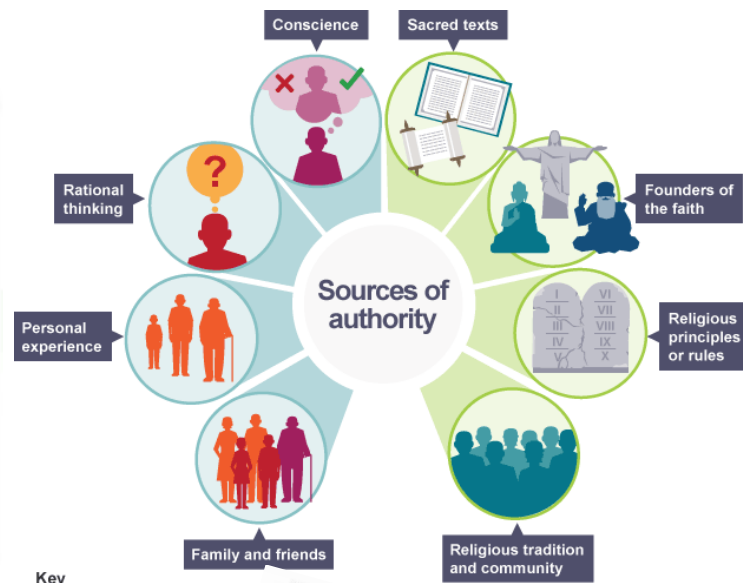
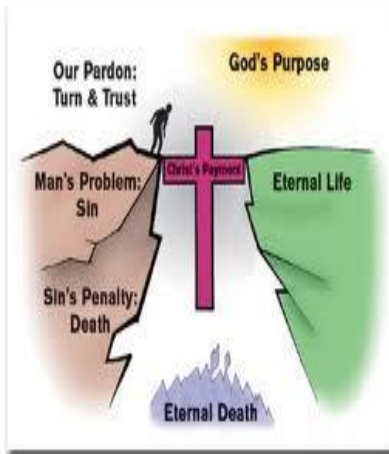
Word	Definition
Omnipotent, Omniscient, Omnipresent, Omnibenevolent	(God) All powerful, all knowing, all present, all good
Incarnation	The belief that God became human in the form of Jesus
The Trinity	The belief that God has three parts- the Father, Son and Holy Spirit
Resurrection	The belief that Jesus rose from the dead, proving he was God
Salvation	The belief that Jesus' death was to save people from sin/hell
The Nicene Creed	A document that states the fundamental beliefs of Christianity
Describe	Talk about it with key words
Explain	Talk about why/how
Evaluate	Talk about its effects

Stretch challenge:

Consider how you will show evidence for all the Christian beliefs above using sources of authority. Find them in your classwork or research for them, make revision notes and spider diagrams to link them.

Recommended reading:

- How to be a Bad Christian- Dave Tomlinson
- The Da Vinci Code – Dan Brown
- Comparative Religion for Dummies- William P Lazarus
- *These can all be borrowed from the school library!*



Key
■ Personal authority
■ Religious authority



Arguments for Life after Death

- There is a lot of evidence that the mind can affect the body.
- We must have a mind separate from our body. It is not material and so must survive the death of the body.
- All the religions teach that there is life after death, so there must be something.
- The evidence of religious experience and all the reasons to believe in God make it likely that there is life after death.
- Evidence of the paranormal: ghosts etc.
- Evidence from people who have had near death experiences.

Nicene Creed

We believe in one God, the Father, the Almighty, maker of heaven and earth, of all that is, seen and unseen.

We believe in one Lord, Jesus Christ, the only Son of God, eternally begotten of the Father, God from God, Light from Light, true God from true God, begotten, not made, of one Being with the Father. Through him all things were made. For us and for our salvation he came down from heaven: by the power of the Holy Spirit he became incarnate from the Virgin Mary, and was made man. For our sake he was crucified under Pontius Pilate; he suffered death and was buried. On the third day he rose again in accordance with the Scriptures; he ascended into heaven and is seated at the right hand of the Father. He will come again in glory to judge the living and the dead, and his kingdom will have no end.

We believe in the Holy Spirit, the Lord, the giver of life, who proceeds from the Father and the Son. With the Father and the Son he is worshiped and glorified. He has spoken through the Prophets.

We believe in one holy catholic and apostolic Church. We acknowledge one baptism for the forgiveness of sins. We look for the resurrection of the dead, and the life of the world to come.

Amen.

Basic Christian Beliefs



Knowledge Organiser: Christianity Beliefs

Key Words

Monotheistic: A religion which believes in one God
Holy: Separate and set apart for a special purpose by God
Omnipotent: Almighty – unlimited power
Benevolent: all-loving
 Justice: what is right and fair
Trinity: God the father, Son and Holy Spirit
Holy Spirit: Gods presence in the world
God the Son: Jesus – enables humans to have a special relationship with God
 Creation: God bringing the universe into being
The Word: Jesus – as described in the book of John
Genesis: The first book in the bible which has the creation story in it
Incarnation: God in human form – Jesus.
Resurrection: coming back from the dead
Blasphemy: saying or doing something which goes against God
Crucifixion: Roman method of execution where a person is nailed to a cross
Ascension: 40 days after the resurrection when Jesus returned to God in heaven
Afterlife: What happens when you die
Day of Judgement: God will judge all souls at the end of time
Heaven: Eternal happiness, being in the presence of God
Hell: Eternal suffering, absence of God
Purgatory: Catholic belief in which souls are cleansed in order to enter heaven
Sin: Any action against God
Original Sin: first sin in the world committed by Adam and Eve which means all humans are born with this in them
Salvation: saving the soul from sin and going to heaven thanks to Jesus' sacrifice
Grace: A quality of God which shows to humans that God loves them which they don't need to earn
Forgiveness: pardoning someone for their wrong doing
Atonement: restoring the relationship between people and God through the life, death and resurrection of Jesus
Mass: Ceremony, also called Eucharist, in which the death and resurrection of Jesus is celebrated using bread and wine

God as omnipotent, loving and just

Christians believe **God is all-powerful**. He has unlimited power and can do anything. *"Nothing is impossible with God"*
God is all-loving he loves humans so wants what is best for them. Guidelines are given for us to live the best lives we can. Christians should love each other treating everyone with care and respect. *"God so loved the world he gave his one and only Son..."* God has unlimited power and authority with complete love and therefore gives justice is a fair way. Christians should try and bring about fairness in the world.

Different Christian beliefs about Creation

Creation in Genesis 1:1-3 - God created the world in 6 days and rested on day 7. *"In the beginning God created the heavens and the earth"* God created the perfect world in the beginning. *"it was good"*
 Creation in John 1:1-3 – *"In the beginning was the word....through him all things were made..."*. The word refers to Jesus and therefore he was present at the beginning of the world and involved in the creation of the world. This also shows the importance of the trinity being involved in the whole creation.

The Incarnation of Jesus – The Son of God

The Christmas story is the account of Jesus' birth. Some believe that this story shows Jesus had an ordinary birth as someone who was fully human, however was fully God as it says in the bible he was born through the immaculate conception. *"before they came together, she was found to be pregnant through the Holy Spirit"*. This is proof to Christians that Jesus was incarnate. Through the incarnation God showed himself as a human. *"The word became flesh and made his dwelling among us"*. God in human form makes it easier for some to understand his actions, including miracles and resurrection. Jesus is known as the Messiah or special leader. When Jesus was baptised God said, *"You are my son"*. Jesus was asked whether he was the Son of God, he replied, *"I am"*

The Oneness of God and the Trinity

Christians believe that the Trinity is made up of God the father, the son and the holy spirit. They believe God is three in one. There are not three Gods, but different forms of the same thing.

The inconsistent Triad

Some people believe that you cannot have an all-loving God, who is all-powerful who allows evil and suffering to exist. Christians believe that God is transcendent (beyond our understanding) and therefore they can trust God when things in the world are not right.

The Crucifixion

It is believed that Jesus was arrested, tortured and then put to death by Pontius Pilate through crucifixion. As Jesus was fully human he suffered pain as an ordinary human did. *"Father, into your hands I command my spirit"* Jesus forgave the guards who crucified him and one of the criminals who was crucified next to him, *"You will be in paradise with me this day"*. One of the Roman centurions said, "Surely this is the Son of God".
 The crucifixion influences Christians today by accepting Jesus sacrifice they can be forgiven for sin and go to heaven. They can acknowledge that suffering is a part of life and God can understand what it is like for someone to suffer.

Heaven and Hell

Based on judgement Christians believe that people will go to heaven or hell depending on how they behave and whether they have a belief in Jesus. Heaven is seen as being with God and eternal happiness where there is no suffering. Hell is seen as eternal torment or suffering and being absent from God and where the Devil is.
 Some Christians believe that Heaven is a literal, real place you will go. Other Christians believe it is just being with God, in the same way hell may not be actually real but an absence of God.
 In the book of revelation it mentions people who go to hell will burn in a lake of fire.
 Catholics believe in a place called purgatory in which your soul goes to be cleansed as no-one is ready yet to go to heaven as humans we are all imperfect.

The Resurrection and ascension

Jesus was buried in a tomb and left there until Easter Sunday because it was the Sabbath no-one could touch the body until after this. When Mary Magdalene returned to the tomb it was open and empty. An angel appeared and said Jesus had risen from the dead. The resurrection is one of the most important parts of Christianity as it proves Jesus was divine and not just a human. For the next few days and weeks Jesus appeared to several people including his disciples to tell them to spread the news that he had risen and that they should continue his message. The ascension happened 40 days after the resurrection when Jesus went up to heaven. *"He left them and was taken up into heaven."* He told his disciples to carry on his teachings, *"Go and make disciples of many nations, baptising them in the name of the father, Son and Holy Spirit"*. The significance for Christians today is it shows the power of good over evil and that they can be resurrected and therefore shouldn't fear death. God will forgive sins and they can become closer to God. The holy spirit will be there to guide and comfort. The resurrection gives the point to the Christian faith.

The afterlife and judgement

Christians believe there is another life. Christians believe that they have eternal life but what happens to them depends on their belief in God. Judgement will happen at death or at the day of judgement. The Apostles creed says, *"...he will come to judge the living and the dead..."* The parable of the sheep and Goats shows how people will be judged by God. The sheep are the good and the goats the bad, going to heaven and hell. Jesus also said, *"I am the way the truth and the life, no-one comes to the Father except through me."*
 Treating others well and believing in God is important to guarantee a good afterlife.

Sin and Salvation

Sin separates humans from God, this can be anything that goes against God or his laws. As humans are not perfect it is impossible not to sin. Christians believe that all are born with sin in them known as Original sin. This is due to Adam and Eve disobeying God and eating the fruit from the tree of knowledge. This action separated humans from God and brought about death into the world. They were tempted by the serpent (devil) and Christians believe that Christians are tempted in life to do bad things. Christians have freewill however they should use this to make the right choices using God and Jesus' teachings to guide them, e.g. The Ten Commandments. Salvation means to be saved from Sin and its consequences, e.g. going to hell. Sin separates us from God and salvation saves us from this. This salvation comes through faith in God and Grace through faith in Jesus.

The role of Christ in Salvation

Salvation is offered through Jesus, *"For the wages of sin is death, but the gift of God is eternal life in Christ Jesus"*. Jesus' death makes up for original sin. Humans can receive forgiveness for their sins because of Jesus' death and then receive eternal life. His sacrifice provides atonement, which means our relationship with God is restored. This removes the effects of sin and allows humans to get back to God. *"He is the atoning sacrifice for our sins and for the sins of the whole world"*. Jesus paid the price for the sin of all mankind through his death and Christians believe if you put your trust in him you can receive eternal life with God. Salvation is a gift you must choose through belief in Jesus and following his teachings.

I should already know:

- Present Tense Conjugation
- Future Tense Conjugations
- Past Tense Conjugations
- Theme 1: Identity and Culture (Customs and Festivals, Free Time, Self and Family, Technology)
- Theme 2: Local area, Holiday and Travel (Town and Region, Holidays)
- Theme 3: School (My studies)
- Theme 4: Future Plans, Aspirations and Work (Jobs, Careers and Future Plans)

I will learn about:

- The planet in danger
- Discussing towns
- Comparatives
- Snazzy (subjunctive) structures
- If clauses
- Imperfect Tense Consolidation
- Pluperfect Tense Conjugation

How I will be assessed:

- Translation into English F/H (19 marks)
- Speaking (Photocard) F (15 marks)/ H (15 marks)
- Reading F (31 marks)/ H (39 marks)

Key words (tier 2 and 3 vocabulary):

Word	Definition
L'environnement	The Environment
une association caritative	A Charity Organisation
le travail bénévole / le benevolat	charity work
la pauvreté	poverty
les sans-abri / les SDF	the homeless
L'imparfait	Imperfect – A tense that expresses an uncertain action in the past (e.g. I used to recycle)
Le plus que parfait	Pluperfect – A tense that expresses a certain action in the past (e.g. I will study)

Stretch challenge:

- Use PiXL 'Know it, Grasp it, Think it' template to reduce topic Knowledge Organiser to a visual format
- Investigate an international sporting or musical event and create a poster/ fact file about it
- Use the Grammar Booklet/ Study Packs/ Thinking Quilts/ Revision Packs provided to consolidate your learning

Recommended reading/ watching:

French Imperfect Tense – <https://www.youtube.com/watch?v=L7LkLztdjCA&t=69s>

French Pluperfect Tense – <https://www.youtube.com/watch?v=xsCS3u6dwKA>

GCSEPOD – French Grammar

GCSEPOD – French Edexcel/ International and Global Dimension

All-In – French Homework Challenges

Quizlet - https://quizlet.com/_5vkqvh?x=1jqt&i=192vvgg / https://quizlet.com/_5vkre9?x=1jqt&i=192vvgg / https://quizlet.com/_5vks4h?x=1jqt&i=192vvgg



80 – 90 Word Writing Task

Past

Il y a deux années/ La semaine dernière/ Le weekend dernier/ Il y a trois jours

Auxiliary verb	AVOIR	ÊTRE
1: Je (I)	'ai	suis
4: Nous (we)	avons	sommes

ER IR RE

1: Je (I) ais

4: Nous (we) ions

Il y avait J'étais J'avais

Present

Normalement/ De temps en temps/ Toujours/ ne ... jamais/ Tous les jours

ER	IR	RE
1. E	S	S
4. ONS	ISSONS	ONS

J'ai Je suis Je vais

Opinion

J'aime	La bonne/ mauvaise chose	Me fait ...	Me fait sentir...	plus/ moins
Je déteste	Je crois que	rire	excité.e	(adjectif)
Je préfère	J'imagine que	pleurer	content.e	que
J'estime que	Je ne supporte pas	sourire	triste	

Future

L'année prochaine/ L'après-demain/ Dans trois semaines/ À l'avenir/ Quand je serais plus âgé.e.s

ALLER	Infinitive	ER/IR/RE
1. JE VAIS		1. AI
4. NOUS ALLONS		4. ONS

Si je pouvais, je voudrais ...
Si j'avais la chance, j'aimerais...
Si c'était possible, j'aurais ...



130 – 150 Word Writing Task

Conditional

Si je pouvais/ Si j'avais la chance/ Si j'avais la choix/ Si c'était possible/ Si j'avais la occasion

ER/IR/RE
1. AIS
4. IONS

J'aurais Je serais J'irais

Subjunctive

J'adore que/ J'ai peur que/ Je suis content que/ Je suis désolé que/ Il est bizarre que/ Il est dommage que/ on évite que/ Je souhaite que/ Je doute que

ER/IR/RE
1. E
4. IONS

J'aie Je sois J'aïlle

Snazzy

comme un poisson dans l'eau = to be at ease
c'est pas le Pérou = to be nothing to write home about
être simple comme 'bonjour' = to be as easy as pie
avoir le cafard = to be down in the dumps
être aux anges = to be over the moon

Snazzy Structures

après avoir vu/ regardé = after watching
après avoir terminé = after finishing
après avoir attendu = after waiting
après être allé = after going

How do I best answer the bullet points?

- P.P.O.F
- Correct tense for each bullet point
- Three tenses – Past, Present, Future
- J.O.E. Justify Opinions with Examples
- Negatives
- Time Expressions
- Adjectives and Emotion
- Talk about others
- Use something complex
- Details and Descriptions

How do I best answer the bullet points?

- P.P.O.F
- Correct tense for each bullet point
- Basic tenses – Past, Present, Future
- J.O.E. Justify Opinions with Examples
- Negatives
- Time Expressions
- Adjectives and Emotion
- Talk about others
- Use something complex
- Details and Descriptions
- **Conditional Tense**
- **Subjunctive Phrases**
- **Snazzy Structures**

Translate each of the phrases below, then decide which tense it is and colour each box in the correct corresponding colour.

Recycler	Il y avait	Soutenir	Ils habitent	Nous gaspillons
On a	Je vais faire	Ils attirent	Je vais refuser	Je participe
Protéger	J'aiderais	Donner	Je fais	Créer
Il y a	Il y aura	Acheter	Il faut	Je vais acheter
Éviter	Je vais utiliser	Se doucher	Je crois	J'ai planté
J'ai fait	Ils ont recyclé	On devrait	Je vais trier	Économiser

Infinitive (to go)
Present tense (I go)
Imperfect tense (I used to go)
Perfect tense (I went)
Conditional (I would go)
Near future (I am going to go)

Translations

1. To protect the environment, you should save energy.

2. You must recycle and separate rubbish.

3. To save energy, I am going to unplug electrical appliances.

4. You should not waste water.

5. I am going to buy green products and use public transport.

il a lieu/ça se passe ... it takes place ...

★ Don't panic if you come across a context you haven't met before. Listen out for words you do know, and use the questions to help you too.

★ You will be asked your opinion on different topics, so it's useful to have a bank of opinion phrases at the ready that you can use regardless of what you are discussing. You should find a few you could use in Farah's third answer.

★ Link your ideas together using phrases like *en plus* and *ensuite* – don't just write a long list! Use time and place phrases like *à la maison, à l'école/au collège, actuellement* and *à l'avenir* to add interest.

★ In order to develop your answers as fully as possible, try to ask yourself additional questions like 'Where?' 'When?' 'How often?' 'Who with?' This will help you include extra details to make your answers more interesting.

G Using on doit and on peut + the infinitive > Page 212

Pouvoir (to be able to/can) and *devoir* (to have to/must) are known as modal verbs. Use them followed by a verb in the infinitive.

je peux I can *je dois* I must
tu peux you can *tu dois* you must
il/elle/on peut he/she/one can *il/elle/on doit* he/she/one must

On peut aller au collège à vélo. You can go to school by bike.
On doit utiliser les transports en commun. We have to use public transport.

Pour moi, le plus grand problème environnemental pour la planète, c'est ...		
la pollution de l'air	parce que/qu'	on détruit la planète.
la destruction des forêts tropicales		les arbres nous donnent de l'oxygène et nous les coupons tous les jours.
le manque d'eau potable		beaucoup de personnes n'ont pas accès à cette ressource vitale.
C'est très inquiétant./C'est catastrophique.		

★ *qui* means 'who'
 • *ce qui ...* means 'that which/what ...'
Ce qui est important pour moi, c'est ...
 What's important to me is ...

a pour moi, c'est important d'aider les autres.	<i>for me, it's important to help other people.</i>
b pour moi, c'est important de participer à la vie en société.	<i>for me, it's important to participate in society.</i>
c j'aime développer de nouvelles compétences.	<i>I like developing new skills.</i>
d j'aime rencontrer de nouvelles personnes.	<i>I like meeting new people.</i>
e c'est une expérience enrichissante pour moi.	<i>it's a rewarding experience for me.</i>
f ça me donne plus confiance en moi.	<i>it gives me more confidence in myself.</i>

G The passive > Page 221

The **passive** is used to talk about things that are done. To form it, use the correct form of **être** in the present tense, followed by a past participle. The past participle must agree with the subject.

Le coton (m, sg) **est cultivé**. The cotton **is grown**.
Les balles (f, pl) **de coton sont transportées**. The cotton balls **are transported**.

★ The **pluperfect tense** is used to talk about what you had done/seen, etc. (before you did something else). It is formed using the imperfect tense of *avoir* or *être* plus a past participle, e.g. *Il/Elle avait lu ...* He/She **had** read ...

★ Show that you can use three time frames confidently.

- Use different parts of the verb: *je, nous, cet événement ...*
- Use opinion phrases like *à mon avis* and *pour moi*.
- Link your ideas together using words and phrases like *aussi, en plus* and *d'ailleurs*.

★ Before you listen, read all of the answer options carefully. Sometimes things that relate to more than one option will be mentioned in the audio, but you might hear them in the negative (with *ne ... pas*, for example) or they might be a different person's views. Listen carefully so that you can choose the correct answers.

★ Look at how these phrases are used in the texts in exercise 3.

ceci dit having said that
dependant however
à part tout cela apart from all of that
en ce qui concerne ... as far as ... is concerned

You can improve your French by including them in your oral and written work.

★ The present participle is a special form of the verb that ends in *-ant*. It is often used after *en*, when it can mean one of three different things:

on doing *J'éteins la lumière en quittant une pièce.*
 I turn the lights off **on leaving** a room.

by doing *J'économise l'eau en prenant une douche au lieu d'un bain.*
 I save water **by taking** a shower instead of a bath.

while doing *Je ferme le robinet en me lavant les dents.*
 I turn off the tap **while brushing** my teeth.

le changement climatique climate change

les sans-abri/les SDF (sans domicile fixe) homeless people ('people without shelter')/'people with no fixed abode'

G Emphatic pronouns

Emphatic pronouns are used after prepositions like *pour* (for), *avec* (with) and *chez* (at ...'s house).

emphatic pronouns	
<i>moi</i>	<i>nous</i>
<i>toi</i>	<i>vous</i>
<i>lui/elle</i>	<i>eux/elles</i>

Pour moi, c'est important d'aider les autres.
 For **me**, it's important to help others.
Pourquoi ne pas discuter avec eux?
 Why not talk to **them**?

Il y aura ... de la pluie. de la neige. du vent. du tonnerre. des averses. des éclairs. des éclaircies.	<i>There will be ...</i> <i>rain.</i> <i>snow.</i> <i>wind.</i> <i>thunder.</i> <i>showers.</i> <i>lightning.</i> <i>sunny intervals.</i>
Il fera ... beau/mauvais. chaud/froid/frais.	<i>It/The weather will be ...</i> <i>good/bad.</i> <i>hot/cold/chilly.</i>
Le temps sera ... ensoleillé. nuageux. orageux.	<i>The weather will be ...</i> <i>sunny.</i> <i>cloudy.</i> 37 <i>stormy.</i>

Cet événement/Ce genre d'événement ...	<i>This event/This type of event ...</i>
attire des touristes.	<i>attracts tourists.</i>
encourage la pratique du sport.	<i>encourages participation in sport.</i>
donne des modèles aux jeunes.	<i>gives young people role models.</i>
permet aux gens de s'amuser.	<i>allows people to have a good time.</i>
unit les gens.	<i>unites people.</i>

★ When you read a French text with dialogue in it, what each person says will usually begin with a dash, like this: -. Also look for words like *dit* (says), *demande* (asks) and *répond* (answers/ replies) to help you to work out who says what.

G The simple future tense > Page 218

When you use the **simple future tense** to talk about the weather, you are mostly using the third person singular (*il form*) of *faire, avoir* and *être*. The *il form* ending is *-a*.

Il fera frais. It will be chilly.
Il y aura du vent. There will be wind./It will be windy.
Le temps sera orageux. The weather will be stormy.

Ce qui est important pour moi dans la vie, c'est ...	
L'année dernière/L'été dernier/Au mois de juillet, je suis allé(e) à ... avec ...	
Cet événement est connu dans le monde entier. C'est le plus grand festival de ... au monde/au Royaume-Uni.	
À mon avis, cet événement ...	encourage la pratique du sport/ du théâtre/de la musique. unit les gens. permet aux gens de s'amuser.
Nous avons vu .../Nous avons rencontré .../Nous avons chanté/dansé/ mangé ...	
C'était génial/super!/L'ambiance était magique!	
L'année prochaine, je vais ... Ça va être ...	



- What is included?
- Homework Tracker
 - Knowledge Organisers
 - Homework Activities

Knowledge Organiser Focus: Home Learning



Year 11	Week	Dates	Title
Term 2			
Semaine 16	B	w/b 4.1.21	Vocabulary 1, translation and reading
Semaine 17	A	w/b 11.1.21	Vocabulary 2, gap fill, reading and opinions
Semaine 18	B	w/b 18.1.21	Vocabulary 3, tangled translation and reading
Semaine 19	A	w/b 25.1.21	Vocabulary 4 and photocard
Semaine 20	B	w/b 1.2.21	Reading questions
Semaine 21	A	w/b 8.2.21	Translation and conjugation Writing (Photo and 90 words)

- Deberes – Homework: Instructions**
- For each week, you need to complete the translations using the knowledge organisers to help.
 - Using the vocabulary, complete the activities on the two pages after the translation exercise.
 - The homework should take no longer than an hour to complete. You could spread it over 5 days and spend 20 minutes on it!
 - All work will be self marked in class and your score recorded by your teacher.

I should already know:

- Present Tense Conjugation
- Future Tense Conjugations
- Past Tense Conjugations
- Theme 1: Identity and Culture (Customs and Festivals, Free Time, Self and Family)
- Theme 2: Local area, Holiday and Travel (Town and Region, Holidays)
- Theme 3: School (My studies)
- Theme 4: Future Plans, Aspirations and Work (Jobs, Careers and Future Plans)
- Theme 5: International and Global Dimension (Environment and Social Issues)

I will learn about:

- Exam skills and techniques
- Snazzy (subjunctive) structures
- Key topic vocabulary
- Grammar Consolidation
- Memory recall and retrieval techniques

How I will be assessed:

- Translation into French F/H (19 marks)
- Listening F (40 marks)/ H (50 marks)
- Writing F (50 marks)/ H (60 marks)

Knowledge Organiser Focus: Revision (Themes 1 - 5)

Key words (tier 2 and 3 vocabulary):

Word	Definition
tandis que	whereas - connective
bien que j'aie	although I have – connective with subjunctive structure
Je faisais	I used to do – 1 st per son imperfect from 'FAIRE'
J'aurai	I will have – 1 st person simple future from 'AVOIR'
ne ... plus	no ... longer - negative
Je suis allé(e)	I went – 1 st person perfect from 'ALLER'
J'aimerais/ Je voudrais + infinitive	I would like + infinitive – 1 st person conditional + infinitive structure
Je vais + infinitive	I am going (to) + infinitive – 1 st person near future + infinitive structure

Stretch challenge:

- Use PiXL 'Know it, Grasp it, Think it' template to reduce topic Knowledge Organisers to a visual format
- Create Revision Flashcards/ MindMaps/ Revision Clocks to reduce topic mats to a visual format
- Use the Grammar Booklet/ Study Packs/ Thinking Quilts/ Revision Packs provided to consolidate your learning
- Revision 'Lockdown' topic - Holidays

Recommended reading/ watching:

GCSEPOD – French Grammar

GCSEPOD – French Edexcel/ All topics

All-In – French Homework Challenges

Quizlet – class link for all topics and grammar - <https://quizlet.com/join/vVFjKrkjm>

G Saying 'in' or 'to' with countries

J'habite ... (I live ...)
Je vais en vacances ... (I go on holiday ...)

en + feminine country, e.g.
en Angleterre/France/Belgique/Autriche
(in/to England/France/Belgium/Austria)

au + masculine country, e.g.
au pays de Galles/Royaume-Uni
(in/to Wales/the UK)

aux + plural country, e.g.
aux États-Unis/Pays-Bas
(in/to the United States/the Netherlands)

J'y suis allé(e) pour	le déjeuner/le dîner.	C'était	délicieux/bien cuit.
Le service était	lent/exceptionnel.	La nourriture	était froide/trop salée.
Le serveur/la serveuse	était/n'était pas poli(e).		n'était pas cuite.
J'ai pris	le plat du jour/un steak/ ...	Je recommande/Je ne recommande pas ce restaurant.	

en bas downstairs/below

★ '15h00' said out loud is *quinze heures*.

★ You will need to use different tenses in the extended writing task. Remember to use:

- the present tense to say what you normally do and to give your opinion
- the near future tense to say what you are going to do
- the perfect tense to say what you did in the past (you can also use *c'était* and *il y avait* to describe things in the past).

★ The pronoun **y** means 'there'. You need to be able to recognise and understand it. In the present tense, **y** goes in front of the verb:

J'y vais toujours en avion. I always go **there** by plane.

G Questions with inversion

When asking questions, you can put the **question word** at the end.

Tu loges où? Tu pars en vacances avec qui?

You can also use **inversion**: put the question word first and swap the order of the subject (e.g. *tu*) and the verb.

Où loges-tu? Avec qui pars-tu en vacances?

★ You may have to work out some new words from the context. For example, in the phrase *la nourriture était froide*, replace *la nourriture* with 'beep': 'beep was cold'. What would make sense?

★ **En** means 'some', 'of it' or 'of them'. You need to recognise it and understand it. It goes in front of the verb.
J'en veux. I want some.

compris included

G More on the comparative

➤ Page 215

You use comparative adjectives to compare things:

plus + adjective + *que* more ... than
plus pratique que more practical than
moins + adjective + *que* less ... than
moins cher que less expensive than

The word for 'better' is *mieux*.

ce serait it would be
il y aura there will be

quelque chose de différent something different

★ Use words and phrases like *d'habitude*, *normalement* and *tous les ans*, and linking words like *mais* and *puis* to make your writing more interesting and less like a list.

G Using three time frames

Use the **present tense** to say what you normally do.
Use the **perfect tense** to say what happened in the past.
Use the **near future tense** to say what you are going to do.

present	perfect	near future
<i>je vais</i>	<i>je suis allé(e)</i>	<i>je vais aller</i>
<i>je fais</i>	<i>j'ai fait</i>	<i>je vais faire</i>
<i>je passe</i>	<i>j'ai passé</i>	<i>je vais passer</i>

Use the **imperfect tense** to say 'was' or 'were'.
c'était ... it was ... il y avait ... there was/there were ...

Moi, je voyage toujours	en car	parce que c'est	plus	rapide/confortable/pratique/ vert/aventureux.	
	en train		moins		ennuyeux/fatigant/cher.
	en avion		mieux pour l'environnement/la planète.		
	en voiture				
	à vélo				
	à moto				

j'ai dû aller ... I had to go ...
voler to steal

★ Listen carefully for the prices and platform numbers. For higher numbers, it can help to write them out as words and then convert them into figures afterwards, e.g. *soixante-quatre* → 64.

le lendemain the next day

★ Listen carefully for the tenses used.

present: *je fais je vais je me repose*
perfect: *j'ai fait je suis allé(e) je me suis reposé(e)*

★ To ask if the hotel has Wi-Fi or a swimming pool, start with *Est-ce que vous avez ...?*

G Using the nous form and notre/nos

➤ Pages 200 and 216

The **nous** form almost always ends in *-ons*. The only exception is *nous sommes* (we are), from the verb *être*.

Nous proposons des chambres avec ...

We offer rooms with ...

Use **notre/nos** to say 'our'.

notre parc **notre** terrasse **nos** chambres

★ Use **votre/vos** to say 'your'.
votre chambre your room
vos enfants your children

des cafards cockroaches

G Reflexive verbs

➤ Page 201

Reflexive verbs have a **reflexive pronoun** (*me, te, se*, etc.) in front of the verb. The verb is conjugated as usual.

Je me douche. I am having a shower.

Tu te baignes. You go swimming.

On se lève? Shall we get up?

Rule

Use the perfect tense to refer to a completed action in the past. This is a compound tense and is formed using an auxiliary verb (avoir or être) conjugated in the present tense.

Step 1: Choose the correct part of avoir.

Step 2: Form the past participle.

-er verbs

Remove the -er and add **é**

jouer - jou - joué

-ir verbs

Remove the -ir

finir - fini

-re verbs

Remove the -r and add **u**

vendre - vend - vendu

Reminder:

Avoir

J'ai

tu as

il/elle a

nous avons

vous avez

ils/elles ont

* Irregulars

The list below features the most common occurrences of irregulars and their past participle.

boire	bu	pouvoir	pu
faire	fait	devoir	dû
prendre	pris	vouloir	voulu
mettre	mis	voir	vu
lire	lu	être	été
avoir	eu	apprendre	appris

Rule

Although verbs with être form their past participle in the same way, these behave like adjectives, that is they have to **agree** with the subject of the verb. These tend to be verbs of movement, most commonly remembered as **MRS VANDERTRAMP**. All reflexive verbs also form the perfect tense in this way.

Step 1: Form the past participle

Step 2: Make sure the participle agrees with the subject:

MS: add nothing - je suis **allé**

FS: add an -e - je suis **allée**

MP: add an -s - ils sont **allés**

FP: add an -es - elles sont **allées**

For reflexive verbs, the auxiliary goes after the object pronoun: je me suis levé

Reminder:

être

Je suis

tu es

il/elle est

nous sommes

vous êtes

ils/elles sont

* MRS VANDERTRAMP

Monter

Retourner

Sortir

Venir

Aller

Naitre

Descendre

Enter

Rester

Tomber

Revenir

Arriver

Mourir

Partir

Practice

1 Find the past participle of the following.

acheter
gagner
passer
inviter

* **faire**
* **dormir**
* **choisir**
* **comprendre**

manger
visiter

* **lire**
* **voir**

2

In each sentence conjugate the auxiliary so that it agrees with the subject and add the correct past participle.

* l'homme **boire** de l'eau
* je **faire** mes devoirs
* la femme **lire** un livre
l'équipe **gagner** le match

nous **utiliser** le portable
Je **visiter** le parc
tu **manger** des fruits
vous **étudier** chez vous

le chat **aimer** le lait
je **fêter** mon anniversaire
elles **bavarder** beaucoup
nous **choisir** une bicyclette

Practice

1 Find the past participle and the meaning of the following.

monter
retourner
sortir
venir
aller
naitre
descendre
entrer
rester
tomber
revenir
arriver
mourir
partir
revenir
devenir

2

In each sentence conjugate the auxiliary so that it agrees with the subject and add the correct past participle.

l'homme **aller** en ville
je **partir** en vacances
la femme **devenir** riche
l'équipe **arriver** le soir

nous **sortir** tous les soirs
Je **retourner** au parc
tu **tomber** amoureux
vous **rester** chez vous

le chat **mourir** hier
je **naitre** en Angleterre
elles **aller** à la plage
nous **retourner** tard

Near Future

Rule

Just as in English, there are two ways of speaking about the future. Le futur proche, or the near future is the equivalent of **to be going to** in English and is formed in exactly the same way. You need to be able to conjugate 'aller' (to go) correctly in the present tense to use le futur proche. This is always followed by a second verb in the infinitive.

Step 1: Choose the correct form of 'aller' in the present tense

Step 2: Follow this with an infinitive

Example: je **vais aller** jouer au foot

Reminder:

aller - to go

je vais	nous allons
tu vas	vous allez
il/elle va	ils/elles vont

Useful time phrases

ce soir	this evening
demain	tomorrow
après les cours	after school
dans une heure	in an hour
ce weekend	this weekend
la semaine prochaine	next week
cet après-midi	this afternoon
lundi soir	Monday evening

Near Future

Rule

The simple future tense is the equivalent of 'I will' in English. It is a very simple tense to form and use.

Step 1: Keep the infinitive ending on **-er, -ir** or for verbs ending in **-re**, remove the **-e**.

Step 2: Add the endings.

je - ai
tu - as
il /elle - a
nous - ons
vous - ez
ils / elles - ont

Question: These endings look like the present tense of which common verb?

Tip: Useful time phrases:

l'année prochaine	next year
demain	tomorrow
à l'avenir	in the future
dans deux mois	Within two months
plus tard	Later

* Irregulars

Some verbs do not use the infinitive as the stem, but have irregular stems. The endings remain the same.

avoir	- aur	courir	- courr
être	- ser	devenir	- deviendr
aller	- ir	envoyer	- enverr
faire	- fer	falloir	- faudr
devoir	- devr	obtenir	- obtiendr
pouvoir	- pourr	pleuvoir	- pleuvr
savoir	- saur	venir	- viendr
vouloir	- voudr	voir	- verr

Practice

1 Translate the following phrases into French.

We are going to buy
They are going to win
I am going to spend (time)
She going to invite

You are going to think
They are going to ban
He is going to receive
I am going to do

You all are going to eat
I am going to have
We are going to return
I am going to deserve

2 Translate the sentences into French.

The man is going to drink water
I am going to do my homework
The woman is going to read a book
The team is going to win the match

We are going to use our mobile
I am going to go to the cinema
The girls are going to eat fruit
The students are going to study at home

The cat is going to drink milk
My brother is going to go out
They are going to chat a lot
We are going to go for a bike ride

Practice

1 Translate the following verbs into French. The infinitives are given to help.

acheter We will buy
gagner They will win
passer I will spend
choisir She will choose

vendre You will sell
 apprendre She will learn
 jouer He will play
 boire I will drink

partir You all will leave
 mettre I will put on
 retourner We will return
 prendre I will take

2 In each sentence conjugate the infinitive verb so that it agrees with the subject.

* l'homme **faire** du ski
* je **faire** mes devoirs
* la femme **vouloir** lire un livre
* la fille **être** contente

* nous **pouvoir** sortir
* je **aller** au ciné avec un ami
* tu **devoir** réussir
* il **pleuvoir** demain

* je **avoir** 16 ans
* elles **savoir** jouer au tennis
* il ne **falloir** pas arriver tôt
* Nous **voir** la famille



What is included?

- Homework Tracker
- Knowledge Organisers
- Homework Activities

Knowledge Organiser Focus: Home Learning



Year 11	Week	Dates	Title
Term 2			
Semaine 22	B	w/b 22.2.21	Theme 1 – Reading, Writing and Translation
Semaine 23	A	w/b 1.3.21	Theme 2 – Reading, Writing and Translation
Semaine 24	B	w/b 8.3.21	Theme 3 – Reading, Writing and Translation
Semaine 25	A	w/b 15.3.21	Theme 4 – Reading, Writing and Translation
Semaine 26	B	w/b 22.3.21	Theme 5 – Reading, Writing and Translation
Semaine 27	A	w/b 29.3.21	Theme 1 – Reading, Writing and Translation

Deberes – Homework: Instructions

- For each week, you need to complete the translations using the knowledge organisers to help.
- Using the vocabulary, complete the activities on the two pages after the translation exercise.
- The homework should take no longer than an hour to complete. You could spread it over 5 days and spend 20 minutes on it!
- All work will be self marked in class and your score recorded by your teacher.

I should already know:

- Present Tense Conjugation
- Future Tense Conjugations
- Past Tense Conjugations
- Theme 1: Identity and Culture (Customs and Festivals, Free Time, Self and Family)
- Theme 2: Local area, Holiday and Travel (Town and region, Holidays)
- Theme 3: School (My studies)

I will learn about:

- Jobs
- Antes de + present tense
- Comparatives
- Superlatives
- If clauses
- Near Future Tense Consolidation
- Simple Future Tense Conjugation

How I will be assessed:

- Interim translation F/H (19 marks)
- Listening F (35 marks)/ H (40 marks)
- Writing F (50 marks)/ H (60 marks)

Key words (tier 2 and 3 vocabulary):

Word	Definition
casarse/ formar una unión civil	to get married/ enter into a civil partnership
un título (universitario)	university degree
habilidades/ fortalezas	skills/ strengths
estar en paro	to be unemployed
una entrevista	an interview
El futuro cercano	Near future – A tense that expresses a certain action in the future (e.g. I am going to study)
El futuro simple	Simple future – A tense that expresses an uncertain action in the future (e.g. I will study)

Stretch challenge:

- Use PiXL 'Know it, Grasp it, Think it' template to reduce topic Knowledge Organiser to a visual format
- Choose a job that interests you and create a career profile about it Spanish
- Use the Grammar Booklet/ Study Packs/ Thinking Quilts/ Revision Packs provided to consolidate your learning

Recommended reading/ watching:

Spanish Near Future Tense – <https://www.youtube.com/watch?v=GZqeisWpsDc>
 Spanish Simple Future Tense – https://www.youtube.com/watch?v=u_PJWk9UGSk
 GCSEPOD – Spanish Grammar
 GCSEPOD – Spanish Edexcel/ Future aspirations, study and work
 All-In – Spanish Homework Challenges
 Quizlet - <https://quizlet.com/join/FGZs9S4S9>



80 – 90 Word Writing Task

Past

Hace dos años/ La semana pasada/ El fin de semana pasado/ Hace tres días

AR	ER/ IR
1. É	Í
4. AMOS	IMOS

Tuve Fui Saqué

Quando era joven/ Antes/ Cuando tenía ... años

AR	ER/ IR
1. ABA	ÍA
4. ÁBAMOS	ÍAMOS

Había Era Tenía

Present

Normalmente/ De vez en cuando/ Siempre/ Nunca/ Todos los días

AR	ER	IR
1. O	O	O
4. AMOS	EMOS	IMOS

Tengo Soy Voy

Opinion

Me gusta	Lo bueno/ malo	Me hace ...	Me hace sentir ...	más/ menos
Odio	Creo que	reír	emocionante	(adjetivo)
Prefiero	Imagino que	llorar	contento	que
Opino que	No aguento	sonreír	triste	

Future

El año que viene/ Pasado mañana/ Dentro de tres semanas/ En el futuro/ Cuando sea mayor

IR	A	Infinitive
1. VOY	A	
4. VAMOS	A	

AR/ER/IR
1. É
4. EMOS

Si pudiera, quisiera ...
Si tuviera la oportunidad, me gustaría ...
Si fuera posible, tendría ...



130 – 150 Word Writing Task

Conditional

Si pudiera/ Si tuviera la oportunidad/ Si fuera posible/ Si tuviera suerte

AR/ER/IR
1. ÍA
4. ÍAMOS

Tendría Sería Iría

Subjunctive

Es importante que/ Es necesario que/ No es cierto que/ Es probable que/ Me parece increíble que/ a menos que/ antes (de) que/ con tal (de) que/ conviene que/ después (de) que/ dudar que/ en caso de que/ en cuanto

AR	ER/ IR
1. E	A
4. EMOS	AMOS

Tenga Sea Vaya

Snazzy

Lo pasamos bomba = we have a blast
Tomar el pelo = to pull someone's leg
Ser pan comido = to be a piece of cake
Estar hecho un ají = to be mad/really angry
Estar más sano que una pera = to be as fit as a fiddle

Snazzy Structures

después de haber visto = after watching
después de haber terminado = after finishing
después de haber esperado = after waiting
después de haber ido = after going

WOW!

How do I best answer the bullet points?

- P.P.O.F
- Correct tense for each bullet point
- Three tenses – Past, Present, Future
- J.O.E. Justify Opinions with Examples
- Negatives
- Time Expressions
- Adjectives and Emotion
- Talk about others
- Use something complex
- Details and Descriptions

How do I best answer the bullet points?

- P.P.O.F
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- Negatives
- Time Expressions
- Adjectives and Emotion
- Talk about others
- Use something complex
- Details and Descriptions
- Conditional Tense**
- Subjunctive Phrases**
- Snazzy Structures**

Translate each of the phrases below, then decide which tense it is and colour each box in the correct corresponding colour

Ser	Tenía	Hice	Me gustaría	Hago
Ayudaba	Aprender	Quiero	Voy a hacer	Trabajaría
Iríamos	Aprobar	Suspendieron	Pienso	Buscaría
Estudiaba	Llevar	Sería	Mejora	Conseguir
Tendría	Iba	Hicieron	Conocí	Odio
Trabajé	solucionar	archivaba	Voy a buscar	Trabajaba

Infinitive (to go)
Present tense (I go)
Imperfect tense (I used to go)
Preterite (I went)
Conditional (I would go)
Near future (I am going to go)

Translations

- When I am older, I would like to be a lawyer.

- I work as a cashier at the weekends.

- I did my work experience in an office.

- I helped customers and I filed documents.

- Learning languages improves your job prospects.

★ Just like in English, you have to follow special conventions when writing a formal letter. Can you spot these phrases in Spanish?

Dear Sir
I'm enclosing my CV
Thank you for your kind attention
Yours sincerely

Remember to use the **usted** (formal singular) form of the verb.

su anuncio your advert
solicitar el puesto de to apply for the post of

Some nouns have different masculine and feminine forms.

camarero → camarera
diseñador → diseñadora

Those ending in **-e** or **-ista** don't usually change.

cantante → cantante
repcionista → recepcionista

G Lo + adjective

Lo + adjective means **the... thing**.

Lo bueno / malo The good / bad **thing**
Lo mejor / peor The best / worst **thing**
Lo más importante The most important **thing**

★ Another way of referring to future plans is to use the **future tense**:

Compraré un coche. I will buy a car.
Haré un curso de... I will do a course in...

Look back at page 94 to remind yourself how to form the future tense. You can use **'if' clauses** to describe future plans which depend on something else.

Si + present, + future
Si me caso, tendré hijos. If I get married, I'll have children.

★ Use phrases from exercises 1 and 2 to help you. Remember to make adjectives agree:
*Me gusta **mi** trabajo porque **es** variado.*
Mi jefe es paciente y mis compañeros son sociables.
Try to include *suelo* and *tengo que* + infinitive.

★ Train stations and airports often use the 24-hour clock. When listening to announcements be prepared to spot the hour (0–23) followed by the minutes (up to 59).

las catorce 14:00
las quince cero dos 15:02
las dieciséis cuarenta y siete 16:47

★ You must cover all four bullet points, but remember that the **quality** of what you write is more important than the **quantity**. Vary your language, but above all, make sure your work is accurate.

a bordo de un avión on board a plane

★ If you haven't done any work experience or you don't know what you want to do in the future, use your imagination! The important thing is to show off your Spanish.

el/la animador(a) activities organiser
cariñoso/a affectionate

Use the **preterite** for completed actions and opinions in the past.

Aprendí mucho. I learned a lot.
Me gustó porque fue divertido. I liked it because it was fun.

Use the **imperfect** to describe what something was like.

*La granja **era** enorme.* The farm **was** enormous.
*Los clientes **eran** agradables.* The customers **were** pleasant.

★ When saying what job someone does, you don't use the indefinite article ('a').

Soy periodista. I am **a** journalist.
Mi padre es cocinero. My dad is **a** chef.

Remember, to talk about what you have done you use the **perfect tense**.

To form it, use the present tense of **haber** + **past participle** (-ar verbs → **-ado**, -er / -ir verbs → **-ido**).

He trabajado en una tienda. I have worked in a shop.

Some past participles are irregular.
hacer → hecho ver → visto
escribir → escrito poner → puesto

(no) vale la pena ordeñar las vacas (des)agradable it's (not) worth it to milk the cows (un)pleasant

mientras whilst

aprobar to pass

★ Before listening, decide which words you need to listen out for to identify who is speaking. For example, how useful is it to listen out for *español*?

★ I am... Soy...
I'd like to be... Me gustaría ser...
If you aren't sure, use *no sé* (I don't know) or *tal vez* (perhaps).

★ Remember to use **desde hace** with the present tense to say **how long** you have been doing something.

estoy harto/a de I'm fed up with

los estantes shelves

★ Some words have more than one meaning. Look at the context and decide whether the word is a noun, verb, etc. For example:

Trabajo en una tienda. I work in a shop.
Es un trabajo genial. It's a great job.
Trabaja en la cocina. He/She works in the kitchen.
Cocina en casa. He/She cooks at home.

You can express future plans with a variety of verbs followed by the **infinitive**:

quiero I want to
espero I hope to
voy a I am going to
me gustaría I would like to
Espero casarme. I hope to get married.

G Verbs followed by the infinitive

Remember, you use **suelo** + **infinitive** to talk about what you tend to do.

Suelo trabajar los lunes. I tend to work on Mondays.

You use **tengo que** + **infinitive** to say what you have to do.

Tengo que lavar los platos. I have to wash the dishes.

el crucero cruise ship

el paro unemployment

aprovechar to make the most of



- What is included?
- Homework Tracker
 - Knowledge Organisers
 - Homework Activities

Knowledge Organiser Focus: Home Learning



Year 11	Week	Dates	Title
Term 2			
Semana 16	B	w/b 4.1.21	Vocabulary 1, translation and reading
Semana 17	A	w/b 11.1.21	Vocabulary 2, gap fill, reading and opinions
Semana 18	B	w/b 18.1.21	Vocabulary 3, tangled translation and reading
Semana 19	A	w/b 25.1.21	Vocabulary 4 and photocard
Semana 20	B	w/b 1.2.21	Reading questions
Semana 21	A	w/b 8.2.21	Translation and conjugation Writing (Photo and 90 words)

- Deberes – Homework: Instructions**
- For each week, you need to complete the translations using the knowledge organisers to help.
 - Using the vocabulary, complete the activities on the two pages after the translation exercise.
 - The homework should take no longer than an hour to complete. You could spread it over 5 days and spend 20 minutes on it!
 - All work will be self marked in class and your score recorded by your teacher.

I should already know:

- Present Tense Conjugation
- Future Tense Conjugations
- Past Tense Conjugations
- Theme 1: Identity and Culture (Customs and Festivals, Free Time, Self and Family)
- Theme 2: Local area, Holiday and Travel (Town and Region, Holidays)
- Theme 3: School (My studies)
- Theme 4: Future Plans, Aspirations and Work (Jobs, Careers and Future Plans)

I will learn about:

- The Environment
- Hay que/ Se debe/ Se puede + infinitive
- Snazzy (subjunctive) structures
- If clauses
- Imperfect Tense Consolidation
- Pluperfect Tense Conjugation

How I will be assessed:

- Translation into English F/H (19 marks)
- Speaking (Photocard) F (15 marks)/ H (15 marks)
- Reading F (26 marks)/ H (32 marks)

Key words (tier 2 and 3 vocabulary):

Word	Definition
El medio ambiente	The Environment
Un ONG (organización no gubernamental)	A Charity Organisation
trabajo benéfica/ trabajo de caridad/ trabajo voluntaria	charity work
la pobreza	poverty
los sin techo	the homeless
El imperfecto	Imperfect – A tense that expresses an uncertain action in the past (e.g. I used to recycle)
El pluscuamperfecto	Pluperfect – A tense that expresses a certain action in the past (e.g. I will study)

Stretch challenge:

- Use PiXL 'Know it, Grasp it, Think it' template to reduce topic Knowledge Organiser to a visual format
- Investigate an international sporting or musical event and create a poster/ fact file about it
- Use the Grammar Booklet/ Study Packs/ Thinking Quilts/ Revision Packs provided to consolidate your learning

Recommended reading/ watching:

Spanish Imperfect Tense – <https://www.youtube.com/watch?v=oSComsNPSvw&t=6s>

Spanish Pluperfect Tense – https://www.youtube.com/watch?v=WSdC1IMW_7o

GCSEPOD – Spanish Grammar

GCSEPOD – Spanish Edexcel/ International and Global Dimension

All-In – Spanish Homework Challenges

Quizlet - https://quizlet.com/_92iv3d?x=1qqt&i=192vgg



80 – 90 Word Writing Task

P ast	<p>Hace dos años/ La semana pasada/ El fin de semana pasado/ Hace tres días</p> <table border="1"> <tr><td>AR</td><td>ER/ IR</td></tr> <tr><td>1. É</td><td>Í</td></tr> <tr><td>4. AMOS</td><td>IMOS</td></tr> </table> <p>Tuve Fui Saqué</p>	AR	ER/ IR	1. É	Í	4. AMOS	IMOS	<p>Quando era joven/ Antes/ Cuando tenía ... años</p> <table border="1"> <tr><td>AR</td><td>ER/ IR</td></tr> <tr><td>1. ABA</td><td>ÍA</td></tr> <tr><td>4. ÁBAMOS</td><td>ÍAMOS</td></tr> </table> <p>Había Era Tenía</p>	AR	ER/ IR	1. ABA	ÍA	4. ÁBAMOS	ÍAMOS				
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4. AMOS	IMOS																	
AR	ER/ IR																	
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4. ÁBAMOS	ÍAMOS																	
P resent	<p>Normalmente/ De vez en cuando/ Siempre/ Nunca/ Todos los días</p> <table border="1"> <tr><td>AR</td><td>ER</td><td>IR</td></tr> <tr><td>1. O</td><td>O</td><td>O</td></tr> <tr><td>4. AMOS</td><td>EMOS</td><td>IMOS</td></tr> </table> <p>Tengo Soy Voy</p>	AR	ER	IR	1. O	O	O	4. AMOS	EMOS	IMOS								
	AR	ER	IR															
1. O	O	O																
4. AMOS	EMOS	IMOS																
O pinion	<table border="1"> <tr><td>Me gusta</td><td>Lo bueno/ malo</td></tr> <tr><td>Odio</td><td>Creo que</td></tr> <tr><td>Prefiero</td><td>Imagino que</td></tr> <tr><td>Opino que</td><td>No aguento</td></tr> </table>	Me gusta	Lo bueno/ malo	Odio	Creo que	Prefiero	Imagino que	Opino que	No aguento	<table border="1"> <tr><td>Me hace ... reír</td><td>Me hace sentir ... emocionante</td><td rowspan="2">más/ menos (adjetivo) que</td></tr> <tr><td>llorar</td><td>contento</td></tr> <tr><td>sonreír</td><td>triste</td><td></td></tr> </table>	Me hace ... reír	Me hace sentir ... emocionante	más/ menos (adjetivo) que	llorar	contento	sonreír	triste	
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F uture	<p>El año que viene/ Pasado mañana/ Dentro de tres semanas/ En el futuro/ Cuando sea mayor</p> <table border="1"> <tr><td>IR</td><td>A</td><td>Infinitive</td></tr> <tr><td>1. VOY</td><td>A</td><td></td></tr> <tr><td>4. VAMOS</td><td>A</td><td></td></tr> </table>	IR	A	Infinitive	1. VOY	A		4. VAMOS	A		<p>Si pudiera, quisiera ... Si tuviera la oportunidad, me gustaría ... Si fuera posible, tendría ...</p>							
	IR	A	Infinitive															
1. VOY	A																	
4. VAMOS	A																	



130 – 150 Word Writing Task

C onditional	<p>Si pudiera/ Si tuviera la oportunidad/ Si fuera posible/ Si tuviera suerte</p> <table border="1"> <tr><td>AR/ER/IR</td></tr> <tr><td>1. ÍA</td></tr> <tr><td>4. ÍAMOS</td></tr> </table> <p>Tendría Sería Iría</p>	AR/ER/IR	1. ÍA	4. ÍAMOS			
	AR/ER/IR						
1. ÍA							
4. ÍAMOS							
S ubjunctive	<p>Es importante que/ Es necesario que/ No es cierto que/ Es probable que/ Me parece increíble que/ a menos que/ antes (de) que/ con tal (de) que/ conviene que/ después (de) que/ dudar que/ en caso de que/ en cuanto</p> <table border="1"> <tr><td>AR</td><td>ER/ IR</td></tr> <tr><td>1. E</td><td>A</td></tr> <tr><td>4. EMOS</td><td>AMOS</td></tr> </table> <p>Tenga Sea Vaya</p>	AR	ER/ IR	1. E	A	4. EMOS	AMOS
	AR	ER/ IR					
1. E	A						
4. EMOS	AMOS						
S nazy	<p>Lo pasamos bomba = we have a blast Tomar el pelo = to pull someone's leg Ser pan comido = to be a piece of cake Estar hecho un ají = to be mad/really angry Estar más sano que una pera = to be as fit as a fiddle</p>						
	S tructures	<p>después de haber visto = after watching después de haber terminado = after finishing después de haber esperado = after waiting después de haber ido = after going</p>					

How do I best answer the bullet points?

- P.P.O.F
- Correct tense for each bullet point
- Three tenses – Past, Present, Future
- J.O.E. Justify Opinions with Examples
- Negatives
- Time Expressions
- Adjectives and Emotion
- Talk about others
- Use something complex
- Details and Descriptions

How do I best answer the bullet points?

- P.P.O.F
- Correct tense for each bullet point
- Basic tenses – Past, Present, Future
- J.O.E. Justify Opinions with Examples
- Negatives
- Time Expressions
- Adjectives and Emotion
- Talk about others
- Use something complex
- Details and Descriptions
- Conditional Tense**
- Subjunctive Phrases**
- Snazy Structures**

Translate each of the phrases below, then decide which tense it is and colour each box in the correct corresponding colour

Reciclar	había	Fumaba	Viven	Malgastamos
Tiene	Voy a hacer	Comemos	Bebieron	Estaba
Dañar	Ayudaría	Dar	Hago	Promover
Hay	Habrà	Comprar	Se debe	Apoyar
Ahorramos	Voy a usar	Ducharse	Creo	Planté
Hice	Reciclaron	Se debería	Voy a separar	Cuidar

Infinitive (to go)
Present tense (I go)
Imperfect tense (I used to go)
Preterite (I went)
Conditional (I would go)
Near future (I am going to go)

Translations

- To care for the environment you should save energy.

- You must recycle and separate rubbish.

- To save energy I am going to unplug electric appliances.

- You should not waste water.

- I am going to buy green products and use public transport.

★ Remember: for the third person plural (they) of present tense verbs, add **-an** to the stem for **-ar** verbs, and **-en** for **-er** and **-ir** verbs.

elevan (they increase)
unen (they unite)

Some verbs change their spelling **-o → ue**

E.g. *promover* (to promote)
→ *promueven* (they promote)

dejar de to stop

★ *un poco* = a bit
poco = not very (much)

★ Exam tasks are often based on identifying synonyms.

★ Always practise pronouncing new language. Cognates look similar on the page but sound different when spoken.

G Se debería
Use **se debería** followed an **infinitive** to mean 'you/one should'. It is the conditional form of **se debe** (you/one must).
Se debería ahorrar energía. You/One should save energy.
No se debería tirar basura al suelo. You/One should not throw litter on the ground.

Use the **superlative** to say 'the (poor)-est', 'the most / least (serious)', etc.
The adjective *usually* goes after the noun and agrees with it.
el / la / los / las + noun + *más / menos* + adjective
el lago más limpio the cleanest lake
la montaña más alta the highest mountain
Some superlatives are formed differently and go in front of the noun:
el mayor / menor problema the greatest / smallest problem
la mejor / peor solución the best / worst solution

la calefacción heating

★ Look at the verb endings to help you work out the time frame.
The **imperfect** (*-aba, -ía* endings) here describes what you used to do.
The **preterite** (*-é/-í* endings) refers to finished actions in the past.
The **near future** (*voy a...*), **espero...** (I hope to), **quiero...** (I want to) are all used to talk about the future.

comercio justo Fairtrade

me emborracho I get drunk
emborracharse to get drunk

Antes...	Ahora...	A partir de ahora...
comía...	ya no	voy a / quiero / espero
bebía...	todavía	cambiar mi vida
fumaba...	como...	comer...
hacía...	bebo...	beber...
llevaba...	fumo...	fumar...
	hago...	llevar...
	llevo...	hacer...
Decidí...		dormir...
ir al gimnasio	soy adicto/a	entrenar...
hacer más ejercicio	soy activo/a	También se debería...
	hago...	Luego...

★ When listening for higher numbers keep calm and don't assume you'll hear the answer immediately. Listen the second time to be sure.
1.000.000 = un millón
1.000 = mil
3.574 = tres mil quinientos setenta y cuatro
95% = el noventa y cinco por ciento
Use a **full stop** to separate thousands and a **comma** for decimals.

★ These words will help you to understand and write about different time frames:
todavía – still **ya** – already **ya no** – no longer

★ Don't panic if you don't understand every word in literary texts. Use the questions to help you focus on the information you are looking for.



- What is included?
- Homework Tracker
 - Knowledge Organisers
 - Homework Activities

Knowledge Organiser Focus: Home Learning



Year 11	Week	Dates	Title
Term 2			
Semana 22	B	w/b 22.2.21	Vocabulary 1, translation and reading
Semana 23	A	w/b 1.3.21	Vocabulary 2, questions and reading and translation
Semana 24	B	w/b 8.3.21	Vocabulary 3, reading and tangled translation.
Semana 25	A	w/b 15.3.21	Vocabulary 4 and photo card
Semana 26	B	w/b 22.3.21	Reading questions
Semana 27	A	w/b 29.3.21	Translation and conjugation

- Deberes – Homework: Instructions**
- For each week, you need to complete the translations using the knowledge organisers to help.
 - Using the vocabulary, complete the activities on the two pages after the translation exercise.
 - The homework should take no longer than an hour to complete. You could spread it over 5 days and spend 20 minutes on it!
 - All work will be self marked in class and your score recorded by your teacher.

ART

I should already know:

- How to skilfully apply a range of media
- How to analyse Artists

What will be covered in this project?

- Artist Research
- Development & experimentation
- Design Sheets
- Final Piece

Pattern/Nature

Assessment Objectives



A01 EXPLORE
ANNOTATE
BEGIN TO LINK A
THEME IMAGES
TO YOUR CHOSEN ARTISTS WORK
WRITTEN ANALYSIS
LINK ARTISTS WORK TO
IDEAS AND ARTWORK

A02 EXPERIMENT
WITH A
DRAWING
RANGE OF MEDIA
LINKING TECHNIQUES
TO ARTISTS
AND THEMES
TEXTILES WATERCOLOUR
CLAY MIXED MEDIA
PHOTOGRAPHS
OIL PASTEL
PEN AND INK

A03 IDEAS
IDEAS LINKING TO
ARTISTS WORK
ALL ARTWORK
LINKING TOGETHER
PLANS, DESIGNS
IN A RANGE OF EXPLANATIONS
DIFFERENT MEDIA ANNOTATION

A04 FINAL
MEANINGFUL
INFORMED
RESPONSE
LINK BETWEEN VISUALS AND ARTISTS
PRESENTATION
PIECE OF WORK
SHOW UNDERSTANDING
LINKS
TO 52 ARTISTS WORK
RELEVANT



Home learning

- Y11 pupils should be continuously completing any unfinished classwork independently.
- Research own artists to make work more personal and demonstrate higher level of thinking
- Practice any skills that may be weaker to refine and improve practice

Development

What is development?

Development is experimenting with a variety of media and taking influence from your artist. It is all about experimentation and developing your ideas in your own way.

Media & Materials to experiment with

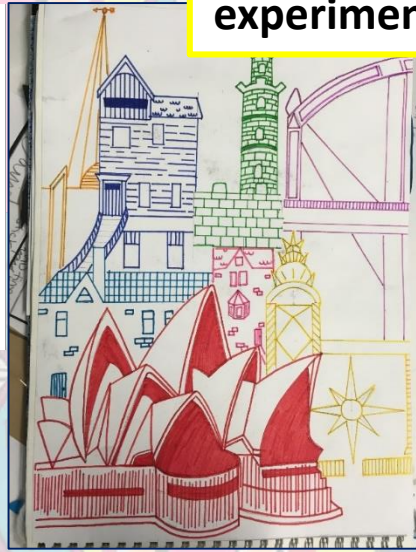
- Acrylic Paint
- Watercolour Paint
- Oil Pastel
- Collage
- Cardboard Relief
- Hand Stitch
- Machine Stitch
- String
- Stencil
- Printing
- Drawing Ink
- Spray Diffuse
- Watercolour Pencils
- Felt
- Paper cutting
- Brusho
- Melted plastics
- Tissue Glaze

A02 EXPERIMENT WITH A RANGE OF MEDIA

LINKING TECHNIQUES TO ARTISTS AND THEMES

TEXTILES WATERCOLOUR

CLAY MIXED MEDIA PHOTOGRAPHS OIL PASTEL PEN AND INK



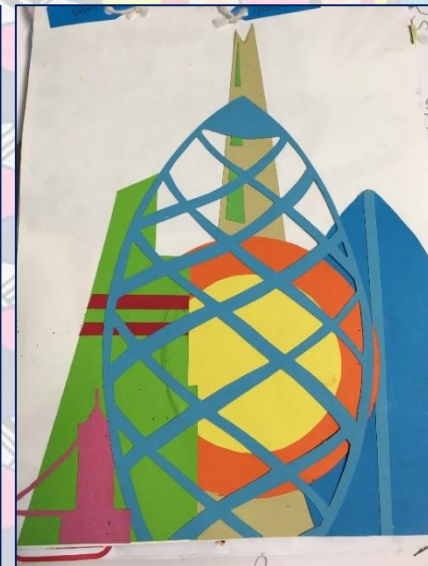
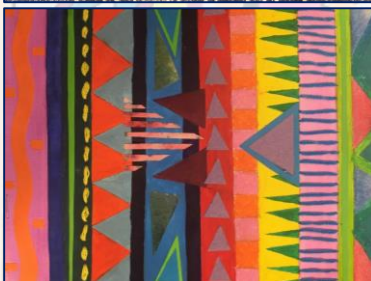
Self Reflection

Can I apply my media any neater?

Does it look like a 5, 6, 7?

Is my artist influence clear?

Is it something I will use in my final piece?



ANNOTATION IN ART

Media

- Pencil
- Pencil Crayon
- Watercolour Paint
- Acrylic Paint
- Oil Pastel
- Chalk Pastel
- Graphite
- Charcoal
- Watercolour Pencils
- Drawing Ink
- Printing Ink
- Fabric
- Felt
- String
- Clay
- Brusho
- Mod-roc
- Wire
- Grey board
- Paper
- Thread
- Beads & buttons

Techniques

- Drawing
- Blending Paint
- Painting Consistently
- Pencil Shading
- Sgraffito
- Mono-printing
- Poly-printing
- Blending
- Stick & Ink
- Hand Stitching
- Machine Stitching
- Collage
- Tissue Glaze
- Stencilling
- Cardboard relief
- Quilling
- Paper-cutting
- Wax Resist

Composition

Layers, overlap, repeat, side by side, busy, simple, background, symmetry

Colour

Bold, vibrant, blended, pale, consistent, dull, solid, bright, contrasting, primary, secondary, warm, cool, tone

Descriptive Words

Pattern

Symmetrical, geometric, repeated, intricate, detail, complicated

Line

Straight, curved, broken, dotted, horizontal, diagonal, vertical, zig zag, curly, spiral, wavy, thin, thick, bold

Form

Structure, 3D, ceramic, cardboard, mod-rock, sculpture, shape, height, size, depth

Texture

Rough, smooth, soft, bumpy, hard, grainy, uneven, waxy, silky, matte, shiny, metallic, wooly, sheer, sharp, corrugated

Shape

2D, geometric, organic, symmetrical, large, small, enlarged, abstract, irregular

Sentence starters for annotating own work:

- I created this piece because...
- The media I have used is...
- I was inspired by...
- To develop this piece further I could...
- I think worked particularly well on this piece because...
- To improve my work, I could...

Sentence starts for writing about an artists work:

- In this artwork I can see...
- The colours used are...
- The media used is...
- I think the artist was inspired by...
- The texture of the work looks...
- The artwork reminds me of...
- The artwork makes me feel...
- The artwork inspires me because...

I will learn about: The categorisation and properties of a range of materials. You should be aware of their source, use and application in products.

How I will be assessed:

I will answer a series of GCSE style questions in order for me to show that I understand the properties and categories of papers and boards, polymers, new and emerging technologies and sources of energy.

Knowledge Organiser Focus: Unit 1 – New and Emerging Technologies, Unit 11 Polymers and Unit 9 Paper and Boards.


Key terms	
Word	Definition
Just in Time (JIT)	Manufacturing items only when needed.
Planned Obsolescence	Designing products to have a life span.
Computer Numerically Controlled (CNC)	The use of computers to control cutting and shaping machines and a key computer aided manufacture (CAM) technique.
Crowdfunding	Crowdfunding uses websites to advertise products as investment opportunities, where people can choose to back a project with a financial donation if they think it will be viable.
GSM	Grams per Square metre
Micron	1000 microns = 1mm thickness
Thermosetting	Polymer is heated and shaped once.
Thermosoftening	Polymer can be heated and shaped multiple times.

Stretch challenge: How many different thermosetting polymers are there in your home?

Recommended reading: GCSEPOD, BBC Bitesize and Seneca Learning.

Unit 1 - New and Emerging Technologies

1. CAD – Computer Aided Design

Advantages of CAD	Disadvantages of CAD
Designs can be created, saved and edited easily, saving time	CAD software is complex to learn
Designs or parts of designs can be easily copied or repeated	Software can be very expensive
Designs can be worked on by remote teams simultaneously	Compatibility issues with software
Designs can be rendered to look photo-realistic to gather public opinion in a range of finishes	Security issues - Risk of data being corrupted or hacked
CAD is very accurate	 <p>CAD Software</p>
CAD software can process complex stress testing	

2. CAM – Computer Aided Manufacturing

Advantages of CAM	Disadvantages of CAM
Quick – Speed of production can be increased.	Training is required to operate CAM.
Consistency – All parts manufactures are all the same.	High initial outlay for machines.
Accuracy – Accuracy can be greatly improved using CAM.	Production stoppage – If the machines break down, the production would stop.
Less Mistakes – There is no human error unless pre programmed.	Social issues . Areas can decline as human jobs are taken.
Cost Savings – Workforce can be reduced.	



Laser Cutter



Robots



Barcode Scanner



AGV – Automated Guided Vehicle

3: Production Techniques

3.1 Flexible Manufacturing Systems (FMS) :

involves an assembly of automated machines commonly used on short-run batch production lines where the products frequently change.

3.2 Lean Manufacturing: It aims to manufacture products just before they are required to eliminate areas of waste including:

- Overproduction
- Waiting
- Transportation
- Inappropriate processing
- Excessive inventory
- Unnecessary motion
- Defects

3.3 Just In Time (JIT) : Items are created as they are demanded. No surplus stock of raw material, component or finished parts are kept.

Advantages of JIT	Disadvantages of JIT
No warehousing costs	Reliant on a high quality supply chain
Ordered secured before outlay on parts is required	Stock is not available immediately off-the-shelf
Stock does not become obsolete, damaged or deteriorated	Fewer benefits from bulk purchasing

4. Scales of Production

One off: when you make a unique item

Batch: when you make a few/set amount

Mass: when you make thousands

Continuous: open ended production

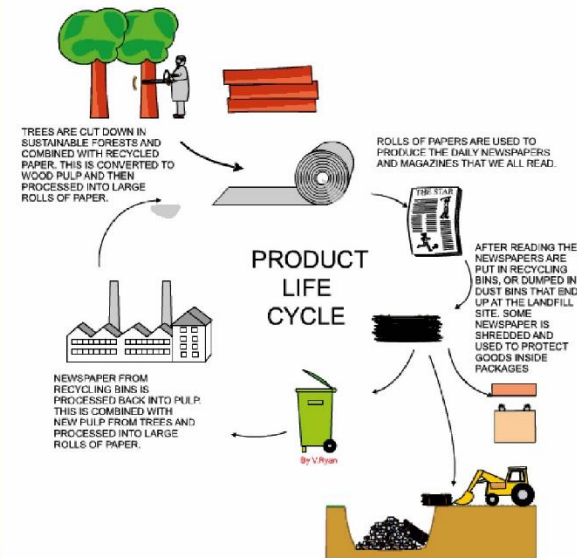
5: Informing Design Decisions

5.1 Planned obsolescence - Planned obsolescence is when a product is deliberately designed to have a specific life span. This is usually a shortened life span.

5.2 Design for maintenance - Products are often designed to be thrown away when they fail... This can be achieved by designing products that can be repaired and maintained.

5.3 Disposability – Some products are designed to be disposable.

5.4 Product Lifecycle -



7: KEY WORD FOCUS

You should be able to explain the meaning of each of these words by the end of this rotation.

CNC	Computer Numerical Control
EPOS	Electronic Point Of Sale (Barcodes)

Unit 1 - New and Emerging Technologies

New and emerging technologies

New technologies are those that are currently being developed or will be developed in the next 5 to 10 years, and which will alter the business and social environment.

Examples:

Fuel-cell vehicles

Zero-emission cars that run on hydrogen



Additive manufacturing

The future of making things, from printable organs to intelligent clothes



Industry - Automation and the use of robotics

As industry has grown new and emerging technologies have changed the way designers, architects and engineers work.

Intelligent machines and robotics have replace machine operators and engineers.

The development of work now almost always involves the use of **Computer Aided Design (CAD)**.

This software can carry out complex tasks such as virtual stress testing this is called **Computer Aided Testing (CAT)**.

Designs can be produced to look 3D so customers ca give opinions before **prototyping** begins.

Enterprise

An idea that is developed into a business proposal for a product that has commercial viability. Products developed in this way require a patent to protect the idea so that other companies cannot use it without permission this is called a registered trademark.



Buildings and the place of work

The development of the internet has changed how data is transferred. This has lead to people being able to work together remotely (from different buildings or countries).

Projects can be sent to machines using **computer aided manufacturing (CAD)** techniques including **computer numerical control (CNC)** machines such as laser cutters and rapid prototyping (RPT) machines such as 3D printers.

Physical layout of buildings for production should be logical to increase efficiency. This will reduce unproductive time, movement and waste materials.

Crowdfunding

Funding a project or venture by raising money from a large number of people who each contribute a relatively small amount, typically via the Internet.

Virtual marketing and retail

Virtual marketing the use of search engines positioning and ranking, banner advertising, e-mail marketing and social media in order to reach a wider audience to promote a product.



Here is an example of a simplified production line that might produce wooden blocks.

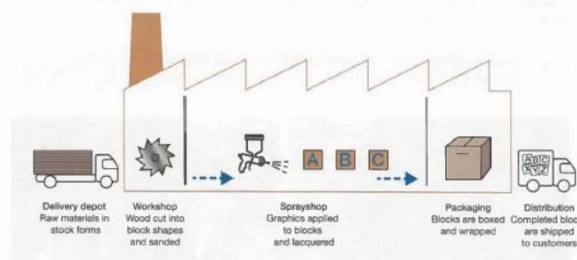


Image from AQA

Co-operatives

A farm, business, or other organization which is owned and run jointly by its members, who share the profits or benefits.

Fairtrade

Trade between companies in developed countries and producers in developing countries in which fair prices are paid to the producers.



Paper

Type	Description and uses
Layout paper	<ul style="list-style-type: none"> lightweight, thin white paper used for initial ideas takes colour media well low cost
Tracing paper	<ul style="list-style-type: none"> thin, translucent paper making copies of drawings high cost
Cartridge paper	<ul style="list-style-type: none"> good quality white paper available in different weights general purpose work can be used to make simple models medium cost
Bleedproof paper	<ul style="list-style-type: none"> smooth, hard paper used with water-based and spirit-based felt-tip pens medium cost
Grid paper	<ul style="list-style-type: none"> printed square and isometric grids in different sizes a guide for quick sketches and working drawings low cost

. Selection of materials or components

When selecting materials and components considering the factors listed below:

- Functionality: application of use, ease of working
- Aesthetics: surface finish, texture and colour.
- Environmental factors: recyclable or reused materials, product mileage.
- Availability: ease of sourcing and purchase. Cost: bulk buying.
- Social factors: social responsibility.
- Cultural factors: sensitive to cultural influences.
- Ethical factors: purchased from ethical sources such as FSC.

3. Boards

Type	Description and uses
Corrugated card	<ul style="list-style-type: none"> strong and lightweight used for packaging protection and point of sale stands available in different thicknesses
Duplex board	<ul style="list-style-type: none"> large foam-based board different finishes available including metallic and hologrammatic used for food packaging, e.g. take-away pizza boxes
Foil lined board	<ul style="list-style-type: none"> quality cardboard with a aluminium foil lining ideal for ready made meals or take away meal cartons The foil retains the heat and helps keep the food warm
Foam core board	<ul style="list-style-type: none"> very light, very stiff and very flat. It has a white, rigid polystyrene foam centre, with smooth white paper laminated onto both faces. It is easy to cut with a knife, a mount cutter or on a wall cutter great for modelling
Ink jet card	<ul style="list-style-type: none"> Has been treated so that it will give a high quality finish with inkjet ink available in matt and gloss
Solid white board	<ul style="list-style-type: none"> top quality cardboard made from quality bleached wood pulp. used for hard backed books and more expensive items excellent print finish

Stock sizes and weights

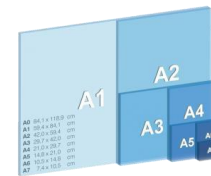
Paper and board is available in sizes from A0 (biggest) to A7 (smallest). The most common size is A4.

Each size is half the one before, eg A4 is half the size of A3. They are also sold by weight:

GSM – grams per square metre.

Card thickness or calliper is traditionally measured in **Microns**. 1000

Microns = 1mm, so the higher the value, the thicker the **card** or paper.



5. Properties of paper and boards.

Type	Weight thickness	Uses	Relative cost (10=high)
Newsprint	50gsm	Newspapers	1
Layout Paper	60gsm	Sketches and tracing	3
Tracing Paper	70 gsm	Tracing	4
Sugar Paper	90gsm	Cheap mounting work	2
Inkjet/Photo paper	150-230gsm	Photos/Presentations	9
Board (Card)	230-750 microns	Model-making	5
Mount Board	230-1000 microns	Model-making, High picture quality mounting	9
Corrugated Card	3000-5000 microns	Packaging protection	5

7: Key Word Focus

You should be able to explain the meaning of each of these words by the end of this rotation.

GSM	Grams per Square Metre
Microns	Thickness of paper or card. 1000microns =1mm thickness

There are two main categories of plastic:

Thermosoftening (also called thermoplastics) are plastics which will soften when heated and can be reshaped.

Thermosetting plastics are plastics do not soften on heating. They are used when resistance to heat is important (eg kettles, plugs, laptop chargers etc).

Acrylic



- Properties:**
- *Hard wearing*
 - *Will not shatter*
 - *Can be coloured*
 - *Bathtubs, School Projects, Display signs*

Polypropylene



- Properties:**
- *High Impact strength*
 - *Softens at 150°C*
 - *Can be Flexed many times without breaking*
 - *School chairs, Crates*

High Impact Polystyrene (HIPS)



- Properties:**
- *Light but strong*
 - *Widely available in sheets*
 - *Used for casings of electronic products*

Polythene LDPE



- Properties:**
- *Weaker and softer than HPDE.*
 - *Lightweight*
 - *Carrier Bags + Squeezy Bottles*

Polythene HDPE



- Properties:**
- *Stiff strong plastic*
 - *Used for pipes and bowls*
 - *Buckets*

Urea Formaldehyde



- Properties:**
- *Colourless plastic*
 - *Can be coloured*
 - *Door and cupboard handles, Electrical fittings*

Material Properties

Strength

The ability of a material to stand up to forces being applied without it bending, breaking, shattering or deforming in any way.

Elasticity

The ability of a material to absorb force and flex in different directions, returning to its original position.

Ductility

The ability of a material to change shape (deform) usually by stretching along its length.

Malleability

The ability of a material to be reshaped in all directions without cracking.

Hardness

The ability of a material to resist scratching, wear and tear and indentation.

Toughness

A characteristic of a material that does not break or shatter when receiving a blow or under a sudden shock.

Unit 3 - Energy Generation

Energy Types

1. Fossil Fuels – Non-renewable energy

In a thermal power station fuel such as coal, oil or gas is burned in a furnace to produce heat - chemical to heat energy. this heat is used to change water into steam in the boiler. the steam drives the turbine - heat to kinetic energy this drives the generator to produce electricity - kinetic to electrical energy.

Some experts believe that fossil fuels will run out in our lifetime.

2. Biomass Energy – Renewable Energy

Biomass is an industry term for getting energy by burning wood, and other organic matter. Burning biomass releases carbon emissions, but has been classed as a renewable energy source in the EU and UN legal frameworks, because plant stocks can be replaced with new growth.

Energy Types

3. Nuclear Energy – Renewable energy

The main nuclear fuels are **uranium** and **plutonium**. In a nuclear power station nuclear fuel undergoes a controlled chain reaction in the reactor to produce heat - nuclear to heat energy

- heat is used to change water into steam in the boiler.
- the steam drives the turbine (heat to kinetic energy)
- this drives the generator to produce electricity - kinetic to electrical energy.

Energy Types

8. Batteries

Alkaline batteries are the most common type of domestic batteries, they are disposable but contain chemicals that are bad for the environment. Fortunately more and more battery recycling banks are appearing now where most of the battery can be reused. **Rechargeable batteries** are better for the environment and more economical in the long run (High initial purchase price). Their lifespan decreases with every charge.

Energy Types

4. Wind Energy – Renewable Energy

1. Rotating generator converts wind energy to electricity
2. Transformer increases voltage for transmission to substation
3. Substation increases voltage for transmission over long distances
4. Transmission to the grid

5. Solar Energy – Renewable Energy

1. Sun goes in to the panels. DC Electricity comes out.
2. A box of electronics called an **Inverter** takes the not-very-useful DC electricity and converts it into 240V AC power that is compatible with our appliances
3. Your freshly baked AC electricity goes thru a disconnect switch (just in case!)
4. Your solar electricity connects into your home's wiring at your existing fusebox
5. Your friendly utility provides a new "Import/Export" meter to make sure that your new system can export power when you don't use it all

6. Tidal Energy – Renewable Energy

1. Water moves in and out past the turbine as tides ebb and flow.
2. Turbines turn generator module, producing electricity.
3. Electricity is returned by underwater cables for use ashore.

7. Hydroelectricity – Renewable Energy

- In a hydroelectric power station water is stored behind a dam in a reservoir. This water has gravitational potential energy.
- The water runs down pipes (potential to kinetic energy) to turn the turbine
- The turbine is connected to a generator to produce electricity (kinetic to electrical energy).

Year 11: Design Technology Term 2

Term 2	Home learning will consist of either theory revision questions through applications like Seneca and GCSE Pod or NEA tasks each week.
Week	Home learning
Week 19	In-depth Knowledge - examination style questions using online learning apps.
Week 23	Theory content revision - examination style questions using online learning apps.
Week 27	Unit 7 Mechanisms - examination style questions using online learning apps.

Knowledge Organiser Focus:

Understand how hospitality and catering provision meets health and safety requirements

I should already know:

- How to describe the operation of the kitchen
- How to describe the operation of front of house
- How to explain how hospitality and catering provision meet customer requirements

I will learn about:

- How to describe personal safety responsibilities in the workplace
- How to identify risks to personal safety in hospitality and catering
- Making recommendations for personal safety control measures for hospitality and catering provision

How I will be assessed:

You will be assessed on a series of exam questions

Recommended viewing:

What is Health and safety in hospitality industry?

<https://www.youtube.com/watch?v=RtavN1I3O>

[LQ](#)

Key words (tier 2 and 3 vocabulary)

Key word	Definition
Control measure	An action or object used to reduce the risk of a hazard damaging a person's health or physically hurting them.
Hazard	Something that could damage a person's health or cause an accident that would physically hurt them.
Personal safety risk	How likely it is that someone's health will be damaged or they will be hurt by a hazard.
Risk assessment	A way of showing how much risk is involved in an activity, a situation or when using an object.
Manual handling	Moving or supporting a load by lifting, putting down, pushing, carrying or moving it by hand with the force of the body. 9
PPE	Personal protective equipment - protective clothing, helmets, goggles, or other garments or equipment designed to protect the wearer's body from injury or infection.

Health and Safety at Work Act (HASAWA)

What an employer must do by law

- Protect the health, safety and welfare of their employees and others (e.g. customers, people making deliveries.)
- Minimise the risks that could cause injury or health problems in the workplace
- Give information to employees about risks in the workplace and how they are protected
- Give health and safety training to all employees

What an employee must do by law

- Take care of other people you work with who might be affected by what you do or do not do
- Always follow the health and safety instructions your employer gives you
- Go to health and safety training sessions
- Use safety equipment properly
- Report any safety or health hazards and problems with equipment etc, to your employer.

Personal Protective Equipment (PPE) at Work Regulations (PPER)

What an employer must do by law

- Give employees PPE where it is needed
- Train employees so that they understand the importance of PPE
- Put up signs to remind employees to wear PPE
- Make sure that PPE is good quality and is maintained properly

PPE protects different areas of the body, including:

- Masks to prevent breathing contaminated air into the lungs
- Hard hats and reinforced shoes to protect the head and feet from falling objects
- Goggles/eye shields to prevent the eyes being splashed with chemicals or injured by particles
- Thick/protective clothing to prevent skin contact with heat, extreme cold or corrosive chemicals that burn the skin.

What an employee must do to follow the law and stay safe

- Go to training sessions on the importance of wearing PPE
- Wear PPE as instructed by your employer e.g.
 - chefs uniform to protect the body from heat
 - gloves and protective clothing when working in a freezer/handling frozen foods
 - mask to protect lungs when working with e.g. flour, icing sugar, powdered nuts
 - chain mail (metal) gloves when using large sharp knives in butchery
 - reinforced and closed kitchen clogs or shoes to protect the feet from being injured by heavy falling objects or hot liquid spills.

Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR)

What an employer must do by law

- Report any serious workplace accidents, diseases and certain dangerous incidents (near misses) to the HSE

What an employee must do by law

- If you see or are worried about a health and safety problem, first tell the person in charge, your employer or union representative
- If nothing is done about it, you can report your worries to the HSE

Manual Handling Operations Regulations (MHOR)

What an employer must do by law

- Avoid risky manual handling operations if at all possible
- Assess any manual handling operations that cannot be avoided
- Reduce the risk of injury as far as possible, e.g. by using mechanical handling equipment such as fork-lift trucks
- Store heavy equipment e.g. a food mixer, so that it is easy to take out and use e.g. on a worktop or a low shelf in a cupboard or store room

Manual handling means moving or supporting a load by lifting, putting down, pushing, carrying or moving it by hand or with the force of the body

What an employee must do to follow the law and stay safe

- Go to training sessions on how to lift and handle loads
- Be aware of your own strengths and weaknesses
- ‘Think before you lift’
- Do not take unnecessary risks
- Ask for help if you need it
- Check the load before you attempt to lift or move it – is it hot, cold, sharp, hard to grip, heavy, likely to become unbalanced if it is moved?
- Check the area in which you are working – is there enough room to lift something properly? Is the flooring uneven slippery, unstable? Are there steps or obstructions?
- Follow the advice on lifting heavy and large objects:
 - ✓ Squat down with your feet either side of the load to begin picking it up
 - ✓ Keep your back straight as you move to a standing position
 - ✓ Keep the load close to your body when you walk
 - ✓ Make sure you can see where you’re going
 - ✓ Be very careful when lifting down heavy objects from high shelves

Control of Substances Hazardous to Health Regulation (COSHH)

What an employer must do by law

- Make sure that employees are not exposed (without protection) to items and substances that are unsafe and/or harmful (hazardous) to their health
- These items and substances include:
 - cleaning chemicals
 - fumes e.g. from machinery, cooking processes or vehicles
 - dusts and powders e.g. icing sugar, flour, ground nuts
 - vapours e.g. from cleaning chemicals, machinery, pest control chemicals
 - gases e.g. from cookers
 - biological agents such as pests and their waste products, mould, bacteria
- Some of these substances can cause short- or long- term illnesses such as cancer, asthma, skin problems, liver damage

What an employee must do by law

- Go to training sessions
- Carefully follow the instructions for using hazardous substances
- Always wear safety equipment e.g. gloves, masks, goggles, etc that your employer gives you to use
- Make sure you learn the international symbols for the different types of substances and how they can harm people:



Explosive



Toxic



Flammable



Gas under pressure



Oxidising



Long-term health hazards such as carcinogenicity



Caution



Dangerous to the environment



Corrosive

Year 11 Hospitality and Catering – Term 2
LO3

Knowledge Organiser Focus:

Understand how hospitality and catering provision meets health and safety requirements

What is a personal safety risk?

While working in or visiting a H&C business, a person could...

- Get trapped under or inside something
- Slip or trip and fall over
- Fall off something
- Be hit by something
- Be cut by something
- Be burned by something
- Be electrocuted
- Damage their lungs by breathing in something
- Damage their hearing by loud noise
- Become unwell because of too much heat
- Get frostbite by working in a very cold place
- Injure themselves by lifting or moving something heavy

What is a food safety risk?

A person could become ill because they have eaten food that has...

- Not been stored properly
- Not been cooked properly
- Passed its use-by date
- Been prepared with equipment that is contaminated with microbes
- Become unsafe to eat because it is contaminated with microbes or poisons
- Not been chilled quickly enough after cooking
- Been left out in a warm room for too long
- Been prepared by someone who does not have clean hands

A **personal risk assessment** is used to show how much risk is involved in:

- An activity e.g. carrying a heavy pan of hot food
- A situation e.g. getting out of a building in an emergency
- Using an object e.g. using a large slicing machine in the kitchen

A **control measure** is an action or object that is used to prevent or reduce the risk of a hazard damaging someone's health

Example 1:

- a) A baker should wear a mask to prevent breathing in flour dust
- b) Extractor fans should be used in the kitchen to remove dust particles from the air

Example 2:

- a) Kitchen workers should clean up spilt food, water or oil from the floor as soon as possible
- b) Warning signs should be placed in an area where the floor is wet and slippery

**Front of house employees:
 Reception staff, security staff, waiting staff, bar staff**

Possible health hazards and risks

Muscle strain and back problems from lifting and carrying heavy items, moving tables and chairs etc

Level of risk: medium to high

Control measures

Employers should:

- Give manual handling training
- Provide equipment to assist moving equipment e.g. trolleys
- Design customer service areas to limit the amount of twisting, reaching up, bending down and carrying that employees have to do

Tiredness due to long working hours, leading to increased risk of injury

Level of risk: medium to high

Employers should:

- Limit the amount of repetitive work and standing for long periods of time that employees have to do
- Provide them with sit-stand stools and anti-fatigue mats to stand on

Possible Safety Risks

- Slips, trips, falls
- Burns and scalds from coffee machines etc.
- Electric shocks

Level of risk: medium to high



Control measures

Employers should make sure that:

- All work areas are well lit, free from obstructions and floors are in good condition
- Equipment, e.g. ladders, is provided so employees can get items safely from high shelves, cupboards etc
- Employees are trained to use all equipment safely
- Electrical wiring and equipment is safe to use and regularly tested
- There are enough electrical safety switches and sockets so the wiring isn't overloaded
- Electrical equipment is kept away from water and wet areas
- There are plenty of warning and safety signs to remind employees about safety
- All emergency exits are working properly and do not have obstructions that would stop people being able to get out in an emergency

**Back of house employees:
 Chefs and cooks, stock controllers, kitchen workers, cleaners**

Possible health hazards and risks

Having contact with:

- Cleaning chemicals
- Extremes of hot and cold
- Diseases from pests

Possibly developing:

- Muscle and back strain from lifting heavy items
- Muscle and back pain from bending awkwardly, reaching into a deep chest freezer, standing for a long time
- Repetitive strain injury in the wrists and hands from repeated chopping, kneading and mixing
- Level of risk: medium to high



This is a food production area

Protective clothing must be worn

Wash your hands before commencing work

Control measures

Employers should make sure that:

- Employees are given and wear protective equipment
- Employees are trained to store and use chemicals safely and follow COSHH guidelines
- The kitchen is well ventilated and has air conditioning
- Employees always have water to drink whilst working
- The kitchen layout is designed so work stations are away from sources of heat
- Employees take plenty of rest breaks in a cool place
- Employees are trained to lift and carry heavy objects correctly
- There is equipment e.g. trolleys, plate dispensers, conveyors etc to help move heavy items and materials
- Staff can use machines for mixing, kneading, cutting, slicing etc to reduce strains on hands and wrists
- Workers have foot rails so that they can move their bodyweight and reduce the stress to their back and legs
- If possible, work benches of different heights are provided for food preparation, to avoid back strain when bending and reaching
- The kitchen and store rooms are regularly inspected and pest controlled



Customers/General Public

Possible health hazards and risks

- Food poisoning
- Illness due to food allergies and intolerances

Level of risk: low to medium

Control measures

- Hazard analysis of Critical Control Points (HACCP)
- Give customers information about ingredients in dishes on menus, so they can make safe choices

Possible safety risks

- Trips, slips falls
- Fire or other emergency

Level of risk: low to medium

Control measures

- The managers of the business should make sure that;**
- All customer areas are well lit, free from obstructions, floors are in good condition and steps/stairs are clearly marked and have hand rail
 - All emergency exits are working properly and clear from obstructions that would prevent people being able to get out in an emergency

Possible security risks

- Credit card fraud
- Theft of personal belongings

Level of risk: low to medium

Control measures

- The managers of the business should make sure that;**
- All customer payments are processed in view of the customer
 - Customers are provided with secure places to leave their belongings e.g. a secure cloakroom, a digital safe in hotel bedrooms etc.

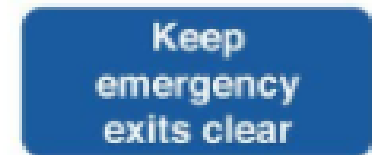


INGREDIENTS

Water, Carrots, Onions, Red Lentils (4.5%) Potatoes, Cauliflower, Leeks, Peas, Cornflower, **Wheat**flour, Cream (**milk**), Yeast Extract, Concentrated Tomato Paste, Garlic, Sugar, **Celery** Seed, Sunflower Oil, Herb and Spice, White Pepper, Parsley

ALLERGY ADVICE

For allergens, see ingredients in **bold**



Suppliers (who deliver to H&C businesses)

Possible health hazards and risks

- Muscle strain and back problems from lifting, carrying and storing items

Level of risk: low to medium

Control measures

The managers of the business should make sure that:

- Employees are trained on how to lift and carry heavy objects properly
- Equipment e.g. trolleys should be provided to help employees move equipment and materials safely

Possible safety risks

- Trips, slips and falls
- Fire or other emergency

Level of risk: low to medium

Control measures

The managers of the business should make sure that;

- All customer areas are well lit, free from obstructions, floors are in good condition and steps/stairs are clearly marked and have hand rail
- All emergency exits are clearly marked, working properly and clear from obstructions that would prevent people being able to get out in an emergency

Possible security risks

- Attempted theft of property

Level of risk: low to medium

Control measures

The managers of the business should make sure that;

- They check the identity of callers to the business e.g. suppliers
- They lock away their personal belongings in a safe



Knowledge Organiser Focus:
To Know how food can cause ill health

- I should already know:**
- *How to describe personal safety responsibilities in the workplace*
 - *How to identify risks to personal safety in hospitality and catering*
 - *Making recommendations for personal safety control measures for hospitality and catering provision*

- I will learn about:**
- *How to describe food related causes of ill health*
 - *How to describe the role and responsibilities of the Environmental Health Officer (EHO)*
 - *How to describe food safety legislation*
 - *How to describe common types of food poisoning*
 - *How to describe the symptoms of food induced ill health.*

How I will be assessed:
You will be assessed on a series of exam questions

Recommended viewing:
This is what happens when health inspectors visit a restaurant
<https://www.youtube.com/watch?v=BEI1vqWUSPO>
Food Inspectors - Series 2: Episode 4
https://www.youtube.com/watch?v=-zc3_mRm7kQ

Key words (tier 2 and 3 vocabulary)	
Key word	Definition
Bacteria	Tiny living things, some of which cause food poisoning
Contaminate	Make a food unsafe to eat by infecting it with microbes that will grow and multiply in it
Cross-contamination	How microbes spread from one place onto some food
Microbes	Tiny plants and animals that you can only see under a microscope (also called micro-organisms)
Moulds	Tiny plants, similar to mushrooms
Pathogenic	Something that makes people ill
Toxins	Another name for poisons; if something is toxic it is poisonous.
Allergen	Something that causes an allergy
Anaphylaxis	A very severe and life-threatening allergic reaction that affects breathing, the heart, the digestive system and the skin
Food allergy	A condition where the body's immune system reacts to certain foods, which causes a range of symptoms
Food intolerance	A long-term health condition where certain foods make someone unwell

Microbes

What are microbes?

They are:

- Tiny plants and animals
- Often called micro-organisms
- So small, you can only see them clearly under a microscope

What microbes are called

There are three groups:

- Bacteria
- Moulds
- Yeasts

There are many different types of each.

Where microbes come from

- They are found in many places: air, water, soil, dust, dirt, sewage, food, food packaging, clothes, rubbish, surfaces, equipment, people, insects, animals, birds
- They are so small that it is usually impossible to know that they are there

What microbes do to food

- They live on or in food, where they grow and multiply
- They make the food unsafe to eat, and often smell, taste and look bad
- If food is stored, handled, prepared and cooked properly, it is possible to slow down or prevent microbes from growing and multiplying in it.

What makes microbes grow and multiply

- The right temperature
- Water (moisture)
- Food to eat
- Time to grow
- The right amount of acid or alkali (pH)
- In the right conditions, bacteria can multiply every 15 minutes

Microbes

Why microbes make food unsafe













- They put waste products and poisons into the food
- If people eat these, they become ill with food poisoning
- Large numbers of microbes in a food can make people ill because they irritate the digestive system
- Not all microbes make people ill
- Microbes that make people ill are called **pathogenic** microbes
- Some microbes are needed for food production e.g.:
 - Some types of bacteria are used to make yoghurt
 - Yeast is used to make bread
 - Some moulds are used to make cheeses e.g. stilton or brie

What food handlers can do to stop microbes making food unsafe


- Prevent **cross-contamination** by:
 - **Washing their hands** before handling food, after handling raw meat, poultry, fish and eggs, after visiting the toilet, after putting food in the waste bin and after sneezing into a tissue
 - **Keeping raw and cooked food separate** during storage and using different equipment to prepare them
 - **Using colour-coded boards and knives** to prepare different types of food
- **Cook** food to a high temperature (at least 70°C) which will kill many microbes
- **Cool** food to a low temperature (0-5°C in a refrigerator). Microbes will still grow and multiply, but only very slowly
- **Freeze** food (minus 18°C to minus 22°C in a freezer). Microbes will become inactive (dormant) but will still be alive.
- **Dry** food by taking out moisture, which will kill many microbes
- **Cover** food and store it correctly to stop microbes getting into it
- **Preserve** food by killing microbes:
 - In acid (e.g. pickles in vinegar)
 - In salt (e.g. dried salted fish)
 - In sugar (e.g. jam)

Food Poisoning

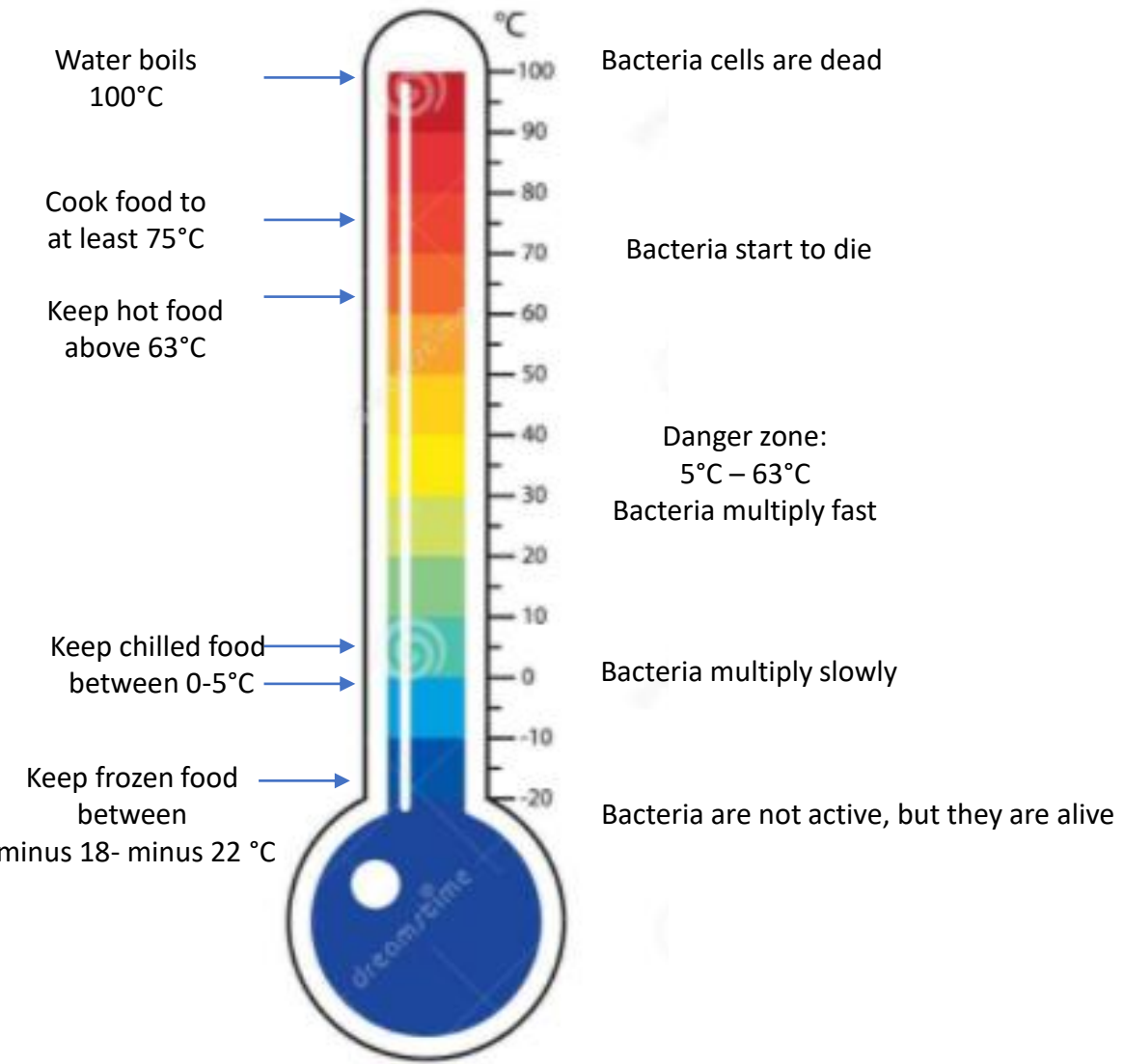
What is food poisoning?	What are the signs and symptoms?		Notes
	Signs you can't see	Signs you can see	
<ul style="list-style-type: none"> • A common and nasty illness that can lead to serious health problems • Harmful (pathogenic) bacteria are the main cause of food poisoning 	<ul style="list-style-type: none"> Headache Weakness Feeling cold and shivery Bad stomach ache Feeling sick Do not want to eat food Aching muscles 	<ul style="list-style-type: none"> Diarrhoea High body temperature Being sick (vomiting) Dizziness 	<ul style="list-style-type: none"> • A person with food poisoning is not likely to have all of these signs • different types of bacteria can cause different symptoms • A person can start to feel ill after a few hours to several days after they have eaten contaminated food • They may feel ill for several days • Food poisoning is very dangerous for: <ul style="list-style-type: none"> • Young children • Pregnant women • Elderly people • People who have been ill • People who have a weak immune system

Bacteria			
Bacteria Name	Which foods it is usually found in	Signs of food poisoning	How long it takes for this bacteria to make someone ill
Bacillus cereus	   	Stomach pains, high temperature, vomiting	1-16 hours
Campylobacter	    <p>Not heat treated</p> <p>Dirty water</p>	Stomach pains, high temperature, vomiting	48-60 hours
E-coli	    <p>Not heat treated</p> <p>Dirty water</p>	Stomach pains, high temperature, vomiting, kidney damage	12-24 hours

Bacteria

Bacteria Name	Which foods it is usually found in	Signs of food poisoning	How long it takes for this bacteria to make someone ill
salmonella		Stomach pains, high temperature, vomiting	1-16 hours
Listeria	 <p data-bbox="886 972 1024 1036">Unwashed salad</p> <p data-bbox="1205 989 1263 1015">Pate</p>	Stomach pains, high temperature, vomiting	48-60 hours
S. Aureus (staphylococcus aureus)	 <p data-bbox="1034 1310 1149 1375">Wound / cut</p> <p data-bbox="1256 1313 1340 1378">Runny nose</p>	Stomach pains, vomiting, feeling cold and shivery	1-6 hours

Knowledge Organiser Focus:
To Know how food can cause ill health



Moulds

Moulds make food unsafe and unfit to eat by:

- Sending out tiny spores ('seeds') which land on the surface of food
- The spores **germinate** (start to grow) and send down roots into the food if conditions are right
- You can see large numbers of moulds growing on food
- Moulds make food taste and smell very unpleasant
- The waste products produced by the mould go into the food through the roots
- The waste products contain poisons (toxins) that can make people ill
- The waste products can stay in the food even if the mould you can see is cut off

Yeasts

Yeasts are found in the air. They make food unsafe and unfit to eat by:

- Settling on food and breaking down (**fermenting**) any sugars it contains into **CO² gas** and alcohol
- You can see yeasts growing on food as they produce small brown spots on the surface
- Foods such as fruit yogurts, dried fruit and fruit juices can be spoiled by yeasts
- Wild yeasts are used to make sourdough bread, which is safe to eat

Chemicals, metals and poisonous plants

Chemicals

Sometimes, food becomes contaminated with chemicals that are poisonous and will make people very ill soon after they have entered their body. Some other chemicals gradually build up in the body over many months or years, and may eventually cause illnesses such as cancer, liver and kidney failure. Chemicals may get into food because of environmental pollution e.g. from factories that let chemicals get into rivers and the sea or soil.

To avoid food being contaminated with chemicals in the food industry:

- Food handlers **must not**:
 - Accidentally add too much of a food or additive e.g. food colourings or preservatives, to food products when they are made
 - Use too much of a cleaning products when cleaning equipment in a food factory or catering kitchen
 - Store a chemical e.g. bleach, in an unlabelled container as it may be added to food by mistake
- Farmers **must not**:
 - Use too much of a chemical pesticide or fertiliser on plant foods that are being grown

Metals

Some metals are poisonous if they get into the body e.g. aluminium, copper, lead, iron, tin, zinc. Some old cooking pans, which were made from these metals would react with acids in foods such as lemon, rhubarb, tomatoes and wine and the metal would get into the food. Pans made from stainless steel do not react with acid.

Metals

Some plants contain natural substances that are poisonous to humans e.g.:

- Raw kidney beans. They contain a poison and must be boiled for at least 15 minutes to destroy it. Canned red kidney beans have already been cooked and are safe to eat
- Mouldy nuts and cereals e.g. corn. The mould produces a poisonous substance
- Rhubarb leaves contain a poisonous acid. The stems are safe to eat.
- Poisonous wild mushrooms. Many wild mushrooms are poisonous. The death cap mushroom is one of the most poisonous fungi known to exist. If eaten, the poison it contains quickly damages the liver and other organs in the body. It has caused many deaths.

Food Allergies

What is a food allergy?

- A food allergy is a serious and possibly life-threatening reaction to certain foods
- It is caused by the body reacting to something in the food (an **allergen**)
- A severe allergic reaction is called **anaphylaxis**, which can cause death – the person must have medical treatment immediately
- Someone who is allergic to foods must:
 - Avoid eating them
 - Read food labels carefully to check if those foods are in the ingredients list (food allergens are shown in bold lettering on food labels)

What are the signs and symptoms?

Signs you can't see

- The mouth, tongue and throat swell
- The person cannot breathe, speak or swallow properly
- Wheezing
- Stomach pain
- Feeling sick – may be sick
- Blood pressure drops
- They may collapse and become unconscious

Signs you can see

- Skin becomes red
- A raised, red/pink itchy rash shows on the skin (called hives)
- The skin swells – often on the face
- The nose and eyes itch
- The lips and eyelids swell

Notes

An allergic reaction can happen within a few seconds, minutes or hours after eating the food

If someone has an allergic reaction:

- Stay calm and call 999 for an ambulance
- Make the patient comfortable
- If they have an EpiPen, use it (it will control their symptoms whilst they are going to hospital)
- People who work for a H&C business should be trained to use an EpiPen



The most common foods that cause allergies are:



eggs



Milk and dairy foods



Fish and shellfish



peanuts



Other nuts – hazelnuts, almonds, walnuts etc



seeds



Citrus fruits



Soya



Strawberries



Kiwi fruit



Celery



Celeriac



Mustard

Food intolerance

Food intolerance happens when something in certain foods make someone feel unwell most of the time but it is not life-threatening as a food allergy can be. People with food intolerances may have a range of symptoms:

Muscle and joint aches and pains

Pain and bloating in the abdomen

Eczema and dry skin

Diarrhoea

Constant tiredness and weakness

Nausea (feeling sick)

Lactose Intolerance

Lactose is the natural sugar found in dairy milk (from cows, goats, sheep etc.). People who have lactose intolerance cannot digest (break down and absorb) lactose in their body, so the bacteria in their large intestine break it down instead. This produces a lot of gas and causes bloating (swelling) of the abdomen, flatulence (wind), abdominal pain (belly ache), diarrhoea and nausea. People with lactose intolerance must not eat dairy foods or foods that contain them.

Which foods contain lactose?

All dairy foods (milk, cheese, yoghurt, cream, butter, crème fraiche, sour cream, cream cheese, whey and milk powder) and any foods that contain them (e.g. cakes, biscuits, desserts, snack foods, ready meals, sauces, custard, chocolate, some spreads, ice cream etc) contain lactose.

Remember!

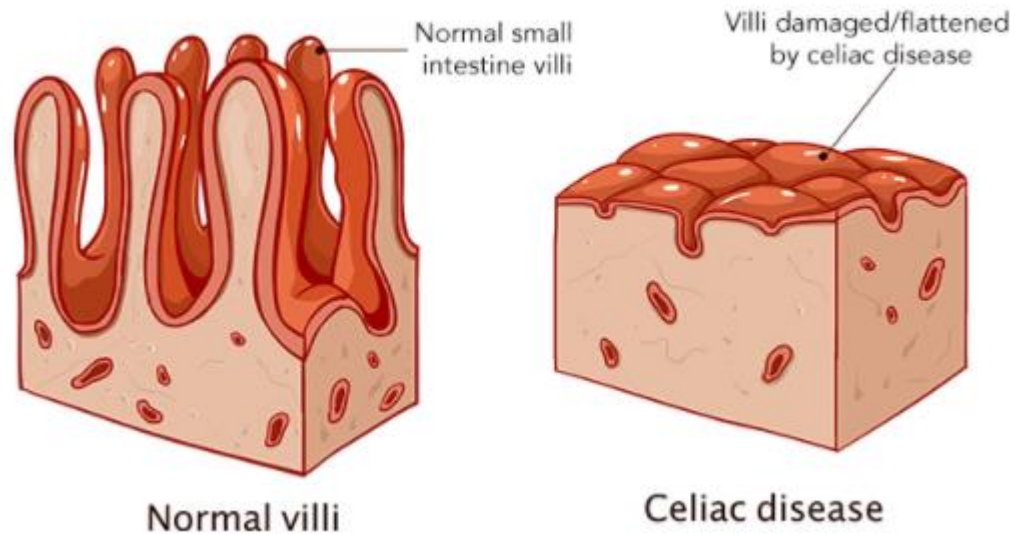
Eggs are not a dairy food and do not contain lactose

It is possible to buy lactose-free or dairy-free food products such as milks and yoghurts.

Coeliac Disease

Coeliac disease is a condition that involves the body's immune system, but it is not an allergy. Someone who has this condition is called a coeliac. The small intestine in the body is lined with thousands of tiny finger-like projections called villi. Normally, the villi allow lots of nutrients from the food we eat to be absorbed and then sent into the bloodstream to go round the body. Coeliac disease is caused by the immune system not tolerating gluten, which is found in wheat, barley, oats and rye and food products that contain them. This causes the villi to become damaged, so they cannot absorb enough nutrients into the body.

Lining of the small intestine



If someone has coeliac disease:

- They will not have enough nutrients going into their body
- They will not have enough energy and will be tired much of the time
- They can lose weight and become ill
- Children with coeliac disease might not grow properly

Coeliacs must not eat any food containing gluten. This will allow the villi in their small intestine to gradually get better and work properly.

Which foods contain gluten?

Gluten is found in wheat, barley, oats and rye and food products that contain them, e.g. pasta, bread, pizza, cakes, pies, pastries, buns, croissants, biscuits, snack bars, crackers, seasonings and spice mixes, breakfast cereals, sausages, burgers, other processed meats, couscous, semolina, soy sauce, noodles, malt vinegar, some beers and ales.

It is possible to buy gluten-free food products in most supermarkets. They will often show a gluten free symbol like this one:



Food Safety Laws

All parts of the food industry are covered by food safety laws

Food safety laws protect:

Consumers

- To stop them getting food poisoning
- To make sure all food businesses have high safety standards
- To take action if a food business breaks the law

Food businesses

- **Food** to make sure all food handlers are trained in food safety
- To make sure working conditions are good so food handlers can obey the law
- To prevent consumers making false claims about being ill after eating some food

The Food Safety Act 1990

All food businesses must make sure that the food they produce for sale or give away is:

1. Safe to eat
2. What people expect it to be
3. Not labelled, advertised or presented in a way that is confusing or not true

Food Hygiene Regulations

Anyone who owns, manages or works in a food business, whatever its size, must:

1. Make sure food is handled, supplied and sold in a hygienic way
2. Identify possible food safety hazards in all of the operations and activities of the food business
3. Know which stages in their food-handling activities are critical for food safety: i.e. the stages at which things could go wrong – the **critical control points**
4. Decide what controls can be put in place to prevent risks of food safety
5. Make sure that food safety controls are in place, are always followed by everyone and are regularly maintained and reviewed.

Key Terms

Critical control points – stages in a food production operation where food safety could go wrong

Due diligence – being able to prove that reasonable actions have been taken to avoid a health risk

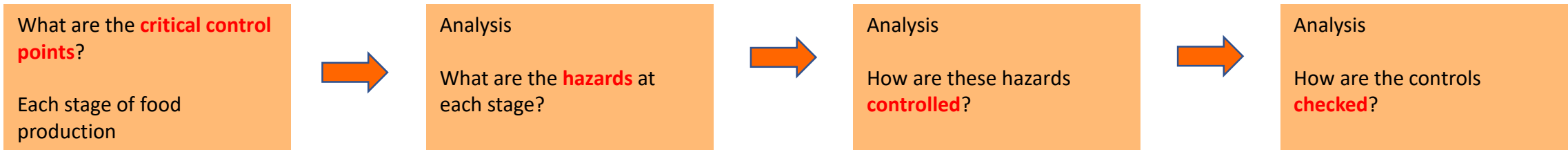
Hazard Analysis of Critical Control Points – a food safety management system to identify possible hazards of food safety

HACCP

All food businesses must:

- Protect the health of their customers
- Show **due diligence** in the operation and activities of their business: this means they have carried out reasonable actions to avoid food safety risk

To make sure all the things that the Food Hygiene Regulations require are done properly, a food safety management system called **Hazard Analysis of Critical Control Points (HACCP)** is used.



The word ‘analysis’ means that the operation of the food business is separated into stages.

Each stage is looked at in detail to identify possible hazards and explain how these are controlled to prevent a food safety risk.

A food business should produce evidence that they have carried out HACCP so that an Environmental Health Officer can check it when they carry out an inspection.

Example HACCP

Stage of food production: critical control points	Possible hazards	Controls and checks used to prevent a food safety risk	What are the correct temperatures?
Buying the food	<ul style="list-style-type: none"> Chilled or frozen foods delivered to the cafes might not be cold enough, so bacteria could multiply 	<ul style="list-style-type: none"> Food suppliers are visited regularly to check what HACCP controls they have in place Temperature (and cleanliness) of chilled delivery van/lorry is checked at each delivery before accepting the foods 	The temperature of the delivery lorry must be: <ul style="list-style-type: none"> 0°C to 5°C for chilled foods Minus 18°C to minus 22°C for frozen foods
Storing the food	<ul style="list-style-type: none"> Bacteria may grow and multiply in chilled and frozen foods if they are not stored at the right temperatures Dry foods will go mouldy if they become damp Bacteria could spread from one food to another Pests can contaminate food and make it unsafe 	<ul style="list-style-type: none"> Refrigerator and freezer temperatures are checked every day and recorded in a log book Refrigerators and freezer motors and door seals are regularly checked to make sure they work properly Alarms that make a warning noise if the inside temperature goes up too much are fitted in refrigerators and freezers to warn kitchen staff The dates on all stored foods are regularly checked and older foods used up first (FIFO- first in, first out) Dry foods are stored in a ventilated room, on shelves in air tight containers Raw and cooked foods are kept separate in the refrigerators to prevent cross-contamination Pest traps are placed inside the storage area Regular pest control inspections are carried out Loose foods are stored in pest-proof containers 	Refrigerators – 0°C to 5°C Freezers – Minus 18°C to minus 22°C

Example HACCP

Stage of food production: critical control points	Possible hazards	Controls and checks used to prevent a food safety risk	What are the correct temperatures?
Preparing the food	<ul style="list-style-type: none"> Bacteria could spread from one food to another Bacteria from the soil could contaminate food Food handlers could contaminate food with bacteria from their hands, body or clothes 	<ul style="list-style-type: none"> Colour-coded chopping boards and knives are used for different foods Raw foods are prepared in a separate area from cooked foods Frozen high-risk foods are defrosted on a tray in the refrigerator All vegetables and fruits are washed before storage and preparation All staff have passed their Food Safety & Hygiene training and have up-to-date certificates All staff wear clean uniform each day 	Defrost foods at – 0°C to 5°C
Cooking the food	<ul style="list-style-type: none"> High risk foods such as meat, poultry, fish and seafood may not be cooked all the way through, so harmful bacteria could still be alive 	<ul style="list-style-type: none"> Food probes are used to measure the temperature at the core of the cooked food before serving 	Core temperature: Minimum 70°C for 2 minutes
Cooling cooked food for storage	<ul style="list-style-type: none"> Bacteria could multiply in cooked food if it is not cooled quickly enough before being stored in the refrigerator or freezer 	<ul style="list-style-type: none"> Cooked rice is rapidly cooled in cold water and then refrigerated Other cooked dishes are covered and cooled in a ventilated room away from the kitchen before being refrigerated or frozen 	Cooked foods should reach – 5°C or lower within 90 minutes
Reheating cooked and chilled foods	<ul style="list-style-type: none"> Bacteria can multiply in reheated foods if they are not heated right through 	<ul style="list-style-type: none"> Food probes are used to measure the temperature at the core of the food before it is served Foods are reheated only once 	Minimum core temperature: Minimum of 70°C for 2 minutes in England, Wales and NI Minimum of 82°C in Scotland

Example HACCP			
Stage of food production: critical control points	Possible hazards	Controls and checks used to prevent a food safety risk	What are the correct temperatures?
Keeping the food hot or cold before serving to customers	<ul style="list-style-type: none"> Bacteria may multiply inside cooked meat, poultry, fish and seafood dishes if they are not kept hot enough before serving Bacteria can multiply in chilled foods e.g. salads, cooked cold meats, pates, cold desserts containing eggs and cream etc. if they are not kept cold enough 	<ul style="list-style-type: none"> Food probes are used to measure the temperature at the core of the hot food before serving All high-risk cold desserts, salads, cold cooked meats, pates, cream etc. are refrigerated until served 	<p>Core temperature for hot foods: Minimum 63°C</p> <p>Storage temperature for child foods: 0°C to 5°C</p>
Washing up and cleaning	<ul style="list-style-type: none"> Bacteria will multiply on food left on equipment, dishes and cutlery 	<ul style="list-style-type: none"> All equipment, plates, dishes, cups, glasses and cutlery are washed in a dishwashing machine and air dried in an area away from contamination 	<p>Hand washing 55°C with washing up liquid, rinse with very hot water at 82°C</p> <p>Dishwashers: 82°C to 89°C</p>
Getting rid of food waste and rubbish	<ul style="list-style-type: none"> Bacteria and mould will multiply in food waste and rubbish Microbes will live and multiply on the lids and inside waste bins 	<ul style="list-style-type: none"> Waste bins are located outside the kitchen Waste bins are foot operated so staff don't need to touch the lids Waste bins are collected and emptied regularly Staff are trained to wash their hands after handling waste 	
Cleaning the kitchen	<ul style="list-style-type: none"> Microbes will multiply on all surfaces, in corners, on ceilings and under kitchen units etc. Sink units and drains are ideal places for bacteria to grow and multiply 	<ul style="list-style-type: none"> The kitchen surfaces, walls, floors and sinks are washed and dried at the end of every working day using cleaning chemicals Twice a week, the refrigerator shelves are cleared and cleaned Twice a year the extractor hoods are taken down and cleaned Twice a year, the kitchen has a deep clean 	<p>Hand washing 55°C with washing up liquid, rinse with very hot water at 82°C</p> <p>Dishwashers: 82°C to 89°C</p>

Food premises (buildings, rooms, washrooms etc) where food is prepared

These premises must be:

- Clean and well maintained
- Hygienic
- Easy to keep clean
- Free from pests
- Well lit
- Well ventilated

These premises must have:

- A safe supply of drinking water
- Enough space for people to work in
- Good drainage to get rid of dirty water
- Good, hygienic staff washing and toilet facilities
- A good waste disposal system

Responsibility of food handlers

They must prevent **cross-contamination** of bacteria:



Keep raw food and cooked food separate



Keep food covered to prevent flies/dust going onto the food



Wash hands after handling raw meat, poultry, fish, eggs and other high risk foods



Defrost frozen food thoroughly in a fridge on a tray or plate to catch drips and cover with a lid



Responsibility of food handlers

They must have good personal hygiene:

Do not sneeze or cough over food (there are lots of bacteria in the nose, mouth and throat)

Tie back/cover hair



Cover cuts and sores with a clean dressing and wear disposable gloves

Do not lick fingers when preparing food

Wear clean clothes and avoid wearing jewellery

Wash hands regularly and dry them thoroughly

Keep fingernails short and clean, do not wear nail varnish or false nails

Do not put shoes onto surfaces where food is being prepared

Responsibility of food handlers

Storing food

1. store food correctly as soon as possible after buying it or delivery
2. Do not leave high-risk foods for any length of time in a warm place such as a car boot on a sunny day
3. Check use by and best before dates regularly. Use up older foods first. This is called stock rotation
4. Refrigerators and freezers:
 - Check internal temperatures regularly
 - Check door seals are working
 - Defrost regularly to keep them working properly
 - Place away from the cooker or boiler in a kitchen so they can work normally
 - Do not leave refrigerator doors open for any length of time

Cooking, cooling down and serving food

1. Cook food thoroughly. Check core temperature is at 70°C or hotter for at least 2 minutes using a food probe
2. Hot cooked food must be kept at 63°C or above
3. Left over hot food should be cooled at 5°C or cooler within 90 minutes
4. Left over cooked food must only be reheated once to a minimum core temperature of 70°C for 2 minutes
5. Use different utensils to serve different foods to prevent cross-contamination

Using a food probe

1. Reset to zero
2. Sterilise/use antibacterial wipe
3. Insert metal probe into the core of the food
4. Do not touch the hot pan with the probe
5. Allow temperature to stabilise (at 70°C or hotter for 2 minutes)
6. Sterilise/use antibacterial wipe after use

Food labelling regulations

Food labels tell people about the food they are choosing to buy.

In the UK, food labelling is controlled by law by:

- Department of Health – nutritional labelling
- Food Standards Agency – food safety labelling

Food labels must be:

- Clear and easy to read
- Easy to understand
- Easy to see
- Truthful about the food inside

Chicken & Vegetable Broth 600g e

A soup made with vegetables, cooked chicken and pearl barley.

Ingredients
Water, Carrot (10%), Onion, Chicken (6%), Potato (5%), Spinach (2%), Peas (2%), Cabbage (2%), **Celery** (2%), Chicken stock (chicken skin, water, chicken extract, chicken, sugar, salt, cornflour, chicken fat, onion concentrate), Potato starch, Pearl **barley**, Rapeseed oil, Garlic purée, Salt, Black pepper.

! ALLERGY ADVICE
For allergens, including cereals containing gluten, see ingredients in bold.

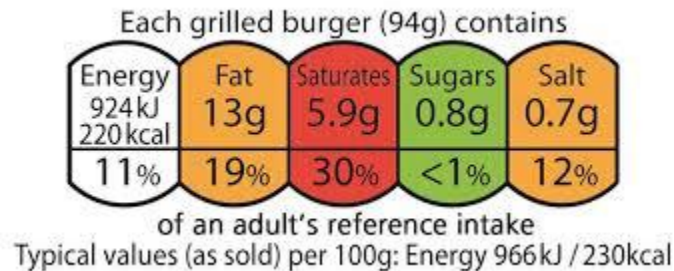
! Warning
Although every care has been taken to remove bones, some may remain.

Nutrition	per 100g	per 1/2 pot (300g)	%RI	your RI*
Typical values (as consumed)	167kJ	501kJ		8400kJ
Energy	40kcal	119kcal	6%	2000kcal
Fat	1.2g	3.6g	5%	70g
of which saturates	0.2g	0.6g	3%	20g
Carbohydrate	4.2g	12.6g		
of which sugars	1.2g	3.6g	4%	90g
Fibre	1.1g	3.3g		
Protein	2.5g	7.5g		
Salt	0.5g	1.5g	25%	6g

*Reference intake of an average adult (8400kJ/2000kcal) (RI). Contains 2 portions.

INGREDIENTS
Water, Carrots, Onions, Red Lentils (4.5%) Potatoes, Cauliflower, Leeks, Peas, Cornflower, **Wheat**flour, Cream (**milk**), Yeast Extract, Concentrated Tomato Paste, Garlic, Sugar, **Celery** Seed, Sunflower Oil, Herb and Spice, White Pepper, Parsley

ALLERGY ADVICE
For allergens, see ingredients in **bold**



Tongy Cheese Flavour Corn Chips
Ingredients: Corn (Whole Maize Kernels), Sunflower Oil (14%), Rapeseed Oil, Tongy Cheese Flavour [Cheese Powder from Milk (2.5%), Buttermilk Powder, Whey Solids (from Milk), Wheat Flour, Salt, Flavouring, Flavour Enhancers (Monosodium Glutamate, Disodium 5-Ribonucleotide), Dextrose, Colours (Paprika Extract, Annatto, Plain Caramel), Citric Acid, Sugar], Rapeseed Oil.

Allergy Advice
Contains: Milk, Wheat, Gluten
Made in a factory that also handles: Barley, Soya, Celery, Mustard

Suitable for Vegetarians

Role & Responsibilities of Environmental Health Officers

Why are businesses inspected by EHOs?

Inspections of food businesses are carried out to make sure that:



- Food handlers have good personal hygiene
- Food is stored, handled and cooked hygienically and safely
- Pests cannot contaminate the food
- Food handlers are trained in food safety
- Food is safe to eat
- The food business is using HACCP
- The food business building is in good condition and regularly cleaned

What does an EHO do during the inspection process?

By law, an EHO can:



- Check the use-by and best before dates on foods being stored in the business
- Watch how food is handled during storage, preparation, cooking and serving
- Look at all the records that the business keeps e.g. staff training, refrigerator temperatures etc.
- Close the business if it is dangerous to the health of customers
- Take photographs/videos of what is seen during an inspection
- Take food samples to test for bacteria
- Enter a food business without an appointment for an on the spot inspection
- Take away food if it is unsafe to eat
- Tell the business to make hygiene improvements by a certain date

Environmental Health Officers also investigate:

- Complaints about a food business
- Outbreaks of infectious disease
- Complaints about other poor standards of health and safety in H&C businesses

Their other duties include:

- Giving evidence to a judge if a business is taken to court for breaking the law
- Granting licences to food businesses
- Decided the hygiene rating for a food business
- Giving talks at public enquiries, meetings and exhibitions
- Educating and training people about food safety and environmental health

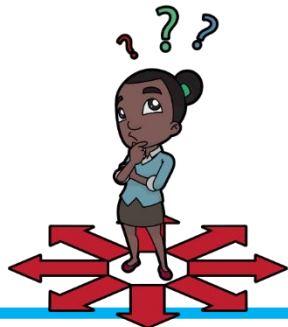


Knowledge Organiser Focus:
Job requirements and conditions of work in the Hospitality and Catering Industry



Knowledge check – AC3.1 Describe personal safety responsibilities in the workplace

1. List the two main causes of injury in the workplace. (2 marks)
2. Give two responsibilities that an employer has under the Health and Safety at Work Act. (2 marks)
3. Give two responsibilities that an employee has under the Health and Safety at Work Act. (2 marks)
4. Name three substances that are listed as hazardous under the COSHH regulations. (3 marks)
5. Explain what each of the following COSHH symbols mean: (3 marks)

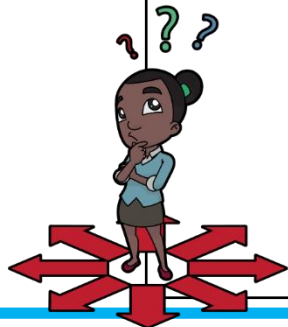




**Knowledge check – AC 3.2 Identify risks to personal safety in Hospitality and Catering
AC 3.3 Recommend personal safety control measures for hospitality and catering provision**

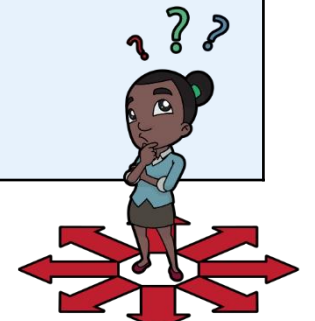
<p>1. List two potential health risks and two control measures for them for front of house employees (4 marks)</p>	<p>2. List two potential safety risks and two control measures for them for back of house employees (4 marks)</p>
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Potential Health Risk	Control Measures	Potential Health Risk	Control Measures
	1.		1.
	2.		2.
	1.		1.
	2.		2.





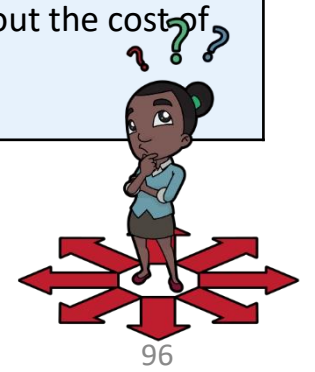
Knowledge check – what can you remember (AC 4.1, AC 4.4 and AC 4.5)	
Practise questions	Stretch and Challenge
<ol style="list-style-type: none"> 1. What does cross-contamination mean? (1 mark) 2. What is a pathogenic micro-organism? (1 mark) 3. Name two groups of people of people who for whom food poisoning is particularly dangerous. (2 marks) 4. Name three conditions that microbes need to grow and reproduce. (3 marks) 5. List two ways in which a food handler can avoid harming someone with a chemical cleaning product that is used in the kitchen. (2 marks) 6. Why do raw and kidney beans have to be boiled for at least 15 minutes before they are eaten? (1 mark) 	<p>Explain how the following pieces of equipment found in the a catering kitchen enable food handlers to keep food safe and prevent food poisoning. (2 marks each)</p> <ol style="list-style-type: none"> 1. Temperature probe 2. Blast chiller 3. Hand-washing station 4. Separate preparation area for different foods 5. Foot operated rubbish bin





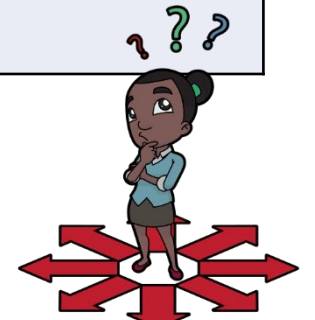
Knowledge check – what can you remember (AC 4.1 and AC 4.5)

Practise questions	Stretch and Challenge
<ol style="list-style-type: none"> Suggest two ways in which someone who works in the hospitality and catering industry can act responsibly about food allergies and intolerances in their job. (2 marks) List three symptoms (visible/invisible) that may occur when someone has an allergic reaction to a food. (3 marks) List four foods that commonly cause allergic reactions. (4 marks) 	<p>Ready made gluten free food products can be quite expensive to buy.</p> <p>List of food Coeliacs can eat: Agar, almonds, buckwheat, carageenan, cassava (manioc/tapioca), chestnuts, corn (maze), linseed, gram flour, millet, polenta, potato flour, peas, beans, lentils, quinoa , rice, sago, lentil flour.</p> <p>Using the list of foods that coeliacs can eat research and plan a low budget three course menu that used some of these foods in an imaginative , appetising way for special occasion for adult coeliacs. Explain how and why you have used these foods and workout the cost of the menu.</p>



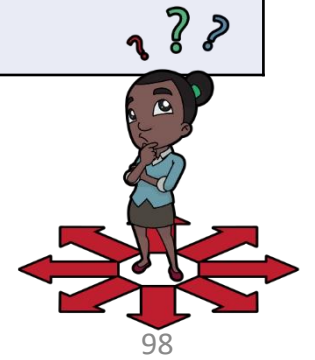


Knowledge check – what can you remember (AC 4.3)	
Practise questions	Stretch and challenge
<ol style="list-style-type: none"> 1. What is HACCP and why is it used in the catering industry? (2 marks) 2. Give four situations when a food handler should always wash their hands. (4 marks) 3. List four pieces of information that must appear on a food label by law. (4 marks) 	<p>For each of the following aspects of the operation of a kitchen, explain and give three detailed reasons why they are essential for the success of a hospitality and catering business.</p> <ol style="list-style-type: none"> 1. What are the benefits of good food hygiene and safety practices for: <ol style="list-style-type: none"> a) The management of a catering business? (3 marks) b) The workers in a catering business? (3 marks) c) The customers in a catering business? (3 marks) 2. What might be the consequences of poor food hygiene and safety practices for: <ol style="list-style-type: none"> a) The management of a catering business? (3 marks) b) The workers in a catering business? (3 marks) c) The customers in a catering business? (3 marks)





Knowledge check – what can you remember (AC 4.2)	
Practise questions	Stretch and challenge
<p>1. Give three reasons why inspections are carried out in food premises by Environmental Health Officers (EHO). (3 marks)</p> <p>2. List four things that an EHO does during the inspection. (4 marks)</p> <p>3. List two things that an EHO is allowed to do by law if they find a food business has broken food safety law. (2 marks)</p>	<p>For each of the following aspects of the operation of a kitchen, explain and give three detailed reasons why they are essential for the success of a hospitality and catering business.</p> <p>1. What are the benefits of good food hygiene and safety practices for:</p> <ul style="list-style-type: none"> a) The management of a catering business? (3 marks) b) The workers in a catering business? (3 marks) c) The customers in a catering business? (3 marks) <p>2. What might be the consequences of poor food hygiene and safety practices for:</p> <ul style="list-style-type: none"> a) The management of a catering business? (3 marks) b) The workers in a catering business? (3 marks) c) The customers in a catering business? (3 marks)



Year 11 Hospitality and Catering – Term 2

Home Learning

Week	Home learning
Week 17a	Exam questions (slide 32 and 33)
Week 21a	Exam questions (slide 34 and 35)
Week 25a	Exam question (slide 36 and 37)

I will learn about:

In this half term, we will consider how businesses organise their employees to supply products in the most efficient ways.

The organisational structure is an important influence on the jobs that people are asked to do. It effects their freedom to make decisions. We will also examine how businesses recruit new employees and the techniques they use to choose the best applicants for the job. Once employed it is important to keep employees motivated.

How I will be assessed:

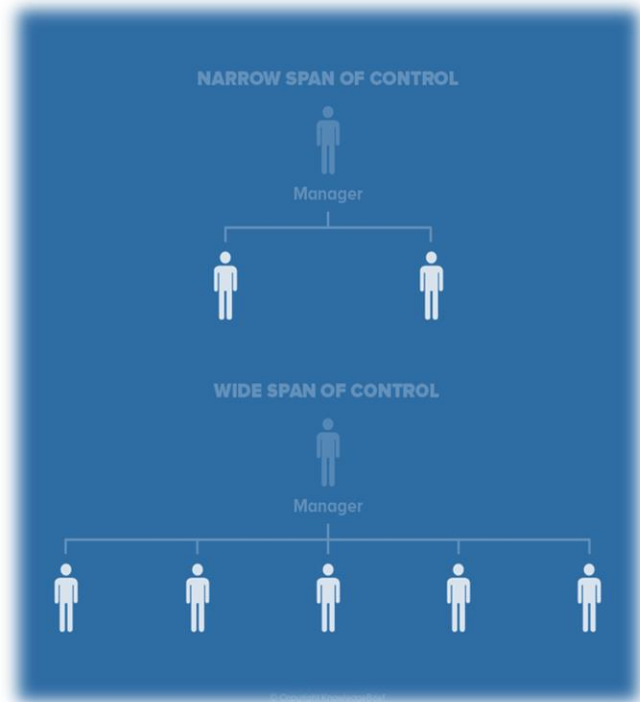
You will have mini assessments through out the topic then you will complete a full assessment at the end. You will also have homework that will be graded.

Recommended reading:

<https://www.bbc.co.uk/bitesize/topics/zmbt6v4>

<u>Key terms</u>	
<u>Word</u>	<u>Definition</u>
Organisational structure	Is the way a business structures itself to carry out its activities
Line Manager	Is an employee's immediate superior or boss
Authority	Is the power to control other's and to make decisions
Hierarchy	Are the layers of authority in the business.
Delegation	Is the passing down of authority to more junior employees.
Recruitment	Is the process in finding and appointing new employees.
Decentralisation	Allows employees working in all areas of the business to make decisions.
Motivation	Is the range of factors that influence people to behave in certain ways.
Productivity	Is the quantity of goods or services produced by an employee over a period of time, such as a year.
Training	Is a range of activities giving employees job-related skills and knowledge.

Knowledge Human Resources



Hierarchical/tall



Flat

Where is Doris?
 New message, incoming!
 Please! No more comms!

Insufficient communication Excessive communication

Remuneration

Bonuses

Commission

Motivation

Attract employees

Retention

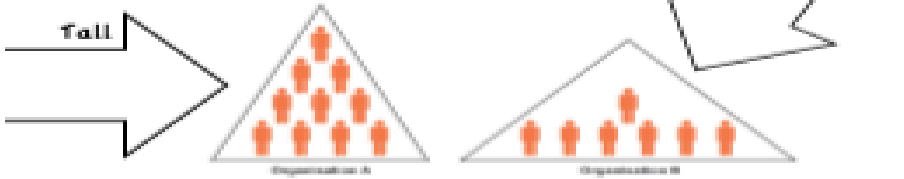
Productivity

Promotion

Fringe benefits

Name: _____
 AQA GCSE Business - Unit 4

ORGANISATIONAL STRUCTURES



Key Term	Definition
Hierarchy	
Span of Control	
Delegation	
Chain of Command	
Delayering	

3 Methods of Communication

-
-
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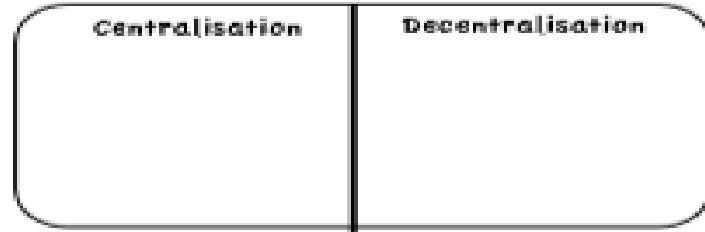


3 Types of Communication

-
-
-

List three reasons why it is important to get the recruitment process right

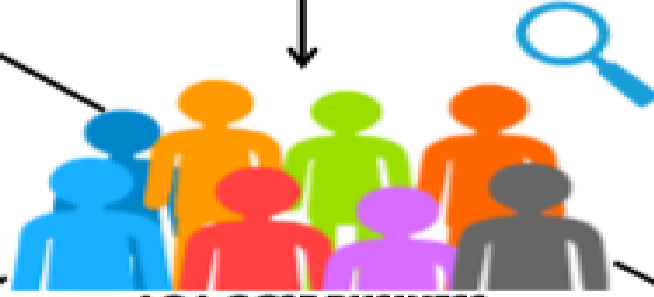
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RECRUITMENT & SELECTION OF EMPLOYEES

- 1 Business needs new employees
- 2
- 3
- 4
- 5
- 6 Appoint the best person for the job

Full-Time Employee	Part-Time Employee
Job Sharing	Zero Hour Contracts



AQA GCSE BUSINESS HUMAN RESOURCES

TRAINING

Why do businesses invest money in training staff?

One benefit of a motivated workforce is...

On-the-job Training

- ✓
- ✓
- ✗
- ✗

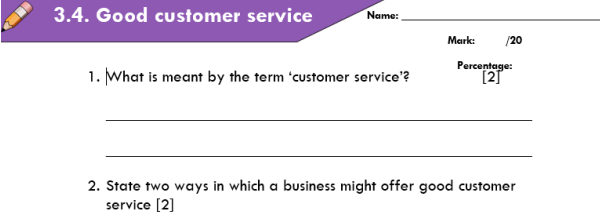
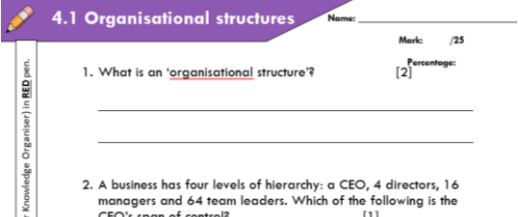
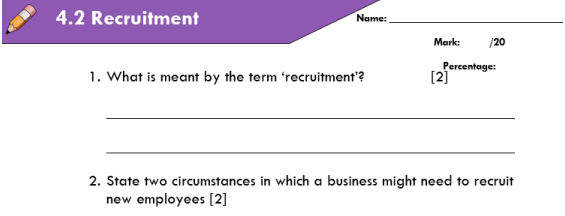
Off-the-job Training

- ✓
- ✓
- ✗
- ✗

Financial Methods of Motivation

Non-financial Methods of Motivation



Week	Home learning
Week 17	<p>3.4 End of topic 3.4 was the last topic we looked at before we went on holiday. The topic is 'Good customer service' Your teacher will give you a handout which is called 3.4 Good customer service. You will answer the questions on that sheet and hand it back to the teacher.</p>  <p>3.4. Good customer service Name: _____ Mark: /20 Percentage: [2]</p> <p>1. What is meant by the term 'customer service'? _____ _____</p> <p>2. State two ways in which a business might offer good customer service [2]</p>
Week 21	<p>4.1 End of topic. 4.1 is the topic you started with in January. Your teacher will give you a handout which is called 4.1 Organisational structures. You will answer the questions on that sheet and hand it back to the teacher.</p>  <p>4.1 Organisational structures Name: _____ Mark: /25 Percentage: [2]</p> <p>1. What is an 'organisational' structure? _____ _____</p> <p>2. A business has four levels of hierarchy: a CEO, 4 directors, 16 managers and 64 team leaders. Which of the following is the CEO's span of control? [1]</p>
Week 25	<p>4.2 is the next topic that you have studied in January. Your teacher will give you a handout which is called 4.2 Recruitment. You will answer the questions on that sheet and hand it back to the teacher.</p>  <p>4.2 Recruitment Name: _____ Mark: /20 Percentage: [2]</p> <p>1. What is meant by the term 'recruitment'? _____ _____</p> <p>2. State two circumstances in which a business might need to recruit new employees [2]</p>

I should already know:

- The importance of health and safety, including risk assessments
- Some examples of outdoor activities
- Key considerations to take when planning sporting activities

I will learn about:

LO1: Know about different types of outdoor activities and their provision

LO2: Understand the value of participating in outdoor activities

LO3: Be able to plan an outdoor activity

LO4: Be able to demonstrate knowledge and skills during outdoor activities

How I will be assessed:

Internally assessed coursework

Externally assessed practical tasks

Key words (tier 2 and 3 vocabulary)	
Key word	Definition
Canoeing	Paddling a water craft with a single paddle
Abseiling	Using a climbing rope to descend
Trekking	Walking in the natural environment
Hill Walking	Walking in a hilly environment
Orienteering	Using a map and compass to follow a route
Mountaineering	Climbing or trekking in the mountains
Belay	To secure a climbing rope
Pitch	Section of a climbing route

Recommended reading:

OCR Cambridge National Sport Studies Level ½ Textbook

Articles from UK Climbing

Active Outdoors articles

R056 Developing knowledge and skills in outdoor activities

Knowledge Required

LO1	<ul style="list-style-type: none"> • the definition of an outdoor activity • examples of outdoor activities • provision of outdoor activities in the UK
LO2	<ul style="list-style-type: none"> • the general benefits of participating in outdoor activities • how participating in outdoor activities can help skills development
LO3	<ul style="list-style-type: none"> • the key considerations to make when planning an outdoor activity • hazards to be aware of when planning outdoor activities
LO4	<ul style="list-style-type: none"> • care and use of equipment • safe practice • communication skills • decision making skills • team working skills • problem solving skills

What have you understood?

L01	
What is the definition of an outdoor activity?	
List 6 examples of outdoor activities.	
What are the factors that effect provision of outdoor activities in the UK?	
Name 2 voluntary organisations that have been created to encourage young people to participate in outdoor activities	

L02	
List the 6 benefits of participating in outdoor activities.	
Pick 2 benefits and explain why they are benefits to participating in outdoor activities.	
List 6 skills that can be developed by participating in outdoor activities.	
Explain why 2 of the would be valuable to somebody participating in outdoor activities.	

What have you understood?

L03	
Identify 5 key considerations to make when planning an outdoor activity.	
Explain why 2 of the key considerations are important when planning outdoor activities.	
Identify 5 hazards to be aware of when planning an outdoor activity.	
Explain why 2 of the hazards could cause a problem when participating in outdoor activities.	

L04	
Describe two ways of communicating.	
What should you consider before making a decision when involved in outdoor activities?	
Describe four features of team-working skills.	
Describe the best ways of using problem-solving skills.	

I should already know:

- *The basics of jazz dance technique*
- *How to be safe in the dance studio*

I will learn:

- *The physical skills of performance*
- *The interpretive skills of performance*
- *How to analyse my performance skills*
- *How to improve my physical and interpretive skills*
- *How to create a training programme to improve*
- *How to review my progress*

How I will be assessed:

You will perform 2 jazz dance pieces, complete a skill audit and review your progress

Key words (tier 2 and 3 vocabulary)	
Key word	Definition
Collaborate	Work jointly in class or on a dance performance
Reflect	Think deeply or carefully about something
Efficiently	Perform in a way that achieves maximum productivity with minimum wasted effort or expense
Analyse	examine your dance performance carefully and in detail to explain and interpret it

Stretch challenge:

Watch some performances focussing on jazz dance technique – this will help you understand the style in more detail and be able to communicate this to the audience

Recommended viewing:

Bob Fosse Choreography – specifically All That Jazz.
Why is Fosse’s style of dance so unique?



Technical skills, including:

- action content
- dynamic content
- relationship content
- timing content
- rhythmic content
- movement in a stylistically accurate way.

Mental skills and attributes (during performance), including:

- movement memory
- commitment
- concentration
- confidence
- safe execution
- mental rehearsal
- systematic repetition
- rehearsal discipline.

Physical skills and attributes:

- posture
- alignment
- balance
- coordination
- control
- flexibility
- mobility
- strength
- stamina
- extension
- isolation.

Interpretive skills, including:

- projection
 - focus
 - spatial awareness
 - facial expression
 - phrasing.
- For duet/trio performance only:
- musicality
 - sensitivity to other dancers
 - communication of choreographic intent, including mood(s), meaning(s), idea(s), theme(s) and/or style/style fusion(s).

Check your progress by...

- watching yourself in a mirror
- filming yourself and watching back
- or asking a friend or teacher to watch you and give feedback.

Physical Skills Can Be Excellent For Aesthetic Movement, Sometimes Creating Interest.

Interpretive skills are things that dancers need to help engage and communicate with the audience during their performance

Year 11 RSL Dance – Term 2

Complete an audit focussing on the physical skills within dance. For each skill complete the following;

1. A definition of the skill
2. A personal rating out of 5 (5 being the best)
3. An explanation of the rating given

- Posture
- Alignment
- Flexibility
- Balance
- Coordination
- Stamina
- Extension
- Accuracy
- Movement Memory
- Control

Knowledge Organiser Focus:

Complete an audit focussing on the interpretive skills within dance. For each skill complete the following;

1. A definition of the skill
2. A personal rating out of 5 (5 being the best)
3. An explanation of the rating given

- Musicality
- Commitment
- Emphasis
- Projection
- Relationships
- Farcical Expressions
- Timing
- Focus
- Energy
- Stage Presence

Locating Safe Dance Practice in a Photograph

1. Step 1 - Look for a photograph from a dance magazine or google images
2. Step 2 - Select an image that you can see aspects of safe dance practice in
3. Step 3 - Locate the safe dance principles we have worked on in lessons. Make sure you annotate these on your photograph.



Make a poster about safe dance practice

1. Create an A4 poster about safe dance practise
2. Consider the most important elements of safe dance practise Think about colour, choice of text, the use of materials eg. Drawings, diagrams, photos, fabric
3. Make it eye catching and BE CREATIVE!



Week	Home learning
Week 17a	Complete the skills audit based on the physical skills you worked on during the Jazz dance workshops.
Week 21a	Complete the skills audit based on the interpretive skills you worked on during the Jazz dance workshops.
Week 25a	Identifying safe dance practice elements within photographs

Year 11: Health and Social Care Term 2

Knowledge Organiser Focus: Human Lifespan Development

I will learn about:

- Genetic inheritance and predisposition to conditions
- Diet, balance quality and amount
- Substance use
- Willingness to seek help
- Social interactions
- Financial resources
- Environmental conditions
- The impact of life events

How I will be assessed:

You will sit a mock exam in December, you will be told which lesson by your class teacher.

Stretch challenge:

Use your revision guide to complete additional revision from the relevant pages allocated by your class teacher. This can be done in the form of flashcards, mind maps or written text.

Key terms

Word	Definition
Physical	Relates the body as opposed to the mind
Intellectual	A person possessing a high level intellect
Emotional	Relates to a persons emotions
Social	Relating to society or companionship (friendships and relationships)
Holistic development	Holistic Development is an approach to learning that emphasises the importance of the physical, emotional and psychological well-being of an individual.
Isolation	The process of isolating or isolating or being isolated, being alone.
Dementia	Dementia is a general term for loss of memory, language, problem-solving and other thinking abilities that are severe enough to interfere with daily life.
Psychological	Relates to the mental state of an individual
Acute illness	Any illness that develops quickly, is intense or severe and lasts a relatively short period of time.
Chronic illness	The term chronic is often applied when the course of the disease lasts for more than three months.
Geographical	Based on the features of an area, such as city life or rural

Ways to help keep good mental health	How I could apply this to my life? (describe in full)
Diet and exercise	
Enhancing self esteem (pride in who you are and what you are able to achieve)	
Having balance in your life (not just spending all your time on one thing, e.g social media)	
Developing emotional resilience (not letting set-backs keep you from trying, having the ability to get over failures)	
Asking for help when you need it	

Complete the grid, demonstrate your knowledge on how you could overcome different barriers that may prevent you from having good mental health.

Stretch: Research what support is available for those suffering from poor mental health within the local area.
Make a list in your books of each service available.

Emily is 12, she has just transitioned from primary to secondary school. She is really struggling with the change and cannot seem to adapt. Everyone at her new school doesn't have the same interests as her and she feels very isolated. Because of this it has also affected her confidence and self-esteem, she feels like an outcast and that she cannot join in with activities and conversations. At home, her mum has noticed she is quiet and spends most of her time in her room rather than going out to play and meet her friends like she used to. Emily has started to become anxious about going to school and has frequently started pretending she is ill so that she can stay off, this is affecting her intellectual development.

It is important to have a network of trusted adults who they can go to for advice or support about their health and wellbeing. These people are also the people who can give advice about how to help a friend who is going through a tough time.

Read through the case study.

Respond to the case study offering advice to Emily. Think about the support you can offer both informal and formal and the advice you can give. You should make your individual see both the short term and the long terms effects of their behaviour. Think about who Emily could go speak to for support.

You are to complete the PIES table showing your understanding of holistic development for all six life stages.

You should aim to have a minimum of three points in each box.

Life stage	Physical	Emotional	Social	Intellectual
Infancy				
Early childhood				
Adolescence				
Early adulthood				
Middle adulthood				
Late adulthood				

Week	Home learning
Week 17a	To describe ways to keep good mental health and how to apply them to every day life.
Week 21a	To read through the provided case study and offer support and advice to another individual.
Week 25a	To complete the holistic development and life stages table.

Film Studies

Year 11 – Term 2

Knowledge Organiser Focus: American Indie Specialist Writing & Whiplash (Chazelle, 2014)

Credit to Eduqas for some of the information in this organiser!

I should already know:

- *Genre & Generic Conventions*
- *Elements Of Film Form*
- *Auteur Theory*
- *Aesthetics & Attack The Block*
- *Representation & Tsotsi*
- *Narrative & District 9*
- *Scriptwriting*
- *Developments In US Film*

I will learn about:

- *American Independent Cinema*
- *Whiplash*
- *Specialist Writing For Film*

How I will be assessed:

I will answer a sample GCSE exam question that combines my knowledge of Whiplash with either Specialist Writing or Film Form.

Key word	Definition
American Indie	A film that is made in America, outside of the traditional 'Hollywood' system.
Masculinity	Qualities or attributes regarded as characteristic of men.
Under-Written	Usually referring to a role that is poorly developed.
Utopia	An imagined place or state of things in which everything is perfect.

Stretch challenge:

Compare the representation of masculinity in *Whiplash* with how it is presented in both *Rebel Without A Cause* and *Ferris Bueller's Day Off*. Is there a clear relation to the time in which the film was produced?

Recommended reading:

Analysis – Whiplash as a study of male machismo and masculinity
<https://www.thepopcornmuncher.com/2015/03/09/analysis-whiplash-foxcatcher-machismo/>

Points Raised By Specialist Writing

Option C: Whiplash, Men and Masculinity (Beasley, 2015)

Women & Minorities are under-represented in film as seen in the Oscars of 2015. (#OscarsSoWhite)

Whiplash is a study of masculinity – Fletcher, represented as the ‘alpha male’ and sensitive loner Andrew who sees Fletcher as his masculine ideal.

Poor representations of women in the film – Nicole who is ‘underwritten’ and serves only to aid Andrew on his path to manhood.

The final scene is a battle of the alpha males and a happy ending for Andrew who surpasses his masculine goals by earning the respect of Fletcher.

Characters

Andrew Neiman

Protagonist: Andrew is a first-year drummer at Shaffer Conservatory. He dreams of being one of the greatest drummers in history, like Buddy Rich. After he is invited to play in the jazz band conducted by the abusive Terence Fletcher, Andrew becomes all the more motivated to be "one of the greats." Andrew is self-motivated and ambitious, sometimes to a fault, as when he pushes away the people in his life in favour of playing the drums. His hyper-competitive ambition sometimes makes him arrogant and dismissive of people who do not have the same drive he has. However, this single-mindedness is also what makes Andrew a good musician, and what propels him to get better and better at the drums.

Fletcher

Antagonist: Fletcher is an infamous teacher at Shaffer who recruits Andrew into his jazz band. He is brutal in his teaching tactics; he screams, demeans, and even throws furniture at students to get them to do what he wants. He is fired from Shaffer after Andrew testifies that he played a part in a former student's committing suicide. Fletcher is a mean-spirited and aggressive man, but he doesn't think of his methods as abusive; instead, he justifies his brutal tactics as being in the interest of the student becoming better. By his logic, the more he hurts and humiliates a student, the more motivated they will be to become better.

Key Sequences

The Opening

Cinematography imitates a military exercise – lots of CUs of music pages & instruments – almost like weapons being prepared for battle. The extensive use of Close Ups reflects the musicians’ focus which is quickly followed by a MS to show them ‘snapping to attention’ when Fletcher arrives.

Mise-en-scene - Costume – Fletcher, when he first enters, dresses like a stereotype of a ‘jazz man’ (pork pie hat, lots of black). **His choice of persona to the outside world.** Quickly sheds this to reveal a tight t-shirt that makes his physique look imposing similar to a martial arts instructor or sports coach. **His choice of persona to students/the job.** In musical sequences, Fletcher’s hands conduct the camera and the character’s playing – he takes control of everything as soon as he arrives.

Conversation At Jazz Bar

There is a lot slower cutting rate in this scene. Shot reverse shot is used when Neiman first spots Fletcher and shows his reaction. Neiman is surprised but also enchanted by this different aspect to his now former teacher. During their conversation at the table, however, the cuts between their faces, and the use of closer and closer shots, mirrors the rhythm of Fletcher’s attacks on his students.

Contexts

Institutional

In order to secure financing, Right Of Way Films & Blumhouse Productions helped Chazelle turn fifteen pages of his script into an eighteen minute short film starring Johnny Simmons as Andrew and J.K. Simmons as Fletcher. Bold Films ultimately financed the full film for \$3.3 Million.

Social

Critics also disagreed about whether the film condones Fletcher’s ‘method’

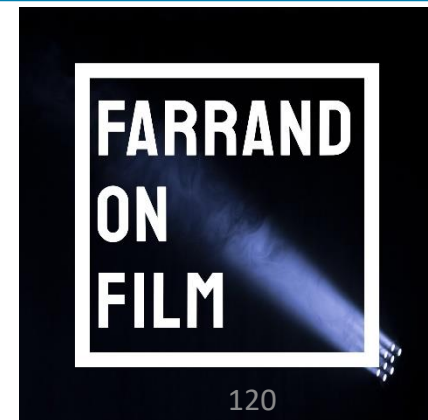
In many scenes he appears to be a bully/sadist as he humiliates and physically assaults his students – his judgement is unfair and vindictive.

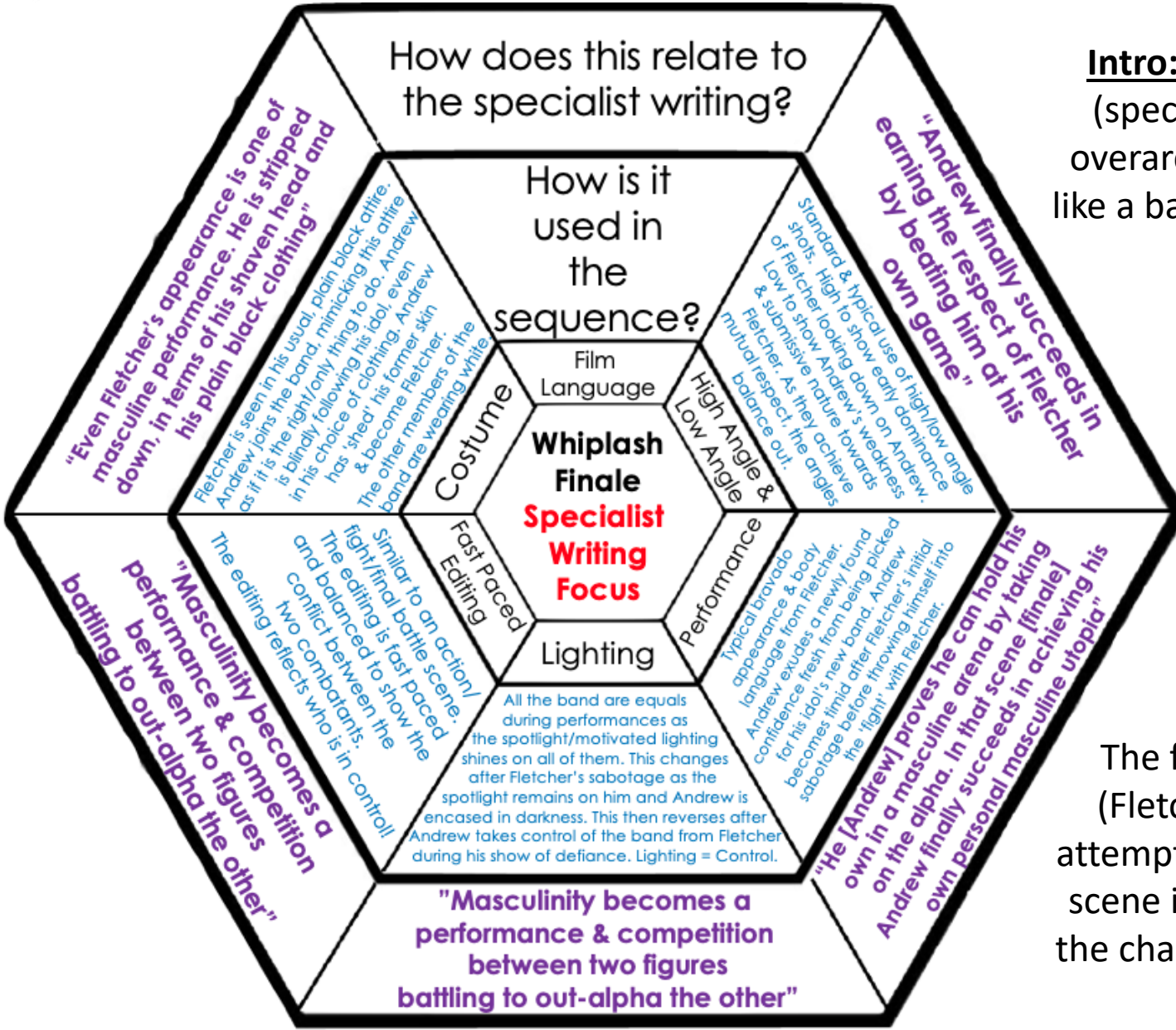
The jazz club key sequence seems of offer some kind of rationale for his behaviour but his revenge in the finale undermines this.

Podcast Revision

Specific episodes of the *Farrand On Film* podcast designed to aid revision for this topic are as follows:

- Required Learning: Whiplash
- Commentaries: Whiplash





Intro: In Beasley's article, he raises valid points that women (specifically Nicole) are underwritten in the film. The main, overarching point of the article is that the film plays out more like a battle of/for masculinity between student Andrew and his teacher/idol Fletcher.

This point is supported in the film by...

Conclusion: The final sequence focusses on how masculine conflict can turn abruptly into magic – the two men go from full blooded war to mutual respect in the space of a single scene.

The film's finale is the time where the original Alpha Male (Fletcher) puts himself and his reputation on the line in an attempt to deliberately sabotage Andrew/Andrew's career. This scene is Andrew's ultimate test and one he surpasses through the change in his character. But is that what Fletcher wanted all along?

SECTION C: US independent film

Answer **question 5** on **one** of the following films:

- *Little Miss Sunshine* (Dayton/Faris, 2006)
- *Juno* (Reitman, 2007)
- *The Hurt Locker* (Bigelow, 2008)
- *Whiplash* (Chazelle, 2014)
- *Me and Earl and the Dying Girl* (Gomez-Rejon, 2015).

5. Explore how far you agree with the views that are shared within the specialist writing on your chosen film.

In your answer, you should:

- identify the example of specialist writing
- briefly describe **one** key idea from the example of specialist writing you have studied
- outline what this key idea suggests about your chosen film
- show how your views of your chosen film have developed as a result of reading the specialist writing. Use **one** sequence from your chosen film to illustrate your views.

[15]

The wording of this question may change slightly but remember: Aim of this part of the exam is for you to engage with other people's ideas – the ideas presented are up for debate and can be argued against if you so wish.

You may wish to use small quotes to illustrate your points but this is not compulsory.

In the actual exam – there will be a box provided for you to indicate which extract you have studied.

5. Explore how **one** example of specialist writing on the chosen film you have studied has deepened your understanding of the film. Refer to at least **one** key sequence from your chosen film to illustrate your answer.

1

In your answer, you should:

- identify the example of specialist writing
- briefly describe **one** key idea from the example of specialist writing you have studied
- outline what this key idea suggests about your chosen film
- show how your views of your chosen film have developed as a result of reading the specialist writing.

[15]

5. Explore how the specialist writing on your chosen film has allowed you to develop your understanding of your chosen film. You may wish to refer to key sequences to illustrate your answer. In your answer, you may:

2

In your answer, you should:

- Identify the example of specialist writing
- Briefly describe **one** key idea from the example of specialist writing you have studied
- Show how your views of your chosen film have developed as a result of reading the specialist writing.
- Explain how you agree or disagree with the ideas in the specialist writing.

[15]

5. Explore how far you agree or disagree with views that are shared within the specialist writing on your chosen film?

3

In your answer, you should:

- identify the example of specialist writing
- briefly describe **one** key idea from the example of specialist writing you have studied
- explore how your views agree or disagree with the specialist writing
- show how your views of your chosen film have developed as a result of reading the specialist writing. Use **one** sequence from your chosen film to illustrate your views.

[15]

Week	Home learning
Week 19 (a)	<p>Explore how one example of specialist writing on the chosen film you have studied has deepened your understanding of the film. Refer to at least one key sequence from your chosen film to illustrate your answer. In your answer, you should:</p> <ul style="list-style-type: none"> • identify the example of specialist writing • briefly describe one key idea from the example of specialist writing you have studied • outline what this key idea suggests about your chosen film • show how your views of your chosen film have developed as a result of reading the specialist writing.
Week 23 (b)	<p>Explore how the specialist writing on your chosen film has allowed you to develop your understanding of your chosen film. You may wish to refer to key sequences to illustrate your answer. In your answer, you should:</p> <ul style="list-style-type: none"> • Identify the example of specialist writing • Briefly describe one key idea from the example of specialist writing you have studied • Show how your views of your chosen film have developed as a result of reading the specialist writing. • Explain how you agree or disagree with the ideas in the specialist writing.
Week 27 (a)	<p>Explore how far you agree or disagree with views that are shared within the specialist writing on your chosen film? In your answer, you should:</p> <ul style="list-style-type: none"> • identify the example of specialist writing • briefly describe one key idea from the example of specialist writing you have studied • explore how your views agree or disagree with the specialist writing • show how your views of your chosen film have developed as a result of reading the specialist writing. • Use one sequence from your chosen film to illustrate your views.

Year 11 : Drama Term Two

Knowledge Organiser Focus: Devising Theatre

What I will be assessed on:

This unit is worth 40% of your GCSE grade:

30% = Devising Portfolio

Course work in three sections – Written document 2,000 words

Section 1: Research stimulus and initial ideas

Section 2: Rehearsal/ performance development

Section 3: Evaluation of performance

10% = Devising Performance – Recorded performance Minimum 5 minutes

Devised group performance based on Sophie Lancaster



<https://www.bbc.co.uk/bitesize/guides/zg9x34j/revision/4> - Devising
Revision

The Stages of Devising:

1: Response to stimulus

Consider and brainstorm your initial ideas and then create an aim/objective for your performance

“We are devising a performance for...”

2: Agree on a ‘general aim’

Agree on a general aim for your performance, this may change after initial research or later in the devising process

3: Research

Conduct focused research that can be used specifically to enhance your performance.

4: Feeding back research

Feedback your findings to the group and consider how this could be used to influence your performance and educate your audience.

5: Discussion

Agree on group rules for discussion. Brainstorming and similar exercises will help you to explore everybody’s ideas.

6: Specific Aims

Agree on a specific intention for your performance – everything you include should now work towards achieving this intention in performance.

7: Improvisation

be open to experimentation and be on your feet, improvising and trying ideas out as often as possible.

8: Scripting or equivalent

Get the dialogue down on paper, so that it is not improvised and everybody knows what they are doing.

9: Rehearsal

this should be ongoing. Set specific rehearsal targets to ensure they are productive.

10: Technical Rehearsal/Final Performance

Final run through with technical cues and costume, followed by your final exam.

THE PERFORMANCE 20 Marks

The stimuli for performance:



News report Link:

<https://www.theguardian.com/uk/2008/aug/03/ukcrime.sophielancaster>



YouTube Link: <https://www.youtube.com/watch?v=eA7v568YbNo>



Non- Naturalistic Techniques to use in performance:

Still Image
Mirroring
Physical Theatre
Choral Speech
Thought Track
Movement and Mime
Narration
Split Scenes
Monologues
Conscience Alley
Episodic Structure
Placards
Breaking the fourth wall
Song and Dance

Task: Write a definition for each of the techniques.

Use at least one technique in each scene.

Rehearsal Techniques to develop characters:

Hot-seating
Role reversal
Filmed Analysis
Role On The Wall
Given circumstances
Magic If
Developing a backstory
Improvisation

Task: Keep notes after each lesson to help guide your coursework.

Revisit each stimulus and create a brainstorm for each.

THE DEVISING LOG 60 marks

Section One – Response to a stimulus



What were your initial thoughts on the stimulus? What themes did this make you think of?

What research did you conduct on the stimulus? What ideas did you experiment with?

Section Two – Development and Collaboration



What techniques did you use to develop your performance? What scenes did you change throughout the rehearsal process? How did you develop your character throughout the rehearsal process?

Section Three – Analysis and evaluation

What went well and why

1. What	Why?
2. _____	_____
3. _____	_____

• can be small or important



What scenes were successful in your performance? How do you know this was successful? What scenes were not as successful? If you could do the performance again what would you change? Did you meet your aims and intentions?

The Devising Log – 60 marks

The Devising log must comprise of three sections, each marked out of **20 marks**:

Section 1: Response to a stimulus (initial ideas, decisions, themes, research)

Section 2: Development and collaboration (research, significant changes, structure, plot)

Section 3: Analysis and evaluation (throughout your whole portfolio – analyse and evaluate. At the end, evaluate the final performance – did you meet your intentions?)

TOP TIPS FOR YOUR DEVISING LOG:

- ✓ Keep on top of it – always write a diary entry whilst the lesson/rehearsal is fresh in your mind! If you don't finish an entry in lesson time, complete it at home so that you are not chasing your tail!
 - ✓ Use the devising checklist to ensure your devising log is completed
- ✓ Read over each diary entry and check you have used drama specific terminology – show off!
- ✓ Ensure you document all important decisions and moments from your rehearsals – your devising log must show a CLEAR journey from stimulus to final performance.
 - ✓ Ensure your work is well structured and clearly identify each section of the log
 - ✓ When explaining your ideas, or moments from rehearsals – BE SPECIFIC! Paint a picture with your words and ask yourself “would somebody that was not in the lesson be able to visualise this moment?” If the answer is no, you need to be more specific!
 - ✓ Always JUSTIFY your creative choices.
- ✓ Evaluate throughout your entire portfolio, not just at the end. WWW/EBI in each lesson for YOU or YOUR GROUP?
- ✓ Set yourself clear targets and explain how you will work towards meeting them.
- ✓ Identify any challenges faced and explain how you overcame them – be HONEST.
 - ✓ Refer to feedback given by peers or teacher.

✓ **TRY YOUR BEST!**

Section 1: Inspiration and intentions/response to a stimulus

- In this section you are expected to explain your initial ideas, research and intentions for your devised piece.
- **Checklist:**
 - Have you clearly stated what the stimulus was?
 - Have you explained how your group brainstormed ideas from the stimulus and given some examples of what you discussed? What themes and setting were you interested in exploring?
 - Have you explained how your group settled on a final idea?
 - Have you given interesting reasons why you decided to go in this direction?
 - Have you included a range of different types of research (facts; statistics; news articles; images; real-life stories; notes from documentaries or TED talks)?
 - Have you explained what you discovered from your research and how this was applied in rehearsal? How did the research directly impact on the development of your ideas?
 - Have you included both individual aims and group aims?
 - Have you commented on the experience that you wanted your audience to have when watching your performance?
 - Have you commented on the themes that your group wanted to explore in the performance and any message that you are aiming to convey in your piece?
- Are your explanations clear enough that someone who has never seen your drama would be able to understand and visualise what you are describing?



Section 2: Development and Collaboration



In this section you are expected to explain the process you undertook during the rehearsal period to refine your initial ideas and intentions

- **Checklist:**

- Have you given at least two examples of how you developed an idea during rehearsals? Have you explained what changes and improvements you made to these scenes/moments from your piece?
- Have you included examples of how you helped to develop and refine the ideas of the group?
- Have you included an example of a problem or difficulty that your group encountered and explained how you overcame it?
- Have you discussed the main challenges that you faced as a performer in this piece? What did you find difficult and why?
- Have you made sure you have given examples of how you developed and refined your own character(s)?
- Are there any rehearsal techniques that you used to develop your role, for example hot-seating?
- Have you made lots of reference to your own practical acting skills when discussing your role? (facial expression, gesture, movement, body language, voice etc.,)
- Have you made reference to your aims and intentions? Have you discussed how you wanted to affect your audience? Did things change because you didn't think you were achieving your intended aims?
- Have you included an example of when you responded to feedback to improve your performance? This could have been from your teacher or from your peers.
- Are your explanations clear enough that someone who has never seen your drama would be able to understand and visualise what you are describing?

Section 2: Analysis and Evaluation



In this section you are expected to analyse and evaluate the ways in which you individually contributed to the devising process as a whole and to the final devised piece, exploring your strengths and the learning opportunities taken from the experience.

-
- **Checklist:**
- Have you identified at least two moments that you feel were particularly successful in your final performance?
- Have you discussed your group's aims and intentions for these examples and whether you succeeded in meeting them in your own performance?
- Have you analysed why these moments worked so well and the effect on the audience?
- Have you included at least two examples of when your own performance was successful?
- Have you made lots of reference to your practical acting skills as evidence of your success?
- Have you discussed your own aims and intentions and whether you succeeded in meeting them in your own performance?
- If you were undertaking another devised piece in the future, is there anything you would do differently? What have you learnt from this experience?
- Have you included evaluative statements?
- Are your explanations clear enough that someone who has never seen your drama would be able to understand and visualise what you are describing?

Home Learning:

Week	Home learning
Week 19 (a)	Create a performance plan – which has a scene by scene break down of your performance and the techniques you use in each scene.
Week 23 (b)	Create two pages of A4 notes, size 12 font from your rehearsal reflections. This should include: Problems in rehearsals and how you addressed them. Rehearsal techniques you have used in lessons. What your contribution is to each scene.
Week 27 (a)	Write two paragraphs describing your most successful scenes and why you think they are successful.