

Year 9 Knowledge Organiser

Spring Term



How do I complete Knowledge Organiser Homework?

HWCS

Link to self-quiz video: https://youtu.be/cFUuhtPIMPU

Step 1

Check on:

ShowMyHomework for what words / definitions / facts you have been asked to learn.

Step 2

Write today's date and the title from your Knowledge Organiser in your self-quizzing book.

Step 3

Read the section of the Knowledge Organiser that you are studying. Read it slowly, you can read it aloud and with a ruler if this helps.

Step 4

Cover up the section and try to write out the information exactly as it is written on the Knowledge Organiser in your selfquizzing book.

DO NOT PEEK!

Step 5

Uncover the section and compare it to what you have written. If you have made mistakes or missed parts out, add them in using a pencil or a different colour.

Step 6

Repeat steps 3-5 again until you are confident.

You will need to bring your self-quizzing book in every day and your teacher will check your work.

You will be tested in class.

Knowledge Organiser - YEAR 9 - SPRING TERM

34 PE - Skeletal System

French - Core Language

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Contents		French - Mes Passe-temps 1	35		
Art - Circles	4	French - Mes Passe-temps 2	36	PE - Muscular System	67
Art - Colour	5	Geography - Climate Change	37	PE - Cardiovascular System	68
Art - Drawing	6	Geography - Earthquakes	38	PE - Respiratory System	69
Art - Formal Elements	7	H.S.C Growth & Development	39	PE - Effects of Exercise on the Body	70
Art - Painting	8	History	40	PE - Diet	71
Computer Science 1.1	9	Hospitality & Catering - LO1.1	41	PE - Practical - Training	72
Computer Science 1.2	10	Hospitality & Catering - LO1.2	42	PE - Practical - Health & Fitness	73
Computer Science 1.3	11	Hospitality & Catering - LO1.3	43	PE - Practical - Fitness Testing	74
Computer Science 1.4	12	Hospitality & Catering - LO2.1	44	Photography - Photoshop	75
Computer Science 1.5	13	Hospitality & Catering - LO2.2	45	Photography - Key Words	76
Computer Science 1.6	14	Hospitality & Catering - LO2.3	46	Photography - Research	77
Computer Science 2.1	15	Hospitality & Catering - LO3.1	47	RE - Part 1	78
Computer Science 2.2	16	Hospitality & Catering - LO3.2	48	RE - Part 2	79
Computer Science 2.3	17	Hospitality & Catering - LO4	49	RE - Part 3	80
Computer Science 2.4	18	Hospitality & Catering - LO4.2	50	RE - Part 4	81
Computer Science 2.5	19	Hospitality & Catering - LO4.3	51	RE - Part 5	82
D&T - Access FM	20	Hospitality & Catering - LO4.4	52	RE - Part 6	83
D&T - Health & Safety	21	Maths Foundation - Angles	53	RE - Part 7	84
D&T - Energy Sources 1	22	Maths Foundation - Averages	54	RE - Part 8	85
D&T - Energy Sources 2	23	Maths Foundation - Equations & Sequences	55	RE - Part 9	86
D&T - Legislation 1	24	Maths Foundation - Graphs, Charts & Tables	56	Science - Biology - Heart & Health	87
D&T - Legislation 2	25	Maths Higher - Probability	57	Science - Chemistry - Bonding	88
D&T - Manufacturing Processes 1	26	Maths Higher - Algebraic Proof	58	Science - Chemistry - Quantitive Chemistry	, 89
D&T - Manufacturing Processes 2	27	Maths Higher - Averages from Tables	59	Science - Physics - Energy	90
Dance - Terminology	28	Maths Higher - Congruence & Similarity	60	Spanish - Mi Vida en el Insti 1	91
Dance - Movements	29	Maths Higher - Quadratic Equations & Inequalities	61	Spanish - Mi Vida en el Insti 2	92
Drama 1	30	Maths Higher - Surds	62	Spanish - Mi Vida en el Insti 3	93
Drama 2	31	Maths Higher - Transformations	63	•	
English	32	Media	64		
English - Morphology	33	Music Theory	65		

66

Art - Circles

1. Judy Pfaff

- A pioneer of installation-art
- Born in London in 1946
- Works in painting, printmaking, sculpture and installation
- Described as painting in space
- References spiritual, botanical and art historical imagery
- Work takes months or years to make, but exhibitions last only weeks
- Does not give narrative meaning to her work

2. Textiles

Applique: a decoration made by cutting shapes of fabric and sewing them to another piece of fabric

Embellishment: a decorative detail or feature added to something to make it more attractive

Stitch: a loop of thread than can connect fabric pieces together, either by hand or machine

Fabric: cloth produced by weaving or knitting textile fibres **Surface decoration**: applying decorative stitches and other embellishments to the surface of fabric

Fabric manipulation: altering and changing the appearance of fabric by using different methods such as pulling the fibres, twisting and stitching

Couching: stitching over yarn or thread

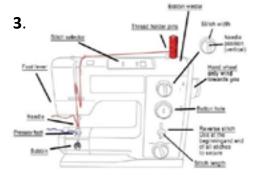
Weaving: crossing threads over and under each other

Fabric fusion: cutting, attaching and marking man-made fabric with a soldering iron

Batik: dyeing fabric using hot wax as a resist

Heat press: fusing man-made fabrics together or transfer a

design to fabric using dyes



Judy Pfaff



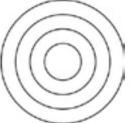
Wassily Kandinsky



4. Synonyms

circles spirals helix rings round roundabout loops spheres discs balls orbit turn encircle surround revolve rotate rotor cycle cyclone coil









https://harrowway.satchelone.com/school/homeworks/35720838

Klari Reis



Robert Delaunay

6. Klari Reis

- curiosity and desire to explore and document the natural and unnatural with a sense of wonder and joy
- uses the tools and techniques of science in her creative process
- collaborates with local biomedical companies
- works in plastic and epoxy polymer and cutting edge technology
- uses dyes and pigments on aluminium and wooden panels
- pigments the plastic with powders, oils, acrylics and industrial dyes, built up through many layers of the ultra-glossy plastic
- the work is brightly coloured, ever changing and no two pieces are the same

Year 9 Circles + Rings

7. Painting

Acrylic paint: a fast-drying paint made of pigment suspended in acrylic polymer emulsion. Mixes with water, but water-resistant when dry

Wash: semi translucent layer of colour

Underpainting: first layer of paint applied to a canvas or board as a foundation for your painting. Useful for building contrast and tonal values

Glaze painting: a thin layer of paint that is very translucent, allowing some of the colour underneath to show through. The glaze subtly transforms the colour of what is beneath

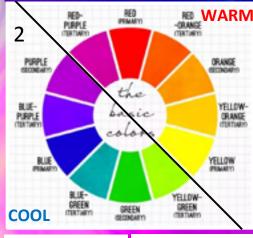
Art - Colour



COLOUR

Colour plays a vitally important role in the world in which we live. Colour can sway thinking, change actions, and cause reactions. It can irritate or soothe your eyes, raise your blood pressure or suppress your appetite. As a powerful form of communication, colour is irreplaceable.

COLOUR WHEEL



Cool colours painting

Warm colours painting



YELLOW YELLOW-ORANG RED-ORANGE RED-VIOLET BLUE-WOLET BLUE-GREEN **TINT** is adding white to a colour TONE is adding grey to a colour

SHADE is adding black to a colour



ADJECTIVES TO DESCRIBE COLOURS

Light Bright Vivid Glowing Vibrant Brilliant Intense Dazzling Subdued Diluted Gloomy Depressing Pale Dull Murky Muted Monotonous Fluorescent Saturated Opaque Transparent

COLOUR SCHEMES

6

PRIMARY



Uses the primary colours: Red, Yellow & Blue. They can not be made by mixing other colours.

COMPLEMENTARY



Uses a pair of colours that are opposite each other on the colour wheel. The pairs are: Green/Red; Blue/Orange; Yellow/Purple.

SECONDARY



Uses the secondary colours: Orange, Green & Purple. Each secondary colour is made by mixing two primary colours.

HARMONIOUS



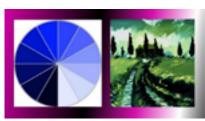
Uses three or four colours (primary, secondary and tertiary) that are next to each other on the colour wheel.

TERTIARY



Uses the tertiary colours. They are made by mixing a primary and a secondary colour next to each other on the colour wheel.

MONOCHROMATIC

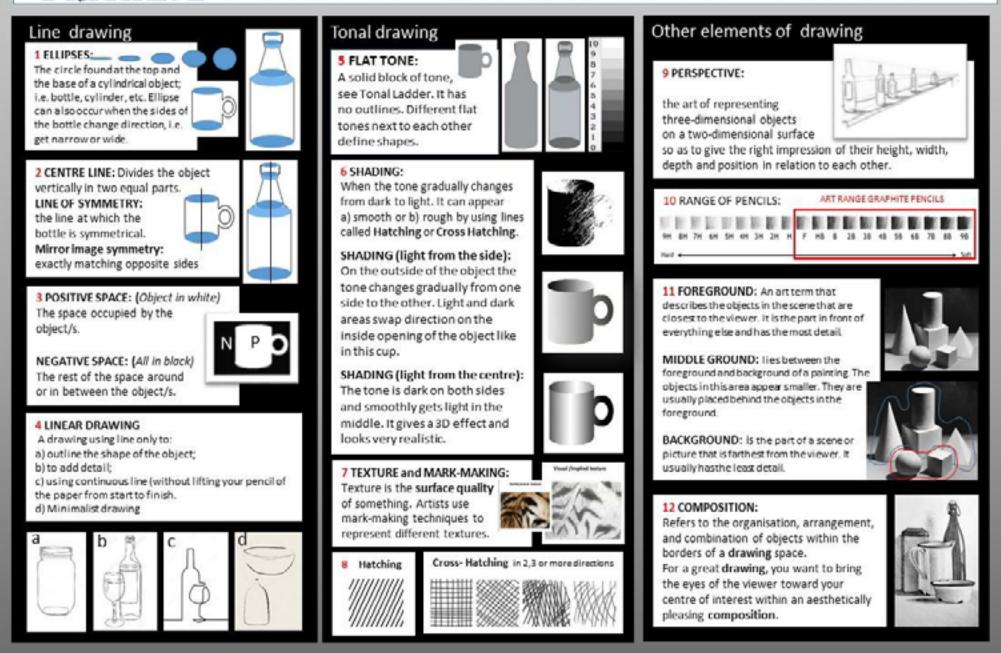


Uses Tints, Tones & Shades of one colour. The word MONO means ONE and the word CHROMA means INTENSITY OF COLOUR.

Art - Drawing

HWCS

DRAWING The basic craft of drawing is about two things: 1. To control your hand and 2. Learn to see.

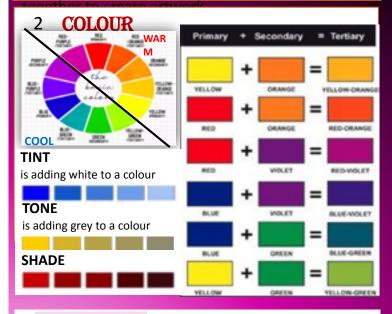


Art - Formal Elements



FORMAL ELEMENTS

The Formal Elements are: line, shape, form, tone, texture, pattern and colour. They are used



is a symbol or shape that is repeated. A design that is created by repeating lines, shapes, tones or colours. The design used to create a pattern is often referred to as a **motif**. Motifs can be simple shapes or complex arrangements. Tessellating any image creates a Repetitive pattern.

LINE

is the path left by a moving point, i.e. a pencil or a brush.

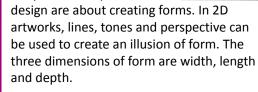
A line can take many forms. It can be horizontal, diagonal or curved. Line can be used to show: contours (the shape and form of something); movements, feelings



is an area enclosed by a line. It could be just an outline or it could be shaded in. When drawing shapes, you must consider the size and position as well as the shape of the area around it. The space between the shapes is called **negative space**.

6 FORM

is a three dimensional shape (3D), such as a cube, sphere or cylinder. Sculpture and 3D



darkness of an object. This could be a shade or how dark or light a colour appears. Tones are created by the way light falls on a 3D object. In every 3D object there are minimum of 3 tones; light, mid-tone and dark. Tone can be flat or it can vary from dark to light.



10

5

3

so you can feel it or touch it.

Visual texture is created using marks to represent actual texture. It gives the illusion of a texture or surface. You can create visual texture by using different lines, shapes, colours or tones.

quality of something, the way

something feels or looks like it

feels. Actual texture really exists,





SCALE-RELIET MESSES OF ONE OBJECT TO

8 TEXTURE

SCALE

is the size of one object in relation to the other objects

9

in a design

is the **surface**

10 **PROPORTION** refers to the relationship of the sizes of two or more subjects or elements.



Art - Painting

PAINTING 1. The act of painting, using a brush, palette knife, sponge, or airbrush to apply the paint; 2. The result of the action – the actual picture



Are specially made to allow the artist to control the flow of the colour from the brush onto the paper. A watercolour brush should hold a fine point when wet and spring back into shape after each stroke. It should carry the colour allowing the artist to: a) lay it down on the paper evenly 2) consistency.



2 WATERCOLOUR:

a) Paints that are made of pigments suspended in a water-based solution (binder).

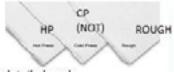


b) The art of painting with watercolours, especially using a technique of producing paler colours by diluting rather than by adding white.



WATERCOLOUR PAPER:

Best watercolour papers are made from cotton fibres. There are three types of w/c paper.



HP- Hot Press. Smooth surface for detailed work CP (NOT) - Cold press. Slightly textured for most types of work Rough - Heavily textured paper enhances the final piece of work.

3 WATERCOLOUR TECHNIQUES:

- a) Wash: When watercolour mixture is gradually diluted with water.
- b) Blending: When two colours seamlessly merge into one another.
- c) Wet-on Wet: Water is applied onto the paper and then paint is applied onto it.

d) Masking Fluid

It is a rubber type product that prevents the paint from reaching the paper and is peeled off to expose the whitepaper left untouched.



4 ROUND BRUSHES:

Good for sketching, outlining, detailed work, controlled washes, filling in small areas.

FLAT BRUSHES: Good for bold strokes, washes, filling wide spaces, impasto. Edge can be used for fine lines, straight edges and stripes.

5 ACRYLIC PAINT: Opaque and semi-opaque fast-drying paint made of pigment and acrylic polymer emulsion dilutable with water.

ACRYLIC PAINTING SURFACES:

Canvas, paper, wood, or anything which is neither greasy nor too glossy.

ACRYLIC PAINTING BRUSHES:

A good selection of round and flat stiff synthetic brushes. Palette knives.

6 ACRYLIC PAINTINGS TECHNIQUES: UNDERPAINTING: A layer of paint applied first to a canvas or board.

a) Tonal Grounds Under Painting

This type of painting has the entire canvas covered in a single transparent colour. This layer will create backlighting shadows that will tone the entire painting and provide contrast.

b) A Tonal Under-Painting A layer of paint applied first

that acts as a foundation for the painting with some built

in contrast and tonal values.

IMPASTO: A technique used in painting, where paint is laid on in very thick layers that the brush or palette-knife strokes are visible. Paint can also be mixed right on the canvas. When dry, impasto provides texture; the paint appears to be coming out of the canvas.



7 POSTERPAINT:

A semi-opaque paint with a water-soluble binder, used mainly in schools.



8 OIL PAINTS: is a type of slowdrying paint that consists of pigment suspended in a drying oil, commonly linseed oil. Not used in schools.

9 MIXED MEDIA:

A Technique that uses more than one medium or material. Assemblages and collages are two common examples of art using different media that will make use of different materials including cloth, paper, wood and found objects.

ASSEMBLAGE:

The making of 3D art, often involves using found objects.



MIXED MEDIA COLLAGE:

This is an art form which involves combining different materials with paint to create a whole New artwork.



10 SGRAFFITO TECHNIQUE:

Used in painting, pottery, and glass. Consists of putting down a preliminary surface, covering it with another, and then scratching the top layer. The pattern or shape that emerges is of the colour below.







Year 9 Computer Science 1.1

An EMBEDDED SYSTEM is a combination of hardware and software, designed for a specific function within a larger system. (Washing machine, Microwave, Dishwasher.)

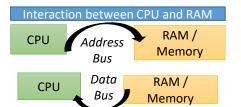












The Fetch-Execute Cycle (FCE)

- The address of the next instruction to be processed is copied from the Program Counter (PC) to the Memory Address Register (MAR)
- The PC is incremented to point to the next instruction that will be needed when the cycle starts again
- The instruction stored at the location held by the MAR is copied to the MDR

Decode

■ The Control Unit decodes the

instruction and sends control

signals to the component within or

outside the CPU that needs to act

Execute

Fetch

- The operation indicated by the instruction is performed by the appropriate component, for example
- The Arithmetic Logic Unit (ALU) performs the operation given by the Control Unit
- The value of stored by the Program Counter or Memory Address Register might be changed

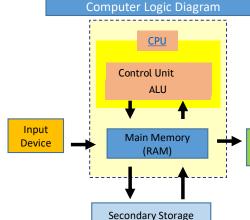
What is a Computer System?

Computer systems includes the computer along with any software and peripheral devices (hardware) that are necessary to make the computer function.

It will receive inputs, process the data it receives and then produce an output. Input

→ Process
→





Output

Device

Key words	
BIOS	Basic Input Output System. A small program stored on the ROM chip to load the OS.
	Central Processing Unit. Used to control and
CPU	execute commands within the computer.
	Measured in GHz,(the number of processes executed in 1 second.)
	Used to connect all components to each
Motherboard	other for them to communication.
	Random Access Memory. Data and
RAM	instructions are stored which are currently in
	use or recently been used by the CPU
Hardware	The physical parts / components of a
	computer
Peripheral	Any auxiliary device such as a computer
Peripilerai	mouse or printer that connects to and works
	with the computer in some way.
Input Device	A peripheral which converts data from a
	human to the computer system.EG Mouse.
Output	A peripheral used to bring data from the
Device	computer into a human form EG A monitor .
Clock Speed	Measured in Hertz. It is the frequency at
	which the internal clock generates pulses.
	The higher the rate, the faster the clock
0 1 0	speed, the faster the computer works.
Cache Size	Fast memory between the CPU and RAM. It is
	used to store recent / common programs
	taking advantage of the short FDE cycle. The
	larger the size of the cache the more that can
	be stored without having to go back to slower
	memory (RAM), speeding up processing.
	Having 3 levels level 1 smallest quickest and
	nearest to the CPU Level 3 Slowest biggest
	and closer to the RAM.
Cores	A multi-core processor is a single component
	with two or more independent CPUs, each
	responsible for a FDE cycle. Allowing
	computers to do more than 1 thing at a time.



Year 9 Computer Science 1.2

Key Words	
Primary Storage	A device's internal memory, includes RAM, ROM and Cache memory. Used to store data and instructions that are required by the CPU.
RAM	Random Access Memory is volatile memory used to store data and instructions which are needed by the CPU. Also referred to as main memory.
ROM	Read-Only-Memory, internal memory that cannot be changed, stores the boot sequence for the device. This memory is non-volatile.
Secondary Storage	Long term storage, can be internal (hard-disk drive) or external (USB Drive/DVD-ROM/SD Card)
Hard Disk Drive	A magnetic storage device used to store data longterm, most computers have a built in hard drive
Magnetic Storage	A storage device that saves data using strong magnetic fields to record, change or delete data
Optical Storage	A storage device that uses laser light to retrieve data from the surface of optical media such as CDs & DVDs
Solid State Storage	A storage device that uses flash memory to store data. It has no moving parts. Normally an SSD, memory stick or SD card
Volatile	Data is lost when the device is switched off
Non Volatile	Storage which does not lose its contents when the power is lost
CPU	Central Processing Unit – the brains of the computer, where all the data and instructions are processed.
Bootstrap loader	A small program that loads the operating system from the secondary storage to the RAM and starts the computer.

Memory - stores programs, operations and data while a program is being executed. There are several types of memory: registers, cache, RAM, ROM and virtual memory.

Storage - stores programs and files long term, even when they are not in use. Storage devices include: hard drives, USB memory sticks and SD cards. .

Digital Sound Sampling – The more samples taken means the improved quality of the digital signal. It becomes more like the original sound **Sample Rate** – How many samples are taken. The Increase of the number of bits per sample allows for a more precise recording to be taken.

Virtual Memory

When RAM is full, a section of the hard drive can be used to store programs and instructions.

Compression – reduces the size of a file to enable it to be stored or sent easier. **Lossy** – Compressed losing some quality. Normally done by reducing the colour depth. JPEG is a lossy file compression type.

Lossless – Compressed by sending the file reducing the memory example: red, red, red, blue, blue, red, red, red reduce to:3 x red, 2 x blue, 3 x red

128 64 32 16 8 4 2 1

8 8 8 9 9 6 8



Binary	Denary	Hex
0000	0	0
0001	1	1
0010	2	2
0011	3	3
0100	4	4
0101	5	5
0110	6	6
0111	7	7
1000	8	8
1001	9	9
1010	10	Α
1011	11	В
1100	12	С
1101	13	D
1110	14	Е
1111	15	F

Character Sets - A set of letters number and symbols. ASCII - "American Standard Code for Information Interchange". Is used to represent letters and symbols as numbers. Standard ASCII uses 7 bits to encode characters. Extended ASCII uses 8 bits Unicode uses 16 or 32 bits and is shown in hexadecimal (FFFF). The larger character set means that it can allow character sets from other languages and emoji's.

Ce	HY	rting Hex to Denary
8A	-	1000 1010
	-	128 + 8 + 2 = 138
2F	-	10 1111
		32+8+4+2+1= 47

Size	Name
1 Bit = 0 or 1	Bit
8 Bits	Byte
1024 Bytes	Kilobyte
1024 Kilobytes	Megabyte
1024 Megabytes	Gigabyte
1024 Gigabytes	Terabyte

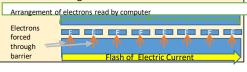
RAM	ROM
Volatile memory	Non-volatile memory
Stores open programs	Store the BIOS (bootstrap
including the operating	Loader)
Memory can be written to or	Memory can only be read
read from.	from and not written to.



Storage Characteristics

Capacity - how much data can it store?
Speed - how fast can it access the data?
Portability – easy to move from one place to another
Durability - how well does it last e.g. if it is dropped
Reliability - how consistently does it perform
Cost - how much does it cost per KB, MB or GB?

Flash Memory - Electrons are forced into a layer between two barriers which hold the charge by using a high electric current. Used in ROM and Solid State Storage



Cache memory is an extremely fast memory type that acts as a buffer between RAM and the CPU. It holds frequently requested data and instructions so that they are immediately available to the CPU when needed. Cache memory is used to reduce the average time to access data from the Main memory.



Year 9 Computer Science 1.3

A NETWORK - 2 or more computers connected together using wired or wireless media to share resources, files, programs and to communicate.

Factors that affect network performance include:

Number of devices and users - the bandwidth is shared between all devices, so the more devices, the less everyone gets to use Transmission media - using Wi-Fi will result in slower data transfer speeds and a greater number of lost or corrupted data packets. Interference - wireless transmission are prone to electromagnetic interference that can corrupt data as it travels

Obstacles - physical obstacles can prevent radio waves from travelling Bandwidth – the amount of data that can be carried at a time Latency –is the time delay between the moment the first data packet of a communication starts and when it is received at its destination Collisions and errors - errors and high network traffic may result in data collisions between packets making them corrupted or lost.

A LAN - A collection of computers connected together over a small geographic area found in homes and single-site companies. The hardware is owned and maintained by the organisation that uses it.

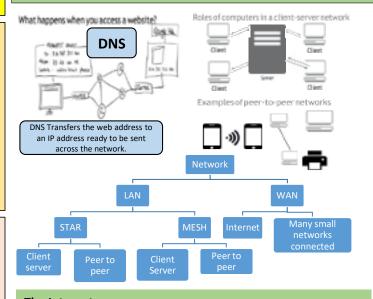
A WAN - A collection of computers that are connected over a large geographic area. The hardware required is often owned and maintained by large telecommunication companies. They are used by companies that have office locations in countries throughout the world that need to be connected together. The Internet is the largest WAN in the world.

Hardware to connect to a network

- Network Interface Card (NIC) Built into the motherboard it contains a MAC address that allows the computer to communicate on a network
- Router Connects the network to an external source and transfers data to their intended destination. Routing data onto the Internet.
- Wireless Access Point Allows wireless access to the internet
- Switch Connects computers together on a network reducing collisions
- Transmission media Fibre optic, Coaxial, Satellite, Wi-Fi, Bluetooth

The Cloud – storage, services and applications that exist on the Internet rather than a local device such as your PC.

A Virtual Network is a type of network is not physical. It uses software to connect users.



The Internet

The Internet is a worldwide collection of computer networks
The set of rules Internet Protocol (IP) ensure that devices work
together on the Internet. Every computer on the Internet has an IP
address that is used to send data from one device to another.
Routers are essential to the Internet as they pass data packets
between the interconnected networks that form the Internet via a
process called Packet Switching.

The internet is like a major road network connecting places together. Different vehicles can use the road network to send things from one location to another. These vehicles represent the various **applications** that make use of the Internet, such as the World Wide Web (WWW), email, multiplayer games and video streaming services.

Client Server Network - Computers take the role of either a central server or a client. The server provides services to clients such as storing files and emails. There are different types of server: printer servers provide access to printers, file servers host files. The server allows the computers to have a central backup, communicate, share files and monitor and maintain everything from a central point. Its available 24/7.

Peer to Peer Network - is connected directly together - NO central server -easy to set up . Each user has the responsibility of its own hardware and software and can then share resources, files and communicate with others on the network but only when they are connected.





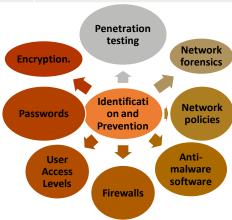
Star – All computers connect to a central switch. The switch routes the traffic to the correct computer. The switch is the main cost of the network.

Mesh – All computers connect to each other via a dedicated link. Cost of cables is expensive. Used mainly in wireless topologies.



Year 9 Computer Science 1.4

Identification and prevention		
Penetration testing	A company invites / employs experts to simulate network attacks such as DOS and SQL injections. They try and find weaknesses in the system and tell the company so they can make improvements to their system security.	
Network Forensics	Network Forensics are used to monitor and find out how an attack was carried out and by whom on a network.	
Network Policies	A set of rules which explains how employees must secure their passwords and conduct business online.	
Anti Virus Software	Dedicated to finding / destroying viruses on a computer. They have to be up-to-date for them to work.	
Firewalls	Monitors the data which flows in and out of the network. Having ports closed protects the computer from hackers, and it monitors and detects hacker activity.	
User Access Levels	Different access is given to files and data meaning employees cannot view sensitive company information and cannot sabotage vital system data.	
Passwords	Strong passwords reduce networks unauthorised access.	
Encryption	Data is scrambled using a set of "keys" before being sent across a network so that it is unreadable if intercepted.	





Threats and Attack Methods	
Social engineering	The act of manipulating people to force them to make mistakes which can compromise a network's security.
Phishing	Using Email and phone calls criminals impersonate companies like banks requesting your personal information: usernames, and bank details etc.
Brute Force	Criminals repeatedly try to 'login' with one password after another to hack an account
DOS	This can bring down websites. Using multiple computers (often with malware) they repeatedly access a website. The traffic increase overloads the server's CPU/memory, crashing it.
Data inception and theft	Hackers use 'packet sniffers' to sniff out and intercept data packets. Then decode and steal the information.
SQK injection	SQL injections 'bolts on' some SQL to the end of your password. This will then alter the statement and allow you to access the accounts of other users.
Poor Network policy	Network policies should be in place. These are a set of rules to keep the network safe from Threats. They include passwords and user levels.

	Malware		
	Standard Virus	Hide in files / programs and replicate themselves in order to spread into other programs / files. Their aim is to delete or damage data.	
	Worms Virus	These don't damage data, they replicate themselves, taking up more of the computer's resources, slowing down your computer and making it useless.	
	Trojan Virus	These are programs you can use. But in the background will cause harm, like deleting files, making annoying changes to your computer setup or creating a portal for other users to use to gain access to your system.	
	Spyware	This is used to spy on the user and send back as much information about them as possible (passwords, usernames, websites they visit, purchases they have made). A common piece of spyware is a key logger which runs in the background recording every key you hit. It collects data to steal your identification or sell your information to third parties.	
	Adware	Its aim is to download and display unwanted adverts and collect marketing information about your online habits. It will often also try to direct you to unwanted websites by changing your default homepage	
	Pharming	This malware tries to change the IP address stored in the DNS to another IP address so that the user is sent to a phoney website instead of the one they intended.	
	Scareware	Often comes in the form of a pop up telling you that you have a virus. The pop up will them advertise purchasable software hoping that you will pass over your money.	
	Ransomware	This will seek to lock your computer making it useless. It will then demand that you pay a sum of money in order for you to get your computer working again.	
	Rootkits	These pieces of malware contain a set of tools, which once installed, allow a criminal to access your computer at an administrator level, allowing them to do what they like.	



Year 9 Computer Science 1.5

Key Words	
Application	Software installed to perform a specific task
Software	such as creating documents or spreadsheets
Operating	Comes installed on your computer and is
System	used to control the workings of a computer.
Utilities	These carry out specific tasks which help the
Software:	computer system run efficiently such as virus
Suitware:	checking and Winzip.

Application Software

The processes that are carried out by end-users (people working on a computer system) are commonly done using application software. These are run and managed by the operating software. Applications come in a very broad variety and cover features like creating documents, editing images, performing calculations and browsing websites.

Application software

Programs that do specific tasks, such as write a letter (word processor) or edit a video.









Utility Software

Utility Software is the name given to the software tools that are designed to manage and optimise the performance of a computer system. There are a variety of functions that it performs.

Compression				
Lossy Compression	Lossless Compression			
This format can compress files to a much smaller size, but will lose some of the data from the files which cannot be recovered	This compresses the files to a slightly reduced size. All of the data can be recovered when uncompressing			

Incremental Backup	Full Back up
This a process where only files that have been altered are selected for backup. It is much less time consuming than a full backup and less of a drain on the computers processing speed	This is a full back up of all of the files and data on a network. This can take some time. It is an effective way of ensuring all of the information is safe

Utility Software							
Encryption	Antivirus software	Compression	Back up	Defragmentation	Disk checkers / cleaners		
Protects the system by scrambling data so it cannot be accessed by unauthorised users	This prevents the system from becoming infected with malware	An algorithm reduces the space required to represent a file or its content. There are 2 types Lossy and Lossless	Makes copies of the data that are restored in the event of data loss There are 2 types Full and Incremental	Organises the data on an HDD into clusters so its easily accessible This improves the speed the system can operate.	These scan the hard drive and find files that are not used or are unnecessary.		

Graphical User Interface (GUI) - Uses WIMP - Windows Icons Menus/Mouse and pointers. Found on most modern operating systems. Command Line - Line by line code like Python Language interface - Uses natural language like SIRI Menu Interface - Uses lists to choose from like ATM or Sky TV.

Operating System (OS)

User Interface Manager

Provides the user interface that allows users to control the computer.

Memory Manager

Controls the allocation of memory between applications.

Process Manager

Controls the allocation of CPU cycles to multiple running applications.

Device Manager

Allocates resources to external hardware devices and allows them to be used by applications.

User Manager

Authenticates and separates users of the computer

File Manager

Controls the opening, reading and writing of files to storage and determines whether files are documents or executable programs.

Operating Systems Functions				
Device management	Controlling hardware components and managing peripherals			
Platform for software	Allows software and applications to run			
Providing a user interface	A way the user is able to interact with the software. These can be Graphical user interface (GUI), Command line Interface, Natural Language Interface and Menu Interface.			
Multitasking facilities	Allows for many programs and software to operate at the same time.			
Memory Management	Looking after where data is stored in the computer's memory			
File Management	Naming, Allocating to folders, Moving files, Naming and Saving files			
Managing users details	Allocation of an account and their user access rights.			
Providing utility software	Software tools that are designed to manage and optimise the performance of a computer system			



Year 9 Computer Science 1.6

Stakeholders

This term refers to all the people that have an interest in an organization, or issue. For example a the stakeholders in a school are the students, parents or guardians, teachers and local community. In terms of computing technology the global community are stakeholders and the developments in this area have an impact, to some degree, on everyone. This section will examine the impact technology has on different groups within society.

Stakeholders Rights and Responsibilities

All people have the right to access technology and are allowed to use computer systems. This includes being allowed to use computer systems and to access internet services. These must be legally acquired, which usually means through payment. With the rights of access come responsibilities, these include using computers ethically and disposing of old equipment in an environmentally friendly way.

The 8 principles of the Data Protection Act

- 1. Data must be used and processed in a fair and lawful way
- 2. Data must only be used for the stated purpose
- Data should be adequate, relevant and not excessive for the use
- 4. Data must be accurate and kept up-to-date
- 5. Data should not be kept longer than necessary
- Data should only be used according to the rights of the data subject
- 7. Data should be kept safe and secure
- 8. Data must not be transferred to organisations within other countries that do not offer a similar level of protection

Legislation

- There are dimain types of legislation that offect the use of computers.
- 1. Data Protection Act
- 2. Copyright
- 3. Computer Nisusa
- Health and Saf

All businesses are required to comply with these laws and to keep up to done with any changes.

8

Proprietary Software

This is software that you pay for, you can not access the source code and is owned by a company.

Open Source Software

This is software that is free, the source code is open and everyone can access it.

Factors Affecting the Digital Divide

Access – Not all areas in the UK have access to high speed internet as the map shows. The government has been driving forward an initiative to improve this balance, but there remains large areas where access to the internet is limited.

Economic – The cost of broadband internet access and computer systems is too expensive for some people in society and this means they are part of the divide between the 'haves and have nots'

IT Literacy – Although IT is part of the school's curriculum there are still large numbers of people in society, especially among the older community, who are not able to use computers.

There are laws that control the use of Computer Systems. You are required to know the principles of these laws.

Data Protection Act — This law governs the information that is held on computer systems about people. According to this law the users must: Keep information Secure, only use necessary info, Only Keep for as long as necessary, keep the information accurate and up to date, not use the information for any other purpose without permission.

Computer Misuse Act — This law restricts how computers can be accessed and used. It is principally designed to stop hacking. It states there should be no unauthorised access, unauthorised modification, and no accessed with intent to damaged

Copyright Designs and Patents Act – This law is designed to protect the work and content of individuals from being used or shared without permission.

Freedom of Information Act – This law protects people's rights to access information that should be available to the public including services such as Government, Health, Schools, Police and Courts. Information from these organization can be accessed on request

Creative Commons Licensing — This law gives people the right to share and use information in certain formats: Public Domain (No restrictions); Attribution Commercially (Work used with the creator given credit); Attribution Non-Commercially (Work shared, but not sold on, with the creator given credit)

Digital Divide

This term refers to all the people that have an interest in an organization, or issue. For example a the stakeholders in a school are the students, parents or guardians, teachers and local community. In terms of computing technology the global community are stakeholders and the developments in this area have an impact, to some degree, on everyone. This section will examine the impact technology has on different groups within society.

Energy Consumption — Lots of energy is required for the production and assembly of computer equipment. Energy is also required to run computers and to maintain online storage systems. To reduce the demands on energy manufacturers have developed smarter technologies which require less energy to run systems and smaller more efficient devices.

E Waste – Old computers contain some parts that can be recycled and some metals that are valuable such as gold and aluminium. Other parts that cannot be recycled form waste which accounts for millions of tonnes that is dumped into landfills.

Sustainability – Computer systems have some positive impacts. The use of paperless communication (email, social media) had reduced the need for paper production, and computers are used to develop and produce sustainable technology. Although much of the material used in making computer systems relies on non renewable resources (metals) there are an increasing number of components that can be renewed for future uses.

Recycling – There are legal guidelines for the disposal of computer systems and there are companies that deconstruct the machines and extract all of the valuable materials for recycling. It is also possible to extend the life of a computer system by donating them through charities. This process can help bridge the gap in the digital divide.



Year 9 Computer Science 2.1

Computational thinking:

The use of computers to solve problems.

Development of algorithms to solve problems.

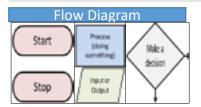
Uses the 4 steps below to do this.

Decomposition – breaking down a large problem into smaller sub-problems.

Abstraction – representing 'real world' problems in a computer removing unnecessary elements from the problem.

Pattern Recognition – Finds any patterns in the problem/solution.

Algorithmic Thinking - identifying the steps involved in solving a problem.



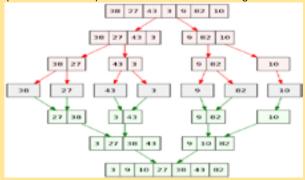


Flow diagrams visually represent the steps that make an algorithm. A standard set of shapes are used to represent different types of step, such as running a sub-process. The arrows in a flow diagram represent the flow of control through the algorithm.

Pseudocode is fake code. Between code and written

name=input("Please type in your name")
print("hello ",name)

Merge Sort The list is repeatedly divided into two until the elements are separated individually. Pairs of elements are then compared, placed into order and combined. The process is then repeated until the list is whole again.



Bubble Sort: Each item is compared with the one on its right, and swapped if it is larger At the end of the first pass the largest item bubbles through to the end of the list (Mauve indicates sorted items)

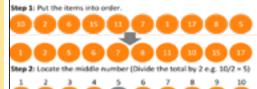
		4	15	3	8	11	2	
5	9	4	15	3	8	11	2	
5	4	9	15	3	8	11	2	
5	4	9	15	3	8	11	2	
5	4	9	3	15	8	11	2	
5	4	9	3	8	15	11	2	
5	4	9	3	8	11	15	2	
5	4	9	3	8	11	2	15	
	5 5 5 5 5 5	5 9 5 4 5 4 5 4 5 4	5 9 4 5 4 9 5 4 9 5 4 9 5 4 9 5 4 9	5 9 4 15 5 4 9 15 5 4 9 15 5 4 9 3 5 4 9 3 5 4 9 3 5 4 9 3	5 9 4 15 3 5 4 9 15 3 5 4 9 15 3 5 4 9 3 15 5 4 9 3 8 5 4 9 3 8	5 9 4 15 3 8 5 4 9 15 3 8 5 4 9 15 3 8 5 4 9 3 15 8 5 4 9 3 8 15 5 4 9 3 8 11	5 9 4 15 3 8 11 5 4 9 15 3 8 11 5 4 9 15 3 8 11 5 4 9 3 15 8 11 5 4 9 3 8 15 11 5 4 9 3 8 11 15	5 9 4 15 3 8 11 2 5 4 9 15 3 8 11 2 5 4 9 15 3 8 11 2 5 4 9 3 15 8 11 2 5 4 9 3 8 15 11 2 5 4 9 3 8 11 15 2

Linear Search: This involves searching through a set of data, one item after the other, until the item we are looking for is found. Searching for the number 36.



Binary Search - Summarise the method of a binary search.

A binary search works by repeatedly dividing the number of items by two until you are left with the item that
you are searching for. We are searching for the number 21.



Step 3: Check! Is your this number less than, equal to or greater than the number you are looking for?

If it is greater than, you can remove all of the numbers to the right. If it is less then, you can remove all of the numbers to the left.

Repeat steps 2 and 3 until you find the number you are looking for.

The insertion sort works by looking at each value in turn an inserting the value into its correct place in the list.



Step 2: Insert 5 into its correct position. 5 > 2 and 5 < 8 so 5 moves position.



000 T



Types of Errors

Syntax errors - Variables not declare correctly or Variable names spelt incorrectly

Logic errors - Conditions that can not be met such as Infinite loops or Missing brackets

Run time errors - Programs that do not complete or where the memory is too

Low Level Language

Machine code - Not understood by humans, only by computers. The instructions are fetched from RAM, decoded by the CPU and then executed one after the other.

Assembly language – It uses Binary and short acronyms, like commands JMP 1024 (jump to instruction 1024) An assembler translates the code into machine code so the processor can deal with the code

A high level language

uses human words which a CPU does not understand. A computer uses a translator to change the code so it can understand it. There are 2 ways to translate - **Complier** coverts the code into machine code before running it or **Interpreter** which coverts the code one instruction at a time running



Year 9 Computer Science 2.2

Data types – How the data will be stored

Integer – Whole Number - 23

Real - Any number with a decimal - 2.223

Character - 1 single letter - A

String - A mix of letters, numbers and symbols -

A546TH

Boolean - Has 2 states - TRUE or FALSE. 1 or 0

Casting This is the process of **converting data** from one type to another. For example str(age 13) converts the integer to a string. This may be required for a program to process information for a different outcome.

Variables - Are used to store values in a program. Variables can be changed. For example a variable might allows a name or age to be entered to a program. Or change a score when you get something correct.

Example - Name=Input ("What is your name?")

Constants - Are used to store values in a program. It is a part of a program that cannot be changed. For example a constant could be the use of Pi.

Types of sub Programs

A Function – Returns a value to the main program A Procedure – Carries out a task, does not return a value to the main program

A Parameter – A value passed to the main program

Maths Operators For Pseudocode

+	Addition	3+3=6
-	Subtraction	3-3=0
*	Multiplication	3*3=9
1	Division	3/3=1e
Mod	Modulus Division - Returns the remainder after division	17/3=6R2 Remaindr No. Mod 2
Mod		•

The 3 Constructs of Imperative Languages 1. Sequencing Then this Performing one instruction after another 3. Iterations 2. Selection The program The program Nikrocova, I will do Már repeating, looping Keep Looping! making FLW red to but infinitely or for a set decisions number of times.

Iteration – For and While Loops

x = 0 while x != 100:

x = int(input("Please type in a number"))
print("Loop has ended")

for counter in range(3,20,2):
 print(counter)

Sub Program – This is a self contained sequence of instructions within a program. These are also known as subroutines and can be called on for a single specific function within a program.

Benefits to the use of subroutines - Reduce the amount of code - Make programs easier to read and test - Give code better structure

Maths Operations

For multiple maths operations this is the order that needs to be followed

Brackets 3^2*12/(3*2)+6-6 Brackets (3*2)=6

Indices of Power Index 3² =3x3=9

Division Divide $12 \div 6 = 2$

Multiplication Multiply 9*2 = 18

Addition Add 18+6=24

Subtraction Subtract 24- 6 = 18

Data types

Integer e.g. 23

Real e.g. 23.7

Character e.g. A or 5

String e.g. A546TH

Boolean e.g. TRUE or FALSE.

Python -> English	
print('hello!')	Prints a value on screen (in this case, hello!)
input('')	Inputs a value into the computer.
x=input('')	Inputs a value and stores it into the variable x.
x=int(input(''))	Inputs a value into x, whilst also making it into an integer.
print(str(x))	Prints the variable x, but converts it into a string first.
if name == "Fred":	Decides whether the variable 'name' ha a value which is equal to 'Fred'.
else:	The other option if the conditions for an if statement are not met (eg. name = 'Bob' when it should be Fred)
elif name == "Tim"	elif (short for else if) is for when the first if condition is not met, but you want to specify another option.
•	# is used to make comments in code – any line which starts with a # will be ignored when the program runs.



Year 9 Computer Science 2.3

Defensive design: - Programs need to be designed to cope with bad entries made by users. This will will:

- Minimise bugs or issues
- Program works regardless of user actions
- Errors are identified on entry

Contingencies (all possibilities) need to be considered at the planning stage for programs. This should consider possible user inputs and how to manage these.

Authentication

Identifies a user

Normally requires a combination entry (username and password)

Authentication checks against pre-set entries

- Validation is a method of checks an entry to ensure it is valid for the purpose that it is being used. There are some ways that code can be set up to validate inputs
- Length Check Checks the number of characters in an inputs
- Range Check Checks to ensure that an input falls between a set range of values
- Presence Check Ensures that a field cannot be left blank

Defensive design considerations:

Sub Program – This is a self contained sequence of instructions within a program. These are also known as subroutines and can be called on for a single specific function within a program.

Types of sub Programs

A Function – Returns a value to the main program
A Procedure – Carries out a task, does not return a value to

A Procedure – Carries out a task, does not return a value to the main program

A Parameter – A value passed to the main program

Indentation – used to highlight the blocks of code. If a block has to be more deeply nested, it is simply indented further to the right.

```
database={'name': '1234', 'name2': '5678', 'name3': '9012'}
name = input('Enter username: ')
ask = input('Enter pin: ')
if ask == database[name]:
    print ("Welcome", name)
else:
    print ("Invalid code")
```

TESTING -

ITERATIVE TESTING - Tests carried out during development.

FINAL TESTING - Test once a program has been completed.

ALPHA TESTS - final testing carried out by a programmer

BETA TESTS – Final testing carried out by users

Suitable Test Data - There are three methods to test a program.

NORMAL TESTS uses a check with a program that is expected to work.

BOUNDARY TESTS (or extreme tests) will check the program limits, with the highest and lowest numbers in a range that should work.

ERRONEOUS TESTS uses data that is not expected to work to check if the program rejects this information.

Syntax and Logical Errors –

SYNTAX errors - Grammar, spelling and character mistakes in code

LOGIC errors occur when an incorrect operand has been used, like an AND instead of an OR. These errors may allow a code to operate, but work incorrectly

Commenting - Comments are the useful information that developers provide to make the reader understand the source code. They are usually helpful to someone maintaining or enhancing the code when the programmer is not around to answer questions about it.

```
# This is a comment
# Print "GeeksforGeeks !" to console
print("GeeksforGeeks")
```

```
a, b = 1, 3 # Declaring two integers
sum = a + b # adding two integers
print(sum) # displaying the output
```



Year 9 Computer Science 2.4

LOGIC GATES AND TRUTH TABLES

Computational logic has only two outcomes: true or false. This is represented in binary with 1 and 0. **Boolean logic** reduces all values to the these two states. Computer processors contain 1 billion **TRANSISTORS** and these transmit current (ontrue) or don't (off – false).

Binary Lo	gic Gate Diagrams				
NOT) :	ut 1 0	
AND		0 0 1	0 1 0	Out 0 0 0	
OR		0 0 1	0 1 0	Out 0 1 1 1 1	

AND GATES

With "AND" logic there are two inputs and one output.

If both of the inputs are positive then the output will be positive.

OR GATES

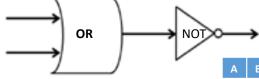
With "OR" logic there are two inputs and one output.

If either of the inputs is positive or if both of the inputs are positive then the output will be positive.

With "NOT" logic there is just one input and one output.

It changes the input to the opposite value.

Input (A)	Input (8)	Q = A OR B	Not Q
0	0	0	1
0	1	1	0
1	0	1	0
1	1	1	0



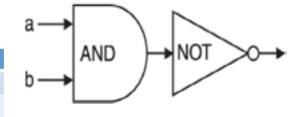
LOGIC GATES use transistors to carry out all calculations and run program
instructions in the processor. These are represented by the symbols below.
A TRUTH TABLE is used to show how a "logic gate" works in an easy to read
format.

Truth Tables								
AND				OR			NOT	
A	В	AANDB	A	В	A OR B	A	NOT A	
0	0	0	0	0	0	0	1	
0	1	0	0	1	1	1	0	
1	0	0	1	0	1			
1	1	1	1	1	1			

Boolean Operators	Logic Gate Symbol
AND (Conjunction)	
OR (Disjunction)	
NOT (Negation)	->>-

NOT (a AND b)

NOT (a AND b)



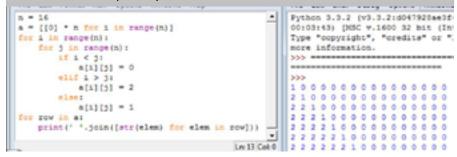


Year 9 Computer Science 2.5

Translators: For assembly and high level languages to be understood systems require **TRANSLATORS** to interpret them.

Compilers: Translate the source code into machine code **Interpreters**: Translates code in a line by line process **Assemblers**: Translate the mnemonics of the language

An **Integrated Development Environment (IDE)** is an application software that allows programmers to develop code and test operations with a variety of facilities . An example is Python IDLE



Common IDE Tools

Editor to enable program code to be entered/edited

Error diagnostics / debugging to display information about errors (syntax / run time) / location of errors and suggest solutions

Run-time environment to enable to the program to be run and check for run time errors / test the program

Translator / compiler / interpreter to convert the high level code into machine code / low level code / binary AND to enable to code to be executed / run

Breakpoint to stop/pause program execution at a specific point

Watch window to check contents of variables

Syntax completion suggests/corrects code

Keyword highlighting / colour coding keywords / pretty printing colours command words / variables

Best to memorise three for the exam

Python IDLE contains a variety of features that support the development of code including

- Syntax Highlighting coloured illustration of coded elements
- Auto indentation keeping subroutines in proper locations
- Bracket Matching Indicating matching sets of delimiters
- Auto complete finding key words from dictionaries to aid with code entry

different devices

Syntax error checking – Illustrating the lines within the code that contain errors

Computer Languages

Computer instructions can be written in a variety of different programming languages which need to be translated into machine code for computers to understand them.
Languages exist at low and high levels

Assembly Language	Machine Code
LOAD 3	0011 0011
STORE 12	0100 1100
ADD 3	0110 0011
ADD # 7	0111 0111
SUB 5	1000 0101
SUB #10	1001 1010
HALT	1110 0000

Low Level Language		High Level Language
Machine Language Processors only understand language in binary format 1s and 0s	Assembly Language contains instructions that are directly equivalent to machine language. Mnemonics are used to replace the commands in the code	Java and Python are examples of High level languages and these use terms that are clear like 'print'. Most software programs are written in high level language.
Used in: embedded systems (in tv's, microwave ovens, etc.) Used for: Device drivers, real time systems Assembly languages are machine specific and cannot be transferred to		Used in most software apps Portable between devices Used on different computing systems



Year 9 Design and Technology Knowledge Organiser Access FM and health and safety

We use ACCESS FM to help us write a specification - a list of requirements for a design - and to help us analyse and describe an already existing product.

ACCESS FM - Helpsheet



A is for Aesthetics



Aesthetics means what does the product look like? What is the: Colour? Shape? Texture? Pattern? Appearance? Feel? Weight? Style?



is for Cost



Cost means how much does the product cost to buy? How much does it: Cost to buy? Cost to make? How much do the different materials cost? Is it good value?



C | is for Customer



Customer means who will buy or use your product? Who will buy your product? Who will use your product? What is their: Age? Gender?

What are their: Likes? Dislikes? Needs? Preferences?



E is for Environment



Environment means will the product affect the environment? Is the product: Recyclable? Reuseable? Repairable? Sustainable? Environmentally friendly? Bad for the environment? 6R's of Design: Recycle / Reuse / Repair / Rethink / Reduce / Refuse



is for Size



Size means how big or small is the product? What is the size of the product in millimeters (mm)? Is this the same size as similar products? Is it comfortable to use? Does it fit? Would it be improved if it was bigger or smaller?



S | is for Safety



Safety means how safe is the product when it is used? Will it be safe for the customer to use? Could they hurt themselves? What's the correct and safest way to use the product? What are the risks?



F | is for Function



Function means how does the product work? What is the products job and role? What is it needed for? How well does it work? How could it be improved? Why is it used this way?



M is for Material



Material means what is the product made out of? What materials is the product made from? Why were these materials used? Would a different material be better? How was the product made? What manufacturing techniques were used?

D&T - Health & Safety



Year 9 Design and Technology Knowledge Organiser Access FM and health and safety

Risk assessment

A widely accepted practice when carrying out a practical activity is to carry out a risk assessment before the work commences. In a risk assessment, all of the hazardous presented by the activity need t be identified, along with the risk that they present. The level of each risk is then considered, and a decision is made whether it is acceptable to continue the activity. If not, then it might be possible to reduce the risk in some way so that the activity can go head more safely.

Risk assessment table (like the one shown below are used to determine if the level of risk is acceptable. This is assessed in two ways:

- How likely it is that an accident will happen (likelihood), and
- How much damage or injury could occur if it does (severity)

L MISS 0000		-	OPER DATE OF		
Service (Sp.) Store Shady in the except in t	What is the beautity of injuries patiently disregar. Research impacts (if the risk most extend properly disputition high, propring states provide native				
Control of the	migrifort	Minur	Moderate	Miger	Catalongille
	No Agents Front Ad No Street Streets 	to the backs - No. 100 backs - No. 100 backs	Mary Malor Malor for Surge LOSS Surge	incompany option heap not work heap	hat offige types has been being or DRAW being
Record contains	MODERNITE.	mon	1000	OR THOSE	CHICAGO.
equivier seri	85K	MON.	***		
Likely -	MORENATE.	ROBERATE	1001	MARK.	SECOND.
THE RESERVE AND ADDRESS OF THE PERSON.	800	mon	888		
Postale -	100	BOOKBATE.	HOUSE	MINE.	CHICAGO.
regional street	***	-	***	***	
Delikely r	1000	MODERATE	WINDSTANTS	HIGH	mon.
Andrew Com-	***	N/M	888	819K	***
Name -	1.000	1,000	WHOSENUTE	WOODSHATE	***
THE RESIDENCE		max.	RISK	8194	ROK

Control of substances hazardous to health (COSHH)

COSHH is the law that requires employers to control substances that are hazardous to health. You can prevent or reduce workers exposure to hazardous substances by:

- finding out what the health hazards are; deciding how to prevent harm to health (risk assessment);
- providing control measures to reduce harm to health;
- making sure they are used;
- keeping all control measures in good working order;
- providing information, instruction and training for employees and others;
- providing monitoring and health surveillance in appropriate cases;
- planning for emergencies.

What do the COSHH symbols mean?		
Congenius to the		Gas under pressure
Caution - used for less services health hazards the sain irritation	Out any	Longer term headth hashrife touth as concline generally

Personal protective equipment. (PPE)

Personal Protective Equipment (PPE) is equipment that workers can use or wear to guard against risks in the working environment. For instance, workers use items like helmets, gloves, and hi-vis clothing on a construction site staff, while in a laboratory you will often find technicians using safety goggles, masks, and coveralls

PPE can range from basic protective clothing, like gloves, helmets, and footwear, to specialised gear like fall harnesses or respirators. However, they all have the same thing in common: safeguarding the wearer from injury or other health issues. In any workplace, there are risks that could cause injury or illness to employees. Under UK law, it is the duty of the employer to make sure that all reasonable precautions are taken to remove or reduce this risk to staff, taking the form of preventative or protective measures.



D&T - Energy Sources 1



Year 9 Design and Technology Knowledge Organiser Energy Sources

Energy is needed to convert raw materials into finished products. It may also be needed to operate products as they are being used.

How electricity is generated

The most common type of energy used in manufacturing is electricity. Other sources of energy have to be converted to make electricity. This normally involves using the energy source to turn a turbine and generator – how the turbine is turned will depend upon the energy source. A generator acts like the opposite of an electric motor (see Section 3.2): rather than electricity being used to turn a motor, the turning of the generator creates electricity.

Fossil fuels

Fossil fuels are a non-renewable energy source.

This is because they are not easily replaced and will eventually run out. They are formed from the remains of plants and animals that died a very long time ago and are buried underground. The most common examples are coal, oil and gas.

Fossil fuels are burnt in a furnace at a power station, which creates steam. This then turns the turbines. One problem with this type of energy generation is that it releases a lot of carbon emissions into the atmosphere, which contribute to global warming.

Coal Cool Hot steam Cool Hot steam Cooling tower Generator Grid system How electricity is generated in a coal-fired power station

Nuclear power

With nuclear power, the heat needed to create steam is produced using a nuclear fission reaction. Nuclear power is a non-renewable energy source as it uses uranium for fuel. It does not produce any greenhouse gases, but it does produce some radioactive waste.

Although nuclear power stations are generally safe, there have been a small number of incidents where highly dangerous radioactive materials have been released into the environment. The most well-known of these is the Chemobyl disaster, which took place in 1986. The effects of this are still being felt in the surrounding areas and are likely to continue to do so for many years to come.

Key words

fossil fuels - fuels formed over a long period of time from the remains of dead plants and animals, e.g. coal, oil and gas.

non-renewable energy source - an energy source that cannot quickly be replaced and will eventually run out.

nuclear power - energy produced through the use of nuclear reactions.



A wind turbine farm

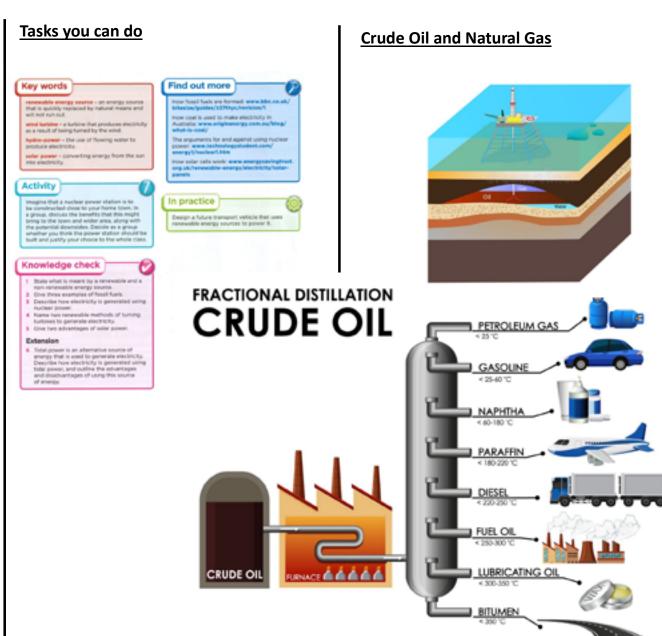
D&T - Energy Sources 2



Year 9 Design and Technology Knowledge Organiser Energy Sources

Sustainable Sources Wind and hydroelectricity Solar power More and more energy is being produced using Solor power is different from most energy sources. renewable energy sources. These are sources that as it does not make use of turbines. Instead, solar will not run out and can be quickly replaced. ponels convert energy from the sun into on electric current. The advantage of this energy source One example is wind turbines, which can be is that it is renewable and produces no carbon. turned using the wind. This produces no corbon emissions. The main-disadvantage is that it cannot emissions. These turbines must be ploced produce power when there is no sunlight. where there is a good source of wind, such as of sec or in hilly areas. As a result, some people feel that they spoil views of the countryside Another renewable energy source is hydro-power This is where a large valume of water is stored behind a dam. A small amount is allowed to continuously flow out, which turns the turbines. Solar energy panels convert energy from the





D&T - Legislation 1



Year 9 Design and Technology Knowledge Organiser Legislation and marks

Copy right

Copyright provides protection for piece of work. Such as literature, web content, music, film or technical drawings and indicates that they must not be copied without permission. Where copyright applies it will be marked with the copy right symbol.



In the UK, there is no fee to apply a copyright and no register of copyright to which it needs to be added.

Copyright s different from patent, as it only protects how ideas are expressed— not the actual ideas themselves.

Patent

A Patent is a legal document, that gives its owner the right to exclude other people from, making, using , selling or importing something they have invented.



Patents provide the protection for a set number of years—not indefinitely

It is important to note that the patent does not protect a product itself, only the ideas and inventions that have gone into its design or manufacture.

Trademarks

A trademark typically protects a brand or logo that identifies the product or well know business. Many companies have a well-known brand or logo that is instantly recognisable by their customers, making the brand an asset to the company.



Trademarks are usually identified by the symbol that follows them:

- If a trademark is registered, the [®] is used
- If a trademark is not registered, the [™] symbol is used.

Registered trademark.

A patent protects an invention and how it works. whereas a registered design can be used to protect the way a product looks.



Where a product instantly recognisable and successful because of its unique appearance, a company may want to prevent other people from copying the way it looks. A registered design can last for 25 years

but must be renewed every 5 years. An example of a famous registered design is the shape of the coca cola bottle.



Year 9 Design and Technology Knowledge Organiser Legislation and marks

British standards - kite mark

British standards are created by the British Standards Institute (BSI). They are technical specifications that can be used as guidance when designing or manufacturing new products. Conformity to the standards helps to make products better quality, easier to use more sustainable and more secure and safer.

Companies, designers and manufacturers need to pay close attention to the standards that are applicable to the products they are producing. For example a company that designs and manufactures toys will need to consider flammability and toxicity of material and the risk of choking on small parts.



European conformity (CE)

The CE mark is the symbol for European Conformity. Recognised world wide, it indicates that the product conforms with the health, safety and environmental protection for protects sold in the European Economic Area (EEA)

To demonstrate conformity, the manufacturer may need to have the product checked and tested, o it is critically important that during the development of the design all of the associated directives and regulations are listed in the specification and the requirements incorporated into the design.



Waste Electrical and Electronic Equipment (WEEE)

The Waste Electrical and Electronic Equipment (WEEE) directive is an EU directive covering the collection, recycling and recovery of waste electrical equipment and electronic goods.

Before the WEEE directive, waste electrical and electronic equipment in the Uk was often disposed of and processed alongside other household waste. Since the WEEE directive, although waste electrical equipment can still be taken to designated waste recycling centres, it is then sent specialist recycling and treatment centres, where it can be recycled or disposed of safely.



D&T - Manufacturing Processes 1

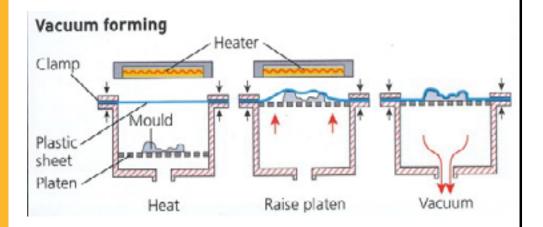


Year 9 Design and Technology Knowledge Organiser Manufacturing Processes

Vacuum forming

Vacuum forming is used to shape and form thin sheet thermoplastic polymers.

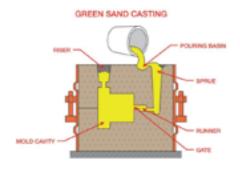
- A mould is located within a vacuum chamber and a polymer, such as high impact polystyrene, is clamped in the frame above the mould.
- The polymer is heated from above: once it is uniformly pliable, it is lowered onto the mould.
- A vacuum pump is turned on to remove the air between the polymer and the mould
- The polymer is drawn down over the mould and left to cool.
- Once cooled, the polymer will have taken the form of the mould.



Casting

What is metal casting?

Metal casting is the process of making objects by pouring molten metal into an empty shaped space. The metal then cools and hardens into the form given to it by this shaped mould. Casting is often a less expensive way to manufacture a piece compared with machining the part out of a piece of solid metal. There are many metal casting methods to choose from. What type of casting is most efficient depends on the metals used, the size of the run, and the complexity of the casting



Overview of the casting.

There are a number of different methods of casting, each of which are done in a slightly different way. Each have some similarities: which are.

- Metal is heated until it is molten.
- The metal is poured into a mould, through the sprue. It will be filled until metal is visible in the riser.
- The metal is allowed to cool and solidify. Then it is removed from the mould.
- Any finishing wok is then completed on the work piece.

D&T - Manufacturing Processes 2

HWCs

Year 9 Design and Technology Knowledge Organiser Manufacturing Processes

Soldering

Soldering is a joining process used to join different types of metals together by melting solder. Solder is a metal alloy usually made of tin and lead which is melted using a hot iron. The iron is heated to temperatures above 300 degrees Celsius which then cools to create a strong electrical bond.

What Metals are Used?

Filler metals used in soldering were once lead based (lead solder), however, owing to regulations, lead-based solders are increasingly replaced with lead free solders, which may consist of antimony, bismuth, brass, copper, indium, tin or silver.

Soldering Iron

A soldering iron is a **hand tool used to heat solder**, usually from an electrical supply at high temperatures above the melting point of the metal alloy. This allows for the solder to flow between the work pieces needing to be joined.

This soldering tool is made up of an insulated handle and a heated pointed metal iron tip.



Addition manufacture—3D printing

3D printing or **additive manufacturing** is the construction of a three-dimensional object from a CAD model or a digital 3D model. It can be done in a variety of processes in which material is deposited, joined or solidified under computer control, with material being added together (such as plastics, liquids or powder grains being fused), typically layer by layer.

Rapid prototyping, a 3D printing process works by depositing hot filament polymer such as acrylonitrile butadiene styrene (ABS) or the natural Polylactic acid (PLA) polymer.

Some of the more sophisticated rapid prototyping machines have multi coloured polymer can be deposited one after another, so each component within the product can be a different colour.



Dance - Terminology







Year 9 - Knowledge Organiser - Dance







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Term	Definition
Timing	moving to the beat of the music and/or your group.
Energy	performing actions with the full amount of effort required.
Movement memory	remembering all of the movements.
Accuracy	making the correct shapes with your body.
Facial expressions	showing the mood of the dance through your face.
Extensions	fully extending the legs, toes, arms and fingertips
Focus	being fully committed to the performance by ignoring distractions.
Flexibility	being able to perform a wide range of movements with ease.
Projection	extending your performance to the back of the venue.
Musicality	expressing the dynamics of the music through your body.

Class terminology

Conditioning - develops the strength and endurance of particular muscles.

Exercises - short phrases of movement that develop a dance technique. Rehearsed right and left side.

Travel - travelling movements such as leaps, rolls and gallops which move the dancer from one side of the room to the other.

Sequence - often considered a mini dance, a sequence will help dancers to develop the dance style and last no longer than a minute.

Dance - is produced with the aim of performing it to an audience. A dance will usually use most or all of the song to perform to.

Choreography skills

Term	Definition
Narrative	telling a story by playing a character.
Characterisation	playing the role of a character.
Theme	The subject or topic that the dance will explore.
Levels	the different heights the dancer reaches whilst performing.
Formations	the positions or shape that the dancers stand in.
Directions	the direction of travel or the way that the dancers are facing.
Transitions	linking one movement to another.
Dynamics	how the actions are performed.
Unison	same movements at the same time.
Canon	same movements performed one after another.

Reflecting - Structure for success

WHAT is the skill?

1

HOW do you know it is a strength/weakness?

1

WHY is this skill important for a dancer to have?

1

IMPROVEMENT - strategy to improve

Dance - Movements



dance Jazz

Jazz dance uses extensions and foot positions from ballet, but aims to have a freer feel to the movement by using contractions and arches in the back and a variety of floor work.



Key movements	
Name	Description
Step ball change	a travelling movement with a gallop feel.
Jazz pas de bourree	behind, side, front.
Jazz pirouette	a turn on one leg.
Split leap	a jump which aims to replicate the splits in the air.

dance Contemporary

Contemporary is considered the freest of all dance styles. It uses the feeling of contracting and releasing the body whilst also experimenting with falls, floor work, turns and travels.

Foot positions we will use:

1st

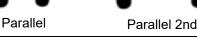


Key movements		
Name	Description	
Lunge	moving one leg forward whilst remaining on balance.	
Contraction	curving the spine then releasing.	
Body circle	circling the body including the head.	
Shift	transferring the weight from one leg to another	

Street dance

Street dance has many sub-styles like hip hop, popping and locking and breaking. These are normally up-beat and energetic movements that suit the style of the current music trend.

Foot positions we will use:





Name	Description
Top rock	shifting the weight from one foot to another in a rocking motion.
Tutting	making intricate shapes with your hands and arms.
Popping and Locking	popping forces body parts outwards, whilst locking is similar to contacting the body part.

Key movements







		4 " " " "		" " " "
		Definition	Term	↓ ↓ Cover & Test ↓ ↓
		How clearly the audience can hear your voice.	Vocal Clarity	
		How loud your voice is. An ingredient of Vocal Clarity.	Volume / Projection	
Vocal Skills		How quickly or slowly you speak. An ingredient of Vocal Clarity.	Vocal Pace	
calS		The way your voice communicates what you are thinking or feeling.	Vocal Expression	
%		The emotion or attitude we can hear in your voice. An ingredient of Vocal Expression.	Tone of Voice	
		Pausing during lines to add emphasis, to show a struggle or to create tension. An ingredient of Vocal Expression.	Pause	
		The keywords you emphasise in a sentence to help communicate what you are thinking or feeling. An ingredient of Vocal Expression	Inflection	
(a)		Definition	Term	↓ ↓ Cover & Test ↓ ↓
Skill		The way a character moves. This communicates their personality or mood.	Physicality	
Physical Skills		An expressive movement of the body to show a feeling or characteristic. e.g. Fiddling with fingers = nervous. Punching fist into hand = aggressive.	Gesture	
-	<u> </u>	Acting when you are not speaking.	Reacting	



Year 9 - Drama - Term 2





Evaluation Skills

= Valdation Ottillo	
Term	Definition
Evaluation	Working out what was good about the performance and what could have been better.
Strength	What was good about the performance. Always refer to an acting skill .
Weakness	What could have been better about the performance. Always refer to an acting skill.
Example	The specific moment or line that you are writing about. If possible, always use a quote.
Target	What you will do next time to make your work better.

When you make a comment about a strength or a weakness you must always do these four things:

- **Describe** the strength/weakness.
 - e.g. In this scene one of my weaknesses was my tone of voice.
- Give an **example** of the strength/weakness. Try to use a **quote**. e.g. When I said 'Look out! It's a bear!' I didn't sound very scared.
- Explain why it made the performance better/worse. Try to reference impact on the audience.
 - e.g. This might have made the audience think my character was not scared of the bear which would confuse them as I am supposed to be a coward.
- Explain **how** you could improve the weakness.
 - e.g. In the future I could pick a strong tactic for that line, such as 'to alarm', and pick a keyword to stress, such as 'bear'.

Try using theses Sentence Starters to get you going...

Strength / Weakness:	2 Example:	3 Why:	4 Target:
A strength of mine in this scene was A weakness of mine in this scene was	This was evident in the line	This made my character seem	I would do this again next time because
A skill I used well was A skill I could have been better at was	You could see this when I	This was a problem because it made the audience think that	To improve my work I could
My performance was good because of my My performance was harmed because of my	An example of this was	This could have confused the audience because	To avoid this in the future I will
Something I did well was Something I could have done better was	This was obvious when I	This suggested to the audience that my character was	When I am getting ready for my next performance I will



SPEECH FORMATTING

There are two ways to include speech in your writing: you can use direct speech or reported speech.

Direct speech looks like this:

'I'm sorry I got angry with you after the netball game,' said Josie.

'That's OK,' said Selma, reassuringly. 'I didn't take it personally.'

Reported speech looks like this:

Josie told Selma that she was sorry for getting angry with her after the netball game. Selma reassured her that it was OK and that she hadn't taken it personally.

Can you see the difference? In direct speech, we 'quote' the actual words that the characters say, placed inside speech marks; whereas, in reported speech, we 'report' what was said as part of the normal narration of a story.

When using direct speech, there are a few rules that you must follow:

- You must enclose the speech inside speech marks. You can choose to use single speech marks or double speech marks, but don't switch between the two!
- Direct speech is normally followed by a reporting clause which indicates who is speaking and how. In the example above, the reporting clauses are 'said Josie' and 'said Selma, reassuringly'.
- You must insert a punctuation mark <u>before</u> the closing speech mark. This will normally be a comma, but can be a question mark, exclamation mark or, if you do not intend to follow the speech with a reporting clause, a full stop.
- When a new character speaks, you must start a new paragraph.

SENTENCE FUNCTIONS

Sentences can be grouped into four categories, based on their **function** (i.e. what the sentence is *doing*).

DECLARATIVE – A sentence that makes a factual statement, e.g. Josie is eating an apple. (Sometimes called the 'indicative mood.')

IMPERATIVE – A sentence that is a command or instruction, e.g. Eat this apple, Josie.

INTERROGATIVE – A sentence that is a question, e.g. Why is Josie eating an apple?

EXCLAMATION – A sentence that expresses surprise or strong emotion, usually followed by an exclamation mark, e.g. *losie ate my apple!*

English Department

SENTENCE TYPES

Sentences fall into three categories: **simple**, **compound** and **complex**.

SIMPLE SENTENCE – A simple sentence contains only one **clause.** A clause is a unit of a sentence containing a subject and a verb, or a subject, verb and object. Here are two examples:

Josie drew a picture.

Grammar

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Concentrating intensely, Josie drew a picture using pens and coloured pencils.

Although the second sentence is much longer, it is still only a simple sentence because the other parts are phrases, not clauses.

COMPOUND SENTENCE – A compound sentence contains two clauses joined together with a coordinating conjunction. There are only seven coordinating conjunctions in the English language, which you can remember with the acronym FANBOYS: For, And, Nor, But, Or, Yet, So. Here is an example:

Josie drew a picture and Selma made a sculpture.

COMPLEX SENTENCE – A complex sentence is made up of a main clause and a subordinate clause joined by a subordinating conjunction. Subordinate means 'less important'. We call it this because its meaning is tied in with the main clause: it cannot stand alone as a sentence on its own. Here is an example. The subordinate clause is underlined:

Josie drew a picture because Selma asked her to.

With complex sentences, you can also switch the clauses around so that the subordinate clause comes first, like this:

Because Selma asked her to, Josie drew a picture.

CLAUSE STRUCTURE

Sentences are built out of smaller units called **clauses** and **phrases**. The most basic type of sentence is called a **simple sentence** and consists of only one clause.

A clause must contain two elements: a subject and a verb.

The subject of a clause must be a **noun** or **noun phrase**.

Here is an example of a basic clause:



A clause can also contain a third element, called the **object**, which must also be a **noun** or **noun phrase**.

You can think of the subject as the 'thing' which does the action indicated by the verb. In the example above, Josie is the one laughing, which is why she is the subject of the sentence.

The object is the 'thing' which receives the action indicated by the verb. Here is an example of a clause with an object:



Here, Selma is the one being *laughed at* – she is not the one doing the laughing. Therefore, she is the object in the clause.

Most clauses in English follow the order subject, verb, object.

PHRASES

In grammar, the term **phrase** indicates a unit of a sentence which is below the clause in rank. A clause must contain a **subject** and **verb**, and can therefore stand alone as a sentence in its own right, whereas a phrase lacks one or both of those elements, so it cannot form a complete sentence.

NOUN PHRASE – A group words containing a noun that can function as the subject or object in a clause, e.g. 'the beautiful weather'.

VERB PHRASE – A group of words that convey an action, e.g. 'was staring'.

ADVERBIAL PHRASE – A group of words that give more information about how an action occurred, e.g. 'very successfully'.

PREPOSITIONAL PHRASE – A group of words that show the relationship between two things in a sentence, normally to do with location or time, e.g. 'beside the path'.

English - Morphology

HWCS

PREFIXES

These are morphemes added to the **beginnings** of words in order to alter the meaning in some way.

Prefix	Meaning	
un-	opposite of	
de-	away	
dis-	apart	
pre-	before	
con-	with	
anti-	against	
inter-	between	
intro-	inwards	
ex/e-	out of	
pro-	forwards	
sub-	below	
re-	back/again	
trans-	across	
geo-	relating to Earth	
bio-	relating to life	
tele-	far off/distant	

IMPORTANT TERMS I

MORPHEME – A 'chunk' of a word that carries meaning.

MORPHOLOGY – The study of how words are formed from smaller parts.

ETYMOLOGY – The study of where words come from and how they evolve over time.

LATIN – An extinct language, spoken by the Romans, from which we get many of our morphemes.

GREEK – Another extinct language, older than Latin. We tend to see Greek morphemes in technical or scientific words.

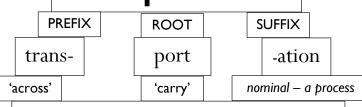
BOUND MORPHEME – A morpheme that cannot stand as a word on its own: it must be used in combination with another morpheme in order to form a word. Prefixes and suffixes are bound morphemes, as are most of the roots in the box to the right.

FREE MORPHEME – A morpheme that can stand as a word by itself, such as 'book'. While most of our bound morphemes come from Latin or Greek, many of our free morphemes can be traced to other ancient languages.

MORPHOLOGICAL ANALYSIS

By breaking a word down into its separate morphemes, we can analyse how the **meaning** of the word emerges from its separate parts.

transportation



'The process of carrying something from one place to another.'

English Department

ROOT MORPHEMES

Root morphemes are 'chunks' of words that carry a certain 'flavour' of meaning. These roots appear in many different words, and they always signal the same meaning. If you can recognize the root in a word that you don't know, this will help you work out what the word means.

Root	Meaning	Origin
spect	look/see	Latin
rupt	break	Latin
port	carry	Latin
grad/gress	step	Latin
capt/cept	take	Latin
flec/flex	bend	Latin
fact	make	Latin
vert/vers	turn	Latin
spire	breathe	Latin
cede/ceed	go	Latin
struct	build	Latin
mis/mit	send	Latin
tract	pull	Latin
junct	join	Latin
ject	throw	Latin
dict	speak	Latin
fract	shatter	Latin
duc	lead	Latin
graph	write/draw	Greek
photo	light	Greek
phon	sound	Greek
chron	time	Greek
morph	form	Greek

ETYMOLOGY BASICS

- Modern English evolved from Anglo-Saxon (Old English);
- Anglo-Saxon evolved into Middle English, which evolved into Modern English;
- Many of our words come from other languages, such as Latin, French, Old Norse, and Greek;
- With many of our synonyms, the two words that form the pair come from different languages – these are called dual variations.

IMPORTANT TERMS 2

SUFFIX – A morpheme added to the end of a word to alter its meaning in some way. Suffixes that form nouns are called *nominal suffixes*, suffixes that form verbs are called *verbal suffixes*, suffixes that form adjectives are called *adjectival suffixes*, and suffixes that form adverbs are called *adverbial suffixes*.

ANGLO-SAXON – The language also known as Old English, spoken by the Germanic peoples who settled in England in the 5th century.

INFLECTION & DERIVATION

Prefixes and suffixes alter the meanings of words in two ways: inflection and derivation.

INFLECTIONAL MORPHEMES – In the English language, all inflectional morphemes are suffixes. They alter how a word functions, but they do not alter the meaning or the word type. There are eight of them:

-s or -es turn a word into a plural.

20

- -s' or -'s turns a noun into a possessive (showing ownership).
- -s is added to verbs to indicate the third person singular..
- -ed indicates verbs in the past tense.
- -ing indicates the present participle, meaning an action that is ongoing.
- -en indicates a form of past participle.
- -er is added to adjectives to form a comparison.
- -est is added to adjectives to create a superlative.

DERIVATIONAL MORPHEMES – These can be prefixes or suffixes. They either change a word's meaning, or they change one word type into another, e.g. a noun into an adjective. There are many derivational morphemes in English.

French - Core Language



VERB INFINITIVES

6. REGARDER = to watch 1-ETRE = to be 2- AVOIR = to have 7. ECOUTER = to listen 3- FAIRE = to do 8. AIMER = to like 4- ALLER = to go 9. MANGER = to eat 5- JOUER = to play 10. BOIRE = to drink

PRESENT TENSE VERBS WITH "JE"

1- je suis = I am 6. Je regarde = I watch 2- j'ai = I have 7. J'écoute = I listen 3- Je fais = I do 8. J'aime = I like 4- je vais = I go 9. Je mange = I eat 5- je joue = I play 10. Je bois = I drink

PAST TENSE VERBS WITH "JE"

6. j'ai regardé = I watched 1- j'étais = I was 2- i'avais = I had 7. j'ai écouté = I listened 3- j'ai fait = I did 8. j'ai aimé = I liked 4- je suis allé(e) = I went 9. j'ai mangé = I ate 5- j'ai joué = I played 10. j'ai bu = I drank

FUTURE TENSE VERBS WITH "JE"

1- je vais être = I will be 6. je vais regarder = I will watch 2- je vais avoir = I will have 7. je vais écouter = I will listen 3- je vais faire = I will do 8. je vais aimer = I will like 4- je vais aller = I will go 9. je vais manger = I will eat 5- je vais jouer = I will play 10. je vais boire = I will drink

French y9

Core Language



TIME MARKERS

PAST

1- hier = yesterday 2- l'année dernière = last year

3- la semaine dernière = last week

FUTURE

1- demain = tomorrow

2- l'année prochaine = next year

3- la semaine prochaine = next year

PRESENT

1- aujourd'hui = today

2- maintenant = now 3- quelquefois =

sometimes

4- tous les jours = everyday

5- une fois par semaine =

once a week

6- toujours = always

7- souvent = often

8- soir = evening

9- matin = morning

10 – d'habitude = usually

OTHER VERY IMPORTANT PHRASES

1- je peux +inf = I can

2- je veux +inf = I want 11. ne..pas = not

3- je voudrais / j'aimerais 12. ne...plus = not anymore = I would like 13- ne... jamais = never

4- on peut = we can

5- on doit / il faut = you have to

6- depuis = for / since

7- il y a = there is

8. qui = who

9. où = where

10. dans = in

CONNECTIVES AND INTENSIFIERS

1- d'abord = firstly

2- puis / ensuite = then

3- enfin = finally

4- et = and / ou = or

5- mais = but

6- cependant = however

7- si = if

8- quand = when

1- trop = too

2- très = very

3- assez = quite

4- un peu = a little

5- vraiment = really

OPINIONS

1- à mon avis / selon moi = in my opinion

2- je pense que / je trouve que = I think that

3-c'est = it is

4- c'était = it was

5- ce sera = it will be

because

6- parce-que / car=

génial / chouette = great Intéressant = interesting marrant / drôle = fun ennuyeux / barbant = boring pénible = annoying nul / horrible = rubbish



Les passe-temps - Past-times

Les passe-temps Hobbies Je joue ... I play ... au badminton/au basket badminton/basketball au billard/au foot/au golf snooker/billiards/football/golf au hockey/au rugby hockey/rugby tennis/volleyball au tennis/au volley French bowls à la pétanque aux cartes/aux échecs cords/chess du piano/du saxophone the piano/the saxophone du violon the violin the drums/the guitar de la batterie/de la guitare de l'accordéon (m) the accordion the harmonica de l'harmonica (m) Je fais ... 1... du footing go jogging do trampolining du trampoline du vélo go cycling de la boxe do baxing de la danse go dancing de la natation go swimming de l'équitation (f) go horse-riding de l'escalade (f) go climbing de l'escrime (f) do fencing des randonnées (f) go hiking Je fais ça depuis ... I have been doing that for ... six mois/deux ans six months/two years

Talking about sport Parler de sport Je préfère les sports individuels. I prefer individual sports. Je préfère les sports d'équipe. I prefer team sports. I find it/that ... Je trouve ca ... rigolo/facile/rapide fun/easy/fast Ca me fait du bien. It does me good. Ca me détend. It relaxes me. Ca booste le moral. It boosts my/your mood. C'est bon pour le corps et It's good for the body and the mind. le mental. Quand je fais ça, ... When I do/I'm doing it, .. je respire I breathe l'oublie mes soucis I forget my worries

Les films Films une comédie a comedy un western a Western un film fantastique a fantasy film un film d'action an action film un film d'arts martiaux a martial arts film un film d'aventure an adventure film un film d'horreur a horror film un film de gangsters a gangster film un film de science-fiction a science-fiction film La séance commence à quelle heure? At what time does the screening start? Je peux vous aider? Can I help you? le voudrais deux billets pour ... I would like two tickets for ... Ca coûte combien? How much does it cost?

Sur mon téléphone portable/ On my phone/tablet ... ma tablette, ... je crée des playlists I create playlists je télécharge de la musique I download music I watch music videos je regarde des clips vidéo I play games je joue à des jeux je fais des recherches pour I do research for my homework mes devoirs ie fais des achats I buy things j'écris des messages I write messages ie lis mes e-mails I read my emails ie vais sur des réseaux sociaux I go onto social media sites je mets mes photos sur Instagram I put my photos on Instagram ou Snapchat. or Snapchat Il est facile de (d') ... It is easy to ... Il est possible de (d') ... It is possible to ... rester en contact avec ses amis stay in contact with your friends faire des recherches pour do research for your homework ses devoirs utiliser un dico en ligne use an online dictionary partager des photos share photos est dangereux de ... It is dangerous to ... partager ses détails personnels share your personal details passer trop de temps sur Internet spend too much time on the internet tchatter en ligne avec des inconnus chat to strangers online

La lecture Reading J'apprécie beaucoup les ... I really appreciate/like ... le préfère les ... I prefer ... l'adore les... Hove ... I'm passionate about ... J'ai une passion pour les ... Je n'aime pas les ... I don't like ... J'ai horreur des ... I hate ... romans fantastiques fantasy novels detective novels romans policiers romans d'amour romance novels I read a lot online. Je lis beaucoup en ligne.

French - Mes Passe-temps 2



La musique

J'aime .../Je n'aime pas ... le jazz/le rap le reggae/le rock la musique classique la musique pop J'écoute ma musique ... sur mon téléphone portable avec mes écouteurs sur mon ordi

Je regarde des clips vidéo pour écouter ma musique. Mon chanteur préféré/Ma chanteuse

sur une tablette

préférée, c'est ... car ... j'aime ses paroles i'aime ses mélodies sa musique me donne envie

de danser sa musique me donne envie de chanter

Music

I like .../I don't like ... jazz/rap reggae/rock classical music pop music I listen to my music ... on my phone with my earphones on my computer

I watch music videos to listen to my music.

My favourite singer is ...

because ... I like his/her lyrics I like his/her tunes

his/her music makes me want

to dance

on a tablet

his/her music makes me want to sing

Les émissions de télé

J'aime/Je n'aime pas ... les documentaires (m) les jeux télévisés (m)

les magazines culturels (m)

les séries (f)

les émissions de sport (f) les émissions de musique (f) les émissions de télé-réalité (f)

les actualités

parce qu'ils/elles sont ...

amusant(e)s divertissant(e)s intéressant(e)s passionnant(e)s éducatifs/-ives

ennuyeux/-euses (trop) sérieux/-euses originaux/-ales

Mon émission préférée s'appelle ...

C'est un jeu télévisé.

C'est une série.

J'aime bien l'animateur(-trice). Les acteurs sont très doués.

Le scénario est passionnant. J'apprends beaucoup.

Je ne rate jamais cette émission!

TV programmes

I like/I don't like ... documentaries game shows

magazine programmes

series

sports programmes music programmes reality TV programmes

the news

because they are/it is ...

funny entertaining interesting exciting

educational boring too serious original

My favourite programme is

called ... It's a game show. It's a drama series. I like the presenter.

The actors are very talented.

The plot is exciting.

I learn a lot.

I never miss this programme!

Geography - Climate Change



Year 9 Geography Knowledge Organiser Term 3: Climate Change

Climate Change	The Natural Greenhouse Effect	Human Enhanced Greenhouse Effect	Impacts
"A change in global or regional climate patterns, that is attributed largely to the increased levels of atmospheric carbon dioxide produced by the use of fossil fuels".	Natural Greenhouse Effect More heat escapes into space	Human Enhanced Greenhouse Effect Less heat escapes into space SUN	Health Strain on medical services, rise in death rate Spread of pests and disease, may UK able to grow
Earth is 4.5 billion years old. Scientist divide Earth's history into different time periods and we are in the Quaternary period, which began 2.6 million years ago. Although the Quaternary period is an ice age, the temperature has always	SOIN SOID ROAD TO THE ROAD TO	COJ ROBERTON AND CONT.	Landscape Rise in sea levels Continue of the continue of th
fluctuated, moving up and down. Colder periods are called glacial (lasting 100 000 years) and warmer periods are called interglacial (lasting 10 000 years). Solutions	Speak like a Coographer	Fieldwork	Population Population densities and possibility of disease and malnutrition Increased population densities and possibility of disease and malnutrition Forced movement of population to less populated locations
Mitigation: action we can take now to slow down climate change and reduce its' effects. Planting trees Renewable energy International meetings and agreements Carbon capture and storage Cycling to work Adaptation: actions we have to take in the future to be able to live with the impacts of climate change. Building canals through cities Scientifically modifying crops/agriculture Desalinising sea water Installing air condition	Speak Like a Geographer Glacial, Interglacial, Greenhouse effect, Global warming, Climate change, Quaternary period, Greenhouse gases, Adapt, Mitigate, Ice cores, Carbon footprint, Carbon dioxide	Evaluation Amethods and data collection Geographical enquiry Conclusions Data presentation Data analysis	A climate graph shows how temperature and precipitation vary throughout the year for a particular location.

Geography - Earthquakes



Year 9 Geography Knowledge Organiser Term 4: Earthquakes

Structure of the Earth Location Causes **Impacts** Earthquakes are vibrations caused by earth **Primary Effects** • The Earth's crust (top layer) is not Constructive movements at plate boundaries and at major Destructive a solid shell. fault lines (cracks in the earth's surface). Are caused DIRECTLY by the It is made up of thick, connecting earthquake as it hits e.g. death, pieces called tectonic plates The earth is not a solid ball made up of rock. injury, buildings collapsing and roads, The outside of the earth is made up of huge which fit together like a puzzle. railways and bridges being slabs of rock, which float on molten rock. The Underneath the plates is thick, destroyed. giant slabs of rock are always moving, and Where two plates (oceanic or soft, hot flowing rock called this movement is called tectonic activity. plate converge (meet) continental) diverge (move mantle. **Secondary Effects** Convection currents in the mantle Conservative Collision is what moves tectonic plates Happen AFTER the event and are caused by a primary effect e.g. fires and cause tectonic activity. destroyed the city, caused by gas pipes rupturing and being ignited, homelessness, aftershocks destroying weakened buildings, landslides in When two plates move past Where two continental mountains, schools, health facilities each other in different plates converge (meet) and aovernment offices having to directions or at different rates close. Speak Like a Geographer **Fieldwork Skills** Responses Plan: buildings should be built or An isoline map shows lines that join Plate Boundaries, Continental improved to be more earthquake proof up areas or values that are equal. Introduction Drift, Convection Currents. - with deep foundations, strong and planning Advantages: Destructive, Constructive, materials, shock absorbers, cross bracing You can see gradual changes. They and building shape (wider base). Collision, Conservative, Plan, Methods and avoid the problem of boundary lines. Predict, Prepare, Mitigate, Disadvantages: Predict: Using data recording collected They can be difficult to read if the Mercalli Scale, Richter Scale, Geographical from satellites and seismometers can be lines are very close together, and the enquiry used in GIS and to produce hazard Earthquake, Focus, Epicentre, numbers and lines are very small. maps and warnings can be given out. Magnitude, Seismometer, They are very time consuming to Primary Impact, Secondary make. Prepare: Countries should be ready for an event with regular practice drills to Impact, Aid, Response, NGO, know what to do and emergency Cause, AC, EDC, LIDC survival bags.

H.S.C.- Growth & Development

1.3.c. drowth & Development

Health and Social Care Knowledge Organiser- Year 9 Growth and development across life stages

Lifestages

- 1. Infancy (0 2 years)
- 2. Early childhood (3 8 years)
- 3. Adolescence (9 18 years)
- 4. Early adulthood (19 45 years)
- 5. Middle adulthood (46 65 years)
- 6. Later adulthood (65+ years)



Holistic Development

- 1. **Physical development** Physical growth and physiological change
- Intellectual development Developing thinking and language skill and common activities that promote learning and development
- 3. Emotional development Developing feelings about self and other
- 4. **S**ocial development Forming relationships



Care Values

- 1. Empowering and promoting independence by involving individuals, where possible, in making choices
- 2. <u>Respect</u> for the individual by respecting service users' need, beliefs and identity
- 3. Maintaining confidentiality
- 4. Preserving the <u>dignity</u> of individuals to help them maintain privacy and self-respect
- 5. <u>Effective communication</u> that displays empathy and warmth
- 6. Safeguarding and duty of care
- 7. Promoting antidiscriminatory practice by being aware of types of unfair discrimination and avoiding discriminatory behaviour



B1 Different types of life event

1. Physical events

- a) Accident/injury
- b) Ill health

2. Relationship changes

- a) Entering a relationship
- b) Marriage
- c) Divorce
- d) Parenthood
- e) Bereavement



3. Life circumstances

- a) Moving house, school or job
- b) Exclusion from education
- c) Redundancy
- d) Imprisonment
- e) Retirement



Physical and lifestyle factors that can have positive or negative effects on health and wellbeing:

- **a**. Genetic inheritance, including inherited conditions and predisposition to other conditions
- **b**. Ill health (acute and chronic)
- c. Diet (balance, quality and amount)
- d. Amount of exercise
- e. Substance user, including alcohol, nicotine, illegal drugs and misuse of prescribed drugs
- f. Personal hygiene



	Part 1: Early threats to the Weimar Republic		
Weimar Republic	Due to violence, the new Republic was set up outside Berlin. The Kaiser had abdicated (resigned) and the country had no monarch		
Constitution	The set of laws that governed the country. All adult Germans could vote but the President had emergency powers that weakened the democracy .		
Treaty of Versailles	Peace Treaty signed to end WW1. Germany suffered huge losses as a result		
Putsch	An attempt to overthrow the Weimar Republic. For example the Kapp Putsch led by right wing Freikorps.		
Ruhr Invasion	France invades part of Germany to claim it's share of reparations		
Hyperinflation	Value of German money drops dramatically as a result of actions taken to remove the French. A loaf of bread ends up costing 200 million marks		

	Part 3: Life under the Nazis		
Opposition from youth	There were many youth groups that resisted the Nazis. The Swing Youth for example, resisted the Nazis by listening to music and hosting parties that were deemed illegal. Some groups, such as the Edelweiss Pirates resisted with more violent methods, attacking and killing Nazis.		
Catholic and Protestant Church	Germany was mostly Catholic . The Pope signed a 'Concordat' with Hitler which meant the Catholics and Nazis agreed not to interfere with each other. Between 1939 and 1943 nearly 500 Catholic priests were arrested in Germany for challenging the Nazi Government. Almost 800 Protestant priests were arrested for resisting the Nazis.		
Military opposition	Lots of attempts were made by groups of officers to remove Hitler. Operation Valkyrie came close to killing Hitler but he survived and the plotters were executed		
Nazi Policies	Rearmament and conscription led to more jobs and confidence Women were discouraged from holding jobs Harassment and imprisonment of political opponents, Jews, disabled, Gypsies and homosexuals		

Part 2: Rise of the Nazis		
Munich Putsch	Hitler attempted to seize power violently. Was arrested and imprisoned for 9 months	
Golden Age	1924-29 Life in Weimar Germany improved . Foreign deals, more money and improved living conditions	
Great Depression	The American economy collapsed which led to a worldwide economic depression. This hit Germany hard as they had borrowed lots of money from the USA.	
Work and Bread	The Nazis decided to win power through elections and made promises of 'work and bread' to gain support	

Key dates
1918 WW1 ends
1918 Kaiser Abdicates
1919 Spartacist Uprising
1919 Treaty of Versailles
1920 Kapp Putsch
1923 Invasion of the Ruhr
1923 Hyperinflation
1923 Munich Putsch
1924-29 Golden Age
1929 Wall Street Crash
1933 Hitler becomes
Chancellor (leader)
1939 WW2 breaks out
1944 D-Day landings
1945 WW2 ends

Part 4: World War Two		
Appeasement Britain's policy of allowing Hitler to expand German territory in the hope of avoiding all out war.		
Nazi Soviet Pact	1939: The USSR and Nazi Germany agreed not to attack each other for 10 years or help anyone who attacked the other. In secret they carved up Eastern Europe between them	
D-Day Landings	Landings by Allied troops on the beaches of France. This marked the start of the campaign to liberate Nazi occupied Europe and began the process of winning the war for the Allies.	
Atomic Bomb	In 1945 the USA dropped two Atomic Bombs on Japan in order to force their surrender. The loss of life was estimated at up to 200,000.	

<u>Significance</u>
When something is
important
<u>Interpretations</u>
An opinion of a past event
<u>Change</u>
When an event changes life
at the time

History skills

<u>Continuity</u>
When things stay the same.

Causation
The reasons why

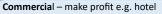
The reasons why an event happens

Consequence
Something that happens as a result of something else

Hospitality & Catering - LO1.1

LO1 Understand the environment in which hospitality and catering providers operate

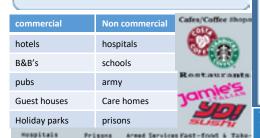
The hospitality and catering industry includes hotels, quest houses, bed and breakfasts (B&Bs), inns and pubs, restaurants, cafes and takeaways, contract catering (such as weddings), catering in leisure attractions (such as museums) and motorway service areas. It includes aeroplane meals and snacks on trains. It also includes food served in hospitals, prisons, schools and the armed services.



Non commercial – don't make profit e.g. prisons

Residential- can book in to stay over night

Non residential - cannot stay overnight







- Accommodation e.g. Hotels & guest houses
- Food and drink e.g. Pubs & restaurants Meetings and events e.g. hotels and
- Entertainment and leisure e.g. spas , leisure centres, golf clubs, bowling alleys
- Travel and tourism e.g. Aeroplanes, cruise ships and hotels
- 1.7 million people employed
- £85 billion brought into the UK economy
- £7.5 billion on accommodation



Description



- No food or restaurant on site Shared breakfast
- room across street with another hotel

CONTRACT CATERERS

These provide food and drink for a function where catering facilities are not already provided

They prepare the food for functions such as, weddings, banquets, garden parties, and parties in private houses. They may prepare and cook food in advance, and deliver it the venue, or they may cook it on site. They may also provide staff to serve the food if required.

Great for - parties

Weddings

Proms

Type of

Plate

Moals

Establishments that do not have facilities to provide food and drink

Meals on wheels

Social meal service provided by volunteers, to people unable to prepare their own food.



Care home meals



ood served may depend on the needs of the clients, some may have conditions which need special meals. Some residents may need help eating and

Armed services meals

Mass catering. Camps on active service. Canteens at bases. High energy, balanced nutritionally



Description

Prisons

Food is prepared in by prison inmates to ensure that tight budgets for food are met

Bed & breakfasts, Guesthouses, Farmhouses Often showcase local theme:

or produce. May be breakfast, Half board or full board, family run



Motels & Holiday parks



Lower standard than hotels, food is usually buffet style breakfast. Corporate or independent

Restaurants

Variety of styles and food types, may be specialist eg talian, or gourmet or fine dining

types of food and cost. See styles of service section for more...



independent "greasy spoon, Tea rooms or coffee shops. Serve snacks and full

Fast food

Chains eg KFC, Dominos or independent businesses Limited menu, low cost, eat or take away Disposable packaging



Take aways

Dedicated take away or restaurant attached or may be just take away, most food is cooked to order.

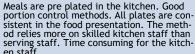
Public houses

Can serve "basket" meals sandwiches or full table service. Some chain pubs have a fixed menu eg Wetherspoons.



more cosmopolitan menu than pubs, often themed to the type of establishment. Table service

Cafeteria





sistent in the food presentation. The method relies more on skilled kitchen staff than en staff.



The food is placed on the table, spoons are provided and customers serve themselves. It is a sociable method and it is easy and quick to serve. It requires larger tables. There is less portion control. It suits fami-



Silver

Food is served by the staff using a spoon and folk. Full silver service is when all the food is served in this way. It provides a more personal customer experience, service can be slow. It is expensive and staff costs are high as more serving staff are re-



Gueridon

A person serves food from a side table of trolley. Sometime dishes are cooked or assembled in front of the customer. This requires skilled service and is very specialist. It is time consuming with high staff and



Type of Service

Food set up along a table, can be self service or served by staff. Less formal than plated or silver service. Fast and simple method, can be low cost depending of the food served.

Counters displaying food. Customers queue

up. Simple basic experience for customers.

Low skill of serving staff. Customers may im-

High turnover and fast method.

pulse buy from the displays.

Poor portion control.



Take-away service with the option to eat in. Customers collect food from a counter. Quick and simple method. Can have a high customer turnover. Often limited menu choice. Food served in disposable packaging.



A meal provided in a tray or a choice of food from a trolley. Food is served like this on airlines and in hospitals.



Home de-

livery

Food service from a machine. Food can be served 24 hours. Usually snacks are served in this way but it can also be hot meals.

Delivered to a house. Can be a take-away such as a Chinese or Indian meal. Care services such as meals on wheels also use this type of food service.

Hospitality & Catering - LO1.2

What are the benefits of ratings? AA guide Michelin quide 000

Good food





Online and

written reviews

- Reviews can make or break a business! A good review can
 Employers want to employ most increase business for establishments, as people will often try an establishment based on a recommendation.
- Reviews and ratings generate publicity, awards get
- Customers might come from further away to dine or stay or both based on reviews.
- Customers can identify less favourable establishments that they will then avoid.

Michelin and rosette inspections are anonymous and are just 1 persons opinion. Trip Advisor and The Good Food Guide are lots of peoples opinions, so likely to be accurate.

PERSONAL ATTRIBUTES TO WORK IN THE HOSPITALITY AND CATERING INDUSTRY ARE VERY IMPORTANT BECAUSE IT IS **CUSTOMER DRIVEN**

- Friendly personality
- Pleasant and polite manner Clean and proper clothing, possibly a set uniform
- Spotlessly clean hands and nails
- A pleasant smell, i.e. no overpowering after-shave or perfume and no body
- Fresh breath, discreet make-up, long hair tied back, well-groomed appearance
- Steady hands to be able to carry and serve food
- Knowledge of the menu in order to answer any customer queries and advise on
- slasm for the job and a willingness to serve others
- Good health because of long hours on feet
- Polite, calm and tactful even when dealing with awkward customers Loyalty to place of work and the ability to 'self' and 'promote' facilities to
- Ability to handle compliments and complaints
- Personal Qualities: Reliable, punctual, team worker etc. Can operate machinery e.g. coffee machines.

The organisation depends on the type and size of the establishment; a large restaurant may include all these roles:

- Head Chef or Executive Chef
- One or two sous chefs
- Chefs de parties or sectional chefs looking after each section (e.g. pastry)
- A demi chef de partie, reporting to and working the opposite shift to the chef de partie
- One or two commis chefs per section per shift
- An apprentice per section per shift.

Restaurant manager

- · The restaurant manager is in overall charge of the restaurant,
- Takes bookings, relays information to the head chef, completes staff rotas, ensures the smooth running of the

usy times of year

Tourist season

Mothers day

School holidays

Christmas

workers when they have busy times

· Friday

· Pay day

PLONGEUR or ESCUELERIE

Porter/Dishwasher.

Time of day

* Lunchtime

Afternoon

Maitre d'Hôte Hotel Manager **Housekeeping** Restaurant Head bar person Manager Housekeeper Barmen/maids Chambermaids Supervisors Waiters Wine waiter Front-of-house staff Kitchen

Staff structure in a hotel

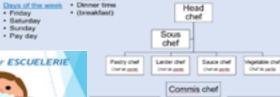
Head chall Sous thef Chefs de partie Commis ohel Kitchen porter

The kitchen brigade

Receptionist

Porter Jonnolerge

Kitchen porter



ENTREMÉTIER/VEGETABLE CHEF



Entrée preparer/manager, Note that an entrée, under Escoffier, is a starter and not a main dish. Thus, the entremétier traditionally handles vegetable, egg, or soup dishesgenerally things that do not involve meat. He or she may supervise the potager and legumler or take on these roles.

Kitchen assistant

No specific number of hours that makes someone either full or part time, but a full time worker usually works more than 35 hours. The law says that workers don't usually have to work more than 48 hours a week on average, unless they choose to. This law is sometimes called the 'working time directive' or 'working time regulations'.

Part time

Part-time work is when a worker is contracted for anything less than the basic full-time hours. There are no set number of hours that makes someone full or part-time, however average part-time contracts are often 16-20 hours.

Hospitality Brigade GENERAL MANAGER



The manager is in charge of the whole company and is responsible for whether it makes a profit. The manager needs to make sure each part of the company to



staff and patrons.

EXECUTIVE/HEAD CHEF

An experienced chef who plays a largely

business aspects of the kitchen (money,

directing the staff. In larger nectaurants

or hotels-especially ones with multiple

locations-the executive chef is more of

involves little active cooking

a figurehead whose day-to-day work

food orders), creating the menu, and

supervisorial role: managing the

uppage and answer



The Sous chef

(sous=under in french)

is directly in charge of

food production, the

minute by minute su-

pervision of the kitch-

en staff, and food





patrons, and obtain tickets for events. Provide information about local features such as shopping, diving, nightlife, and





general areas around



PÄTISSEUR

Boulanger - Saker.



May deliver room ser



Ruhan denserts, oweens, and can prepare salads, observatorie states, and other rold hor d'owares. They are also in charge of the partry. the patitoler will oversee breach and baked If a restaurant has their own boucher or character. goods. This position usually has one or the garde number will oversee these roles. several cooks underneath IL. Souther - Eutober. Glacler - los-cresm cook Oversees but thering of meet, and poultry Charcutier - Person in charge of charcutarie.

OMEY OF PARTIE

Each is the head of a perfocular station, which present specific dishes or boss of cations

edmounte



ofter reports directly to one of the seut-cheft. Their central rate is proparation of sauces and possibly partitled disher-



he traditional Euroffer brigade, the robbins of the be in charge of the gritacite and firturbe; being he or the may simply take on these roles. charge of the grit, specifically grited neutr.

Pritorier: Pry code. Sales care of all trying, specifically deep trying.



Work at specific stations under one of Prepares and oversees all fish and the chefs de partie. They are responsible for the tools at their station. Also described as a kind of shalifish may also employ an acadia An examine prepares fruits on man or apprentice who is usually a recent graduate of culinary school.

Agency Staff:

As an employer, you can hire temporary staff through agencies.

- you pay the agency, including the employee's National Insurance butions (NECo) and Statutory Sick Pay (SSP)
- It's the agency's responsibility to make sure workers get
- their rights under working time regulations
- after 12 weeks' continuous employment in the same role, agency workers get the same terms and conditions as permanent employees, including pay, working time, rest periods, night work, breaks and around brave you must provide the agency with information about the relevant terms. and conditions in your business so that they can ensure the worker gets equal treatment after 12 weeks in the same lob-
- you must allow agency workers to use any shared facilities (e.g. a staff canteren or childcare; and give them information about job vacancies from
- you are still, responsible for their health and safety

Casual/Seasonal

Casual workers are hired on an irregular basis for a short period of time (no more than 12 weeks). There is no continuing commitment from the employer to offer work, and no obligation on the part of the casual worker to do the work offered.



Staff can earn extra money if they are given tips because the service and food they have delivered has been good. It is sometimes considered rude not too tip. More expensive restaurants automatically add 10-12.5% extra to a bill to cover tips

Hospitality & Catering - LO1.3

Factors affecting success Political Technology factors Costs Customer Environment service Cooking Media Economy techniques Trends Technology competition

Legislation that protects workers

- Disabled Discrimination Act 1995
- Equal Pay Regulations 1970
- Health and Safety At Work 1974
- National minimum wage
- Part-time workers Regulations 2000

Regular income

Permanent contract

with holiday benefits.

Will receive sick pay

Can be more cost

effective with less

Can choose when

they want to work

wages needed

Regular hours of

Job security

Disadvantages for

Bound by contract

Has to pay sick pay.

maternity leave and

Expensive to employ

breaks unlike part Nate emit

Will need to pay for

training of more staff

rather then small

amount of full time

Can be unreliable

Don't know the

been trained

Unfamiliar with services provided

routines

Have to pay agency

Casual staff haven't

Require lunch

employer

holidays.

Disadvantages for the

Usually have to work

Need to work basic

requirement of hours

holidays and sick pay

Called at short notice to

Often don't know where

they will be working until

Not a regular income

before they are entitled to

employees

Loss fexibility

shifts

work

No sick pay

the week before

Food costs are large percentage of costs for most hospitality businesses. When planning menus chefs must calculate how much dishes will cost per portion to be able to justify keeping it on the menu. Expensive dishes that are not ordered often may lead to wasted ingredients that are unused, which result in less profit. Chef's must design dishes that generate a profit to stay operational.

Materials costs Soop, loo roll, Order pads Cleaning materials

Food costs Pre made foods Bar food and drink Food and drink for staff

Costs for an establishment

Overhead costs Heating, lighting Funniture Maintenance of equipment

Cost per portion x 100

Independent shops may supply

some establishments

Curtains, carpets

Personnel costs wages Chafs Kitchen assistants Bor stoff Waiting staff Managere

Catering equipment

Specialist large scale

catering and kitchen

equipment from specialist companies

Casual staff

Benefits of portion control

- Keeps the food costs down
- Keep losses in food preparation and serving to a minimum
- Offer a consistent portion to customers
- Minimise waste eg leftovers
- To make a profit which is constant



Advantages

Specialist markets

·	Large choice of
	commodities
۰	Several suppliers at th
	market manne marks as

- eg London Work through the night and close early in the
- kept down by competition Supplies are always at their freshest New supplies in every day
 - Costs of transport back may be expensive Purchaser has to judge quality for themselves

May not be easy to get to

- before they buy

Smaller companies buy in

Specialist markets

Suppliers to

the hospitality

and Catering

industry



Large wholesalers Local Supplier delivery

Independent suppliers

Local suppliers

- Advantages Disadvantages Local deliveries, less · May not have a wide
- environmental impact May use local farms and companies for commodities
- smaller quantities so costs Smaller firms, personal May not be able to supply

selection

business relationship large orders May be able to change order at short notice

Large Wholesalers Disadvantages · May be expensive for pre made foods

Very large range of commodities and sundries Can have in house Have to order well in butchery department

Advantages

advance Set delivery days. Pre made and pre portioned food Have to order large quantities to get a Large bulk packaging of ingredients discount

It's important to remember that local sourcing can encompass much more than just using locally supplied and seasonal food. Local sourcing can also include toiletries for guest rooms and flowers for reception



Benefits for employer

Reliable

provided

Permanent staff

Staff have a good

knowledge of services

Can be employed at

day such as lunch or

Can be employed for

functions or busy

times of the year

busier times of the

dinner service

Full-time

36 hours

28 days

holiday

Part-time

28 days

holiday

Casual

4-16 hours

- Working Times Regulations 1998

employees

Hospitality & Catering - LO2.1

Kitchen workflow

Workflow in the kitchen should follow a logical process by using different areas so that the clean stages in food production never come into contact with the "dirty" stages

Organising the kitchen into separate areas for separate jobs is the heart of hygienic kitchen design.

as well as on the type of meals it prepares.

The e layout will depend upon the size of the kitchen

- Delivery
- 2. Storage
- Food preparation
- Cooking
- Holding
- Food service area
- Wash up

Workflow

Kitchen Layout

Who works in here?

Who works here?

What is this?

What does it do?

Keeps food hot

Why 2 doors?

One in, one out to

prevent accidents

Head Chel

Waste disposal



Food Service Area

In an à la carte restaurant adequate space needs

Goods vehicles should have adequate

access to premises, providing direct

in the danger zone. Have adequate

of van and visualty examine goods.

deliveries to catering areas. This limits

space to check orders before they enter

the catering area. Check temperature

Storage should be near to the delivery

catering area. This also reduces the

may cause injury to staff. Make sure

adequate room is available for stock.

area to limit delivery staff entering the

need to move heavy items of stock that

the length of time chilled foods may be



Food Service Area

In a buffet of canteen system, multiple food collection points can limit queuing. Large service areas may need stock replenished frequently, such as all you can eat buffets, therefore the food service area should be located near the

LO2 Understand how hospitality and catering provisions operate

An integral part of the kitchen. If the dish washing area does not function, neither does the kitchen. Ample space should be given to both the size of dish washing area needed for The exembler of dishes, both, bons etc. are used one night as well as adequate space to store d sort washing up. As hot water produces rom, adequate ventilation is required.

Dirty plates and waste food needs to be kept. separate from food prep and storage areas to prevent cress contamination, ideally a separate refuse bay should be made available well away from the kitchen entrance (so customers do not see this side of the businessi! Adequate changin rooms facilities should also be provided for star to change at the start and end of shifts and also easily accessible staff toilets nearby

Types of Kitchen Documents

and near misses

how was it dealt with,

Complete kitchen documents:

Completed accurately

They must be legible (readable)

At correct interval (daily, hourly)

They must be signed and date.

sale. Taken at least twice per day.

related incidents and cleaning rotas

Time sheets – logging staff working hours

Hygienic kitchen design

Documentation and Administration

· Food safety information - blast chill records, food

Equipment fault reports – What was the issue and

Stock usage reports

– order books, stock control

sheets, requisition books, invoice, delivery notes

Documentation and Administration

ound to prevent accidents.

Separate hand wash, pot wash and food

wash areas/sinks need to be provided as

premises are small, systems should be in

lace to ensure utensils are kept separate.

Cooking equipment should be selected based on

the menu being produced and the ability of the

water baths, programmable Rational ovens and

owever, if they are not necessary they are a

avout should be safe and manageable to work

staff using it. State-of-the-art equipment such as

omputerised deep-fat fryers would be desirable,

vaste of money. Most importantly, the equipment

well as separate areas for potential

allergen containing food prep. Where

Must be strong, hard wearing and easily cleaned. Stainless steel with wheels that can be moved out of the way while

Hard wearing, easy to clean, non absorbent and non slip

Coving with the walls prevents dirt and food particles from accumulating

smooth, can be tiled or lined with tainless steel as splashback light colou



Hygienic kitchen design

Effective ventilation system to remove the heat, steam and condensation from the kitchen. Bacterial growth in moist conditions

First In, First Out (FIFO) is a system for storing and rotating.

an effective system that should be standard operating

procedure for every food service establishment

A 900mm corridor should be allowed for around the front of cooking equipment, ideally \$200mm. You

may be limited by the energy supply available, gas may not be permissible in the building or the

efficient and have energy saving features such as thermostats and auto switch-off, often requires a

targe electrical supply to run in the first place.

The food holding area should be near the food

service area in order to keep the food at the

nay require separate refrigerator areas to

incoming electrical supply may be timited. Large scale equipment, whitst can be energy

food. In FIFO, the food that has been in storage longest ("first in") should be the next food used ("first out"). This method selps <u>restaurants and homes</u> keep their food storage

organized and use food before it goes bad. First In, First Out is



For washing food and utensils. Hot and cold water, stainless sinks are the best



Waste disposal

Waste disposal unit or separate waste bin with a lid that can be foot opened



Effective work flow systems, both in the <u>leftshen</u> and <u>frant of house staffing</u>, will lead to: Good communication between section

- More efficient working (time/labour saving)
- improved quality of the finished product
- . Temperature charts fridge, freezer, display, point of Reduce the risk of accidents
 - Waintain high standards of hygiene and food safety

All of the above will lead to better customer service and therefore satisfied customers.

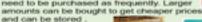
When planning a kitchen you must consider

- The type of customers you wish to attract
- The type of menu (à la carte, table d'hôte, seasonal, ethinic, children's, rotating ...)
- The type of service (self service, plated, buffet, fast food, cardiner ...):
- The kitchen brigade structure and number of staff required to make your menu-

Stock control

Staple foods and supplies that are canned, bottled, dried or frozen

These have a longer shelf life and so do not need to be purchased as frequently. Larger



- Condiments.
- · Canned vegetables
- · Frozen foods including meat, fish and deserts
- Sauces
- · Flour, sugar, fat oil
- · FIRST IN FIRST OUT stock rotation

Perishable food and products that do

Fresh fruit, vegetables

Dairy products

Only buy enough to last a few days

FIRST IN FIRST OUT- stock rotation

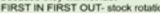


not stay fresh for very long



Meat and fish

because they will not last





Importance of documentation

Maintaining organisational procedures

Safety of staff and customers

Why must they be completed?

rurs, grains, cereals, etik any dry food

What type of foots must be 2

What type of foods must be kept here.? room and chilled such as meats, dainy and

> Name some chefs who may work Chef de Battle Sauce-chef

> > Wegstable chef

Pastry Chef.

Neckerchief

Apron

Hand towel

Slip-resistant shoes

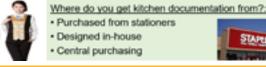
Some establishments have staff wear the same uniform; this makes them easily identifiable for staff and customers. The uniform may change depending on which area of the establishment they work in.

Protective clothing as part of a uniform must be paid for by the employer.















Hospitality & Catering - LO2.2

Food Service Equipment

Food service equipment is equipment used to serve food in the catering industry

Service equipment can be anything which is used by customers or to serve food to the customers.

Hand Held Equipment

Hand equipment is non-powered equipment which is used to serve or consume food and drink.

Equipment usually used to 'set' a table Includes crockery, glasses, cutlery etc

Serving equipment:

Equipment for serving food. This includes utensils for placing food onto tableware such as tongs and ladies. It also includes items such as wine coolers,

champagne buckets and bottle openers.

Care, Use and Maintenance of Hand Equipment

- Equipment used by customers must be cleaned at least once a day.
- Equipment must be cleaned according to the manufacturer's instructions.
- Powered equipment must be serviced regularly.
- 4. Powered equipment should be switched off when not in use.
- Equipment which requires training to use must
- not be available to customers.

Powered Equipment



A jug for boiling water

For defrosting, reheating

and cooking

Food processor

For chopping, mixing



For mincing meat

Specialist Hand Equipment

A jug with a rotating blade for blending foods to smooth texture

Large Powered Equipment





Customer rights.

- The right to be protected (against hazardous goots):
- The right to seek redressel (compensation.)

- Train staff to Identify suspicious pechages and individuals

- The CCTV cameras
- Check guest identification on check in with photo LD.

Care, Safe Use and Cleaning

- If equipment has a blade always take care when using and cleaning: been lingers away from sharp edges
- Clean items as soon after use as possible. If food dries on they will be
- Chapse correct cleaning uterails which can reach all parts of the equipment such as a brush for between the wires in a whisk.
- Store small utensils in a drawer or on hooks so they are not lost easily.

Hand Equipment: Knives

All equipment should be cleaned in het water using detergent.



Powered Equipment: Care, Safe Use and Cleaning

Should be serviced regularly by an electrician. Usually at least once a year.

Should be cleaned according to a regular routine and a record kept.

Staff must be trained in safe operation of larger equipment.

Manufacturers instructions for cleaning and use must be read, followed, and kept safely.

Equipment should be switched off at the wall while not in use.

Equipment must not be situated where it could create a fire hazard.

Safety notices should be placed on all large pieces of equipment.

Staff allocation

staff must perform Consider The size of the restaurant,

Menu offerings

Magazines

Travel abroad

Technology

doon and

whitewa

Ratings and reviews

Safety and security

Sales for

many

Security

Monitor stock levels for re-ordering

First in First out for itoms with a shoff

Decide frequency of stock check

preferences.

TV

Health

The restaurant manager coordinates all activities at the restaurant.

Flow of customers, type of clientele and

Customer trends

Customers are influenced by

Different skills and personnel requirements

related to changes of volume and customer

Food can be served in many ways. The type of The restaurant manager must define the tasks that service depends on the following factors:

Food service

- . The type of establishment or where it is
- . The type of food or menu being served
- . The cost of the meal or food
- · The time available for the meal
- · The type of customer
- The number of customers expected
- The availability of skilled serving staff

Documentation

A senior staff member such as the head chef or kitchen manager is responsible for carrying out administrative tasks that ensure the efficient working of all equipment and machinery.

Other documentation such as HACCP checks. and accident records are kept up to date to comply with legislation.

Temperature control charts

Reading temperature of refrigerators, freezers and store cupboards

Hygiene information

Hazard Analysis Critical Control Points (HACCP)

Time sheets

Staff shifts, rotas

Accident forms

It is the law to report all accidents that occur on the premises

Equipment faults

Any equipment not working properly must be recorded and reported to the appropriate person. Where equipment is under warranty it must be reported to the manufacturer for repair.

Bookings and reservations

- · Electronic reservations system
- · Diary with bookings and reservations
- · Feedback forms

The EPOS system is a computerised piece of technology that records data. In the hospitality industry it is used when customers purchase services or food. It can be set up to record bookings, therefore preventing double bookings as well as updating food stock levels as menu items are purchased.

- · Providing accurate pricing information
- · Enable fast and efficient customer service
- Keeping track of sales and taxes







Identify the name and use of each item.







- The right to be informed behind quality, quantity, allerges etc.
- The right to have their complaints be heard.
- the right to receive satisfactory goods that match their product

New year year restone the risks

- Reduce cash handling by staff, have specific staff
- . The security passes; advisions to sign in.
- Basinist conference or mutuido assercion to contain armas.
- Security mark of equipment
- Use strict stock control procedures, have a checking system in place.
- Temp of arms; well-lit.

lealth and safety, hygiene

- Stock level checks could be for
- Fire certificate Wines
- Soirits Staff training records Coffoo
- Order pads Accident book Clamishos
- Cuttery Food hygiene checks Czockery
- Cleaning checks Drinks in bar area Nuts breadsticks First aid records Other consumables

· Electronic booking system

It can be used for -

- Recording sales
- · Updating stock levels



nd blending food

Hospitality & Catering - LO2.3

Types of customer

Leisure	Local residents	Business / corporate
Customers who visit the establishments in their leisure time e.g. a meal with friends, a family day out, tourists,	Customers who live in the local area who visit the establishment often eg regular Sunday lunch, or get togethers	e.g. business lunches. Use business facilities in establishment for meetings or presentations. Courses and conferences

Leisure customers requirements

Value for money Good facilities

Families want child menus, play area, child friendly Tourists want local food, easy to communicate

Older people may want more formal service Good customer service

Varied choice of menu

Dietary needs eg allergies, intolerances, vegetarian catered for without having to ask for special foods Facilities for physically impaired customers

Local customers requirements

Value for money

good standard of customer service so they return Catering for local needs (culture, religion)

Consistent dishes served Loyalty schemes

Recognised by staff- feel welcome

Menu specials

Theme nights

OAP discount day Child friendly

Entertainment

Mailing list or email for special offers

Business customers requirements

Dedicated corporate (business) contact at establishment

Discounted rates

Meeting rooms

Water, juice on tables

Presentation equipment, projector, tv,

Office facilities- printer, phone, fax, internet, stationer, Tea and coffee for breaks

Lunch or other meals- buffet or restaurant

Accommodation if attendees are from a long distance Quick service for lunch meetings

What is good customer service?



Types of Bedroom Accommodation

Youth hostel (YHA)

Accommodation is usually in comfortable bunk bedded rooms, sharing with people of the same sex.

Showers and toilets are shared. Bed linen, pillows, duvet and blankets are provided free of charge for you to make up your bed.

A full meal service is usually provided. Some locations also have self-catering kitchens. Most locations will have a sitting area, drying room and cycle store.

Hotel deluxe suite (Hilton)

Stylish suite with separate living room and large bathroom with free soap, shampoos and creams. A toweling bath robe and slippers are also provided.

Desk with high-speed Internet connection.

Also provided: Safe, iron, ironing board, clock, radio and radio alarm, hair-dryer, sofa bed, trouser press, TV with teletext, satellite channels and on-demand films, tea- and

encoffee-making facilities, bottled water and biscuits.

Cabin room at airports (Yotel)

Book from just a few hours, day or night, to 24 hours or more. Large single bed 2m x 1m (large enough for one or two people at a push) with full sitting height.

Bathroom with shower, revitalising all-in-one body wash, heated mirror and soft towels. Fold-out work desk and stool (doubles for unpacking), overhead hand-luggage stowage, suit-bag hanging and storage areas for small pieces.

Complete range of power and connectivity including free Internet access and local tighting. 20-inch flat-screen TV with choice of films, radio, games and Internet. 'Cabin'-service menu on screen, and 24-hour 'galley' café service.

If you provide any sort of accommodation, serviced or self-catering, the Equality Act 2010 applies to you.

 The Act protects anyone who is disabled, is thought to be disabled or is associated with someone who is disabled.

 The Act gives these people rights of access to goods, facilities and services (including tourist accommodation) and ensures that they are treated no less favourably than other customers.

 You are also required to make reasonable adjustments to the way you deliver your services and to the physical features of your premises to make it easier for disabled guests to use them.

Boutique hotel

Designed with a sophisticated and modern stant on the Moroccan theme. Funky leather bed and 'bellydancing' ornate bottles. Luxury room featuring a chameleon-floor seating area in the bay window.

New luxury Italian tiled en-suite shower and toilet, CD player (with shower-room speakers), flat screen TV with Free view, fridge, hair-dryer and hot beverage facility.

> Motel (Premier/Travel Inn) Comfortable king-sized beds. Good quality duvets and pillows. En-suite bathrooms with shower gel.

Remote control TVs. Tea- and coffeemaking facilities. Hairdryers. Heater control.

Spacious desk area with Internet access.

Family rooms, with cots on request. 24-hour reception. Restaurant and licensed bar nearby. Hot breakfast available.

Risk and Security

Workers can be at risk from security hazards in the same way they are from safety hazards.

Security risks include

- Disagreements between customers
- Customers being intoxicated (alcohol)
- Customers who have used drugs
- Verbal abuse
- Physical assaults

Risk factors







- · Handling large amounts of money in open areas
- Face to face contact with customers
- Opening late in the evening or early in the morning
- Dealing with customer complaints or disputes
- Selling high value items such as alcohol
- Establishment in an isolated area eg country pub
- Poor lighting
- Establishment in a high crime area

Staff (and customers) may feel threatened by physical assaults, threats and intimidation and verbal abuse People at risk includes

- Young workers who have less experience
- Night shift workers where there are less people
- Lone workers e.g. people working early or late
- Customers in the establishment

Prevention

- · Brightly lit areas
- CCTV





- · Easy escape routes
- · Area for handling larger sums of money
- Appoint more senior staff to deal with problems and complaints
- Train staff to diffuse angry customers
- Contact local police if necessary
- Make sure lone workers are aware of risks
- Keeping doors and windows secure and locked

	Instruction	Guidelines	Sign	Obey	Bound shape.	
	Stop	Prohibition Sign Round shape.			White pictogram. Blue background.	****
d		Mack pictogram. White background. Red edging.	S	Safety	Emergency Escape or First Aid Sign	+
	Danger	Warning Sign	-			
		Triangular shape. Black pictogram. Yellow background. Black edging.		Fire	Fire Fighting Sign. Rectangular or square. White picture. Red background.	2 3

Why is customer service so important in the hospitality industry? Customer service is what an establishment does in order to meet the expectations of their customers and generate customer satisfaction.

- So customers return. People will not return to a place where they were not satisfied with the service. Repeat business means a successful business.
- · Exceeding expectations-This makes repeat business more likely
- Growth of the business- If customers receive a high standard of service and return, they will spend more money and also tell other people about the business

Hospitality & Catering - LO3.1

The Health and Safety at Work Act (HASAWA) 1974, regulates health and safety issues.

The act aims to:

- secure the health, safety and welfare of persons at work
- protect other people from health and safety risks caused by work activities
- control the use and storage of explosive and dangerous substances.

Under the Health and Safety at Work Act, employers have responsibilities to:

- ensure the health, safety and welfare of employees
- provide and maintain safe equipment and systems of work
- make arrangements for safe use, handling, storage and transport of articles and . The H.S.E will investigate any complaints and safety
- provide information, instruction, training and supervision
- provide a safe place of work, safe entrance, exit, and work environment
- provide adequate toilet, washing and changing facilities. Under the Health and Safety at Work Act, employees have
- responsibilities to:
- follow safety instructions and training received
- co-operate with their employer
- not to misuse or tamper with anything provided in the interests of health and safety
- 4. take reasonable care of their own and other people's health and safety
- tell someone if you think the work or inadequate precautions are putting anyone's health and safety at serious risk.

PPER - Personal Protective Equipment

Employers have duties concerning the provision and use of personal protective equipment (PPE) at work.

PPE is equipment that will protect the user against health or safety risks at work. It can include items such as safety helmets, gloves, eye protection, high-visibility clothing, safety footwear and safety harnesses. It also includes respiratory protective equipment (RPE).

These prevent injuries to:

- the lungs, eg from breathing in contaminated air
- the head and feet, eg from falling materials
- the eyes, eg from flying particles or splashes of corrosive liquids
- the skin, eg from contact with corrosive materials
- the body, eg from extremes of heat or cold
- PPE is needed in these cases to reduce the risk.

LO3 Understand how hospitality and catering provision meets health and safety requirements

RIDDOR - Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013.

What to report?

- Deaths and injuries
- Occupational Diseases
- Carcinogens, mutagens and biological agents

H.S.E Health and Safety Executive.

H.S.E stands for the Health and Safety Executive.

The H.S.E employ Health and Safety Enforcement

Officers who will inspect safety procedures being

. They have the power to serve notice and/or issue

It is compulsory to contact the H.S.E if an operative

has an absence of more than three days following an

legal proceedings over safety incidents.

COSHH - Control of Substances Hazardous to Health Regulations 2002

- Specified Injuries to Workers
- Dangerous Occurrences

accident at work.

Substances can take many forms and include:

products containing chemicals

classed as a hazardous substance.

disease and germs used in laboratories.

chemicals

fumes dusts

vapours

nanotechnology

mists

COSHH covers substances that are hazardous to health

gases and asphyxlating gases and biological agents (germs).

perms that cause diseases such as leptospirosis or legionnaires

PPE in catering situations

If the packaging has any of the hazard symbols then it is



If you are an employer, you must report any work-related deaths, and certain work-related injuries, cases of disease, and near misses involving your employees wherever they are working.

If you are in control of premises

If you are in control of premises, you must report any work-related deaths, certain injuries to members of the public and selfemployed people on your premises, and dangerous occurrences (some near miss incidents) that occur on your premises

Agency Workers/Casual Staff

Agencies should ensure that responsibility for reporting under RIDDOR is clearly assigned to the appropriate person based on the particular facts of the employment

relationship. Agencies should ensure that reporting responsibilities are clearly understood by host businesses and the workers.

Accidents are reported to the HSE Health and Safety Executive

Record other accidents resulting in injuries where a worker is absent from work or is incapacitated for more than 3 days.

First Aid

- · Employers have to provide first aid facilities at
- As a minimum, there should be a fully stocked. green first aid box and a person appointed to take charge in an emergency
- · Some workplaces have qualified first aiders and first aid rooms
- Green and white notices should inform you where the first aid box is kept and who the first aider(s) or appointed person(s) is/are

Employers must display

health and safety posters

in work areas where

necessary, especially

Bag opening, tipping and dough mixing

related to COSHH.

Fire safety

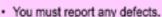
- · Employers must have arrangements in place
 - . to prevent fires
 - To raise the alarm
 - To fight fires (fire extinguishers)
 - Emergency evacuation (including a pre-arranged) meeting place for staff to assemble following
- · Notices showing the safe evacuation routes from buildings should be green and white

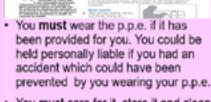
Employees responsibilities under COSHH

- Use control measures and facilities provided by the
- Ensure equipment is returned and stored properly
- Report defects in control measures
- Wear and store personal protective equipment (PPE)
- Every substance that is a hazard 5. Removing PPE that could cause contamination before eating or drinking
 - 6. Proper use of washing, showering facilities when
 - Maintaining a high level of personal hygiene
 - Complying with any information, instruction or training that is provided

What Is Manual Handling?

- . Any transporting or supporting of a load by hand or bodily force
- · Lifting, putting down, pushing, pulling, carrying or moving





has a COSHH safety sheet

FL

- You must care for it, store it and clean. it as necessary:



Subject Contents

Hospitality & Catering - LO3.2

The top 4 injury types in Hospitality and catering

- Cuts
- Burns
- Sprains & strains
- Slips, trips and falls

How Can Cuts Be Prevented?

· To prevent knife cuts:

Cut properly, using the bridge and claw grips



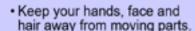


Meat Slicer

- · Carry knives with point down and backwards
- Wear gloves that protect your hands from cuts.

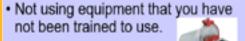


- To prevent machine cuts:
 - · Be sure moving parts are covered by guards.
 - Turn off power and unplug to clean.



Teens under the age of 16 are prohibited from operating food slicers.

 Not wearing clothing or jewelry that could get caught in machines.



How Can Strains Be Prevented?

- · Ask for help with heavy loads.
- Ask for training in safe lifting methods.
- · Push loads rather than pull them.
- Don't lift and then twist.
- Don't lean out drive-through windows.

How Can Slips, Trips & Falls be Prevented?

To prevent trips, slips and falls:

- Make sure your path is clear, clean and dry before carrying a load.
- · Move boxes and carts out of the
- Watch for mop and broom handles
- · Use non-slip floor pads.



Slip-resistant shoes

Use ladders correctly Customer safety

- Warning signs when cleaning is taking place
- Do not allow customers in areas where maintenance work is happening
- Signs "mind your head" "watch the step" "hot water"

Equipment that is not serviced regularly can

Human Error many fires that happen in catering.

Electrical smouldering wires can develop unseer

overnight and be the cause of major incidents,

employee and employer, or insurance fraud.

Chemical not very common now due to the

Arson rare occurrence, grudge between

cause over heating and cause fires.



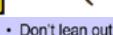
Causes of fires

Such as fat frvers.

COSHH regulations.





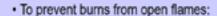


- Move it closer
- Have a helper

How Can Burns Be Prevented?

- · To prevent other oil and grease
 - · Watch out for spatters and
 - Use protective apron and mitt.
 - · Clean up spills as soon as they Protective Mitt





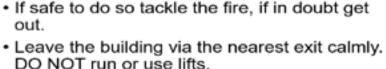
- · Keep hair and clothes away from flames.
- · Keep flammable materials away from flames.

To prevent steam burns:

- · Watch out for steam cloud when you open dishwasher, steam table or other places where steam occurs.
- · Wear protective gloves whenever you open something filled with steam.

Action on Discovering a Fire.

- Raise the alarm. Break the glass of the nearest alarm point.
- · Call the fire services.



· Evacuate the premises and report to your designated assembly point.





blanket 🔊

Hospitality & Catering - LO4

What do bacteria need to multiply?

BACTERIA

Bacteria are microscopic organisms which are commonly referred to as 'GERMS'. They found everywhere Including on and in people, on food, in water, soil and air. Some are good for us, AT RISK GROUPS and some are bad!





COMMON CAUSES OF FOOD SPOILAGE

Inadequate temperature storage

Prolonged storage times

Inadequate ventilation

Cross contamination





















MOULDS Tiny fungi which grow from spores found in

Delays between preparation and cooking

Delays between delivery and storage

- Settle on food products and multiply
- When visible, food is described as 'mouldy'
- Causes food spoilage

PARASITES



Parasites are organisms that derive nourishment and protection from other living organisms known as hosts. The most common foodborne parasites are protozoa, roundworms, and tapeworms.

Causes food poisoning when humans ingest undercooked meat products in which the parasite has often survived.

LO4 Know how food can cause ill health

MICROBES (or BACTERIA)

- are found in:
- Soil and Water
- Plant and Plant Products
- Air and Dust
- Animal Fur
- Gut of animals and humans
- Food handlers
- Food prep and serving utensils

WHAT FOOD SPOILAGE LOOKS LIKE







CHEMICALS

Remnants of cleaning chemicals

- Pesticides
- Insecticides
- Paint (wall surfaces)

PHYSICAL

Physical Contaminants Include:

- Hair
- · Finger nails
- Broken utensils
- Pests

POISONOUS PLANTS

Some plants naturally produce poisonous chemicals. If these are eaten they may cause death. Other foods may contain chemicals that give rise to allergies in some people.

Other poisonous plants: some fungi, rhubarb leaves, parts of potatoes which are exposed to the sun while growing.

PESTICIDES AND HERBICIDES

Intolerance

Hours to days to see

Possible to eat a small

amount without effect

Stop eating the food and

Easier to detect the food

Symptoms if you eat a lot

Moderate to serious

process the food

it goes away

or frequently

Some of the chemicals used in farming may remain on or in the food we eat. These may cause us harm.

yield. They also spray herbicides to kill weeds that may compete with the crops. Some of these chemicals may remain on the surface of, for example, fruit. Others may be absorbed by the plant and therefore be present in the crop.

chemical residues are permitted in foods.

you must:

- use it. You may have to do this for them, all pens have instructions on the side.
- treat for shock
- Stay with the casualty and reassure them while you wait for the ambulance

Some people may develop an allergy to peanuts or to the gluten in wheat. If they eat foods containing these, they may become very ill, and



- Tree Nuts
- Wheat

Milk, Milk powder, Cheese, Butter, Cream, Ice cream

Symptoms can occur anywhere from a few minutes after exposure to a few hours later, and they may include some of the following:

- · Swelling of the tongue, mouth or face
- Difficulty breathing
- Low blood pressure
- Vomiting Diarrhea
- Hives
- Itchy rash

TREE NUTS



Shrimp, Prawns, Squid, Scallops



From 30 min for toxine

12-48 hours bacterial

digestive system

Toxins-few bacteria

then ends

contaminated

Bacteria poison or disrupt

Large amounts colonise gut

Runs its course of illness

No smell, no taste, no

Symptoms if the food is

Serious illness to fatal















- Impairment of peripheral vision
- Disturbances in sensations 'pins and
- Lack of coordination
- Impairment of speech, hearing, walking
- Muscle weakness

Food intolerance

Mouth ,may be sore, bad breath

Skin rash, redness, itching swelling eczema

Gut abdominal pain, bloating, heartburn, cramping, vomiting, diarrhoea or constipation

Lungs chronic cough, wheezing

Head headache, brain fogginess, migraines

Perception irritable, moody, panic, depression





- Peanuts
- Shellfish
- Soy
- Fish

COW'S MILK

Margarine, Yogurt,



Walnuts



Crayfish, Lobster,

Metals like lead and mercury stay in our

Mercury is a naturally occurring element found in air,

and shellfish are the main sources of methylmercury

Can occur within minutes

of exposure to food

Immune response to

Body reacts to tiny

May need advanating or

Allergens may be small

amount in ingredients

Symptoms every time

even tiny amounts

Can be fatal

amounts of food

anti histamines

exposure to humans. Fish that typically have higher levels of mercury include king mackerel, martin, shark,

Many of these types of fish are used in sushi.

Allergy

allergen

builds up in fish, shellfish and animals that eat fish. Fish

water and soil. A highly toxic form (methylmercury)

body for a long time and make us ill.

Foods may taste or smell funny.

swordfish, tilefish, and tuna.

Farmers spray pesticides on crops to kill, the insects that may reduce crop

The European Union has strict laws that determine how much of these

If you suspect someone of going into anaphylaxis

- Call an ambulance
- Check for the casualty's Epi-Pen and help them
- Lie the casualty down with their legs elevated to

In more severe cases, a food allergy can cause anaphylaxis. Symptoms, which can come on very quickly, include an itchy rash, swelling of the throat or tongue, shortness of breath and low blood pressure. Some cases can be fatal.

Hospitality & Catering - LO4.2

INTOLERANCES: LACTOSE INTOLERANCE

What is the issue?

What are the problem ingredients?

What is the issue?

What are the problem ingredients?

Can't digest lactose.

Lactose can be found in dairy products.



What food products cannot be eaten by coeliac disease sufferers?

Milk, Milk powder, Cheese, Butter, Margarine, Yogurt, Cream, Ice cream

Can't digest gluten.

Gluten can be found in wheat and other grains.



What food products cannot be eaten by coellac disease sufferers?

Flours, Pasta, Bread, Cereal, Certain alcoholic drinks

INTOLERANCES: COELIAC DISEASE/GLUTEN INTOLERANCE

What is an Environmental Health Officer?

EHOs are personnel qualified in Environmental Health laws, enforcement and inspection methods. They have a 3 year degree in Environmental Health

Many organisations employ EHOs including

- Local councils
- Private companies
- NHS
- Military
- Food Standards agency

Legislation enforced by EHOs

The Food Safety Act.

Food safety from the manufacturer or producer to the point of sale. Might involve different companies or premises e.g. suppliers, manufacturers or kitchens, shops or restaurants.

The Food Safety Act (General Food Hygiene) Regulations.

Ensures food producers HANDLE all food hygienically.

EHO roles in the Hospitality and Catering industry

Inspecting businesses

for food safety standards Giving evidence in prosecutions maintaining **Enforcing** evidence environmenta Health Laws

Collecting samples for testing

Follow up complaints & submitting reports

Follow up outbreaks of food

Legislation enforced by EHOs

The Food Safety Act (Temperature Control) Regulations.

Temperatures at which to store or hold food.

- •Freezers from -18°C
- Chillers from 3°C to 8°C
- •Fridges from 0°C to 5°C
- Cooked core temperature at 75°C or above ·Hot holding above 63°C

The Food Composition Regulations.

Specifies what ingredients CAN or CANNOT be used in the manufacture of foods e.g. bread, breakfast cereals and use of additives

Inspecting businesses for food safety standards

- Powers of entry at any reasonable time
- · Inspect food and premises
- Power to seize and detain food
- Serve notices
- · Power to close
- Prosecute



Why do we have Food Hygiene Regulations?

- We have food hygiene regulations to prevent outbreal... food poisoning.
- Customers need to know that food is safe to eat.
- Food safety regulations are constantly changing and establishments should follow the latest guidelines.
- Food safety and hygiene regulations are enforced by Environmental Health Officers (EHO) who regularly check all food premises.





At the end of their visit, in England, Wales, and Northern Ireland, they will present the establishment with a score

Food Hygiene Rating scheme of 0 - 5. The scheme is standardised across England and Wales to maintain a consistent assessment of safety standards. Any business should be able to achieve a "5 - very good" rating.

These regulations cover three main areas:

- Food premises
- Personal hygiene of staff
- Hygienic practices

Food premises must:

- Be well maintained.
- Be regularly cleaned.
- Have lockers for employees.
- Have hand-wash facilities provided.
- Have clean cloakroom and toilet facilities.
- Have first aid available.
- Have clean storage areas.
- Have temperature-control fridges and freezers.
- Have equipment that is clean and in good working order.
- Be free from pets, pests, etc.

Food handlers must:

- Have a certificate/regular training in food safety.
- Be dressed in clean 'whites' or other uniform.
- Have hair tied back (and ideally wear a hat or hair/beard net).
- Have short, clean nails no nail varnish or jewellery.
- Be in good health (they cannot work with upset stomachs).
- ► Have 'good' habits, e.g. no coughing or sneezing over food.
- Wash their hands after handling raw meat, after blowing nose, after going to the toilet, etc.
- Cuts should be covered with coloured waterproof plasters.

Examples of good hygiene practices include:

- Food deliveries should be checked thoroughly.
- ▶ Food should be labelled and stored correctly (in freezers, chillers, fridges and dry stores).
- Food should be 'rotated' (first in, first out).
- Care should be taken with temperature control in the kitchen (i.e. food kept out of the danger zone of 5°-63°C).
- Food should be prepared quickly and as close to cooking time as possible.
- ▶ Hot food should be maintained at above 63°C.
- The core temperature of cooked food needs to be at least 75°C.
- Chilled food should be stored below 5°C
- Washing up should be done in hot soapy water if there is no dishwasher available.
- Waste should be disposed of safely.





Hospitality & Catering - LO4.3

HACCP (2006) What does it stand for?

Hazard

Analysis

What does it mean?



▶ Legal requirement

 Identify the most critical (dangerous in terms of bacteria) areas of their business to make sure they are under control

HACCP System

Food companies need to:

- Analyse the hazards to food safety
- · Assess the level of risk from each hazard
- Decide the most critical points that require
- Implement appropriate controls
- Establish a monitoring system
- Set up procedures to correct problems (corrective action)
- Review the system when operations change

Hazard Analysis

A hazard is something that has the potential to cause harm.....

Type of hazard	Example
Biological	Salmonella in chicken
Chemical	Contamination from cleaning materials e.g. bleach
Physical	Damaged packaging, glass found in food

Critical

Control

Points

A critical control point is a step which eliminates or reduces the hazard

Control is essential to reduce the risk of food poisoning.

If a caterer gets it wrong they could be breaking the law all stages from purchasing through to preparation and serving is controlled.

The Consumer Protection Act 1987 This protects the public by:

- prohibiting the manufacture and supply of unsafe goods
- making the manufacturer or seller of a defective product responsible for damage it
- allowing local councils to seize unsafe goods and suspend the sale of suspected unsafe goods
- prohibiting misleading price indications

· Applies to high-risk foods

Cold foods- store below 8°C

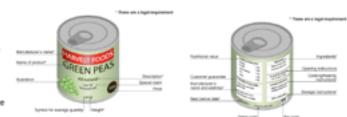
The Trade Descriptions Act 1968

The Trade Descriptions Act makes it an offence for a trader to make false or misleading statements about goods or services.

It carries criminal penalties and is enforced by Trading Standards Officers, making it an offence for a trader to:

- apply a false trade description to any goods
- · supply or offer to supply any goods to which a false trade description has been applied
- make certain kinds of false statement about the provision of any services, facilities or accommodation

Food Labelling Regulations (1996)



Examples of CCP's (Critical Control Points) are:

- Inspection of goods on delivery
- Storage & handling of ingredients & finished product:
- Temperature of fridges, freezers & ovens
- Cleaning procedures for equipment
- Cross-contamination
- Personal hygiene & health standards
- Proficiency of use and cleaning of equipment

Record Keeping

Legal requirement that certain records are kept as part of the HACCP-based food safety management system, eq:

- Fridge/freezer records
- Cooking/hot-holding temperatures
- Cleaning records
- Training records
- · Pest control checks

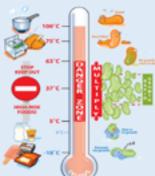
Hot foods – store above 63°C During service :-

 Cold food max 4hrs at room temperature then discard or refrigerate

The Food Hygiene regulations 2006

- Hot food maximum 2 hrs
- Buffet food 90mins at room temperature

Influence of temperature



Destroys most pathogens

Too hot (start to die 63°C)

Multiply rapidly

Spoilage slow growth, most pathogens no growth (<5°C) Dormant (no growth spoilage or pathogens).

Defence of Due Diligence

- The principal of defence under The Food Safety Act 1990
- · A business must be able to demonstrate that it has done everything within its power to safeguard consumer health
- Accurate records are useful in proving this defence; these may include:
- Temperature control records delivery/storage/cooking
- Microbiological records
- Hygiene training for staff
- Use of HACCP system
- Pest control records
- Hygiene manuals, cleaning schedules
- Hygiene policy

Food poisoning

Mouth increase in saliva

Head headache



Skin fever, shivering

Gut abdominal pain, nausea vomiting, diarrhoea

Circulation, low blood pressure, weak pulse, fatigue laws.

The Food Safety Act 1990

Food businesses:

- · Must ensure that the food served or sold is of the nature, substance or quality which consumers would expect, e.g. :
 - Nature pollock rather than cod;
 - Substance contains foreign material including glass or packaging:
 - Quality mouldy bread or stale cake.
- · Ensure that the food is labelled, advertised and presented in a way that is not false or misleading, e.g. photos on menus that do not look like the dishes served to customers.

Hospitality and Catering Businesses can be fined up to £20,000 or owners can face up to 2 vears in prison for failing to comply with food

Keep yourself clean. Keep the workplace clean.

- Wear suitable clothing.
- Protect food from contamination.
- Store, prepare & serve food at the correct temperature
- Inform a manager if you are ill.
- Do not work with food if you have symptoms of food poisoning.

PREVENTION: Personal Hygiene

- Tie hair back
- Remove jewellery
- Roll up sleeves
- Wear an apron
- WASH HANDS THOROUGHLY

Hospitality & Catering - LO4.4





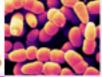
Campylobacter

Friend suggestions: Salmonella E-coti Clostridium Perfringens Listeria **Bacillus Cereus** Staphylococcus Aureus



Found in: raw meat and poultry

Symptoms: Can last for 10 days



Perfringens

Friend suggestions:

Contract Mel Clostridium



Found in: animal poo, soil, manure,

Symptoms: Can last for 3 weeks!

Foods high in protein

products

sewage, raw meat, and poultry



Contract Mel

E-coli

Friend suggestions:

Campylobacter

Bacillus Cereus

Staphylococcus

Clostridium

Perfringens

Listeria

Aureus

Listeria

E-coli

Friend suggestions:

Campylobacter

Bacillus Cereus

Staphylococcus

Clostridium

Perfringens

Salmonella

Aureus



Can survive refrigeration and freezing

Found in: the gut of animals and humans

E Coli 0157 found in raw and undercooked meats and raw vegetables

Illness caused by small numbers.

Symptoms:

Can take up to 5 days for symptoms to show: Diarrhoea Can be fatall





Fever

Headache

Diarrhoea

Abdominal pain

Illness caused by small numbers.









Stocks, sauces, gravies and soups

Foods which are handled and those

However, preserved foods, or those

with high concentrations of vinegar,

Meat, poultry and other meat

Milk and dairy products

Fish and Shellfish

which are reheated

Cooked rice











Found in: soil, vegetation, meat, poultry, soft cheese and salad vegetables





Can range from: Flu tike symptoms Meningitis



 Elderly Very Young at greater risk!



Can grow at low temperatures

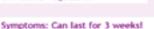


Salmonella

Friend suggestions: Campylobacter E-coti Clostridium Perfringens Listeria Bacillus Cereus Staphylococcus Aureus



Found in: raw meat, poultry and unwashed vegetables



Can take 48hrs for symptoms to show: Fever Vomiting Abdominal pain Diarrhoea Can be fatal!



of food poisoning

Contract Mel









INFECTIVE POISONING

salt or sugar, are low-risk.

Result of eating contaminated food with bacteria itself: Examples: Salmonella, Listeria



Bacillus Cereus

Friend suggestions: Campylobacter E-coli Clostridium Perfringens Salmonella Listeria Staphylococcus Aureus



Found in: soil and dust

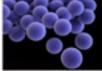
Frequently found in: rice dishes Symptoms: Usually lasts less than 24hrs



Two types: After 1-5hrs Vomiting After 8-18hrs Diarrhoea and Abdominal pain

Forms spores that are resistant to





Staphylococcus Aureus

Friend suggestions: Campylobacter E-coli Clostridium Perfringens Salmonella Listeria Bacillus Cereus



Found in: on the skin, cuts and bolls and up the nose!

Symptoms: Onset within 6hrs

Two types: Severe vomiting Diarrhoea Abdominal pain Can last 6 days!





Transferred to food from hands, nose or mouth

Survives refrigeration Caused by large

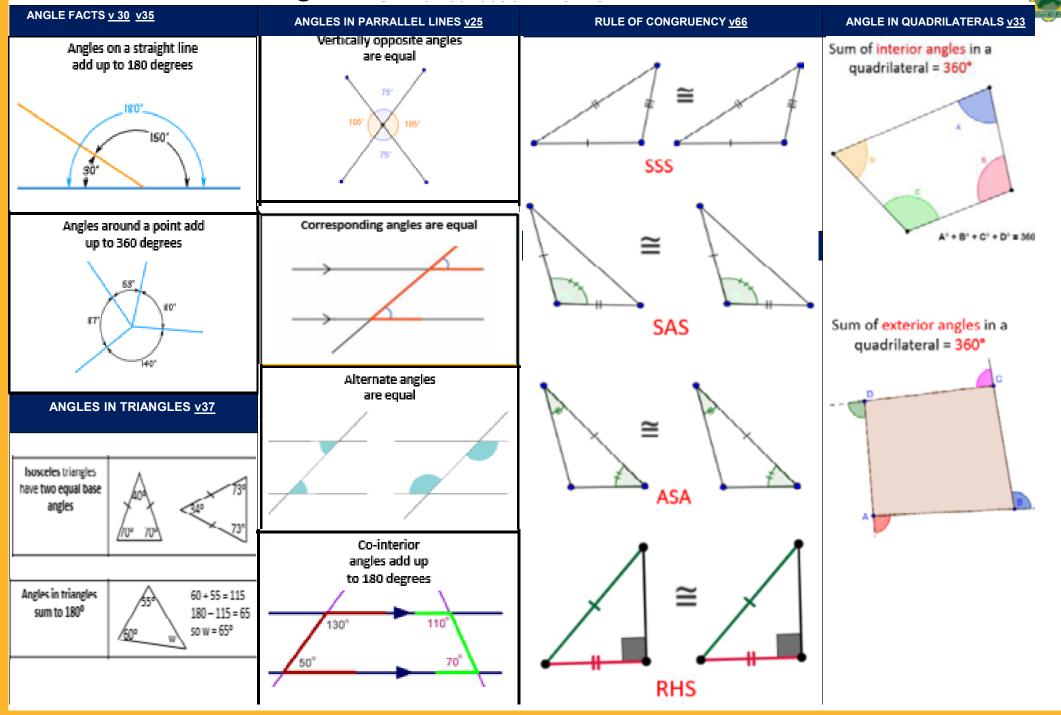
numbers

Produces a toxin which may survive

TOXIC POISONING

Some bacteria produce toxins, these toxins cannot be destroyed with cooking. Examples: Staphylococcus Aureus, Clostridium Perfringens

Maths Foundation - Angles



Maths Foundation - Averages



Mean Formula

- On his first six formal exams, Jose earned grades of 85, 81, 100, 94, 96, and 95. What is the *Mean* of his exam scores?
- First add the numbers:

MEAN v53 v54

Then, divide by the amount of numbers you added:

Advantages:

- Takes into account every number in the data set. That means all numbers are included in calculating the mean.
- Easy and quick way to represent the entire data values by a single or unique number due to its straightforward method of calculation.
- Each set has a unique mean value.

Disadvantages:

Its value is easily affected by extreme values known as the outliers.

Mean from frequency table

$$Mean = \frac{Sum \text{ of (value } \times \text{ frequency)}}{Total \text{ frequency}}$$

Numbers of sports played	Frequency	Number of sports × frequency	
0	20	0 × 20	= 0
1	17	1 × 17	= 17
2	15	2 × 15	= 30
3	10	3 × 10	= 30
4	9	4×9	= 36
5	3	5×3	= 15
6	2	6 × 2	= 12
TOTAL	76		140

Mean = 140 + 76 = 2 sports (to the nearest whole)

RANGE v57

Range – the difference between the greatest and the least value in a set of numbers.

AGES OF STUDENTS

13,13,14,14,14,15,15,15,15,16,16,16

Range = 3

Find the Range of the Data Set

range = 48.2 - 25.2

MODE v56

Most common or frequent value or item of the set

a) 5, 5, 68, 69, 70 a) The mode is 5.

b) $3,\,3,\,3,\,2,\,1,\,4,\,4,\,9,\,9,\,9$ b) 2 modes: 3 and 9.

c) 98, 99, 100, 101, 102 c) no mode.

- Just like the median, the mode is not affected by outliers.
- Useful to find the most "popular" or common item. This includes data sets that do not involve numbers.

Disadvantages:

Advantages:

If the set contains no repeating values, the mode is irrelevant. In contrast, if there are many values that have the same count, then mode can be meaningless. I did not include the range in the tabs above because it is not really a measure of central tendency. However, the concept of range is usually discussed alongside with Mean, Median, and Mode. So, what is it then?

MODAL CLASS

The modal class is simply the class interval of highest frequency.

Example 1.

During 3 hours at Heathrow eirgert 55 aircraft arrived lete. The number of minutes they were late is shown in the grouped frequency table below.

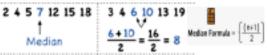
minutes late	frequency	Ι.
0 · × : 10	27 🚁	М
10 + x s 20	10	1
20 < × £ 30	7	ı
30 < x s 40	5	1
40 < × ± 50	4	1
50 c x c 60	2	1

Model class = 0 - 10

MEDIAN v51

Middle value of the set of numbers

The MIDDLE number in a data set



Advantages:

- Not affected by the outliers in the data set. An outlier is a
 data point that is radically "distant" or "away" from common
 trends of values in a given set. It does not represent a typical
 number in the set.
- The concept of the median is intuitive thus can easily be explained as the center value.
- . Each set has a unique median value.

Disadvantages:

Its value is perceived as it is.

MEDIAN FROM GROUPED DATA v52

It step is add the extra column, and do Cumulative Addition.



The other step is to find the holf-way frequency using (Total f + 1) / 2 = (18+1) / 2 = 9.5^m position.

ESTIMEATE OF THE MEAN v55

We find the Average Number of Coffees per Hour by adding two new columns to our Frequency Table and using a Formula.

Cappuccinos	Freq	Interval Midpoint	Freq x Midpt
0-3	2	1.5	2 x 1.5 = 3
4-7	3	5.5	3 x 5.5 = 16.5
8-11	8	9.5	8 x 9.5 = 76
12-15	3	13.5	3 x 13.5 = 40.5
16-19	2	17.5	2 x 17.5 = 35
TOTALS	18		171

MEAN Average = Total of (Freq x Midpt) / Total Frequency = 171 / 18 = 10 cappuccines per hour

Grouped Mean - NOTATION

We use some specific Mathematical Notation as follows:

Groups like 0-3 are called "Intervals" eg. 0 up to 3 = 0,1,2,3

f = frequency, or how many we have of a particular interval x = midpoint, which is (Low + High)/2 for each interval

 $\sum f$ is the sum of the frequencies (eg. Total Frequency)

 $\sum f^{\chi}$ is the Total of all the Frequency χ Midpoint values

MEAN Average for Grouped Data = $\frac{\sum f}{\sum f}$

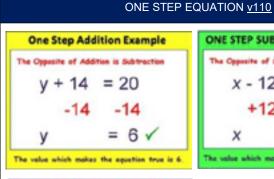
SAMPLING v<u>281</u> <u>282</u>

Statified sampling is a method we can use to make our sample more representative. By separating the population into groups (age groups, genders, etc.) called strata, we can then ensure that the number of people who will be sampled from each group is proportional to the number of people in that group overall.

number to be sampled from group $-\frac{\text{number of people in group}}{\text{size of population}} \times \text{sample size}$

Age group		Number in sample
11-20	12	(£2) x 25 = 2.54 (3 customers)
21-30	34	(34) x 25 = 7.20 (7 customers)
31-40	48	(48 x 25 = 10.17 (10 oustomers)
41-50	21	(23 x 25 = 4.45 (4 customers)
51+	3	(3 x 25 = 0.63 (1 customer)

Maths Foundation - Equations & Sequences



Multiplication Example

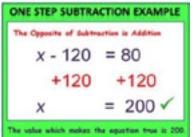
The value which makes the equation true is 4

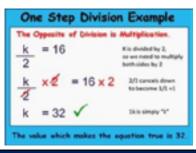
to become 1/1 =1

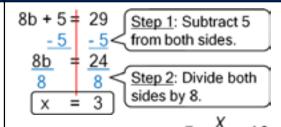
In is simply "n"

The Opposite of Multiplication is Division

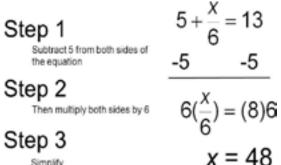
3n = 12

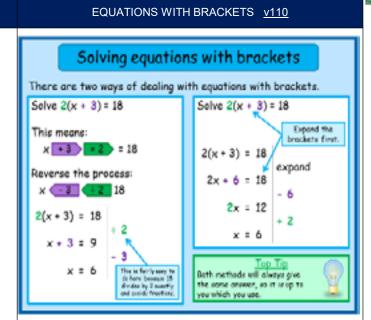




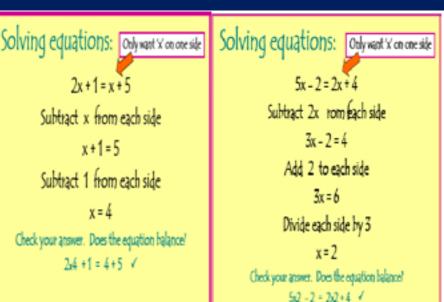


TWO STEP EQUATIONS v110

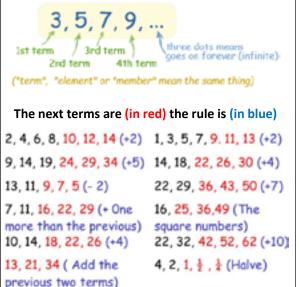








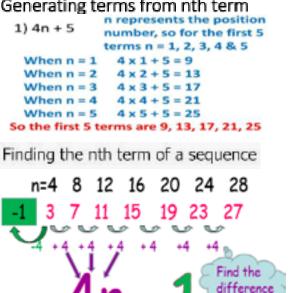
GEN ERATING SEUQENCES v286 v287 Sequence:



17, 23, 29, 35, 41 (+6)

Generating terms from nth term

NTH TERM v288



13, 16, 19, 22, 25 (+3)

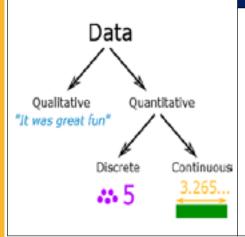
Maths Foundation - Graphs, Charts & Tables

A <u>frequency table</u> tells the number of times an event, category, or group occurs.

FREQUENCY TABLES watch

Waist-to-floor measurement	Frequency			
(Inches)	Tallies	Number		
27	//	2		
28		0		
29	444	5		
30	44+111	8		
3/	4411	7		
32	////	4		
	Total = 26			

Class (Rs.)	Tally Marks	Frequency Students
20 - 30	144	5
30 - 40	THH III	8
40 - 50	7H4 IIII	9
50 - 60	1H1 HH1	10
60 - 70	THI I	6
70 - 80	H	2
Total		40



TWO WAY TABLES v319 Sport Utility Totals 21 39 60 female 135 45 180 Total Totals 156 240 Column Totals Two-way frequency table

	Sport Utility Vehicle (SUV)	Sports Car	Totals
male	21	39	60
female	135	45	180
Totals	156	84	240

How many people responded to the survey? 240

How many males responded to the survey? 60

How many people chose an SUV? 156

How many females chose a sports car? 45

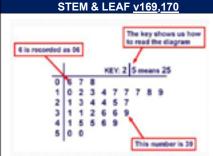
How many males chose an SUV? 21

COMPOSITE BAR CHART clip Ammy's Restaurant sell burgers and hotdogs. Complete a composite bar chart to Burger show their sales from Monday to Friday. Hotdog Burgers Hotdogs Monday 4 6 4 2 Toesday 0 Wednesday Thursday Friday On what day did Jimmy's restaurant sell the most food? Mon. Tues. Weds. Thurs. Thursday



PIE CHARTS v163,164 Reading **Drawing** The Scaling Method Jenny had 24 sweets and she Joe surveyed 90 people about their favourite subject. shared them with 3 friends. $\frac{1}{8}$ of 24 = 3 The ple chart shows the Y How many degrees for one person? 🦅 **Favourite Subjects** distribution of the sweets. $\frac{1}{8}$ of 24 = 3 How many sweets did each person get? Maths History Jenny Maths 40 40 × 4° 160* English Helen $\frac{1}{2}$ of 24 = 12 English 30 30 × 4° 120" $\frac{1}{4}$ of 24 = 6 20 20 × 4° 80" History Total 90 360"

COMPARATIVE BAR CHART clip Rainfall 40 30 cm 20 Jan Feb Mar Apr May Month



Back-to-Back Stem-and-Leaf Plots

Back-to-back stem-and-leaf plots can be used to compare two sets of related data. In this plot, there is one stem and two sets of leaves, one to the left and one to the right of the stem.

Second-period Class	_	Fit	th-period Class
20	5	2	
531	6	24	
99987542	7	1257	
875420	8	4450999	
0[5] represents 1	9	2457	[5]2 represents a
a score of 50	10	0	sourc of 52

Maths Higher - Probability



CALCULATING SIMPLE PROBABILITY v245 244

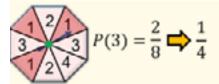
EXCLUSIVITY v249

The likelihood of an event happening



Calculating probability

$$P(\text{Event}) = \frac{number\ of\ successful\ outcomes}{total\ number\ of\ outcomes}$$



Simplify answers where possible

Calculating expected outcomes

 $P(event) \times number of trials$

The 'OR' rule (mutually exclusive)

$$P(a \text{ or } b) = P(a) + P(b)$$

$$P(2 \text{ or } 4) = \frac{2}{8} + \frac{1}{8} \Rightarrow \frac{3}{8}$$
Add each probability

The 'AND' rule (independent)

$$P(a \text{ and } b) = P(a) \times P(b)$$

Flip a coin twice

$$P(2 \text{ tails}) = \frac{1}{2} \times \frac{1}{2} \Longrightarrow \frac{1}{4}$$

Multiply each probability

Mutually exclusive

Events that cannot happen at the same time

Rolling a die $\rightarrow P(1 \text{ and } 6)$

All probabilities from the event will sum to make 1

Independent events

Events where the outcome of one <u>doesn't</u>
affect the outcomes of the others
Picking a counter out of a bag, replacing
it and repeating.

Dependent events

Events where the outcome of one <u>does</u> affect the outcomes of the others Picking a counter out of a bag, not replacing it and repeating.

SAMPLE SPACE DIAGRAM v246

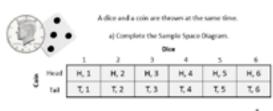
		Dice 1						
	+	\cdot	٠.	٠,	::	Ξ	\blacksquare	
	•	2	3	4	5	6	7	
	•	3	4	5	6	7	8	
~	••	4	5	6	7	8	9	
Die		5	6	7	8	9	10	
	3	6	7	8	9	10	11	
	***	7	8	9	10	11	12	
	Total Score							

P(8) =	36			
P(9) =	4 36	-	1 9	



P(more than 7) =
$$\frac{15}{36} = \frac{5}{12}$$

P(3, 5 or 10) = $\frac{9}{36} = \frac{1}{4}$



- b) Calculate the probability of scoring a 4 on the dice and a heads on the coin. $\frac{1}{12}$ c) Calculate the probability of scoring tails and an odd number on the dice. $\frac{1}{12}$
- d) P[Heads and a number greater than 2] = $\frac{1}{2}$
- e) PIMOT a 5 and NOT Heads) = $\frac{5}{12}$

TWO WAY TABLE <u>clip</u>

What is the probability of selecting a male basketball player?

What is your favorite sport to watch on television?							
	Football	Desirebell	Services				
Males	40	22	15				
Females	12	16	45				
Total	52	38	60				

22/	60	_	3	66	7
221	v	_	·O	υu	

	Female	Male	Total
English	12	18	30
Maths	28	27	55
Science	19	16	35
Total	59	61	120

P(Likes maths most) - 55/120 - 11/24

P(Likes science most) = 35/120 = 7/24

P(A male like English most) = 19/30 = 3/5

P(A person who likes maths is female) = 25/55

Maths Higher - Algebraic Proof



Year 9 Higher Half term 4, Topic 3 Algebraic Proof <u>V365</u>

A **counter example** is used to disprove a statement.

Statement	Possible counterexample
Prime numbers are always odd.	2 is prime, but not odd.
The square root of a number is always smaller than the number itself.	$\sqrt{0.25} = 0.5$, but $0.5 > 0.25$.
If p is prime then $p + 2$ is prime.	7 is prime but 9 is not.
$2n^2+11$ is prime for all integer values of π	$(2 \times 11^2) + 11$ will be divisible by 11 because 2 \times 11^2 and 11 both are.

Proof shows a statement to be true for all numbers and therefore uses algebra to represent any and all numbers.

Any number represented by	n
Even number	2n
A different even number	2m
Odd number	2n – 1
Different odd number	2m – 1
Consecutive numbers	n, n+1, n+2
Consecutive even	2n, 2n+2, 2n+4
Consecutive odd	2n-1, 2n+1, 2n+3
Multiples e.g. of 3	3n, 3n+3
of 4	4n, 4n+4
of 5	5n, 5n+5 etc

Case Analysis

e.g. "Show that for **any** integer n, $n^2 + n$ is always even."

Numbers are either even or odd

1. If n is odd:

 $odd \times odd + odd = odd + odd = even$

2. If n is even:

 $even \times even + even = even + even = even$ Therefore $n^2 + n$ is even for all integers.

Algebraic Proof – do the algebra required

e.g. Prove that $(3n+1)^2$ - $(3n-1)^2$ is a multiple of 6 for all positive values of n

This has to finish up with 6 x everything else

$$(3n+1)^2 = (3n+1)(3n+1) = 6n^2 + 6n + 1$$

$$(3n-1)^2 = (3n-1)(3n-1) = 6n^2 - 6n + 1$$

$$= 6 (2n)$$

which is a multiple of 6

Writing the algebra from a written statement

Prove algebraically that the difference between the squares of any two consecutive integers is equal to the sum of these two integers

Difference means Squares of any two consecutive integers
means n² and (n+1)²
Sum means +
of these integers n. n+1

$$(n+1)^2 - n^2 = (n+1)(n+1) - n^2$$

= $n^2 + 2n + 1 - n^2$
= $2n + 1$

n + n + 1 = 2n + 1

Proven

"the difference between the squares of any two consecutive integers"

- 214 + 1

"the sum of these two integers"

Maths Higher - Averages from Tables

Year 9 Higher Half term 4, Topic 2 Averages from tables

Remember

Mean = sum of values/number of values

Median = middle number when in order

Mode – most common value Range = max - min

Combined means

Work out the sum of the values for the combined data, divide by total number of values.

The total of the values = mean x number of values.

e.g. 23 girls have a mean height of 153 cm.

17 boys have a mean height of 165 cm.

Work out the mean height of all 40 children.

Put information in a table and work out missing values.

	Total of values	Number of values	Mean
Girls	23x153 = 3519	23	153
Boys	17 x 165 = 2805	17	165
Total	6324	40	6324/40 = 158.1

Averages from a frequency table V54 V51

Mean – add a column and calculate f x data, then add, and divide by total f

Mean from a frequency table



Data va	lue f	requency	Frequency x Data Value
2		3	6
3		2	6
4		5	20
		10	32

Mean =
$$32 \div 10 = 3.2$$

Median - If the total frequency is n, then the median lies in the class with the $\frac{n+1}{2}$ th value in it. Add up f until you get to this data.

Mode – the data value which has the highest frequency

Averages from a grouped frequency table V55 V52

Mean – add two columns and use the midpoint

Estimated mean from a grouped frequency table



Data value	Frequency	Midpoint	Frequency x Data Value
$20 \le x < 3$	0 3	25	75
$30 \le x < 4$	0 2	35	70
$40 \le x < 5$	0 5	45	225
	10		370

Mean =
$$370 \div 10 = 37$$

There is a loss of accuracy due to using the midpoint, this is why it is only an estimate.

Median class - If the total frequency is n, then the median lies in the class with the $\frac{n+1}{2}$ th value in it. Add up f until you get to this class.

Modal class – the class or group which has the highest frequency

Maths Higher - Congruence & Similarity



Year 9 Higher Half term 4, Topic 1 Congruence and Similarity in 2D and 3D

<u>Congruent shapes</u> <u>V66</u> – are identical. Exactly the same shape and size. They can be reflected or rotated but they are still congruent.

Congruent Triangles - there are 4 ways to prove triangles are congruent

SSS – side, side, side

SAS – side, included angle, side

ASA – angle, included side, angle

RHS – right angle, hypotenuse, side

Three statements of equality are needed V67, V328

, C

Prove that triangle ADB is congruent to triangle CDB.

- AD = CD as given
- AB = BC as given
- BD is common.
- ∴ ΔADB is congruent to ΔCDB by SSS.

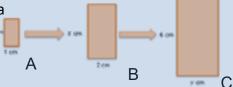
Similarity V291

Shapes are similar when one shape is an enlargement of each other.

Corresponding sides are in the same ratio. Corresponding angles are equal

When comparing two similar shapes, a scale factor can be found.

This scale factor helps to find missing sides of the shape.



A to B

Scale factor =
$$\frac{Big}{Small} = \frac{2}{1} = 2$$

Scale factor =
$$\frac{Big}{Small} = \frac{6}{4} = 1.5$$

$$x = 2x 2 = 4 cm$$

$$y = 1.5 \times 2 = 3 \text{ cm}$$

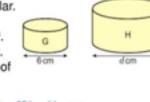
Similarity in 3D shapes V293a V293b

If a shape is enlarged by a linear scale factor of k, the area of the shape is enlarged by scale factor of k^2 .

If a shape is enlarged by a linear scale factor of k, the volume of the shape is enlarged by scale factor of k^3 .

Cylinders G and H are similar. The diamond of G is 6cm. The volume of G is 108cm³. The volume of H is 256cm³. Work out the diameter of d of cylinder H

B LO C

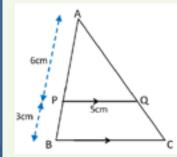


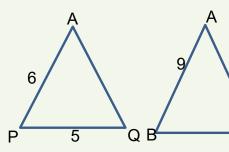
Volume scale factor =
$$\frac{\text{large}}{\text{small}} = \frac{256}{108} = \frac{64}{27} = \frac{64}{27} = \frac{3\sqrt{64}}{3\sqrt{27}} = \frac{4}{3}$$
 In an enla factor k, the color of the scale of

In an enlargement by scale factor k, the volume is enlarged by scale factor k³.

Similar Triangles V292

Prove that the triangles are similar by proving that corresponding angles are equal. (note the parallel lines)





Draw the 2 triangles separately and make statements about the angles

APQ = ABC corresponding angles are equal

AQP = ACB corresponding angles are equal

BAC = BAC common to both triangles

Proven AAA

Work out missing lengths

$$Sf = \frac{9}{6} = 1.5$$

BC =
$$1.5 \times 5 = 7.5 \text{ cm}$$

If AC = $15 \text{ cm AQ} = 15 \div 1.5 = 10 \text{ cm}$

Maths Higher - Quadratic Equations & Inequalities

Year 9 Higher Half term 3, Topic 3 Quadratic Equations and Inequalities

Solving Quadratic Equations Have to equal 0 to solve. 4 methods: Factorise, use the formula, complete the square or read from a graph. Remember there are usually 2 solutions!

Factorise V266

Put into brackets

e.g. Solve
$$2x^2 - 3x - 2 = 0$$

$$(2x + 1)(x - 2) = 0$$

So
$$2x + 1 = 0$$
 or $x - 2 = 0$

$$x = -\frac{1}{2}$$
 or $x = 2$

Using the quadratic formula **V267**

You need to learn this!

$$ax^{2} + bx + c = 0$$

$$x = \frac{-b \pm \sqrt{b^2 - 4ac}}{2a}$$

e.g. Solve
$$x^2 + 4x + 2 = 0$$

 $a = 1, b = 4, c = 2$
 $x = \frac{-4 \pm \sqrt{4^2 - 4 \times 1 \times 2}}{2 \times 1}$
Giving $x = -0.59$ and $x = -3.41$ as the solutions

Completing the square **V267a**

 $x^2 + bx + c$ can be written in the form

$$\left(x+\frac{b}{2}\right)^2-\left(\frac{b}{2}\right)^2+c$$

e.g.

$$x^2 + 6x + 7 = 0$$

 $(x + 3)^2 - 9 + 7 = 0$

$$(x + 3)^2 - 2 = 0$$

$$(x + 3)^2 = 2$$

$$(x + 3) = \pm \sqrt{2}$$
$$x = -3 \pm \sqrt{2}$$

One Solution

Using a graph V267c

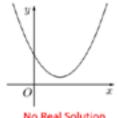
The roots are where the quadratic graph intersects the x-axis (i.e. the line y = 0)

The x-intercepts of a graph are the solutions of the equation.

A guadratic equation can have one of three types of solutions:



Two Solutions



No Real Solution

Solving quadratic inequalities e.g. Solve $x^2 - 2x - 3 < 0$ and write the set of integers that satisfy this inequality

1. Solve the equation:

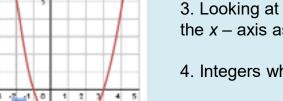
Let
$$x^2 - 2x - 3 = 0$$

Factorise and solve $(x - 3)(x + 1) = 0$ x= 3 and x = -1

2. Sketch the graph And shade region needed

< 0 below x axis

> 0 above x axis



3. Looking at the section of the graph below the x – axis as y < 0 so -1 < x < 3

4. Integers which satisfy this inequality are

0, 1, 2

Maths Higher - Surds

Year 9 Higher Half term 3, Topic 1: Surds

Surds are irrational numbers

A number that can't be simplified to remove a square root (or cube root etc).

Examples:

- $\sqrt{2}$ (square root of 2) can't be simplified further so it is a surd
- $\sqrt{4}$ (square root of 4) CAN be simplified to + or - 2, so it is NOT a surd

Number	Simplified	As a Decimal	Surd or not?
$\sqrt{2}$	$\sqrt{2}$	1.4142135(etc)	Surd
$\sqrt{3}$	$\sqrt{3}$	1.7320508(etc)	Surd
$\sqrt{4}$	2	2	Not a surd
√1/4	1/2	0.5	Not a surd
$3\sqrt{11}$	$3\sqrt{11}$	2.2239800(etc)	Surd
$3\sqrt{27}$	3	3	Not a surd
$5\sqrt{3}$	5√3	1.2457309(etc)	Surd

To be able to simplify surds you need to know your square numbers: 1, 4, 9, 16, 25, 36, 49, 64, 81, 100, 121, 144, 169, 196, 225,

Simplify Surds V305 **Multiply**

$$\sqrt{ab} = \sqrt{a} \times \sqrt{b}$$

e.g.
$$\sqrt{24} = \sqrt{4} \times \sqrt{6} = 2 \times \sqrt{6} = 2 \sqrt{6}$$

Find two factors, one of which should be a square number

Divide

$$\sqrt{\frac{a}{b}} = \frac{\sqrt{a}}{\sqrt{b}}$$
e.g. $\sqrt{\frac{9}{16}} = \frac{\sqrt{9}}{\sqrt{16}} = \frac{3}{4}$

Add and subtract V306

It is the same as collecting like terms $\sqrt{a} + \sqrt{a} = 2\sqrt{a}$

$$5\sqrt{a} - 2\sqrt{a} = 3\sqrt{a}$$

Putting it together.....
$$\sqrt{50 + \sqrt{18}} = 5\sqrt{2} + 3\sqrt{2} = 8\sqrt{2}$$

Rationalising a surd V307

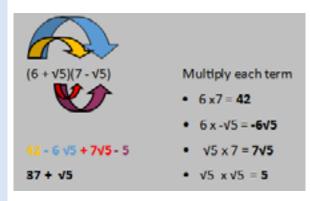
Multiply both the numerator and the denominator by the surd.

$$\frac{42}{\sqrt{7}} = \frac{42}{\sqrt{7}} \times \sqrt{7} = 6\sqrt{7}$$

If the denominator is made up of a rational number and a surd, change the sign!

$$\frac{1}{5+\sqrt{2}} = \frac{1}{5+\sqrt{2}} \times \frac{5-\sqrt{2}}{5-\sqrt{2}} = \frac{5-\sqrt{2}}{3}$$

Expand and simplify V308



Maths Higher - Transformations

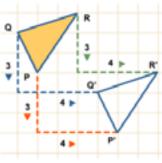


Translation: V325

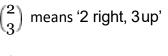
To translate means to move a shape. The shape does not change size or orientation.

Column Vector:

In a column vector, the top number moves left (-) or right (+) and the bottom number moves up (+) or down (-)

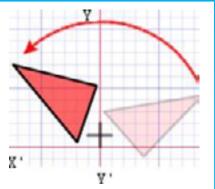


 $\begin{pmatrix} -1 \\ -5 \end{pmatrix}$ means '1 left, 5down'



Rotation: <u>V275</u> The size does not change, but the shape is turned around a point. (Use tracing paper).

Rotate the triangle 90° anti-clockwise about (0,1).

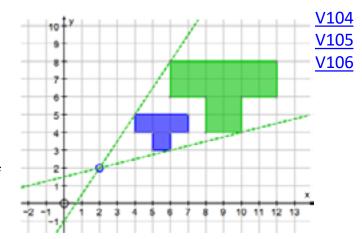


Enlargement:

The shape will get bigger or smaller. Multiply each side by the scale factor.

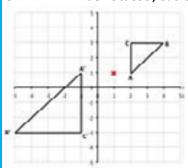
Scale Factor = 3 means '3 times larger = multiply by 3'

Scale Factor = ½means 'half the size = divide by 2'

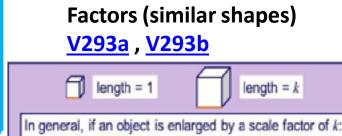


V107 V108

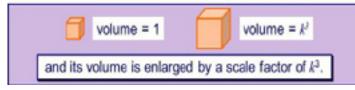
Negative Scale Factor Enlargements will look like they have been rotated. $\mathcal{F}=-2$ will be rotated, & also twice as big. Enlarge ABC by scale factor -2, centre (1,1)



Area and Volume Scale Factors (similar shapes)





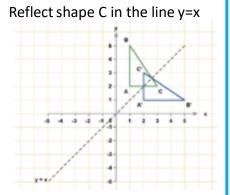


Reflection:

The size does not change, but the shape is 'flipped' like in a **mirror**.

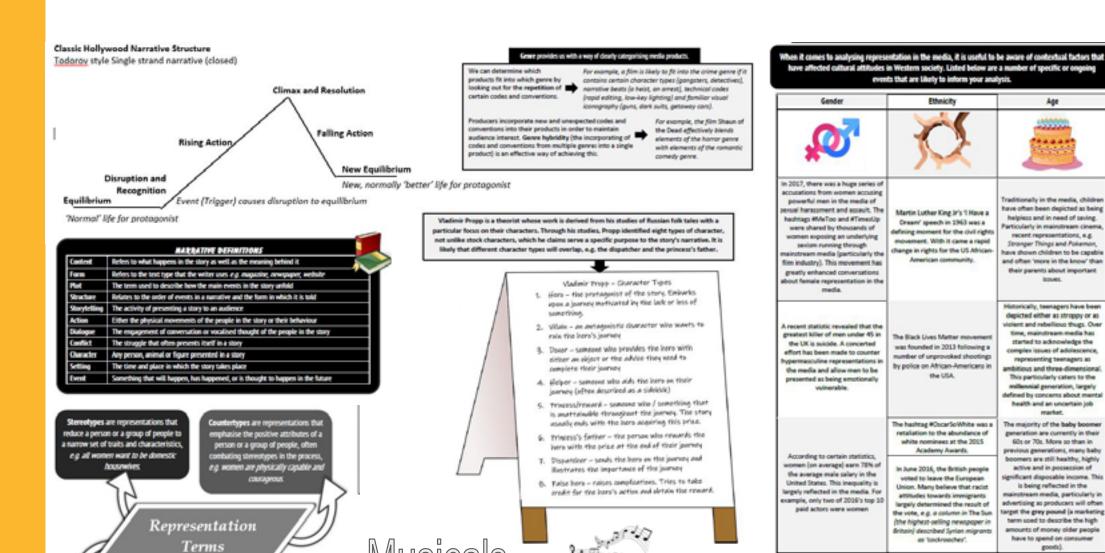
Line x=? is a vertical line. Line y=? is a horizontal line. Line **y=x** is a **diagonal line**.

V272 V273 V274



Media





Musicals set out to entertain through a combination of: Catchy music in a popular style, Solo songs, duets, choruses and ensembles, Orchestra or band accompaniment, Spoken dialogue, Dance sequences, stage spectacles and magnificent costumes. These are all held together by the plot. Songs are normally: Action songs, which move the plot forward or Character songs, which enable a character to express their feelings

Active subjects are characters that affect the

progression of the narrative. They take action

and make things happen.

Passive objects are characters that have

no active role in shaping the narrative. They are only there to be looked at as

events unfold around them

Music Theory





KNOWLEDGE ORGANISER – Year 9 – Musicals / Film Music

Musicals

Libretto	The overall text including the spoken and sung parts.
Action songs	These move the plot forward.
Character songs	These enable a character to express their feelings.
Ballads	These are usually slow, romantic and reflective.
Production numbers	These involve the full company and are used to show major
	changes in location or plot, and often open and close acts.
Through-composed	There is little or no dialogue, nearly everything is sung.
32 bar song form	AABA – each section is 8 bars long. An example of this is
	"Over The Rainbow". The A section is usually the chorus and
	the B section is the verse.

The Composers - Musicals



He was born on March 22, 1948, in South Kensington in London. His father was an organist and composer. His mother was a pianist and violinist. His brother is a famous cellist. Young Andrew Lloyd Webber learned to play various musical instruments at home and began composing at an early age (6). At the age of 9, Andrew was able to play the organ and assisted his father during performances. In 1964 he went to Oxford University as a Queens Scholar of history.

Andrew Lloyd Webber

When Sunset Boulevard joined School Of Rock, Cats and The Phantom Of The Opera on Broadway in 2017, Andrew became the only person to equal the record set in 1953 by Rodgers and Hammerstein with four Broadway shows running concurrently. Other musicals he has composed include Aspects Of Love, Joseph and the Amazing Technicolor Dreamcoat, Jesus Christ Superstar, Evita and Love Never Dies.

Lin-Manuel Miranda, (born January 16, 1980, New York) an American actor, composer, lyricist and writer who created and starred in stage productions that blended modern musical forms with classic musical theatre. Perhaps his best-known work was *Hamilton*, a hip-hop musical about Alexander Hamilton.

Miranda was born to parents of Puerto Rican origin and grew up in a Hispanic neighbourhood in northern Manhattan. His father was a political consultant, and his mother was a psychologist. His childhood home was filled with the sounds of salsa and show tunes. Miranda saw his first Broadway musical, *Les Misérables*, at the age of seven, and it made a lasting impression on him. His tastes also ran to hip-hop and R&B, and he became a proficient rapper.



Lin-Manuel Miranda

Film Music

Diegetic music	Music contained within the action, e.g. music heard on a radio.
Non-Diegetic music/	Is often referred to as underscoring . It adds to the mood of the
Background music	scene, reinforcing dramatic developments and aspects of
	character.
Mickey-Mousing	When the music is precisely synchronised with events on screen.
Atonal Music	The music is not related to a tonic note and therefore has no
	sense of key - often used in horror films.
Leitmotif	A recurring musical idea (a melody, chord sequence, rhythm or a
	combination of these) which is associated with a particular idea,
	character or place.
Ostinato	a musical phrase or rhythm that is repeated many times in
	the course of a longer piece.

The Composers - Film



Born in Long Island, New York on February 8, 1932, John Towner Williams discovered music almost immediately as he was the son of a percussionist. Williams's most familiar style may be described as a form of neoromanticism, inspired by the late 19th century's large-scale orchestral music—in the style of Tchaikovsky or Richard Wagner and their concept of leitmotif

John Williams With a massive list of awards that includes over 41 Oscar nominations Williams is undoubtedly one of the most respected composers for Cinema. Williams has composed for many critically acclaimed and popular movies, including the Star Wars saga, Schindler's List, Close Encounters of the Third Kind, Superman, E.T. the Extra-Terrestrial, the Indiana Jones series, the first two Home Alone films, the first two Jaws films, the first two Jurassic Park films, Hook, and the first three Harry Potter films.

Having studied at the Royal College of Music and Kings College in London, Anne went on to become a founding member of the avant-garde group **Art of Noise**.

Anne's film scoring career was launched after her score to the British film *Buster*. Since then she has won many awards and score produced the musical feature, *Walking On Sunshine* and the film adaptation of *Les Miserables*. Her film score credits include *The Walker*, *American History X*; *Elle*, *Benedetta* and *Black Book*; *The Crying Game*; *Pushing Tin*, *Mamma Mia! Here We Go Again!*; *The Hustle*. Anne won an Oscar for her score to *The Full Monty*, now the highest grossing film in the UK of all time. The soundtrack won a BRIT at the 1998 awards and is now a triple platinum album.



Anne Dudley

PE - Skeletal System

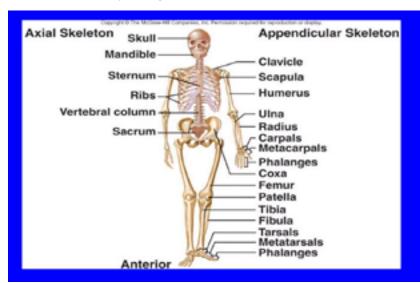


Skeletal System

The Skeletal System

<u>Structure</u> – The skeleton is divided into two sections and you should be able to locate the bones listed below:

- Axial cranium, sternum, ribs and vertebrae
- Appendicular clavicle, scapula, humerus, radius, ulna, carpals, tarsals, pelvis, femur, tibia, fibula and phalanges



- Four Different Types of Bone
- Long bones, such as the femur (your thigh bone) and the humerus (in your upper arm). These bones are usually connected with large movements of the body.
- **Short bones**, such as the carpals and tarsals (found in your hands and feet). These bones are linked to smaller movements of the body.
- **Flat (or plate) bones**. These bones protect the internal organs for example, the skull, the ribs, the sternum and the scapula.
- Irregular bones. These bones are irregular in shape, such as the vertebrae (in your spine)

Joints

The skeletal system is made up of bones that join together to form **joints.** The skeletal system allows **movement** to happen when it is joined up with the muscular system. **Connective tissue** called **tendons** link the bones to the muscles and **ligaments** join up bones at the joints.

Three Types of Joints

- **Fixed joints** There is no movement in these joints. Examples are the skull and the pelvis.
- Slightly moveable joints These joints are linked by cartilage, which means that there is some movement but it is very slight/limited. Examples of these joints can be found in the spine, ribs and sternum.
- **Synovial joints** These are the joints that provide a great range of movement within the body

Types of Synovial Joints

Pivot joint – this type of joint is found in the neck/; it allows rotation of the head.

Condyloid joint – these joints are found in the wrist and ankle.

Saddle joint – this type of joint is found at the base of the thumb.

Gliding joint – this type of joint is found in the wrist and the clavicle.

Ball and socket joint – these joints are found in the shoulder and hip; this type of joint allows the greatest range of movement.

Hinge joint – these joints are found in the elbow and knee; they allow movement that is limited to one plane (similar to a door swinging on its hinge).

Joint Actions

- Abduction: this is movement away from the mid-line of the bod
- Adduction: this is movement towards the mid-line of the body.
- Extension: this is when we straighten the limbs (arms/legs) at a joint.
- Flexion: this is when we bend the limbs (arms/legs) at a joint
- Rotation: this is a circular movement around a fixed point, either inward or outward

The Main Functions of the Skeletal System

- Working with muscles to allow movement in joints
- Giving **support** to our muscles and organs
- Protecting vital organs (for example, our skull protects our brain)
- Maintaining our basic body shape
- Producing red and white blood cells (this is done in the bone marrow)
- Storing minerals, such as calcium

PE - Muscular System

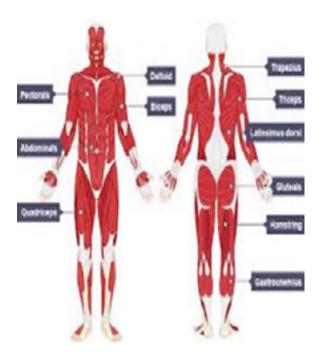


Muscular System

The Muscular System

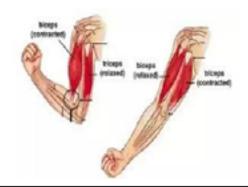
Location and Movement Functions of Key Skeletal Muscles

- Biceps Found in Upper front Arm and allow flexion of the elbow
- Triceps –Found in upper rear arm and allow extension of the elbow
- Hip Flexor- Found in hip and allow flexion of the hip
- **Gluteus Maximus** Found in rear of lower torso and allow extension of legs at hip
- Abdominals Found in lower front torso and allow flexion of the spine
- Quadriceps Found in upper front leg and allow extension of the knee
- Hamstring Found in upper rear leg and allow flexion of the knee
- Pectorals Found in upper torso and allow adduction of the arm
- Deltoids Found in the neck and allow abduction of the deltoid



Antagonist Pairs

Each pair of muscles has an **agonist** (the muscles that pull, produce the movement and shorten) and **antagonist** (the muscle that relaxes and lengthens). An example of an **Antagonist Pair** is the biceps and triceps. When the elbow flexes the bicep is the **agonist** and triceps is the **antagonist**.



Types of Muscle

Cardiac:

- Found in the heart
- Oxygen dependent, involuntary
- Aids blood flow through the heart

Smooth

- Found in multiple locations including digestive tract, blood vessels and lungs; contracts in all directions
- Can work without oxygen, involuntary
- Aids digestion, helps the distribution of blood

Skeletal:

- Found around the body
- Can work with or without oxygen, works voluntarily
- Aids with movement

PE - Cardiovascular System

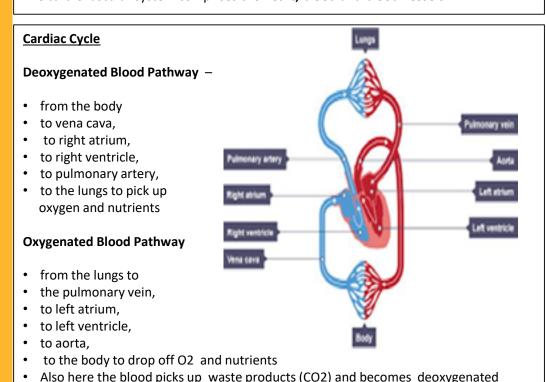


Cardiovascular System

The Cardiovascular (CV) System

The main functions of the CV system during exercise are -

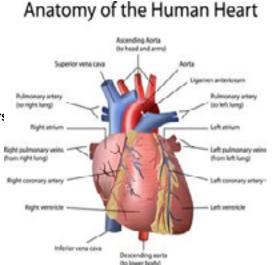
- 1. Transport oxygen and nutrients to fuel vital organs and muscles in the body.
- 2. Transport carbon dioxide and waste products away from organs & muscles.
- 3. Regulate body temperature.
- 4. Redistribution of Blood during Exercise (Vascular Shunt) during exercise . The cardiovascular system comprises the heart, blood and blood vessels.



The Heart

This is a muscle which is continually contracting and relaxing, in order to pump blood through the blood vessels. Every time the heart contracts and relaxes is called a 'heartbeat'.

- The heart is made up of four chambers
- The top two are called the atria
- The **bottom two** are called the **ventricles**
- The heart also has valves, which stop the blood from flowing backwards



Blood Vessels

Veins

- Thin walls, contain valves to ensure blood flows in one direction
- Carry deoxygenated blood to the heart,
- carry blood under low pressure

Arteries

- · Thick, muscular walls
- carry blood under high pressure
- Carry oxygenated blood away from the heart to the body

0





Capillaries

- The smallest blood vessels,
- with very thin walls
- · Assist with gaseous exchange at the lungs

<u>Vascular shunt</u> – This is blood redistribution to the muscles with greater demand, while diverting away from areas of lower demand, through: *The widening of blood vessels* (vasodilation). The narrowing is called (vasoconstriction)

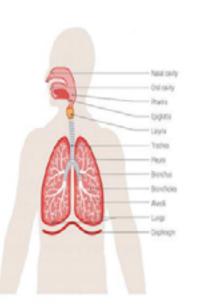
PE - Respiratory System



Respiratory System

Pathway of Air Through the Respiratory System

- 1. Nose / Mouth The nose is the primary opening in the body's airway the mouth the secondary. Air is drawn into these and then passes to the -
- 1. Pharynx This also known as the Throat . The air passes through this into the –
- 1. Larynx This is also known as the Voice Box. The air passes through this into the
- **3.** Trachea This also known as the Windpipe and is the 'main trunk of the tree' At this point there is the –
- Epiglottis 'a small flap of cartilage that acts as a switch between the trachea and the oesophagus (the tube connecting the pharynx to the stomach). When breathing this covers the oesophagus and when eating it covers the trachea to stop choking.'
- **6. Bronchi** Air then travels into either the left or right bronchi (the two main branches of the tree) and then into smaller Bronchi. Then air passes into the –
- **7. Bronchioles** These spread like *small* branches into the lungs
- **8.** Alveoli Finally air passes into the Alveoli and you can think of these as leaves of a tree. Here oxygen is diffused into the blood. There are thousands upon thousands of these.



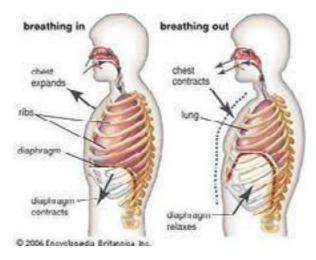
Mechanics of Breathing

1. Inspiration (Breathing In).

- The external intercostal muscles contract and lift up the ribcage (expanding it outwards and upwards).
- The **diaphragm** flattens, pulling downwards and contracting to **increase the volume** of the chest/lungs.
- **Pressure** inside the chest is **lowered** and air is taken into the lungs through the nose/mouth. (*remember gases move from a high to low pressure*)

2. Exhalation (Breathing Out)

- The **internal intercostal muscles** contract, lowering the ribcage (it drops inwards and outwards).
- The diaphragm becomes dome-shaped, relaxing and moving up
- The volume of the chest/lungs decreases,
- Pressure inside the chest increases and air is forced out of the lungs



PE - Effects of Exercise on the Body



Short Term Effects' The immediate responses that your body makes when exercising'

- 1. <u>Breathing rate</u> During exercise, our muscles need more oxygen to provide fuel for the increased work they are doing . This increases the **rate and depth of breathing**
- **2.** <u>Heart rate, stroke volume and cardiac output</u> As your rate of exercise increases, your muscles need more oxygen for fuel. This causes an
- •Increase in your **heart rate** and the **force/frequency** of its contractions, in order to pump enough oxygenated blood to the muscles that need it most.
- •Your body may also **release adrenaline** before exercise begins, and this can also cause the heart rate to rise.
- The wall of the left ventricle expands to allow it to fill up with more blood. This increases the **stroke volume** and so pumps more blood out into the body.
- •Increase in **cardiac output** .As cardiac output is determined by heart rate and stroke volume ($CO = HR \times SV$), an increase in these increases cardiac output.
- <u>3. Blood Pressure</u> during and immediately after exercise your blood pressure. will increase. This is because the force of your heart's contractions has increased.
- <u>4. Body temperature (sweating)</u> During exercise, the body's temperature will rise. When this happens-
- •Messages are sent from the brain to the skin to make it sweat. Sweating is our way of losing heat from our body by the evaporation of sweat.
- •Blood vessels near the surface of the skin open up, so that heat can be released.
- 5. <u>Hydration levels</u> As our body temperature increases during exercise, the skin produces sweat. The body can lose a lot of water and become dehydrated.
- 6 <u>Muscle fatigue</u> At some point during exercise, our muscles will experience a decline in their ability to generate force or power (this is known as muscle fatigue). This is because the muscles are contracting more often, therefore using up more energy.
- 7. <u>Delayed onset of muscular soreness (DOMS)</u> This is when we experience sore muscles after exercise/fitness activities, and occurs 1 or 2 days after exercising. DOMS will usually occur when your muscles work harder than they are used to for example, if you start a new exercise programme/training method, change exercise or increase intensity. This causes damage to the muscle fibres which results in muscles feeling sore
- **8.** Vascular shunt This will start. Remember this is the process of redirecting blood away from inactive organs to areas of the body that need more blood.

<u>Long Term Effects</u>.'The changes to your body due to exercise over a period of time' 1Cardiovascular endurance increases

- The ventricle walls get larger/thicken and become able to contract more powerfully, pumping out more blood (which increases stroke volume). This increase in size and volume is known as cardiac hypertrophy. Examples of exercise that would produce this include any endurance sport, such as long-distance running, swimming or cycling.
- The respiratory muscles (diaphragm, intercostal muscles and lungs) become stronger.
 They are then able to make the chest cavity expand more which allows more oxygen to be inhaled and so more is able to be supplied to the muscles.

2. Efficiency to use oxygen(VO2 Max) increases.

VO2 max is 'maximum amount of oxygen that the body is able to use during exercise').

- Long-term exercise leads to an **increase in vital capacity.** This means more oxygen is able to enter the body and go to the working muscles so they can work harder and more diffusion can occur so there are less waste products such as carbon dioxide.
- The **number and diameter of the capillaries around the alveoli will increase** due to long-term exercise this leads to an increased efficiency in gaseous exchange.
- 3. <u>Blood pressure decreases</u> Regular exercise can result in a decrease of approximately 6 to 10mmHg in both resting systolic and resting diastolic BP.
- **4.** <u>Resting heart rate deceases</u>. This is because the size of the left ventricle (stroke volume) increases due to regular exercise and gas exchange becomes more efficient.
- <u>5. Muscular endurance increases</u> Through regular training, our body can become more efficient at tolerating the lactic acid and getting rid of it. This will mean the muscles will not fatigue (get tired) as quickly
- **6.** Muscle hypertrophy and strength increases The term 'hypertrophy' means an increase in size, so muscle hypertrophy means that muscles get bigger.
- Muscle hypertrophy occurs when the muscle cells increase in size. When you overload
 the muscle, small tears in the muscle fibres occur. When these tears repair
 themselves, the muscle will increase in size. This means that the muscle becomes
 stronger and it can contract with greater force.
- <u>8 -Red blood cells increase</u>. This increase means that the body becomes more efficient at transporting oxygen in the blood to the muscles that need it during exercise.
- **9. Flexibility increases**. This is due to the ligaments and tendons being stretched and becoming stronger and more when we exercise.



Diet

Balanced Diet

It is important that you take into account that a Diet should contain-

<u>Carbohydrate (50-60%)</u> Most energy that your body needs comes from these. They are either **Simple** Sugars (sweets, biscuits, fruit) or **Complex** Starch (Pasta, rice, bread, potatoes).

<u>Protein – (15-20%)</u> This is broken down to **amino acids** by the body. These help the body with growth and repair. They are very important for building muscle in your client. Eg chicken, fish, eggs, meat, nuts, milk, tofu/ Quorn.

<u>Fat – (15-20%)</u> – Your need fat in your diet to help maintain skin, protection for vital organs, give body warmth and help absorb vitamins. Fats are either saturated (meat, butter, milk, cream and cheese), or unsaturated (oily fish, such as salmon and mackerel, nuts and seeds).

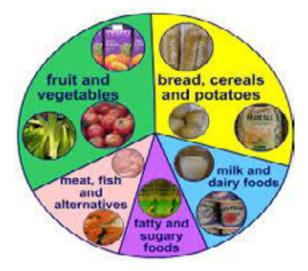
<u>Fibre</u> - This helps to keep the digestive system healthy, lower cholesterol levels and reduce the risk of bowel cancer eg Wholemeal bread rice, potato, nuts, baked beans, carrot

<u>Water – (6-8 cups per day)</u> – can also be fruit juices and other drinks. Your client will need this to cool their body, carry nutrients in the blood.

The Eatwell plate

This_is one way to analyse a persons diet. It recommends

- five portions of a variety of fruit and vegetables a day
- Meals based on starchy foods, such as bread, rice, pasta and potatoes
- Some dairy foods (or alternatives), such as milk, cheese and yoghurt
- Sources of protein, such as fish, eggs, meat and pulses
- At least two portions of fish every week (one of which should be oily, such as salmon or mackerel)
- Only small amounts of foods that are high in fat, salt and sugar



<u>Energy balance</u> – If your client eats more than the recommended 2000 kcal per day and does limited/ no exercise they will gain weight. If your client is eating less than 2000kcal per day and or completing a lot of exercise they will lose weight and struggle to build muscle / repair the body after exercise. Remember exercise uses Kcal's.

PE - Practical - Training



Principles of Training

Principles of Training (SPORT)

Specificity - This is all about making sure that training needs are relevant to an individual's sport, activity or fitness goals. For example, a marathon runner would make sure that their training helped to increase levels of cardiovascular endurance, while a weightlifter is more likely to will

 Applying specificity to your training ensures that the appropriate muscles and energy systems are used in the most effective way to achieve adaptations, and that these adaptations help to achieve the individual's specific fitness goals.

Progression- This principle can be closely linked to overload and it is all about gradually increasing the level of overload that you include in a fitness programme. This avoids 'plateaus' where performance stays the same.

 When you are training, it is important to progress and increase your efforts gradually – this gives your body a chance to adjust to the demands you are putting on it. It's also important to get the balance right – if you don't change your training levels at all or you do it too slowly, then progression will not happen; however, you must also make sure you don't push your body too hard or too quickly, as this can lead to injury or illness.

Overload - This is when you challenge your body beyond its current limit when training. This is gained by increasing (FITT). When this happens, the body must adapt in response to this and increase performance

 If a person continually performs the same exercise, at the same level of intensity for the same length of time/frequency, then this will not result in any improvements/adaptations. If the person begins to increase the intensity, frequency or duration of their exercise, overload is introduced to challenge the body and it will then adapt to become fitter in order to meet the challenge.

Reversibility- This is the opposite to progression. Basically, if you reduce training levels too much or stop training altogether, then all of the positive effects that you have achieved can be lost. This is sometimes referred to as 'detraining'.

 Fitness adaptations can reverse very quickly – for example, after just a couple of weeks of detraining, you may start to notice reduced fitness levels!

Tedium - Tedium means boredom and the focus of this principle is to incorporate a variety of training methods to prevent boredom and lack of motivation in training.

 Adding variety to the training programme can also help to avoid overworking certain muscles, allowing them to rest and recover while other parts of the body are exercised.

Principles of Overload (FITT)

Frequency – How often you train over a set period of time

• For example, the number of training sessions that are carried out per week).

Intensity – How hard you work during a training session. It's important to get the level of intensity right –



 If you don't work hard enough, no significant adaptations will occur; however, if you train too hard, then you may not be able to exercise for as long (duration) or as often (frequency) as you want to, and it can also lead to a risk of injury.

Time –How long you train for/the duration of each training session. This principle is closely linked to intensity –

• if you are working at high intensity levels, then the length of time spent exercising may be shorter; however, low intensity exercise will need to be performed for longer durations for any benefits to be gained.

Type -This is all about using the right method of training to achieve the desired fitness goals. The chosen method should also suit individual needs – for example, high impact/high intensity exercise would not be suitable for overweight individuals who are new to exercise.

 When choosing methods of training, the specificity principle should be considered – by establishing the specific component of fitness/sports performance that needs to be improved, it becomes easier to identify the most suitable training method(s).

PE - Practical - Health & Fitness



Health and Fitness

<u>Health</u> has been defined by the World Health Organisation as:

"A state of complete physical, mental and social wellbeing and not merely the absence of disease or infirmity."

<u>Physical Fitness</u> means having the ability to perform an activity to the required level (this could be a sport, occupation, etc).

There is a clear link between health and fitness, it is also important to remember that a person can be healthy and unfit, and also fit and unhealthy eg

- You can be fit, but not physically healthy a person could have a cold, but still be fit enough to play a football match
- You can be fit, but not mentally healthy a person may suffer from depression, but goes to the gym regularly
- You can be healthy, but not fit a person could be free from illness, but not be fit enough to take part in fitness activities

Health Related Components of Fitness

<u>Cardiovascular Endurance</u> – "being able to exercise the whole body for long periods of time". Eg, in sports such as long distance running and cycling, triathlon events and football. The heart and lungs need to be able to keep supplying oxygen to the body (through the bloodstream) in order to give the body the energy it needs throughout the exercise activity

<u>Muscular Strength</u> "the amount of force that can be generated by a muscle or muscle group" Muscular strength is divided into three areas:

- **1. Explosive strength** this is the force that can be generated with one quick and powerful movement, as the muscle contracts at high speed (eg throwing a ball)
- **2. Dynamic strength** this is the force that can be repeatedly generated by a muscle, as it moves and contracts (eg when performing weight lifting repetitions).
- **3. Static strength** this is when the muscles contract and hold one position without changing length (eg when holding a heavy object or performing a statics plank).

Muscular Endurance "A muscle or muscle group being able to continue performing/contracting over a set period of time and against resistance, without becoming tired" eg, a swimmer needs muscular endurance in the upper body so that they are able to constantly use their arms and shoulders for the duration of a race.

Body Composition " the percentage of fat, muscle and bone that makes up your body weight". Having the right body composition is important for eg, a rugby player will need to have a very different body composition to a marathon runner.

<u>Flexibility</u> " the amount of movement that can be achieved in all joints of the body".

- **1. Static flexibility** involves holding part of the body still, at its full range of movement (a gymnast holding a balance on the beam).
- **2. Dynamic** uses the full range of movement across a joint, and a fast action is performed but not held (a high jumper arching their back over the bar)

Skill Related Components of Fitness

<u>Agility</u> " the ability to quickly move/change the direction or position of your body, in a controlled way". To move and change direction quickly is important in sports such as football, tennis and basketball.

Balance "the ability to maintain your centre of mass over a base of support".

This is demonstrated when a person is still (static balance) or when they are moving (dynamic balance). Eg, a gymnast performing a handstand would require static balance, while a footballer running while dribbling the ball would require dynamic balance

Coordination "is the ability to control two or more body parts at the same time particularly during physical activity" Eg:, having good hand-eye coordination means that you are able to coordinate eye movement with hand movement in a controlled way – this skill is used when catching a ball, using a racket, etc.

<u>Power</u> "is the ability to use strength at speed, usually in an explosive movement" (for example, jumping, sprinting, throwing, etc). This is done by combining maximum speed with maximum strength.

Reaction time "the time it takes for the body, or part of the body, to respond to a stimulus". The speed of response can be affected by the situation

- **Simple situations** here, there is only one response so it should not take a long time to react. Eg a sprinter reacting to the starter's gun
- Complex situations here there is a choice to be made so more time is needed in order to evaluate the situation and choose a response. For example, a tennis player deciding which shot to play in a match.

Speed "the ability to perform a movement or cover a distance as quickly as possible.

- Accelerative Speed (used in sprints up to 30 metres)
- Pure Speed (this is used in sprints up to 60 metres)
- **Speed Endurance** (this is used when sprinting with short recovery periods in-between such as in team games and racket sports).

PE - Practical - Fitness Testing



Fitness Testing

Introduction

•When you are preparing and planning for health and fitness, it is useful to be able to test and measure various components of fitness. By measuring fitness at the start of an exercise programme, it enables you to set meaningful goals for improvements.

•You always gain a score for the test completed that you can then relate to normative tables to see if you are average / good./ Excellent etc for your age group and gender.

Health Related Components of Fitness tests

Cardiovascular Endurance -

Multistage, This test involves carrying out a series of 20-metre shuttle runs in time with an electronic bleep that speeds up every minute (each minute represents one level of the test)

Muscular Strength -

Hand dynamometer. this test involves squeezing a handheld dynamometer as hard as possible for 5 seconds at a time – it is used to test grip strength. The test can be repeated three times, with a minute of rest allowed between each attemp

Muscular Endurance -

- Press ups, This test requires the performer to do as many press ups as possible in 60 seconds.
- sit ups, This test requires the performer to do as many sit-ups as possible in 30 seconds.

Body Composition –

- BMI Test (body mass index)
- 1. Measure the weight of the person in kilograms (kg).
- 2. Measure the height of the person in metres (m).
- 3. Multiply the height by itself and then divide the weight by that total
- 4. This figure is then compared against the normative tables.
- **Hip to waist ratio test** This ratio is calculated as waist measurement divided by hip measurement. For example, a person with a 64cm waist and 97cm hips will have a waist-to-hip ratio of approximately 0.66.

Flexibility -

Sit and reach,

Here he performer removes their shoes and sits on the floor with their legs straight out in front of them. Their feet are placed flat against a box, with both knees flat against the floor. The performer puts one hand on top of the other and slowly reaches forward

Skill Related Components of Fitness tests

Agility

Illinois agility run. This test uses a course of cones set out in a particular layout. At the beginning of the test, the performer lies face down on the ground at the starting line with their hands by their shoulders. When the start command is given, the performer must get up onto their feet as quickly as possible and run around the course of cones to the finishing line.

Speed

. 30m sprint. The performer will get into a sprint start position. The performer then sprints for 30 metres and the time it takes them is recorded.

Coordination -

Wall toss test . The performer will stand 2 metres away from a smooth wall. When the test starts, the stopwatch is started. The performer then begins to throw the tennis ball against the wall – first, throwing it with their right hand and catching it with their left, then throwing the ball with their left hand and catching it in their right. This carries on for 30 seconds

Power -

Vertical jump test

- the performer holds a piece of chalk and stands by a wall.
- Keeping both feet on the ground, the performer reaches up as high as possible and marks the wall with the chalk. This reach distance is recorded.
- Then, the performer jumps up as high as possible and marks the wall again with chalk
- Finally, the difference between the standing reach distance and the jump distance is recorded.

Balance -

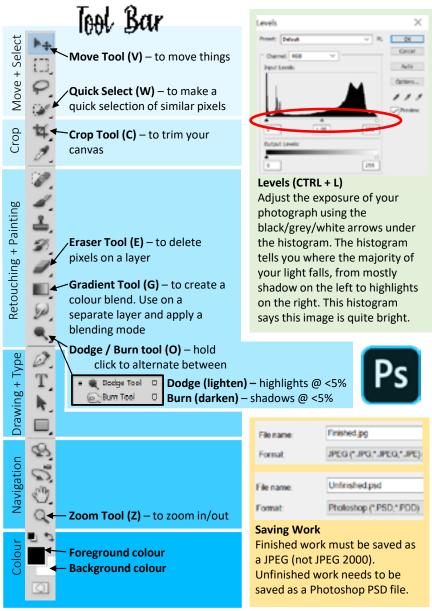
Stork Stand. It is carried out as follows:

- The performer begins by standing comfortably on both feet and hands on their hips.
- Raise right leg and place the sole of the right foot against the side of the left kneecap.
- When the test begins, the performer will stand on tiptoes. At this point, the stopwatch is started. The performer holds their position for as long as they can
- The test is then repeated raising the left leg this time.

<u>Reaction Time</u> – <u>Ruler drop test</u> The performer will stand with their dominant arm stretched out in front of them with the assistant will hold the ruler between the performer's index finger and thumb on their outstretched arm. The assistant drops the rule and the performer must catch it in between their index finger and thumb as quickly as possible. The distance between the bottom of the rule (0cm) and the top of the performer's thumb where the ruler has been caught is measured

Photography - Photoshop





Hue/Saturation (CTRL + U)

To adjust the colours in your photograph/selection.

Hue is the colour in your image. **Saturation** is the intensity, or richness of that colour/hue.

Lightness controls the brightness value, but to a poor effect- use levels instead to control light.

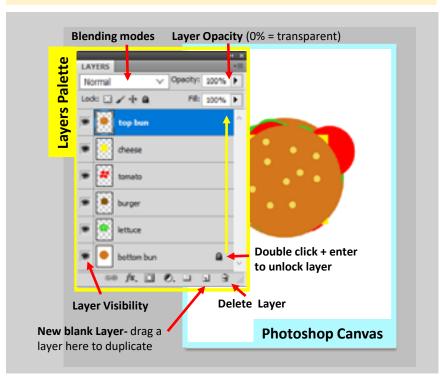


Brush settings (under file/edit) Size is the diameter of the

brush (this can also be changed using the square brackets). **Hardness** controls the finish of the brush. A harder brush will have clear, sharp edges, whereas a softer brush will have blurred and less defined edges.

Useful Charlants

- CTRL+T Transform Tool- use to resize elements. Hold down shift to keep your proportions
- CTRL+D Deselects your selection
- CTRL+ / CTRL ___ zoom in / out
- [/] (square brackets when using a brush based tool) will make your brush size smaller / bigger
- CTRL+C copy a selected area
- CTRL+V paste a copied area
- Shift (when using a brush based tool) hold down shift to connect brush strokes to form a straight line
- Space hold space to pan around your screen





1. Pholography Vocabulary

Connectives
However
Although
On the other hand
Whereas
Similarly
Furthermore
In addition
Additionally
It seems

Mood Calm Emotive Exciting Fearful Humorous Jovful Peaceful

Provoking

Sad

Technique Mixed media Stop frame

Collaged

Digital

Edited

Layers

Sewn

Transfer

Colour Bright Contrasting Dark Dull Highlight Muted Rich Saturation Shadow Vibrant

Black & White

Composition Light Background **Balanced** Bright **Balanced** Blurred Dull Centred Harsh Depth /of field Limited Foreground Natural Horizon Soft **Juxtaposed** Strong Rule of Thirds Subtle Perspective Strong

3. How to evaluate your work

- 1. How did you take your photograph? How did you set up your shot/ control your background/lighting? Why?
- 2. Technical comments- depth of field? Rule of thirds? What can you tell me?
- 3. How did you edit your photograph? Why?
- 4. How does your work link to the photographer / theme?
- 5. What are your opinions of your work? Is your end result successful? Why?
- 6. How could you improve your work? Bonusdo this!
- 7. Did you enjoy your shoot? Why?

2. Pholography Key Words

- 1. Exposure: How light or dark an image is. Can be described hen too much or too little light is in your photo
- Highlight/ shadow: Light and shadow in your photo can be created and controlled with artificial light (lamps or flash) or natural light (sun)
- 3. Contrast: the difference between the darkest and lightest area in your photograph (high contrast = strong colours- punchy, Low contrast = grey/foggy)
- Focal Point: The part of the photograph that the eye is immediately drawn to
- 5. Composition: To arrangement of the subject matter and how they relate to one another within the photograph
- Portraiture: a photograph of a person or group of people that captures the personality of the subject by using effective lighting, backdrops, and poses 6.
- 7. Landscape: shows spaces within the world. Landscape photographs typically capture nature but can also focus on the man-made features of the land
- 8. Still Life: focuses on inanimate objects; manmade (clothing, technology...) and natural (food, shells...) Flay lay photography is a modern take on still life
- 9. Close up: a photograph that shows a lot of detail because it is taken very near to the subject. Macro is where small items are photographed larger than life
- 10. Crop: To select an area of an image and remove surrounding area
- 11. Perspective: The position or angle of the shot in relation to object being photographed-this is usually done looking through the viewfinder before you take your photo but can also be adjusted after using the crop feature of Photoshop
- 12. Forced Perspective: A technique that employs optical illusion to make an object appear bigger/smaller/closer/further away than it actually is
- 13. Focus: Areas of an image may be in focus (clear and sharp) and some areas may be out of focus (blurry and difficult to see or make out)
- 14. Depth of field: How much of the image is in focus. It can be described using a scale of two terms- shallow/small and deep/large
- 15. Rule of thirds: A technique used to create a successful composition. The rule states that the focal point should not be dead centre in the image but either one third from the top, bottom or from one side of the image ie, in one of the intersecting points. In landscapes, the horizon line should fall on one of the horizontal grid lines

101: Develop

Artist research and how the artist fits the theme, explore, annotate, opinions.

NB2 Reline

Linking techniques to artists and themes, experimenting with a range of media and processes.

113: Record

Your ideas, plans, explanations, annotations, photographs linking together and to a theme and artists.

104: Present

Personal response, final pieces & body of work, presentation, technical ability.

Photography - Research



1. Tien Min Liao

Tien-Min Liao was born and raised in Taipei, Taiwan. After graduating from National Chengchi University in Taiwan with a BA degree in advertising. In this experiment she drew shapes with ink onto her hands, manipulating her gestures into the corresponding shapes to signify the letters of the alphabet.



3. Glinhachu

Slinkachu is a London-based street installation and photographic artist. His work involves remodelling and painting of miniature model train set characters, which are then placed on the street. The titles given aim to reflect the loneliness and melancholy of living in a big city but along side this there is always some humour in the work.



5. Gandy Ghoglund

Sandy Skoglund is an American photographer and installation artist. Skoglund creates surrealist images by building elaborate sets, furnishing them with carefully selected coloured furniture and other objects. The works are characterized by an overwhelming amount of one object and either bright, contrasting colours or a monochromatic colour scheme.



7. Tom Hussey

Tom Hussey is an American photographer specialising in commercial advertising and lifestyle photography. 'Reflections of the Past' was used by a healthcare company in a marketing campaign for the treatment of Alzheimer's disease. The work features elderly models staring at reflections of their former selves.



2. John Hilliard

John Hilliard is an English conceptual artist. Hilliard's ongoing body of work addresses the quality of photography: its uncertainty as a representational device and its status within the arts. Hilliard demonstrates how the way we understand a photographic image may be influenced and changed by the way it has been technically created, edited by the artist, and presented in the gallery.



4. Zev Hoover

Zev Hoover (born 1999), from Natick, Massachusetts. Hoover creates work about a 'miniature world'. In his fantastical photos people (usually himself) are digitally shrunken. The process involves capturing the background image first, shrinking photos of people in similar lighting, manipulating the images in Photoshop and editing the colour scheme so that it all matches.



6. Yulia Yakushova

Yulia Yakushova is a Russian creative director living and working in New York. 'Face your pockets' is a body of work featuring a scanned image of part of the owners face alongside the objects from their pockets or handbags. The odds and ends that people possess often show what is important to them as a person.



8. Research prompts

- 1. Brief background (who, what, whereno Google copy and paste)
- 2. Describe the composition of the photo
- 3. Describe the lighting
- What technical elements can you tell me? (rule of thirds / depth of field)
- 5. How do you think the photograph was taken? Make some guesses
- 6. What do you like most about the photo? Why?
- 7. How does the work fit with your current topic?
- 8. What ideas does the work give you?



Key Words;

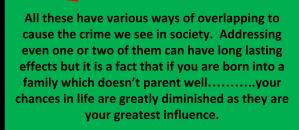
Free Will; the ability to make choices voluntarily and independently. Belief that nothing is pre-determined.

Belief in Free Will is in many religious teachings and views and influences attitudes towards doing wrong or bad things, for if there is free will, it is possible to choose what you do. However, all religions acknowledge doing 'right' is not always easy.

A religious person would say that crime is set against the backdrop of there being evil and sin in the world and in humanity. The rules are clear in religion as to what to not do; you just have to obey them.



Cause of Crime	<u>Explanation</u>						
Poor Parenting	The main reason for crime. This is the catalyst which starts off all crime as seen in Mary Bell case and the Bulger killings.						
Poverty	Poverty can lead a person into committing illegal acts in order to gain money.						
Media	Social media is included here with it playing a large role in some of the knife crime currently in large cities. Media can perpetuate stereotypes.						
Mental Health Issues	Lack of diagnosis can link with crime.						
Addictions	Often 'hand in hand' with mental health issues. Addictions cause lack of control, decreased inhibitions and desperation to gain money.						
Poor Education	Generally stems from poor parenting; if your parents value education, you are likely to as well. Fewer qualifications means fewer opportunities for jobs etc.						
Unemployment	Linked with education. Not having a job and therefore a role in society causes friction and lack of stability.						
Peer Pressure	Weaker people particularly susceptible to this which also links with mental health, addictions and						



crime

unemployment.



Key Words;

Punishment; penalty given to someone for a crime they have done. Justice; fairness, where everyone has equal provisions and opportunity

Main Aims of Punishment	<u>Explanation</u>
<u>Retribution</u>	A form of revenge on behalf of those who were wronged or subject to attack
<u>Reparation</u>	Criminals should have the right to 'pay' for the wrong they have done to show they are sorry and repair the damage
<u>Reformation</u>	Trying to ensure the criminal is helped to change their approach and way of life
<u>Protection</u>	Making sure that all people and society are kept safe from recurrence of a crime by that criminal. Criminals may need protection as well.
<u>Justice</u>	To show that the law and authority are of supreme importance and ensure that the law is upheld and justified.
<u>Deterrence</u>	To try and discourage people from committing crimes because they know what he punishment will be.

- · The Qur'an teaches that believers should make the choice between good and evil deeds
- · Punishment is seen as an important aspect of justice but forgiveness is also important. Allah is compassionate and merciful as well as being a judge.
- All will be the final judge on the Day of **Judgement (Qiyammah)**
- The Qur'an teaches that God sets the rules and shows the way
- Some countries use Shari'ah law which sets laws and punishments based on the Qur'an (the Straight path)

- Christians believe that everyone was created with free choice to accept or rejects God's ways
- · If people do sin or commit crimes then justice must follow, but JC also taught the importance of forgiveness
 - Most Christians believe that to gain justice, punishment should be given and forgiveness sought
 - Most Christians believe that at the end of life, God will be the final judge
 - JC taught compassion, not revenge











Key Word;

Death Penalty; when the state executes you for a crime



Christianity

Against

- Most Christians believe only God has the right to take life
 - 'thou shalt not kill' Decalogue
- JC taught 'if someone strikes you on the right cheek, offer them your left cheek also'
 - JC stated 'love your enemies and pray for those who persecute you'
- Many Christians see the two quotes above as teachings which go against the OT such as 'An eye for an eye'
- The Golden Rule 'do unto others as you would have them do to you' conflicts with death penalty
 - Quakers have campaigned against death penalty for years.

For

- OT 'an eye for an eye and a tooth for a tooth'
- Death penalty is given by authorities after a trial and not revenge meted out by someone angry
 - JC said 'I cam to uphold the law, not to change it'
- Not treating serious crimes with serious punishment diminishes the crime.

Islam Against

- A growing number of Muslims disagree with the death penalty calling for it to be abolished 'never take life which God has made sacred'
- Some want to stress the importance of forgiveness and reconciliation
- Punishment is important for justice to be done but there are better ways than death penalty

For

- God will punish at DofJ but criminals need to be punished on earth
 - Qur'an states 'never take a life EXCEPT for a just cause'
- Shari'ah law allows executions for adultery, murder and apostasy







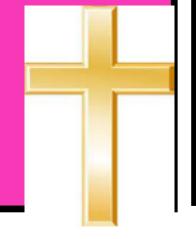
Key Word

Forgiveness; to grant a pardon to a wrongdoer

Christianity

- · Christians believe God forgives sins if they are confessed
- In the Lord's Prayer it says 'forgive us our trespasses, as we forgive those who trespass against us'
- JC said 'if you do not forgive men their sins, your Father will not forgive you'
- JC told the disciples 'you should forgive not 7 times but 7 times 77'
- JC example on the cross 'forgive them father for they know not what they do'
 - · Catholics; sacrament of confession
 - Evangelicals; forgiveness comes through faith







<u>Islam</u>

- In Islam there are two types of forgiveness; human and God's.
- Humans need both types as they make mistakes
- There is no limit to God's forgiveness especially if you are penitent
- 'and whoever strikes you of disaster, it is what your hands have earned, but he pardons much'
- Example of Muhammad who helped a woman who was sick even though she had repeatedly brushed dust in his direction

Examples of Forgiveness

Christian;

Gee Walker; mother of Anthony Walker who was murdered by schoolboys in a racist attack. As a Christian she felt the teachings of hate were not right.



Archbishop Desmond Tutu; Anglican bishop in South Africa during apartheid era. Tutu led the truth and reconciliation committee after a change in government led to apartheid being dismantled. 'holding onto resentment means are locked in victimhood and you allow the perpetrator control over your life'





Islam;

Khaled Hosseini; born in Afghanistan and moved to America and became a doctor. A lot of his family who remained in Afghanistan were imprisoned or disappeared. 'I wondered if that was how forgiveness budded.....with pain gathering up its things and slipping away unannounced in the middle of the night'



Key Words;

Good; an act which is morally right Evil: an act which is immoral Sin: breaking God's laws/moving away from God

Suffering: pain, distress or injury which can be psychological, physical or spiritual





- Some Christians believe humans are born with Original Sin which results in a built in urge to do things that are bad
- Some Christians believe God allows evil to exist to develop moral souls (soul shaping)
- Irenaeus believed God does not prevent evil as this would interfere with free will
- Hick and Irenaeus believed God created humans with the potential for spiritual growth

Islam

All that happens is part of God's plan (al Qadr) Humans are given free will and their actions will be judged DofJ Shaytan tempts humans but he can be resisted.



Suffering **Christianity**

- Some Christians believe that suffering through evil helps develop a moral soul (soul making).
- For many Christians suffering is believed to be part of life with the purpose often not known
 - The story of Job teaches that it is wrong to question God about suffering and why it is happening as we cannot understand the full picture.
 - Through suffering some Christians believe they understand JC and what he went through on the
 - Catholics; 5 sorrowful mysteries of the rosary

Islam

- Suffering is a test to demonstrate the will of Allah
- It is important to help others e.g. zakah which alleviates suffering



Free Will Christianity

- God has given everyone freedom to live their lives.
 - Different emphasis regarding relationships between predestination and free will depending on denomination
- Catholics; don't view FW as existing apart from grace
- Methodists; God is omniscient yet gives us choice.

Islam

- . Many Muslims believe in predestination and FW
- Allah knows the final outcome
- · FW granted so humans are not puppets
- · Qur'an used in making decisions
- Everyone can choose whether to obey Allah or not
- On the DofJ the impact of FW will be determined.





Key Words;

Human Rights: the things a person should expect to be able to have or do. Basic human rights are shelter, food and education Social Justice: promoting a fair society by challenging injustice and valuing diversity. Ensuring everyone has equal provisions opportunities and rights.

Dignity of Human Life Christianity;

- Belief that all humans are created in the image of God
- JC showed in his teachings and practice all life should be valued and treated with respect; parable of Good Samaritan
- Pope Francis emphasised looking after elderly and homeless
 - Every person is sacred
 - Agape

<u>Islam</u>

- The Qur'an refers to the uniqueness of each individual and the importance of helping just one individual
- Allah created all life so it should be treated with respect
- Importance of the worldwide community of Muslims; ummah in which all are equal



Religious Practices to Promote Human Rights, Including Equality

<u>Christianity</u>: Agape in action. Following action of JC many Christians work for charities, donate money or volunteer etc.

<u>Islam:</u> Ummah in action. Promotes the welfare of the Muslim community by paying zakah and sadaqah to help poor and needy. Islamic Relief charity



How and why do they help?
Make sure you know and
have examples.





Key Words;

Prejudice: pre-judging someone and assuming them to be superior or inferior without evidence

Discrimination: putting the prejudice into action e.g. not offering someone a job based on religion, race ethnicity etc

Censorship: suppressing or limiting access to information regarded as offensive or a threat.

Extremism; believing in and supporting ideas that are very far from what most would consider reasonable

In Britain and most countries in Europe, everyone is free to express their ideas and feelings or reactions about religious, political, economic and governmental matters. This links with Article 19 of the UN Declaration of Human Rights.

When it comes to freedom of religious expression it can be difficult to decide where one person's faith and freedom to express this can become derogatory to others.

Extremism has become more common and to religious extremists their beliefs and actions are just and moral and possible even a duty. To others they are potentially dangerous.

- 1. Absolutism; no alternative to what is believed or stated
 - 2. <u>Heroic leadership</u>; extremists often follow a charismatic leader
 - 3. <u>Immovableness</u>; extremists are unwilling to see another point of view
 - 4. Narrow mindedness; 1 goal and 1 focus
 - 5. Superiority: their view an belief are the right ones
 - 6. <u>Sacrifice</u>: extremist groups tend to expect their followers to sacrifice huge amounts for the cause.

Beliefs, Teachings and Attitudes Towards Prejudice and Discrimination Christianity:

- Prejudice and Discrimination are unacceptable and are against Christian beliefs and teaching
 - God created all humans equal
 - Decalogue gives advice for living in harmony with others
 - JC gave examples of lepers and outcasts whom he treated the same as anyone else
 - Parable of the Good Samaritan
 - Catholic and Orthodox churches don't allow women priests
 - Anglicans allow women priests and bishops.



<u>Islam;</u>

- All people are equal though not the same
- All people are important in their own right as created by Allah; men and women face the same judgement
 - The ummah crosses all national, racial and political divides e.g. Malcolm X
 - · Wearing the ihram on hajj shows equality
 - Prayer shows submission to God, everyone shows it
 - Muhammad selected Bilal, a Somali former slave, as his first imam
 - · Women are given additional rights and protections; e.g. freedom from sexual harassment



Martin Luther King Jr

King, always interested in civil rights, was heavily influenced by Gandhi's policy of non violence when he visited India with his wife and met with Muhammad Jinnah. His involvement with the black civil rights movement was closely related to his Protestant faith. After gaining a major victory in the Bus Boycott of 1956, when the boycotting of the bus services by black people led to their de-segregation, he became president of the Southern Christian Leadership Conference in 1957. The ideals for this organization came from Christianity, but the method of non violence from Gandhi.

Over eleven years from 1957 to 1968 he travelled over six million miles, gave over two and a half thousand speeches, and addressed a quarter of a million people in his 'I have a dream' speech alone.

His policy of non-violence led to his arrest twenty times, and he was personally abused four times. He became a figurehead for not only black people in separatist America, but as a leader for human rights wherever there was injustice, locally, nationally, and globally.

After being the youngest ever person to win the Nobel Peace Prize at age just 35, he was assassinated on 4 April, 1968. True to his revolutionary spirit, he had been just about to lead a protest march in sympathy with striking street cleaners of Memphis, Tennessee

Campaigners for Human Rights

The Christian Muslim Forum

- Based in London and brings together Christians and Muslims so as to build good relationships
 - It creates safe places for discussion and exploration of differences between Christianity and Islam
 - It educates others through interfaith dialogue www.christianmuslimforum.org





Key Words;

Absolute Poverty; acute state of desperation where the person is lacking even the most basic necessities.

Relative Poverty; standard of poverty measured in relation to others in society.

Ethical Considerations about the Acquisition and use of Wealth Christianity;

- · Spiritual values are the most important
- A person's value should be based on their actions rather than their possessions
- Being wealthy is not bad or wrong but it depends on how the wealth was acquired
 - Many Christians oppose gambling, especially Methodists
- Most Christians believe giving to charity is important and tithing (10% of income to others)
 - Parable of the Rich Man and Lazarus
 - Parable of the Sheep and the Goats

<u>Islam;</u>

- Proper use of one's wealth is of lasting value
 - All wealth is a gift from Allah
- The wealthier you are, the more generous you should be
 - · Wealth shouldn't be used to harm others
- 4 x types of giving; zakah, khums, sadaqah, zakat ul fitr
- 'true righteousness is in one who believes in God and who gives wealth to relatives, orphans, the needy and the traveller, those who ask for help and in freeing slaves'



Actions and Attitudes of Religious Charities to Alleviate Poverty Christianity;

Christian Aid; aims to challenge systems which favour the rich, reflects
 a belief that God loves all and the dignity of human life, committed to
 being effective stewards of the planets resources. Organizes projects to
 educate people, runs campaigns and Fairtrade activities, publicises
 examples of inequality and poverty.





Islam;

Islamic Relief; guided by Muslim values to create a caring world, aims to show compassion justice and sincerity through their actions. Responds to disasters and emergencies, provides long term support for shelter and education and supports orphans



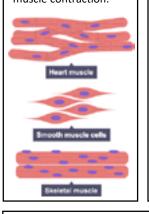
Science - Biology - Heart & Health

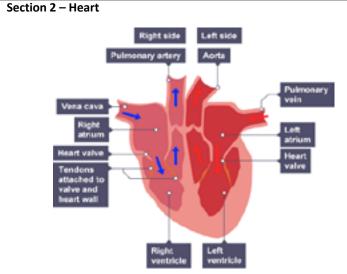
Y9 Heart and health

Section 1- Muscle Cells

Muscle cells contain filaments of protein that slide over each other to cause muscle contraction.

They contain many mitochondria to provide energy for muscle contraction.





Humans have a double circulatory system – blood passes through the heart twice in one complete circulation.

The systemic circulation (left side) transports oxygenated blood around the body and waste away from cells.

The pulmonary circulation (right side) transports deoxygenated blood to the lungs for gaseous exchange.

The left side of the heart is under more pressure as it has to deliver blood to the extremities of the body (travels further).

Section 5 - Health and Disease

Health is the state of physical and mental well-being

A disease is a disorder that affects an organism's body, organs, tissues or cells.

Non-communicable disease is a disease that is not transferable between people or organisms.

Non-communicable diseases include:

- cancer
- diabetes
- genetic diseases and conditions
- heart disease
- neurological disorders

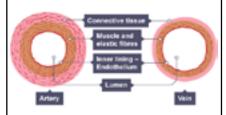
Section 6 - Disease of the heart

Coronary heart disease is caused by layers of fatty material (cholesterol) build up inside the coronary arteries, narrowing them. This reduces the flow of blood through the coronary arteries, resulting in a lack of oxygen for the heart muscle. This can lead to a heart attack.

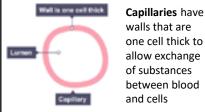
Treatments of CHD include:

- Stents to widen the blood vessel
- Statins to reduce the blood cholesterol
- Heart transplant (to treat severe CHD or heart failure)

Section 3- Blood Vessels



Arteries	Veins
Carry blood away from the heart	Carry blood to the heart
High pressure	Low pressure – has valves to prevent backflow
Thick muscular and elastic walls	Thin walls
Thin lumen	Wide lumen



Section 7 – Risk Factors

Factors affecting your health include:

Obesity

Smoking

Diet

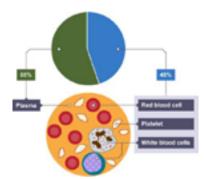
Drug and alcohol use

Stress

Exposure to radiation

Genetics

Section 4 - Blood



Component	Function(s)				
Plasma	Transporting carbon dioxide, digested food molecules, urea and hormones; distributing heat				
Red blood cells	Transporting oxygen				
White blood cells	Ingesting pathogens and producing antibodies				
Platelets	Involved in blood clotting				

Section 8 - Cancer

Cancer is the uncontrollable growth and division of cells. A group of cancerous cells is called a tumour.

There are 2 types of tumour:

Malignant – grows quickly, invasive to neighbouring tissue and spreads to other parts of the body via the blood (metastasis)

Benign – grows slowly, can be easily removed, does not affect other areas of body

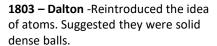
Chemicals and other agents that can cause cancer are called **carcinogens**.

Science - Chemistry - Bonding

Y9 Introduction to bonding

Section 1 – Development of the structure of the atom

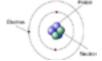
450 BC – Democritus - Said everything was made of particles called atoms.



1897 – JJ Thomson - <u>Plum pudding</u> <u>model:</u> Discovered electrons. He suggested they were spread out throughout the atom like plums in a pudding.

1907 – Rutherford - Alpha particle scattering experiment: Discovered the nucleus and protons using radiation. Put forward the idea that atoms were mainly an empty space with a nucleus in the middle.

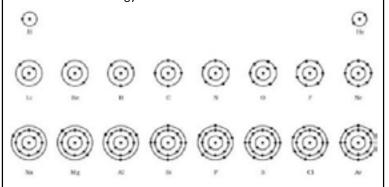
1913 – Bohr - Suggested the electrons orbited the nucleus in fixed electron shells.



1932 – Chadwick - Discovered a new sub atomic particle – same mass as protons but no charge. He called them neutrons

Section 2 - Electron Configuration

Electrons are arranged in shells orbiting the outside of the nucleus. The first shell can take 2 electrons, the second shell 8 electrons and the third shell 8 electrons(2, 8, 8). Electrons always occupy the lowest available energy level.



Section 3 – Covalent Bonding (Simple)

Covalent bonding occurs between non-metals only.

It is the sharing of electrons to make a full outer shell of electrons

Usually consist of small molecules. Examples include water (H_2O), chlorine (CL_2), hydrogen (H_2), methane (CH_4) and ammonia (NH_3)

Section 4 – Simple Covalent Properties

Substances that consist of small molecules are usually gases or liquids that have relatively low melting points and boiling points.

These substances have only weak forces between the molecules (intermolecular forces). It is these intermolecular forces that are overcome, not the covalent bonds, when the substance melts or boils.

The intermolecular forces increase with the size of the molecules, so larger molecules have higher melting and boiling points.

These substances do not conduct electricity because the molecules do not have an overall electric charge.



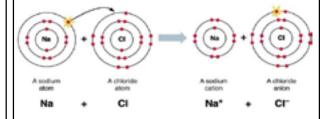


Section 5 - Ionic Bonding

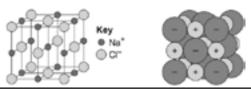
Ionic bonding occurs between metal and non-metal elements

Metals give away electrons while non-metals take electrons to make full outer shells

Metals form positive ions (cations) as they have lost electrons while non-metal form negative ions (anions) as they have gained electrons. These ions are strongly attracted to each other forces of electrostatic attraction.



lons form giant ionic lattice structures, which can be represented by either of the following:



Section 6 – Ionic Bonding Properties

Solids at room temperature, crystalline structure

lonic compounds have regular structures (giant ionic lattices) in which there are strong electrostatic forces of attraction in all directions between oppositely charged ions.

These compounds have high melting points and high boiling points because of the large amounts of energy needed to break the many strong bonds.

When melted or dissolved in water, ionic compounds conduct electricity because the ions are free to move and so charge can flow.

Ionic compounds are brittle and break into small pieces easily







Science - Chemistry - Quantitive Chemistry



Quantitative Chemistry

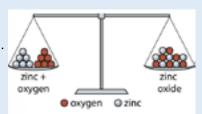
The law of conservation of mass The law of conservation of mass During a reaction, the atoms in the reaction are rearranged into different compounds. Therefore, mass is never gained or lost in a chemical reaction. Relative atomic mass Relative formula mass (M_r) of a compound is the sum of the relative atomic masses of the atoms in the numbers shown in the formula.

Section 2 – Conservation of mass

Atoms can never be created or destroyed.

Total mass of reactants = total mass of products.

If mass 'seems to change' then there is usually a gas involved.



If mass increases \rightarrow One of the reactants is a gad found in the air (e.g. oxygen) and all of the produces are solids, liquids or aqueous.

If mass decreases \rightarrow One of the products is a gas and all the reactants are solids, liquids or aqueous.

Section 3 – Relative formula mass - M,

- Atoms are too small to weigh individually.
- Carbon-12 is used as the standard and is assigned a mass of 12.
- Other atoms are given a mass relative to (compared to) carbon-12.
- For example, A Magnesium-24 atom weighs the same as two Carbon-12 atoms.
- The relative formula mass of a compound can be calculated by working out the sum of all the relative atomic masses (A_r) of the atoms within that compound.
- For example, To calculate the M_r of sodium chloride (NaCl) you need to add the A_r of Na and the A_r of Cl:



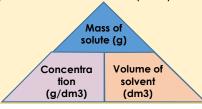
Remember the A_r is the larger number!!



 $\label{eq:National} \begin{array}{l} \text{Na + Cl} \rightarrow \text{NaCl} \\ \text{23 + 35.5} \rightarrow \text{M}_{\text{r}} \ \text{58.5} \end{array}$

Section 4 – Concentration of solutions

- One way to measure the concentration of a solution is by calculating the mass of a substance in a given volume of solution.
- Mass of solute (g) = concentration (g/dm³) x volume of solvent (dm³)



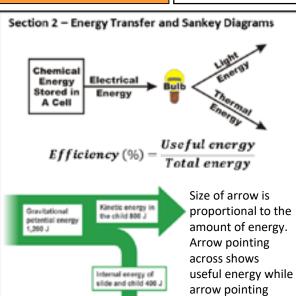
Science - Physics - Energy



Y9 Energy

Section 1 - Law of Conservation of Energy

Energy can be transferred usefully, stored or dissipated, but it cannot be created or destroyed. There are 9 different forms of energy: kinetic, light, thermal, sound, electrical, chemical, gravitational potential, elastic potential and nuclear. Energy is measured in joules, J.



Section 4 - Power

Power is defined as the rate at which energy is transferred or the rate at which work is done.

Work is the measure of energy transfer when a force (F) moves an object through a distance (d), therefore:

$$Work\ done = force\ x\ distance$$

An energy transfer of 1 joule per second is equal to a power of 1 watt.

Power can be calculated using the following:

$$Power = \frac{Work done}{Tlme}$$
 or

$$Power = \frac{Energy transferred}{Time}$$

Section 3 - Calculations of Energy Changes

Units	Conversion
MJ = megajoule	1 MJ = 1000 000 J
kJ = kilojoule	1 kJ = 1000 J
mJ = millijoule	1 mJ = 0.001 J

down shows

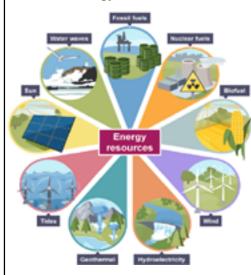
wasted energy

$$Kinetic\ energy = \frac{1}{2} mass\ x\ velocity^2$$

Gravitational potential energy = mass x gravitational field x height

Elastic Potential Energy = $\frac{1}{2}$ spring constant x extension²

Section 5 - Energy Resources



Non-renewable energy (fossil fuels and nuclear) will run out and have environmental implications. However the energy output is high and they are reliable, as well as cheap.

Renewable energy is energy that is replenished as it is used and has less environmental impact. But energy output for some is low and reliability is questionable for most.

Section 6 – Specific Heat Capacity and Required Practical

Energy required to heat up 1kg of substance by 1°C Calculated by:

Energy = mass x specific heat capacity x temperature change

To find out the specific heat capacity of a substance you can:

- Weigh mass of block
 Set up equipment as shown. Fully insulate the block by wrapping with cotton wool.
- **3**. Record starting temperature of block.
- **4.** Connect heater to the power supply and turn it off after ten minutes.
- 5. Record voltage, current and highest temperature reached then calculate the overall temperature rise during the experiment.
- **6**. To find total energy transferred first work out power = voltage x current

- 7. Energy transferred during experiment =
- seconds)
 8. Rearrange specific heat capacity equation so that SHC is the subject and calculate:
 SHC = Energy ÷ (mass x temperature change)

power x time (in

Section 7 - Conduction and Insulation

A conductor is a material that allows internal (thermal) energy to be transmitted through it easily. All metals are good conductors

An insulator is a material that will not allow the easy flow of energy

Understanding the conductivity of materials is important when designing houses to help minimise heat loss

Spanish - Mi Vida en el Insti 1



Spanish Y9 – Mi vida en el insti (1)			¿Qué tal los estudios?		How are your studies?		
		Are you inte	rested in?	Es más que	It is more than	Listo/tonto	Smart/silly
El arte dramático	Drama	Prefiero	l prefer	Es menos que	It is less than	Paciente/ impaciente	patient/impatient
El dibujo	Art	Porque es/son	Because it is	Tan como	As	explica	He/she/it explains
El español	Spanish	Mi día preferido	My favouirte day	Fácil/difícil	Easy/difficult	Nunca se enfada	Never gets annoyed
El inglés	English	Mi horario	My timetable	Divertido/	Fun/boring	Crea un buen	It creates a good
La biología	Biology	Tengo inglés los	I have english on	aburrido		ambiente de trabajo	work environment
La física	Physics	A la una/a las dos	At 1/at 2	Útil	Useful	Me hace pensar	It makes me think
La informática	ICT	Y cuarto	Quarter past	Creativo	Creative	Las pruebas	Exams
La lengua	Language	Menos cuarto	Quarter to	Exigente	Exciting	Las evaluaciones	Assessments
La química	Chemisty	Y media	Half past	Mi profesor es	My teacher is	Suspender/ aprobar	To fail/to pass
Los idiomas	Languages	Y veinte	20 past		u día escolar?	What is your school day like?	
Las empresariales	Business	La educación infantil	Infants school	Normalmente	Normally	En coche	By car
Las ciencias	Science	La educación primaria	Primary school	Salgo de casa a las	I lesve the house at	Las clases empiezan a las	The classes start at
Me encanta/me chifla	l love	La educación secundaria	Secondary school	Voy	I go	Las clases terminan a las	The classes finish at
Me interesa(n)	It interests me	El bachillerato	A levels	A pie	By foot	Tenemos clases	We have classes
Me fascina(n)	It fascinates	El colegio	School	En bici	By bike	El recreo	Break
The fascina(ii)	me	2. 3310810	30.1301	Andando	Walking	La hora de comer	Lunch time
Odio	I hate	El instituto	Schools	En autobús	By bus	Vuelvo a casa	I return home

Spanish - Mi Vida en el Insti 2



Spanish Y9 – Mi vida en el insti (2)		El uniforme		Uniform			
Las normas del insti Schoo		rulos	Un jersey	Sweater	Unos zapatos	Shoes	
				Un vestido	Dress	Unos vaqueros	Jeans
Tengo que llevar	I have to wear	Mantener limpio el patio	To keep the plaground clean	Una camisa	Shirt	Unas medias	Tights
Tenemos que	We have to wear	Respetar el turno de	Wait for your turn	Una camiseta	T-shirt	Bonito/feo	Pretty/ugly
llevar		palabra	to speak	Una chaqueta	Jacket/blazer	Cómodo/incómodo	Comfy/uncomfy
No llevo	I don't wear	La norma más	The most	Una corbata	Tie	Elegante/formal	Formal
		importante es	important rule is	Una falda	Skirt	Mejora la disciplina	Improves discipline
Es obligatorio	It is obligatory	Respetar a los demás	Respect others	Unos	Trousers	Limita la	Limits individuality
Hay que	You have to	Las normas son	The rules are	pantalones		individualidad	
Ser puntual	Be on time	Necesarias	Necesary	Unos calcetines	Socks	Da una imagen positive del colegio	Gives a positive image of the school
Se debe	You must	Severas	Strict	¿Qué vas a hacer?		What are you foinf to do?	
			31.101	ZQue va	as a mater:	vviiat are yo	u lollii to uo:
No se debe	You must not	Sacar buenas notas	To get good grades	Voy a	I am going to	Asistir a clases	To attend lessons
No se debe Comer chicle	You must not Chew gum					Asistir a clases Practicar el	
		Sacar buenas notas	To get good grades	Voy a	I am going to	Asistir a clases Practicar el español	To attend lessons To practice spanish
Comer chicle	Chew gum	Sacar buenas notas Sacr malas notas	To get good grades To get bad grades	Voy a	I am going to	Asistir a clases Practicar el español Pasar todo el día	To attend lessons To practice spanish To spend the whole
Comer chicle Usar el móvil en clase Dañar las	Chew gum Use phones in class Damage the	Sacar buenas notas Sacr malas notas Un problema de mi insti es El estrés de los	To get good grades To get bad grades A problema of my school is Stress of the	Voy a Vamos a Llegar	I am going to We are going to To arrive	Asistir a clases Practicar el español Pasar todo el día en	To attend lessons To practice spanish To spend the whole day in
Comer chicle Usar el móvil en clase Dañar las instalaciones	Chew gum Use phones in class Damage the facilities	Sacar buenas notas Sacr malas notas Un problema de mi insti es El estrés de los examines	To get good grades To get bad grades A problema of my school is Stress of the exams	Voy a Vamos a Llegar Salir	I am going to We are going to To arrive To go out	Asistir a clases Practicar el español Pasar todo el día en Ver los edificios	To attend lessons To practice spanish To spend the whole day in To see the buildings
Comer chicle Usar el móvil en clase Dañar las instalaciones Ser agresivo o	Chew gum Use phones in class Damage the facilities Be agressive or	Sacar buenas notas Sacr malas notas Un problema de mi insti es El estrés de los	To get good grades To get bad grades A problema of my school is Stress of the	Voy a Vamos a Llegar Salir Estar	I am going to We are going to To arrive To go out To be	Asistir a clases Practicar el español Pasar todo el día en Ver los edificios Ir de excursión	To attend lessons To practice spanish To spend the whole day in To see the buildings To go on a day out
Comer chicle Usar el móvil en clase Dañar las instalaciones	Chew gum Use phones in class Damage the facilities	Sacar buenas notas Sacr malas notas Un problema de mi insti es El estrés de los examines	To get good grades To get bad grades A problema of my school is Stress of the exams	Voy a Vamos a Llegar Salir	I am going to We are going to To arrive To go out	Asistir a clases Practicar el español Pasar todo el día en Ver los edificios	To attend lessons To practice spanish To spend the whole day in To see the buildings

Spanish - Mi Vida en el Insti 3



Spanish Y9 - Mi vida en el insti (3)			Las actividades extraescolares		Extracurricular activities		
¿Cómo es tu insti?		What is your school like?		Toco la trompeta	I play the trumpet	Olvidar las presiones del colegio	To forget the pressures of school
En mi insti hay	In my school there is	Mi insti es	My school is	Canto en el	I sing in the choir	Desarrollar tus	To develop your
Mi instituto tiene	My school has	Mixto	Mixed	coro	r emg m ene enem	talentos	talents
Un salón de	Drama room	Femenino	Feminine	Voy al club de	I go to club	Hacer amigos	To make friends
actos				Ajedrez	Chess	Más confianza	More confidence
Un comedor	Canteen	Masculino	Masculine	Jugo	Judo	La oportunidad de se creativo	The oportunity to be creative
Un campo de fútbol	Football pitch	el colegio	School	Teatro	Drama	Te ayudan a	It helps you to
Una piscina	Swimming pool	Público	Public	Periodismo	Journalism	Algo diferente	Something different
Muchas aulas	Lots of classes	Privado	Private	Lectores	Reading	La oportunidad de expresarte	The opportunity to express yourself
Lo Bueno es	The good is	Pequeño	Small	Escoescuela	Ecoschool	Gané un trofeo	I won a trophy
Lo malo es	The bad is	Grande	Big	Fotografía	Photography	Toqué un solo	I played a solo
Lo mejor es	The best is	Moderno	Modern	Para mí	For me	Ganamos una competición	We won a competition
Lo peor es	The worst is	Antiguo	Old	Diana	1 46:01:46.04	·	•
Lo qué más me gusta	The think I most like	Hay mucho deberes	There is a lot of homework	Pienso que/creo que	I think that	Fue un éxito	It was a success
Los que menos me gusta	The think I like the least	Espacio verdes	Green spaces	Son	They are	Dimos un concierto	We gave a concert
Nada	Nothing	El edificio	Building	Muy divertido	Very fun	Participé en un evento	I participated in an event
Nadie	No-one	Las clases son	The classes are				

