NAME: \_\_\_\_\_

TERM 5&6 YEAR 9



**TERM 5&6** 

## HOMEWORK PLANNER

YEAR 9	Subject 1	Subject 2	Subject 3
Monday	English	Geography	Art
Tuesday	Science (Carousel)	History	
Wednesday	Maths (Sparx)	RS	Science (Carousel)
Thursday	Maths (Sparx)	Science (Carousel)	
Friday	Maths (Sparx)	Spanish	Technology

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Before school							
Lunch time							
Between 3.00pm and 4.00pm							
Between 4.00pm and 5.00pm							
Between 5.00pm and 6.00pm							
Between 6.00pm and 7.00pm							
3etween 7.00pm and 8.00pm							
Between 8.00pm and 9.00pm							

## Blood Brothers-Literature Paper Two.

Vocabulary	Definition	
Poverty	Lacking in money linked to deprivation in social conditions, housing and education	
Wealth	The abundance of money or possessions	
Liverpudlian	A person who comes from Liverpool (often with a distinct accent)	
Deceit	Concealing or misrepresenting the truth	
Death	Ending of life	
Innocence	The state of being pure and lacking in corrupt behaviour	
Superstition	Irrational belief in widely held supernatural instances	
Class System	The concept that there is more than one social class of people: working class, middle class and upper class and the rules which govern the lives of people in different classes lead to societal unfairness	
Hierarchy	Ranking of members of society due to status or authority	
Disillusioned	Disappointment in someone or something that appears to be less good than initially thought	
Condescension	A patronising, condescending attitude towards others	
Snobbery	The character or quality of being a snob	
Underprivileged	Not having access to the same standard of living as other people in society	
Omniscient Narrator	All knowing narrative voice	
Dialogue	Speech	
Accent	A distinctive way of pronouncing words	
Dramatic Irony	From Greek tragedy: the audience is aware of the importance of events but the characters are not	
Foreshadowing	Predicting or warning of a future event in the text	
Pathetic Fallacy	Linking of nature and weather to human emotions/moods	
Metaphor	Where one thing becomes another in a comparison	
Musical	The form of the play: music plays an important part in revealing the action/events	
Symbolism	Using symbols in literature to represent ideas or qualities	
Motif	A dominant or recurring idea in the play	

## SKILLS

## **Analysis Points:**

Link to the question

Link to the terminology (Lang/Structure – evaluating choice)

**Short Quote(s) -or Moment** 

Explain meaning and effect – both obvious and hidden (explicit and implicit)

Zoom in on words/explore connotations and effect Suggest what other readers might think/feel (offering an alternative opinion)

Link to the writer's intentions (step out from the close analysis to give an overview of meaning)

Explore a linking quote/supporting idea

## KEY THEMES

Wealth, Poverty, Class, Superstition, Childhood, Death

## ESSAY QUESTION – 45 mins (including planning time)

## **Typical Questions**

Write about the theme of \_\_\_\_\_ and how it is presented at different points in the play/text In your response you should:

- ☐ refer to the extract and the play as a whole;
- □ show your understanding of theme and events in the play. [35+5] 5 of this question's marks are allocated for accuracy in spelling, punctuation and the use of

vocabulary and sentence structures.

This question assesses AO1, AO2 and AO4 (5 additional marks).



## **Event Guide:**

## Act 1

- The narrator introduces the plot in a Greek Chorus (we realise the play is a tragedy)
- Meet two very different women, Mr J v poor agrees to give away one of her twins to Mrs L who is rich.
- Meet the twins ages 7: they are very different in many ways (nurture) but do have quite similar natures. They're treated differently by the police/school.
- Mrs L is paranoid her son will discover his adoption so moves the family to the country to get away from Mickey and Mrs J. Years later, the council rehouses the Johnstone family in the country.

## ACT 2

- The boys meet again aged 14 and their friendship continues. The boys, again, display similar natures. They have very different qualities if education. Mickey is in love with Linda.
- Mrs L becomes increasingly mad at the thought of Edward finding out and tries to kills Mrs J.
- Aged 18, Edward goes to university and Mickey to a full-time job which he hates. The gap is widening between them.
- Linda is pregnant so she & Mickey marry. Mickey loses his job, helps Sammy rob a garage & is sent to prison. Nothing is the same for him and Linda again.
- Mickey is released from prison but is addicted to anti-depressants. Desperate, Linda asks Edward for help. He gets them a house & Mickey a job, but starts a brief affair with Linda.
- Mrs L tells Mickey about the affair, he confronts Edward with a gun in the council chamber. Mrs J reveals that they are twins. Mickey shoots Eddie and the police kill Mickey.

## **ENGLISH LITERATURE**

## MRS JOHNSTONE

- "He told me I was sexier than Marilyn Monroe" Recurring motif – Her looks were all she had going for her and when they were gone so was her husband.
- "By the time I was twenty-five, I looked like forty-two" Hyperbole – showing the impact on her appearance of having a hard life and so many children so young.
- "during the dance, she acquires a brush, dusters and a mop" stage directions – showing that she is happy to be working even if it is in a menial job
- "never put new shoes on a table"
   Foreshadowing this superstition suggests that something bad will happen right from the start of the play. Mrs Johnstone believes in these superstitions.
- "silver trays to take meals on" / "a bike with both wheels on" – Mrs J & Mrs L Juxtaposition – Highlights the different lifestyles both boys would have. Envy from Mrs J. too
- "Mrs Lyons shows the Bible to Mrs Johnstone" Religious imagery and stage directions showing how once a pact has been made and sworn on the bible you can't change your mind. Important symbolically as this is the point of no return in giving a baby away.
- "don't you ever come round here again" / "I'm very sorry, but it's Edward's bedtime" Mrs J and Mrs L juxtaposition of the characters
- "She removes a locket from around her neck" Symbolism
- "bright new day, we're goin' away"
   Foreshadowing and cheerful tone
- "I curse you! Witch!" Mrs L to Mrs J hyperbole

## THE NARRATOR

- "I'm up to here with hard luck stories" Milkman/narrator
- First person shows a lack of caring and the poverty that the family live in.
- "the devil's got your number" narrator
- Foreshadowing –song shows us that she won't get away with giving up her son
- did you never hear how the Johnstones died" –
  narrator Foreshadowing the narrator tells us
  the ending at the start of the play
- "the mother, so cruel, there's a stone in place of her heart" – narrator Hyperbole – The narrator exaggerates how horrible Mrs J. is which we find out if not true. He is being very judgemental and patronising towards her.
- "a debt is a debt, and must be paid" narrator repetition – here the narrator is giving a double meaning, physical money and the fact that she will have to pay for giving up her child.
- "There's a mad man" narrator Alliteration referring to Mickey and his desire to kill Edward with the gun from Sammy's robbery.
- "Do we blame superstition for what came to pass? Or could it be what we, the English, have come to know as class?" – the narrator
- Rhetorical questions questioning tone as to whether the blame lies with society rather than the characters themselves.
- "Did you ever hear the story of the Johnstone twins, as like each other as two new pins" – narrator Cyclical structure of the novel – repetition of the opening – showing their deaths were inevitable from the start.
- "the music pulsates and builds" stage directions – showing the culmination of the action and the building to the deaths

## EDWARD/MICKEY

- "mam" / "mummy" "pissed off" / "you say smashing things" "the two of them immediately wriggle and giggle with glee" – Edward and Mickey Juxtaposition and difference in speech patterns
- "we're blood brothers" Mickey and Edward Symbolism
   childhood ritual and the fact they are actually twins
- "if you cross your fingers and if you count from one to ten" – the children Foreshadowing – showing childhood beliefs and superstitions
- "Peter Pan" Symbolism of never growing up foreshadowing later difficulty when both boys do grow up
- "take a flying fuck at a rolling donut" / "it's borin'"
   Juxtaposition of trouble at school for Mickey and Edward
- "a game of piggy-in-the-middle" the stage directions and foreshadowing – showing where Linda is in the middle of Mickey and Edward throughout both their childhood and into adulthood too.
- "workin' overtime" / "I go away to university tomorrow" – Mickey and Edward statements – shows the contrast in lifestyles and class for both boys
- "How come you got everything... an' I got nothin'?" –
  Mickey, to Edward Dialogue jealousy from Mickey to
  Edward showing he sees the unfairness in society
- "I could have been him!" Mickey shouting accusatory tone –how unfair the whole situation has been and despondency Mickey at his poverty
- "walkin' round in circles" Mickey Tone Mickey is resentful and angry at what has happened
- "I grew up. An' you didn't, because you didn't need to"
   Mickey to Edward Emotive language shows jealousy of Edward's freedom, money and Uni.
- "chronically depressed" Mickey Emotive language Mickey is reliant on pills after prison.
- "You sorted it out. You and Councillor Eddie Lyons" –
   Mickey Sarcastic tone –not grateful for Eddie's help.
- Edward is "on a platform" stage directions –Edward is isolated and an easy target

## MRS LYONS

- "give one to me" imperative –
  demanding tone showing that she is
  desperate for a baby and will do
  anything to get one.
- "How can you possibly avoid some of them being put into care?"
   Rhetorical Question – persuade her to give one of the twins to her.
- "You'll be locked up" Directive threatening Mrs J.
- "It's just... just this place" repetition
   shows her bad state of mind
- "has a lethal-looking kitchen knife in her hand" Stage directions – she is trying to stab Mrs J. showing that she is going mad.

## MINOR CHARACTERS

## Mr Lyons

"it's a sign of the times, Miss Jones" Statement – showing that there is no work for anyone (linking to Mickey being unemployed and unable to find a job).

## Police

"he was about to commit a serious crime"

/ "it was more of a prank, really"

juxtaposition of the treatment of Mickey
and Edward by the police – unfairness and
class stereotyping

## Sammy

"Sammy burnt the school down"

Foreshadowing – that he will be trouble and lead Mickey into trouble too.

## Schoolteacher

"This is a boys' school, Lyons" –negative tone – showing Edward getting into trouble.

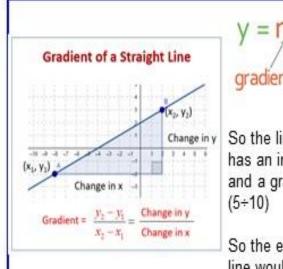
## **ENGLISH LITERATURE**

Keystone Vocabulary	Definition	Key Terms	Definition
Activist	A person who campaigns to bring about political or social change.	Pathos	To appeal and trigger your audience's emotions — positive or negative — depending on the purpose of your speech.
Civil Rights	The rights of citizens to political and social freedom and equality.	Ethos	How credible, reliable and trustworthy you are. When speaking to a lot of people, you want them to trust what you are saying otherwise they will not listen properly.
Corruption	Dishonest behaviours by those in power, often involving bribery	Logos	Where you apply and demonstrate logic and fact to your speech – this will also heighten how trustworthy you are.
Political	The government or public affairs of a country or the ideas or strategies of a particular party or group in politics		An object that is used to represent ideas or qualities
Protest	A statement or action expressing disapproval of or objection to something	Refrain	A word, line or phrase that is repeated within the lines or stanzas of the poem itself.
Representation	The description or portrayal of someone or something	Epizeuxis	A word or phrase is repeated in immediate succession, with no intervening words.
Social	Relating to society or how it is organised	Polysyndeton	Lists divided by the conjunction 'and'  Example: 'It was four o'clock in the afternoon and the
Suffrage	The right to vote in political elections		kitchen was square <u>and gray and quiet.</u> '
Year 9 l	Init 5: Prejudice and Protest	Asyndeton	Lists divided by commas Example: 'I rode a roller coaster, ate a pretzel, won a goldfish, watched a juggler.'
	EN	NGLISH	

Malcolm X	Malcolm X was an African-American Muslim minister and human rights activist who was a prominent figure during the civil rights movement. A spokesman for the Nation of Islam until 1964, he was a vocal advocate for black empowerment and the promotion of Islam within the black community.			
Harvey Milk	Harvey Bernard Milk was an American politician and the first openly gay man to be elected to public office in California, as a member of the San Francisco Board of Supervisors.			
Emmeline Pankhurst	Emmeline Pankhurst was an English political activist. She is best remembered for organizing the UK suffragette movement and helping women win the right to vote in the early 1900s.			
Laura Bates	Laura Bates is an English feminist writer. She founded the Everyday Sexism Project website in April 2012. Her first book, Everyday Sexism, was published in 2014.			
Marcus Rashford	In June 2020 Marcus Rashford's campaigning forced the UK government to make a U-turn on the provision of free food vouchers over the summer holidays. In October 2020 he launched the End Child Food Poverty campaign.			
William Blake	Poet, painter, engraver, and visionary, William Blake worked to bring about a change both in the social order and in the minds of men. He is an important figure of the Romantic age, a time when artists and writers reacted to the massive changes happening in Europe, such as new machinery and big factories making cities much bigger and industrial.			
Maya Angelou	Maya Angelou was an American poet, memoirist, and civil rights activist. She was considered the spokesperson for Black people, primarily for women.			
	ENGLISH			

Key People

## Algebraic Proficiency



y = mx + c gradient y-intersect

So the line to the left has an intercept of 2 and a gradient of ½ (5÷10)

So the equation of the line would be  $y=\frac{1}{2}x+2$ 

Parallel lines have the same gradient so in this example they both have a gradient of 3.

Parallel lines y = 3x + 1 y = 3x + 1 y = 3x + 1Parallel

Find equation given a gradient and a point.

Step 1 - substitute your gradient into y=mx+c

**Step 2** - Substitute the coordinates of the point into the equation and solve to find c

**Step 3** - substitute your value for a into the equation from step 1.

E.g find the equation of the line with the gradient 3 which goes through the point (1,2)

Step 2 2=3(1)+c 2=3+c c=-1

Step 3 - y=3x-1

Find equation given 2 points.

**Step 1** - find the gradient between the 2 points using the change in y over the change in x.

Then follow from step 1 above.

Plotting quadratic graphs  $(x^2)$ 

**Step 1** - substitute values in for x (a table is the easiest way)

Step 2- generate the coordinates

Step 3- plot the coordinates and join with a curved line.

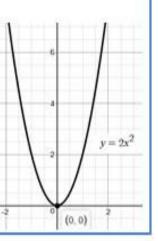
Example - Plot y=2x2

x	-1	0	1	2
у	,2	0	2	8
	(-1,2)	(0,0)	(1,2)	(2.8)

When x = -1, we want to find the value of the y coordinate. We substitute x = -1 into  $y = 2x^2$ 

 $y = 2 \times (x)^2$   $y = 2 \times (-1)^2$   $y = 2 \times 1$ y = 2

So the coordinates are (-1,2)

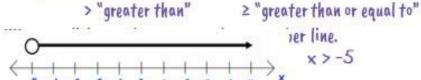


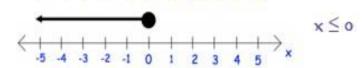
## Solving equations and inequalities 1

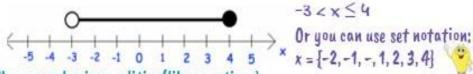
Solve means to find the value(s) of the variable. An inequality has one of these signs instead of = < "less than"

≤ "less than or

equal to"

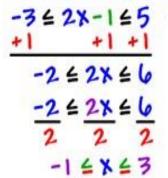




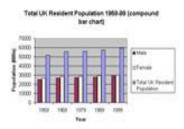


You can solve inequalities (like equations) using inverse operations but you're likely to get more than one solution. Examples helow

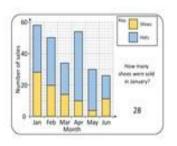
In the example below we must remember to undo the steps in reverse order (to all 3 sections). These are called compound inequalities.



## Presentation of data



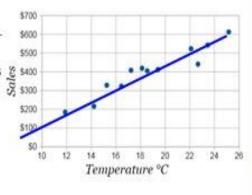
Compound/ composite bar charts can take different forms but a key is essential to be able to read it properly.

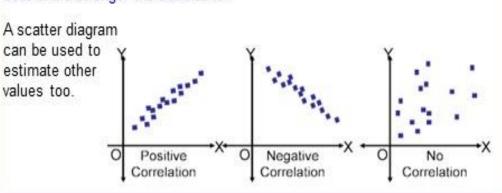


A scatter diagram/plot shows the relationship between 2 sets of data.

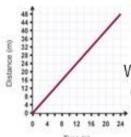
Correlation describes the relationship between two variables. This scatter graph shows positive correlation as warmer weather leads 2 5400 to more ice cream sales.

A line of best fit is a line that goes roughly through the middle of all the scatter points on a graph. The closer the points are to the line of best fit the stronger the correlation.



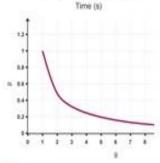


## Proportional Reasoning



## Direct Proportion

When one variable doubles the other doubles (both increase)



## Inverse Proportion

When one doubles and the other halves. (One increases, one decreases)

## Compound measures

## Speed

speed = distance



Density

density =  $\frac{\text{mass}}{\text{volume}}$ 



Pressure

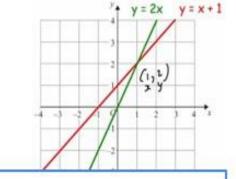
 $pressure = \frac{force}{area}$ 



## Solving Equations and inequalities II

Solving simultaneous equations from graphs.

If two graphs are plotted where they **intersect** (cross) is the solution to the simultaneous equations. (There can be more than one intersection/set of solutions)



The example on the right has the solution (1,2) and so x=1, y=2

## Solving simultaneous equations by elimination

**Step 1** - Make one of the coefficients of the variables the same in both equations. This may require multiplication of one or both of the equations.

**Step 2** - Decide whether you add/subtract the equation to eliminate the variable with the same coefficient.

Step 3 - Solve the equation you are left with to find the value of the variable.

Step 4 - Substitute that value into one of the original equations to find the other

variable.

This can then be checked by substituting both values into the other equation to make sure it gives what you are Expecting (the solution to the original equation)

Use the elimination method to solve the given simultaneous equations 5x + y = 20 (x5) substitute x = 3 4x + 5y = 37 into

$$\begin{array}{ll}
\Theta & 25x + 5y = 100 \\
4x + 5y = 37
\end{array}$$
(+21)

$$5x + y = 20$$
  
 $5(3) + y = 20$   
 $15 + y = 20$   
(15)  $y = 5$  (-15)  
 $x = 3, y = 5$ 

## Index laws

You need to learn these off by heart.

$$5^3 \times 5^4 = 5^7$$
$$5^7 \div 5^4 = 5^3$$

$$(5^3)^4 = 5^{12}$$

50 = 1

$$a^m \div a^n = a^{m-n}$$
 $a^0 = 1$ 
power of 1= 0

$$\mathbf{a}^{n} \times \mathbf{a}^{m} = \mathbf{a}^{m+n}$$
  
 $(\mathbf{a}^{n})^{m} = \mathbf{a}^{mn}$ 

(all the <u>base</u> numbers (5s here) have to be the same)

## Standard Form

This is written in the form a x 10", where a is a number between 1 and 10 and n is an integer.

Make sure you know how to use **your** calculator for standard form (x 10x key or maybe EXP)



## We can do simple standard form calculations without a calculator too:

For addition/subtraction you need the same power of 10 (then it stays the same)

 $4.5 \times 40^4 + 1.5 \times 40^3 = 4.5 \times 40^4 + 0.45 \times 40^4 = 4.65 \times 40^4$  $4.5 \times 40^4 - 1.5 \times 40^3 = 4.5 \times 40^4 - 0.45 \times 40^4 = 4.35 \times 40^4$ 

For multiplication/division, use the index laws.

 $(4.5 \times 10^{4}) \times (1.5 \times 10^{8})$   $4.5 \times 1.5 \times 10^{4} \times 10^{8} = 6.75 \times 10^{4}$   $(4.5 \times 10^{4}) + (1.5 \times 10^{8})$  $(4.5 \times 10^{4}) + (1.5 \times 10^{8}) = 3 \times 10^{4}$ 

## Calculating

Roots are the inverse of powers

 $5^2 = 25 \quad \sqrt{25} = 5$ 

 $3^3 = 27$   $\sqrt[3]{27} = 3$  $2^4 = 16$   $\sqrt[4]{16} = 2$ 



## Lower and Upper Bounds

If we have a rounded number, we need to understand what that number started off as.

4200 has been rounded to 2 significant figures.

If it was rounded down, it was 42??

The biggest possible value is the upper bound UB

That's 4249.999999 (so we use 4250)

If it was rounded up, it was 41??

The smallest possible value is the lower bound LB

That's 4150

Call the number you started with n  $4150 \le n < 4250$ 

We use ≤ because 4150 IS a possible starting number, < because 4250 would actually round up to 4300 so the upper bound has to be less)



Truncating is cutting a number short.
It's kind of like rounding without the rules.

Examples:

Truncate 34567 to the nearest 10/100/1000
34567 truncates to 34560 (get rid of the units)
34567 truncates to 34500 (get rid of the tens& units)
34567 truncates to 34000 (get rid of the hundreds, tens& units)

Truncate 3.4567 2 decimal places: 3.45/67 truncates to 3.45 (no need to round up)

Truncate 34567 to 1 significant figure: 3 4567 truncates to 30000

Truncating never makes the answer larger (as you've cut something off). If n has been truncate to 1 significant figure to give the answer 40

## 40 ≤ n < 50 Calculating with Bounds

BUT

max sum = upper + upper

min sum =

lower + lower

max product = upper x upper

min product=lowerx lower

max difference=upper-lower
max quotient=upper÷lower

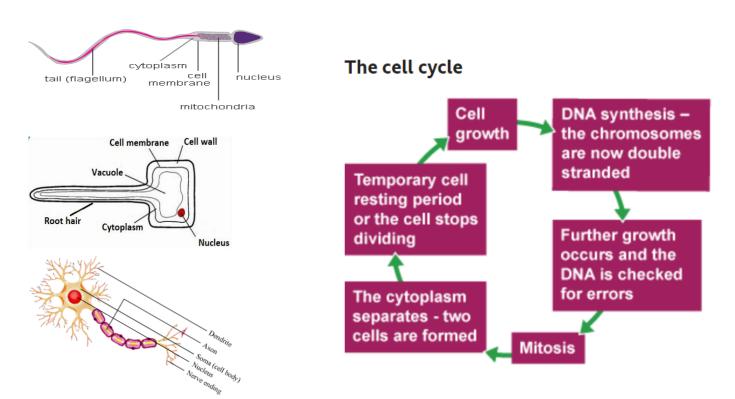
min difference=lower-upper min quotient=lower+upper

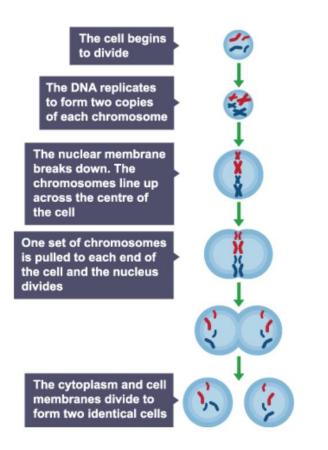
Try using some numbers to check this out.

## **Cell Biology**

Specialised Cells				
Specialised Cell	How structure relates to function			
Sperm Cell	Acrosome contains enzyme to break into egg, tail to swim. Many mitochondria to provide energy.			
Nerve Cell Long to transmit electrical impulses across a distance.				
Muscle Cell	Contain protein fibres that contract when energy is available, making the cells shorter.			
Root Hair Cell	Long extension to provide a large surface area for water & mineral absorption- thin cell wall.			
Xylem Cell	Waterproofed cell wall, cells are hollow to allow water through.			
Phloem Cell	Some cell shave a lot of mitochondria to give energy for active transport. Some cells have little cytoplasm for sugars to move through easily.			

Microscopy				
Magnification	Tells you how many times bigger a microscope makes an object. Magnification = length of magnified object ÷ length of actual object			
Resolution	The ability of a microscope to distinguish between 2 separate points.			
Light Microscope	A basic microscope, using light. Can magnify objects $\times 1500$			
Electron Microscope	A microscope which uses electrons, to magnify images more than a light microscope. Gives greater detail. Can magnify objects ×2,000,000			
	Resolution Light Microscope			





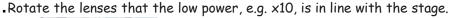
## **Cell Biology – Microscopy Required Practical**

## What the Examiner Might ask:

- •Make sure you can use and rearrange the equation
- Make sure you know the units: 1mm = 1000um 1μm
   = 1000nm
- •You may need a ruler to measure the size of images and work out their real size.
- •Explain why we can see the nucleus and cell wall but not the mitochondria (they're far too small and not stained).
- How can we see smaller parts of cells? (An electron microscope has much more resolution and magnification).
- •Explain why we wouldn't start on the largest objective lens? (because you get a wider field of view on smaller lens ad less chance of damaging the slide).

## Method for Setting up and Using a Light Microscope:

•Place your microscope on a flat surface and switch on the light source, which is typically located on the bottom of the microscope.







- •Turn the coarse focus so that the stage is as close to the objective lens as possible. You should not look through the microscope to do this.
- Place the microscope slide either one you have prepared, or a permanent slide on the stage. Line it up so that the specimen if you can see it is in the centre of the stage, where the light passes through.

can see it is in the centre of the stage, where the light passes through

- .Focus the slide away from you by turning the coarse focus adjustment.
- Rotate the objectives so that the high power objective, e.g. x40, is in line with the stage. Bring the slide back into focus using the fine focus adjustment. If you do not succeed, go back to low power and re-focus, then try again.

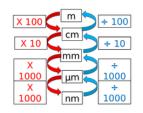
## Risks

- •Care must be taken when looking down the microscope if the illumination is too bright.
- •Care when using microscope stains. (can stain surfaces, skin, clothing etc, also could irritate skin).
- •Care when handling coverslips and microscope slides. (made of glass so fragile, easily break, risk of cuts).

## Converting Units:

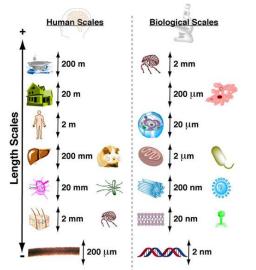
1m = 100cm = 1000mm = 1000000µm = 100000000nm

Standard Form: a x 10<sup>n</sup>



Standard Form	Ordinary Form	Standard Form	Ordinary Form
1×10 <sup>4</sup>	10000	1×10 <sup>0</sup>	1
1×10 <sup>3</sup>	1000	1×10 <sup>-1</sup>	0.1
1×10 <sup>2</sup>	100	1×10 <sup>-2</sup>	0.01
1×10 <sup>1</sup>	10	1×10 <sup>-3</sup>	0.01

## Orders of Magnitude:



## The Equations:

Total magnification = power of eyepiece lens x power of objective lens.

<u>E.g.</u> a student uses an eyepiece lens with a power of 10x, and selects an objective lens with a power of 60x to view a sample of human cheek cells. What is the total magnification?  $10 \times 60 = 600$ 

Must be the same units

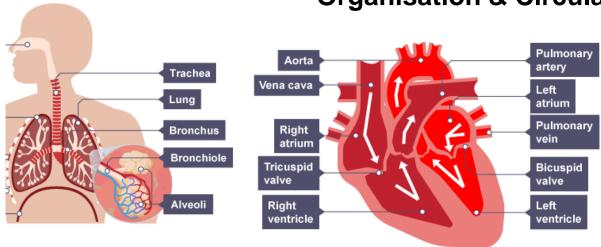
E.g. a plant cell was viewed under a light microscope, the actual length of the cell was  $80\mu m$ , using the image, work out the total magnification.

Actual size =  $80\mu m$ Image size = 40mm (convert so both

are same units  $40,000 \mu m$ )  $40,000 \div 80 = 500$ 

Total magnification = 500x

## **Organisation & Circulatory System**



Section 6a: Structures in the Heart				
Pacemaker	Group of cells in the <b>right atrium</b> that controls <b>resting heart rate</b> .			
Right ventricle	Pumps deoxygenated blood to the lungs for gas exchange.			
Left ventricle	Pumps <b>oxygenated blood</b> to the <b>body</b> . <b>Thick, muscular</b> wall.			
Valve	Stops blood flowing the <b>wrong way</b> / leaking.			

Structures in the Lungs				
Alveoli	Small sacs where <b>gas exchange</b> occurs. <b>Surrounded by capillaries</b> . <b>Oxygen moves from the alveoli into the capillaries</b> , carbon dioxide moves from the capillaries into the alveoli			
Trachea and Bronchi	Tubes through which gases move. <b>Lined with cartilage</b> so they don't collapse.			



	Artery	Vein	Capillary
Purpose	Takes blood away from	Takes blood back to the	Exchange of substances
	the heart.	heart.	between blood and cells.
Adaptations	Thick wall to	Thin wall Valves to provent	Wall is <b>one cell thick</b> to allow
	withstand high	Thin wall. Valves to prevent backflow of blood.	quick diffusion of
	pressure	Dackilow of blood.	substances.

Heart Disease			
Coronary Heart Disease	Build up of <b>fatty material in coronary arteries</b> . Can lead to a <b>blood clot</b> and a <b>heart attack</b> .		
Treatment	What it is	Advantage	Disadvantage
Stent	Wire mesh that opens up a blocked artery.	Keeps artery open. Low-risk surgery.	Fatty material can rebuild.
Statin	Drug that <b>reduces cholesterol</b> .	Reduces fat being deposited in arteries.	Side effects e.g. liver damage.
Heart transplant	Replacement heart from a donor.	Long-term.	Major surgery. Could be rejected.
Artificial heart	Man-made heart used while waiting for a transplant.	Not rejected. Keeps patient alive.	Short life-time. Battery has to be transported. Limited activity.
38 Mechanical heart valve	Mechanical replacement of faulty heart valve.	Can last a life-time.	Can damage red blood cells.
39 Biological heart valve	Biological replacement of faulty heart valve.	Don't damage red blood cells.	Valve hardens and may need replacing.

Component	Components of the Blood		
Plasma	<b>Liquid</b> part of the blood. Transports blood cells as well as <b>carbon dioxide</b> , <b>proteins</b> , <b>glucose</b> , <b>hormones</b> and <b>urea</b> .		
Red Blood Cells	Carries oxygen. Packed with haemoglobin, a protein that binds to oxygen. No nucleus to create extra space for haemoglobin. Biconcave shape to give a large surface area.		
White Blood Cells	Destroy pathogens. Some can produce antibodies.		
Platelets	Cell fragments that help to <b>clot wounds</b> .		

## **WORKING SCIENTIFICALLY**

Key terms	Definition
Independent variable	A variable in an experiment that you change to find out its effect on the dependent variable
Dependent variable	Variable that is measured in an experiment to see how it changes
Control variable	Variables that are kept the same in an experiment to ensure it doesn't affect the dependent variable
Repeats	The number of times the experiment is carried out to collect data from which to calculate a mean
Mean	The average when repeated data is added together and divided by the number of repeats (anomalous data is not included in the calculation)
Equipment	The scientific apparatus used to make the experiment accurate.
Anomalous	Results that do not fit the pattern seen in other data or are much higher or lower than other repeated readings (outliers).
Equipment	The scientific apparatus used to make the experiment accurate.
Valid	Suitability of the method used to answer the question being asked.
Hypothesis	A proposal intended to explain certain facts or observations.
Prediction	A forecast or statement about what should happen in an experiment.

## **Key Facts:**

**Investigating** an **independent variable** and its' effect on a **dependent variable** allows us to look for a **correlation**. This means we can describe a relationship between the two variables.

To do this we need to:

- Make a **predication** based on some previous scientific knowledge.
- Use equipment that allows us to make accurate measurements
- Identify hazards and take precautions against them
- Record our results in a meaningful way
- Repeat the test to make sure the data we get is the same each time
- Process the data
- Analyse data to identify relationships
- Evaluate the method and the data to show it is accurate and valid

## **Hypothesise and Variables**

- A hypothesis is a predication made about an experiment based on some previous scientific knowledge.
- The hypothesis is then tested by carrying out the experiment.
- When designing experiments, there are three types of variable that we need to consider:
- 1. The dependent variable (what we measure)
- 2. The independent variable (what we change)
- 3. The control variables (what we keep the same)

## <u>Methods</u>

When writing a method you should include:

- A clear sequence
- Information on which equipment to use
- 3. Volumes and masses for reagents
- 4. Scientific language

Sequencing

## Precision

Firstly, 25cm<sup>3</sup> sulphuric acid was added to a small beaker. Using a spatula, excess insoluble base (copper oxide powder) was added to the arc. Check the base is in excess by looking for remaining powder in the beaker. Next, the excess base was filtered out using filter paper in a funnel. The filtrate was allowed to filter into a conical flask. When filtration was complete, the filtrate paper was discarded and the filtrate solution was poured into an evaporating dish. The solution was left for a few days or the evaporating dish heated for the dissolved salt to crystallise.

Scientific

Equipment

language

## **Equipment**

This is some of the most common laboratory equipment that you will be using. Ensure that you learn each piece.

Equipment	Picture	Use	Equipment	Picture	Use
Beaker	100- 80- 60- 40- 20-	For pouring and transferring liquids and solutions.	Test Tube		For carrying out chemical reactions with small amounts of liquid
Conical Flask		For carrying out reactions	Boiling Tube		A boiling tube is used to heat substances in a Burner
Bunsen Burner		To heat substances	Measuring Cylinder		To accurately measure out volumes of liquid
Tripod	M	To support			
	1 11		Spatula		To move small amounts of solid powders
Gauze		To place an object on for example conical flask that		9	
		you are going to heat.	Stirring Rod		To stir solutions.
Heatproof mat		To protect the desk from the heat produced by the			
		Bunsen Burner and any spillages from the substances which are being heated	Thermometer	/	To measure the temperature of a substance
Evaporating basin		To evaporate the water from solutions. Leaving behind the solute.	Tongs		To hold an move hot solids for example pieces of metal

## **Results Tables**

- In a results table the independent variable should always go on the left.
- When drawing a results table the following things are good practice::
- 1. Show all repeat measurements
- 2. Include the units in the headings
- 3. Circle anomalies
- 4. Discount these when calculating a mean

## For example:

Concentration of acid (M)	Time taken for reaction to complete (s)		Mean (s)	
0.1	102.1	105.6	103.4	103.7
0.2	88.8	86.5	87.2	87.5
0.3	69.1	67.3	64.2	66.9
0.4	56.2	40.1	53.3	54.8
0.5	32.1	30.1	33.2	31.8

## Maths skills

To calculate a mean:

- Add together the values for collected data.
- Divide the total by the number of data values used.

E.g. No anomalies:

$$102.1 + 105.6 + 103.4 = 311.1$$
  
then  $311.1 \div 3 = 103.7$ 

E.g. With anomaly:

then  $109.5 \div 2 = 54.75$ 

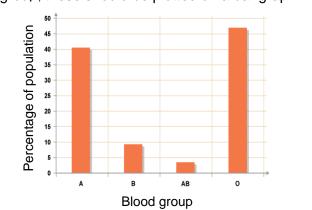
Notice that we left out the smaller number **40.1** and divided by **2.** 

In the table the values are all to 1 decimal place so we round 54.75 to 54.8

Key terms	Definition
Continuous data	Can take any value as whole number or decimals; usually collected by measuring variables, such as mass, volume or density.
Discrete data	Can only take exact whole number (integer) values; usually collected by counting.
Bar chart	Used when one variable is categorical (a label, name or group)
Line Graph	Used when both variables are continuous (have numerical data from measuring)
Line of best fit	Drawn so that plotted points are evenly distributed either side of the line; can be straight or curved.
Evaluate	Use the information supplied, as well as knowledge and understanding, to consider evidence for and against when making a judgement.
Hazard	Something that can cause harm e.g. an object, a property of a substance or an activity
Risk	The likelihood that a hazard will actually cause harm.
Precaution	Action to remove or reduce a risk

## Discontinuous data

Discontinuous or categoric data can only take certain values for example eye colour and blood group, these should be plotted on a bar graph.



## Continuous data Continuous data can take any value, for example height or temperature. This should be plotted on a line graph. Temperature of Heated Water ලි **120** Dependent: Water temperature 100 80 60 40

2

Independent: Heating time (min)

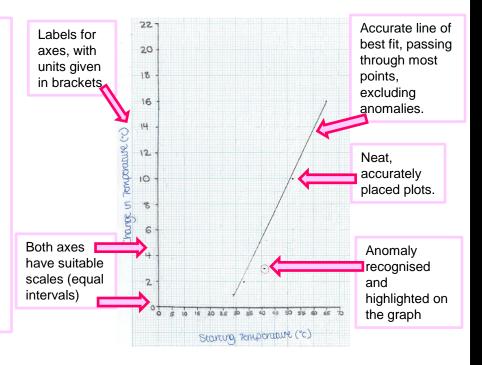
3

5

## **Drawing good line graphs**

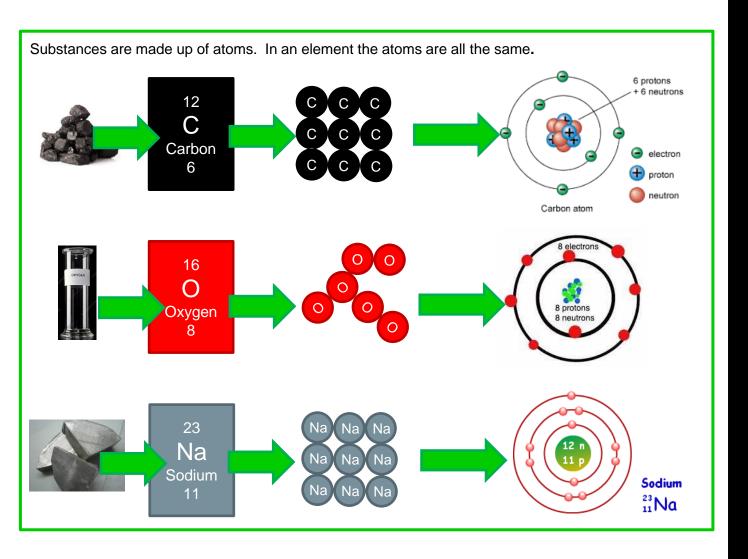
When drawing a graph you should:

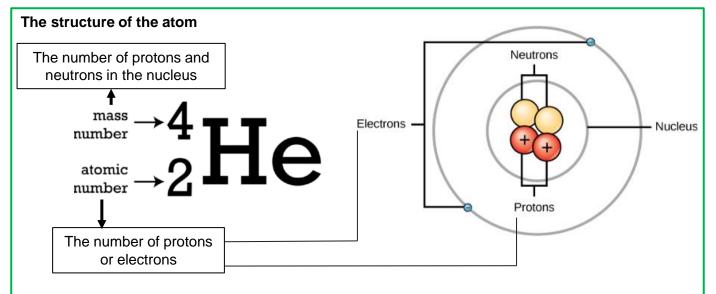
- 1. Plot the dependent variable on the y axis and independent variable on the x axis
- 2. Label axis and include units
- 3. Use small precise crosses to mark your points
- 4. Add a line of best fit which goes smoothly though as many points as possible (this does not have to be a straight line, it can be a curve but it is not a dot to dot exercise!)
- 5. Circle anomalies and don't include them when drawing the line of best fit



20 0 0

Key terms	Definition
Particle	Circle that represents an element or compound in particle diagrams.
Element	Made up of only one type of atom, found on the periodic table.
Atom	Atoms are the smallest particles of an element that still have the properties of the
Atom	element
Energy level / shell	An area on the outside of the atom where electrons are found. Atoms can have
Energy level / shell	many energy levels.
	The central area of an atom where protons and neutrons are located, this part of
Nucleus	the atom contains the mass (this mass is due to the neutrons and protons within
	nucleus)
Electron	A particle, found in the energy level, it has a negative charge and a negligible
Electron	mass (1/2000th of the mass of a proton).
Proton	A particle found in the nucleus of the atom. It has a positive charge and a relative
Proton	mass of 1.
Neutron	A particle found in the nucleus. It has a relative mass of 1 and no charge.
Atomic number	Shown for each element on the periodic table, this number states the number of
Atomic number	protons in the nucleus (proton number)
Atomic mass	The sum of the protons and neutrons in the nucleus, (number of protons and
Atomic mass	neutrons added together).
Indivisible	Term used to describe that an object cannot be broken down into smaller parts.
	A type of charge indicated by the symbol +. A positively charged object is
Positive charge	attracted to an object with a negative charge, however it is repelled by an object
	with a positive charge.
	A type of charge indicated by the symbol A negatively charged object is
Negative charge	attracted to an object with a positive charge, however it is repelled by an object
_	with a negative charge.





Subatomic Particle	Location	Charge	Mass
Proton	Nucleus	1+	1
Neutron	Nucleus	No Charge	1
Electron	Energy Level / Shell	1-	1/2000 <sup>th</sup> Mass of proton

Key terms	Definition
Atomic model	A model used to describe the structure of an atom
Plum pudding	A model proposed by JJ Thomson which describes the atom as a sphere of positive charge which contained negative electrons evenly dispersed through the positive charge. It was suggested it looed like a plumb pudding.
Nuclear model	A model proposed by Rutherford after discovering the positive charge is concentrated at the centre or nucleus of the atom.
Planetary model	A model suggested after e discovery of electrons being found in energy levels / shells rather than evenly dispersed through the atom.

**The development of the atomic model –** our understanding of the structure of the atom has changed over time. Scientists relied on experimental evidence, deduction and technological developments to identify the components of the atom.

When	Who	Proposed Model
440BC	Democritus	All matter is made up of atoms that were <b>indivisible</b>
1803	John Dalton	All matter is made up of indivisible <b>spheres</b> called atoms. He stated that
		substances made of the same type of atom were elemental and described
		different type of atom chemically bonded as compounds.
1904	JJ Thomson	Discovered the <b>electron</b> . He proposed a model of the atom, with the sphere
		being made up of positively charged matter with negatively charged electrons
		dotted through it – this modelled was described as the plum putting model.
1909 -	Rutherford	Identified the <b>nucleus</b> of the atom has a positive charge and that the <b>mass of the</b>
1911		atom is concentrated at the centre. This evidence disproved the plum pudding
		model.
1913 -	Bohr	Identified that electrons orbit the nucleus in energy levels/shells.
1916		
1920	Rutherford	Identified the existence of the <b>proton</b> , the positive particle in the nucleus.
1932	Chadwick	Identified the <b>neutron</b> in the nucleus.

# A HISTORY OF THE ATOM: THEORIES AND MODELS

How have our ideas about atoms changed over the years? This graphic looks at atomic models and how they developed.

SOLID SPHERE MODEL

PLUM PUDDING MODEL

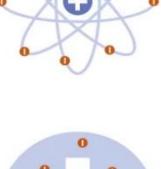
**NUCLEAR MODEL** 

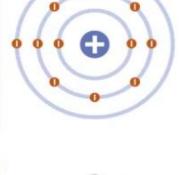
PLANETARY MODEL

**QUANTUM MODEL** 











# JOHN DALTON





compounds are combinations of are indivisible, those of a given Dalton drew upon the Ancient Greek idea of atoms (the word 'atom' comes from the Greek atomos' meaning indivisible) His theory stated that atoms element are identical, and different types of atoms.



ELEMENT DIFFER FROM OTHER ELEMENTS RECOGNISED ATOMS OF A PARTICULAR



ATOMS AREN'T INDIVISIBLE - THEY'RE COMPOSED FROM SUBATOMIC PARTICLES

# J. J. THOMSON







scattered throughout a spherical (which he called 'corpuscles') in atoms in 1897, for which he won model of the atom. It shows the atom as composed of electrons Thomson discovered electrons a Nobel Prize. He subsequently produced the 'plum pudding' cloud of positive charge.



RECOGNISED ELECTRONIS AS COMPONENTS OF ATOMS



MD NUCLEUS, DIDN'T EXPLAIN LATER EXPERIMENTAL OBSERVATIONS

# ERNEST RUTHERFORD





through with little deflection, but This was only possible if the atom the positive charge concentrated charged alpha particles at a thin sheet of gold foil. Most passed some deflected at large angles. was mostly empty space, with Rutherford fired positively in the centre: the nucleus.



LOCALISED IN THE NUCLEUS OF AN ATOM REALISED POSITIVE CHARGE WAS



DID NOT EXPLAIN WHY ELECTRONS
REMAIN IN ORBIT AROUND THE NUCLEUS



ERWIN SCHRÖDINGER





paths around the nucleus, but know the exact location of the

in waves. It is impossible to electrons; instead, we have

electrons do not move in set

Schrödinger stated that



PROPOSED STABLE ELECTRON ORBITS; EXPLAINED THE EMISSION SPECTRA OF SOME ELEMENTS



MOVING ELECTRONS SHOULD EMIT ENERGY AND COLLAPSE INTO THE NUCLEUS, MODEL DID NOT WORK WELLFOR HEAVER ATOMS 0



SHOWS ELECTRONS DON'T MOVE AROUND THE NUCLEUS IN ORBITS, BUT IN CLOUDS WHERE THEIR POSITION IS UNCERTAIN

orbitals, in which we are more

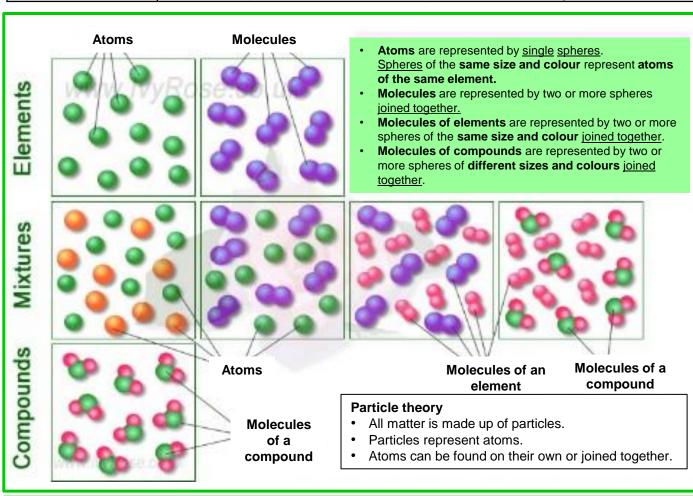
likely to find an electron.

'clouds of probability' called



STILL WIDELY ACCEPTED AS THE MOST ACCURATE MODEL OF THE ATOM

Key terms	Definition
Periodic table	Shows all the known elements in order of atomic number.
Element	Made up of only one type of atom, found on the periodic table.
Compound	Two or more different atoms chemically joined together.
Particle	Circle that represents an element or compound in particle diagrams.









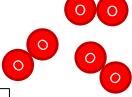




Cu

Copper









The arrangement of atoms show if the substance is solid, liquid or gas

**Elements** 

Elements are found on the

In an element the atoms

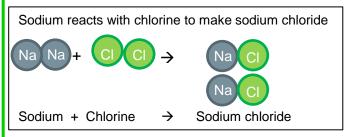
periodic table.

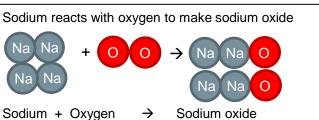
are all the same.





35.5 Chlorine 17





Magnesium reacts with chlorine to make magnesium chloride



Magnesium reacts with oxygen to make Magnesium oxide



Copper reacts with chlorine to make copper chloride



Carbon reacts with oxygen to make Carbon dioxide

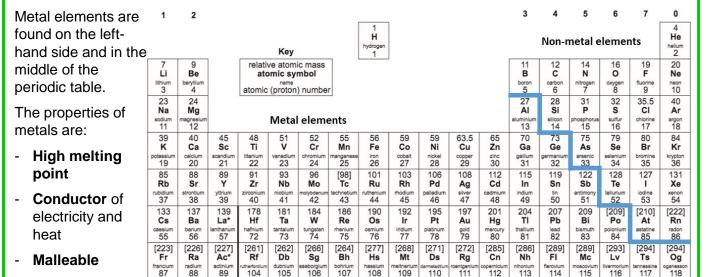


Carbon + Oxygen → Carbon dioxide

## Compounds

- Particle diagrams help us to see how the atoms of elements combine in compounds.
- Elements combine in fixed proportions to make compounds.
- In a compound the atoms are different.
   This shows the elements the compound is made from.
- Compounds are not found on the periodic table.

## Organisation of the Periodic Table



Non-metal elements occur in the top right-hand corner of the periodic table.

Non-metals have different properties to metals, with exceptions.

- Low melting point
- **Insulator** of electricity and heat (except Carbon it can conduct electricity)
- Brittle

## The Periodic Table - Key Facts:

- Most elements are solid at room temperature, two elements are liquids and the rest are gases.
- Elements are arranged in order of increasing atomic number and according to their properties.
- As you go down a group and across a period the elements show patterns in physical properties e.g.:
  - · Atoms increase in size (atomic radius) down a group
  - · Atomic mass increases
  - Elements change state as you move from left to right across a period.

Key terms	Definition
Metal	Found on the left of the periodic table. Usually good thermal and electrical conductors, shiny, ductile, malleable and solid at room temperature.
Non-metal	Found on the right of the periodic table. Usually poor thermal and electrical conductors, dull, brittle and solid or gas at room temperature.
Groups	Vertical column of elements with similar properties
Period	Horizontal row of elements that change state as you move from left to right
Group 1	Contains reactive metals called alkali metals
Group 7	Contains non-metals called halogens.
Group 0	Contains unreactive gases called noble gases.
Physical change:	One that changes the physical properties of a substance, but no new substance is formed.
Chemical reaction:	A change in which a new substance is formed.
Property	A way of describing how a chemical acts or behaves.
Atomic weight	The mass of an atom. Each element has a different mass. It is determined by the number of protons and neutrons in the nucleus.
Atomic (proton) number	The positive charge of the nucleus, indicates the number of protons in the nucleus.

Metal name	Use
Gold,Silver	It is used to make jewellery, ornaments
Mercury	It is used in thermometers
Iron, Copper,Aluminium	It is used to make Utensils
Copper	It is used to make Electric Wires
Aluminium	Aluminium Foil used for Packing
Iron	Used to Make Nails,Screws
Zinc	Zinc Coating is done to prevent iron from rusting

	Non-metal name	Use
Γ	Sulfur	It is used to make insecticides
ſ	Hydrogen	Used as rocket fuel and making margarine hard
Γ	Oxygen	Respiration and combustion reactions
Γ	Nitrogen	Making fertiliser
Γ	Argon	Used in light bulbs to protect the filament
Ī	Carbon	Graphite is used in pencils and diamond is used for jewellery
	Chlorine	Making plastic and bleach
	lodine	Making antiseptic

Metals and non-metals mean have a range of uses. These are specific to the properties of these elements. When elements combine to make compounds, the range of properties and uses increases.

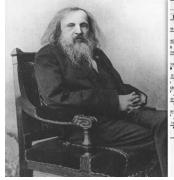
## The development of the Periodic Table

- Early models of the periodic table arranged elements in order according to their atomic weight.
- This approach had some shortfalls because some elements were positioned incorrectly according to their properties.
- Dmitri Mendeleev was the scientist who managed to create a periodic table that positioned elements both in order of their atomic weight and with other elements of similar properties.
- Mendeleev realised that some elements had not yet been discovered. He left gaps for these elements where he predicted they must go and predicted their properties with a high level of accuracy.
- Today, the periodic table is arranged according to atomic number, rather than atomic weight. The
  development of the periodic table is an example of the Scientific Process the use of evidence to
  develop theories, and adjusting theories as more discoveries are made.



## Newlands (1865)

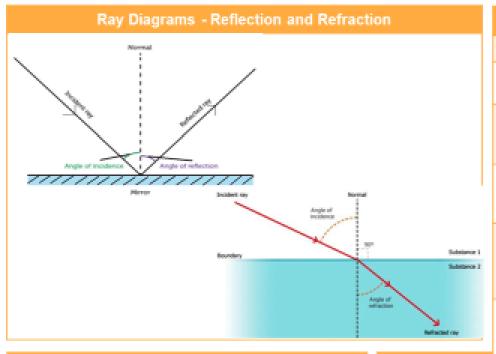
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Li 2		9	K		Cu		Rb	30	Ag	37	Cs	44	Os	51
G 3	Mg	10	Ca	17	Zn	24	Sr	31	Cď		Ba & V	45	Hg	52
Bo4	Al	11		19	Y	25	Ce &	La 33	U	40	Ta	46	Tl	53
C 5		12			In		Zr	32	sn	39	W	47	Pb	54
N 6	P	13	Mn	20	As	27	Di&1	1034	Sb	41	Nb	48	Bi	55
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	17 C1	16 S	15 D	14 Si	13 A1	Mo 12	11
	1 35,457	1 32.06	30.98	28,08	26,07	2432	97 :
Fe 26 Co		Cr 24	V 23	Ti 22	Se 21	Ca 20 .	19
55.85 1 58	54,93	52,01	50,95				
	. 25 Br	. 34 Se	33 As	. 32 Ge	, a Ga	, 30 Zn	Cu
	70,916	78,96	74,01	72,60	69,72	65,33	13,57
Ru 44 RI	Ma 43	Mo 42	Nb 41	Zr 40	Y 39	Sr 30;	37
1017 102	- 1	95,95	92,91		88,92		1
	. 53 J	, 52 Te	, 51 Sb	4 50 Sn	4 ln	4 Cd	As
	1 126,92	1 127,61	1 12176	118.70	114,76	1 112,41	77,88
0s 76 1 Ir	Re 75 4	W 74	Ta 73 4	Hf "2	La :		
	186,31	183,92	180,88	178,6	138,92		
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Gd *4:	Eu *3	Sm 62	*1	Nd **;	Pr 50	Ce se	- 1
156,9	152,0	150,43	- 1	14427 1	140,92		
Cp 71;	Yb 70	Tu 65	Er *	Ho 67	Dy **.	Tb "	
174.09	173.04	169.4	167,2	16494	162,46	59.2	L

## Light

	Key words
Luminous	An object that emits (gives out) light.
Non-luminous	An object that does not emit light but can reflect it.
The law of reflection	When a ray of light bounces off a surface, the angle of reflection is always equal to the angle of reflection.
Incident ray	The incoming ray.
Reflected ray	The outgoing ray.
Normal	The line from which angles are measured, at right angles to the surface.
Angle of incidence	The angle between the normal and the incident ray.
Angle of reflection	The angle between the normal and the reflected ray.
Refraction	Change in the direction of light when going from one material into another.
Absorption	When energy is transferred from light to a material.
Scattering	When light reflects off an object in all directions.
Transparent	A material that allows all light to pass through it. A clear image can be seen through it.
Translucent	A material that allows light to pass through it, but scatters it. An unclear image can be seen through it.
Opaque	A material that allows no light to pass through it. Nothing can be seen through it.



Transparent - these

are materials which

let all of the light

straight through.

Opaque - these

materials let no light

Translucent - these

randomly scattered.

materials let light

through but it is

## Key knowledge

Light always travels in straight lines

For a mirror, the angle of incidence equals the angle of reflection

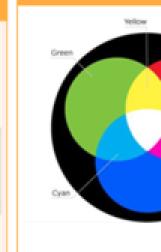
When a light ray meets a different medium, some of it is absorbed and some reflected

The ray model can describe the formation of an image in a mirror and how objects appear different colours

Light can also change direction when it enters a different medium (substance) at an angle – e.g. when light travels from air to water

The light changes speed at the boundary and this cause the light to change direction, this is called refraction.

## Seeing Colour



Because light is a wave, it can have different wavelengths' We perceive different wavelengths of light as different colour

Light of different wavelengths can be combined to make other colours. For example, red and green light combined makes yellow light. White light is all the colours combined.

through.

## Sound

Key words	Definitions
Vibration	A back and forth motion that repeats.
Longitudinal wave	Where the direction of vibration is the same as that of the wave.
Volume	How loud or quiet a sound is, in decibels (dB).
Pitch	How low or high a sound is. A low (high) pitch sound has a low (high) frequency.
Amplitude	The maximum amount of vibration, measured from the middle position of the wave, in metres.
Wavelength	Distance between two corresponding points on a wave, in metres.
Frequency	The number of waves produced in one second, in hertz.
Vacuum	A space with no particles of matter in it.
Oscilloscope	Device able to view patterns of sound waves that have been turned into electrical signals.
Absorption	When energy is transferred from sound to a material.
Auditory range	The lowest and highest frequencies that a type of animal can hear.
Echo	Reflection of sound waves from a surface back to the listener.

## Key knowledge

Sound consists of vibrations which travel as a longitudinal wave through substances

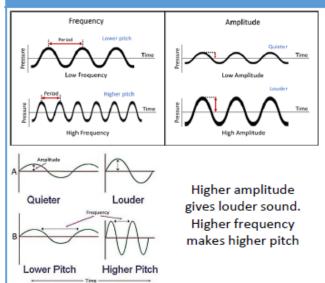
The denser the medium, the faster sound travels. The greater the amplitude of the waveform, the louder the sound

The greater the frequency (and therefore the shorter the wavelength), the higher the pitch

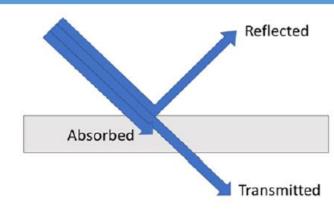
Sound does not travel through a vacuum.

The speed of sound in air is 330 m/s, a million times slower than light.

## Key diagram – Amplitude and frequency

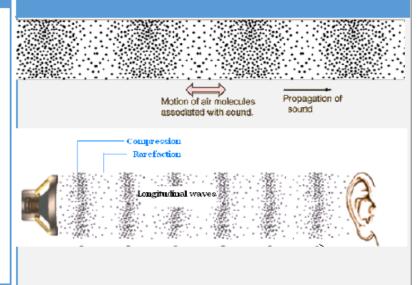


## Practical - Observing Sound



Sound can be reflected, transmitted or absorbed by different media.

## Key process – How sound travels

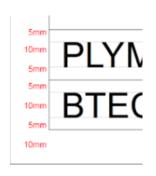


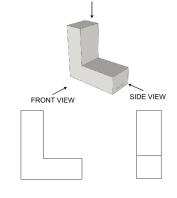
## Yr9 Engineering

## Layout out of an Engineering drawing

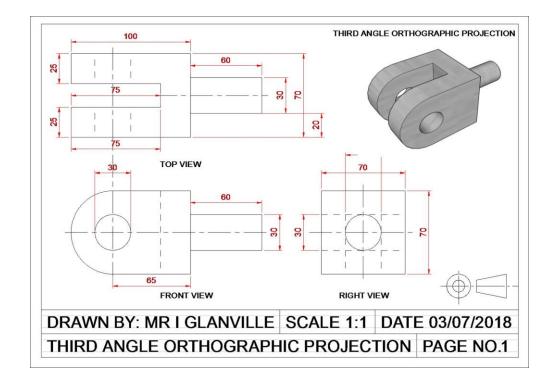
Before drawing an engineered component a suitable border and title block is required. The drawing border and title block has the following Dimensions

5mm space 10mm text line 5mm space 10mm border





PLAN VIEW



Information required can include, name of person completing the drawing, what the drawing is, the name of the company, a date and perhaps a number if it is a series of drawings.

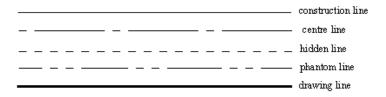
## Types of lines

A **construction line** is a really light line. It is a line that can be removed for the final drawing, it may be a part of a circle that was draw or a line that was used to lay the drawing out correctly.

A **centre line** shows the centre of an object or components that is equal in size on either side.

A **hidden line** shows a space, void or part of an object that can not be seen from the view that has been drawn. Although it cannot be seen it still needs to be represented and is show as a dashed line.

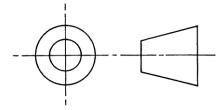
A **dimension line** shows the size or length of part of the component or object



## Third angle orthographic projection

The standard symbol that you will find on a drawing arranged in a third angle projection looks a traffic cone.

This will help remind you how to set out the drawing

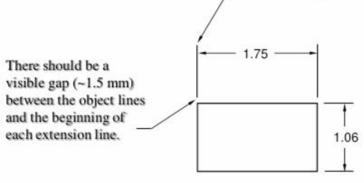


This means the first drawing you will see is the top view, then the side view.

## Representing dimension lines on a drawing

Dimension lines show the size or measurements of an engineered product or component

Extension lines overlap dimension lines (beyond the point of the arrowheads) by a distance of roughly 2-3mm

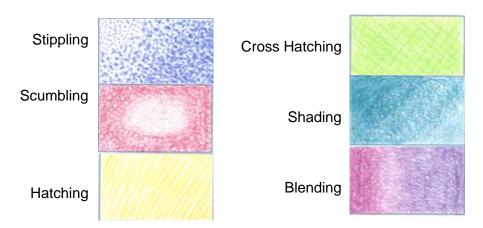


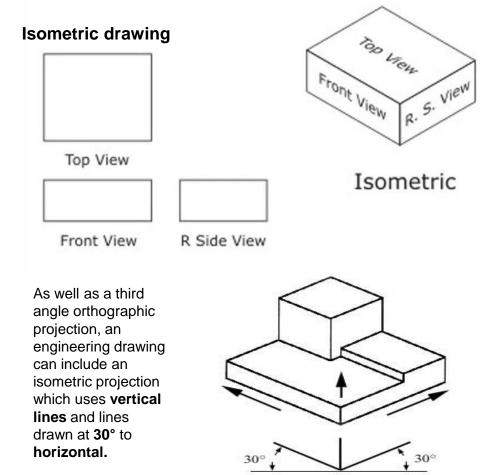
Dimensions should be placed *outside* the actual part outline.

Dimensions should not be placed within the part boundaries unless greater clarity would result.

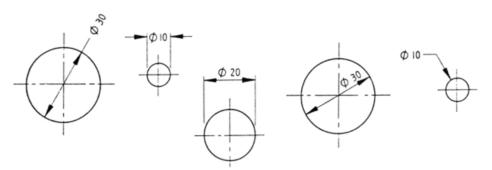
## Types of rendering

Shading or rendering a three dimensional isometric drawing will give the drawings a realistic feel and show materiality.(what it is made of).





## Representing dimension lines on circles



All of the above are acceptable when showing the dimensions, diameter or radius of a circle

## Design brief analysis and key terms

## Analysing a brief

When design a product you need to what information you are being given in order to find a solution to the engineered problem.

## Look for info on what....

Physical requirements - what does it do, hold, cover carry?

Aesthetics - how it looks

Size - does it have maximum/minimum size, is it replacing something?

Function - what does it do/control?

Performance requirements - How can you measure its success, does it work well?

## Features of an engineered product

Dimensions - Size
Tolerance - How much bigger or smaller can a product be and still fit/work?
Surface finish - measure in micrometres (μm). How it might look or wear or resistant to corrosion/rust water.
Physical form - 2D 3D flat curved. Is it long joined to something, sharp edges etc.

## Key terms and definitions for analysing a brief

Form - why it is shaped as it is?

Function - what its function is - whether it works.

**User requirements** - what attributes would persuade users to choose the product and why?

**Performance requirements** - What would the product be required to do to achieve optimum performance.

**Material and component requirements** - what would each part of the products material need to achieve to perform correctly.

**Ease of manufacture** - How easy can the product be manufactured?

**Ease of maintenance -** Does the product require routine servicing, if so how can this be performed?

**Legal and safety requirements** - Are there any legal standards the product should meet?

**Aesthetic Properties** - How does the material look?

**Mechanical Properties** - Does the material move?

**Electrical Properties** - Does the material require a current to pass through it?

Raw Material and Processing - How is the material made?

**Environmental Impact -** How does the material affect the environment?

## **Prototypes**

A test model either virtually on computer or a model.

## Why?

To find faults and mistakes, to test one example therefore preventing expensive mistakes. Several prototypes can be made to develop a design making improvements on each one.

## How?

Functional tests - Checking everything works, moves, fits

Ergonomic tests - Checking easy to use, controls can be reached

**Destructive tests** - Will it break, how much can it take, load,pressure.

## **Key terms and definitions**

Third angle projection - Three views of an object

PPE - Personal protective equipment Scale - The relation between the real size of something and a model or drawing

Isometric drawing - 3D drawing 30 degrees from the horizontal.

## Vocabulary

## **Emphasis**

The focal point of an artwork-: the point where the artist wants the viewer's attention to be.

## Variety

The differences found in a work, of art: the thickness of lines, the sizes of objects, the colors used. The differences can be related, a variation on a theme.

## Unity

The whole or total effect of a work of art resulting from the way the elements have been put together. A work has unity when all its parts are linked together in some way.

## Balance

The way parts of a composition are placed together to create a sense of unity.. Balance may be symmetrical with one half of a design being almost a mirror image of the other half. Or balance may be asymmetrical, with two halves that are very different.

## Rhythm

The movement created by the repetition of such visual elements as lines, shapes and colors.

**Contrast** The use of opposites in close proximity. There can be contrast in color, shape, line or texture. Bold contrast - black and white, subtle contrast - soft colors.

## Harmony

An overall agreement between all the parts of a work of art. Harmony often involves the use of similar elements with slight variations.

## **Proportion**

The size relationship between the parts and the whole, or between one part and another. An artist uses proportion to convey a sense of space of depth, and may also use it for emphasis.

## SHAPE PSYCHOLOGY

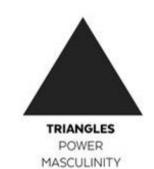
SHAPE CAN ALSO REINFORCE THE PILARS OF YOUR BRAND



COMPLETE



SECURITY



STABILITY









**Using a circle** or ring can represent a positive emotional message, love and unity, togetherness.

The square can represent stability and balance, it is a strong message and represents professional and efficient.

The triangle can mean mystery and power it can be used to represent scifi, religious or law related brands.

**Vertical lines** communicate commitment and strength. When use in a logo it reflects goals and progress.

**Horizontal lines** give a sense of moving through time. It conveys futuristic and technology





## The Plot:

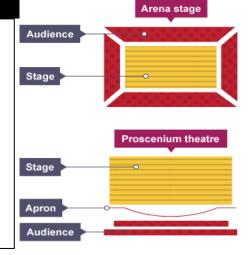
At the outbreak of World War One, Joey, young Albert's beloved horse, is sold to the Cavalry and shipped to France. He's soon caught up in enemy fire, and fate takes him on an extraordinary journey, serving on both sides before finding himself alone in no man's land. Albert, who remained on his parents' Devon farm, cannot forget Joey. Though still not old enough to enlist he embarks on a treacherous mission to find him and bring him home.

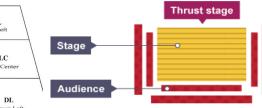
## **Year 9 Drama Knowledge Organiser**

## **Design**

Staging \* Costume \* Set \* Cast \* Props \* Sound

- \* Music
- \* Symbolism \* Semiotics



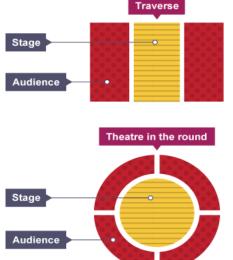




The Audience

## **Style of the Production:**

The style was minimalistic but with elements of expressionism. The designer, Rae Smith, based her design around the character of Major Nicholls and his love of sketching. The set design consisted of a large torn sheet of paper hung above the stage.



- Michael Morpurgo was born in St. Albans, Hertfordshire, on 5 October 1943, whilst his father was away fighting in the war.
- After primary school, Michael was sent off to a boarding school in Sussex.
- Michael joined the army at Sandhurst after school, and whilst he liked the good food and the friends he made, he didn't enjoy being shouted at.
- Michael decided to become a teacher and went to study English and French at King's College, London.
- Michael decided to change direction once again, and set up a charity: Farms for City Children.
- Throughout this time, Michael was writing his much-loved books and becoming a brilliant storyteller.
- Michael was the Children's Laureate from 2003-2005 and received an OBE in 2006 for his services to literature.



War Horse by Michael Morpurgo b. 1943









VINCENT VAN GOGH, GRAYSON PERRY,

FRIDA KAHLO, JEAN MICHEL BASQUIAT

Portraiture is a very old art form going back at least to ancient

ARTIST REFERENCES -



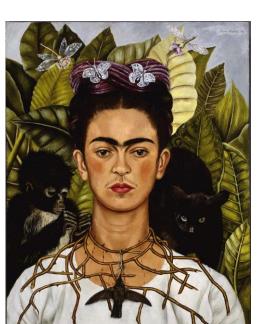
PRIMARY OBSERVATION

DRAWING, PAINTING. PRINTING. PHOTGRAPHY. WRITING, PHOTPGRAPY...

**ANNOTATE** 

**DIFFERENT MEDIA** 













**EXPLORE DIFFERENT IDEAS** AND MEDIA

A RANGE OF TECHNIQUES & PROCESSESS

SELECT

**IMPROVE** 



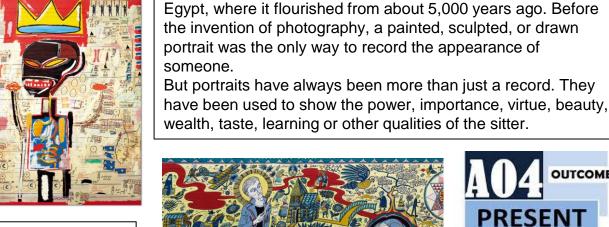


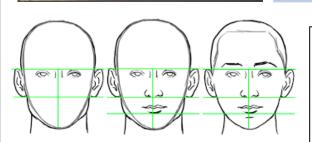
CONNECTION

CONCLUSION

## **Vocabulary**

Proportion, detail, identity, juxtaposition, assemblage, composition, narrative, symbolism, technique, tone, typography





## Year 9 War Horse

Unison: Dancers moving at the same time doing the same movements

Repetition: Repeating movement

Improvisation: Spontaneous unplanned and not choreographed movement

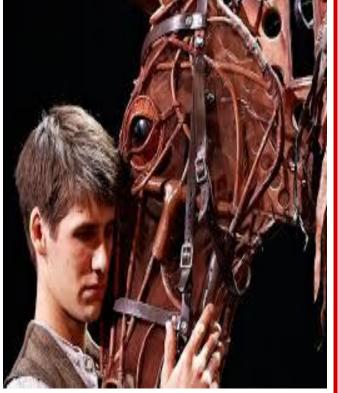
Accumulation: New movements are added to existing movements in a successive manner, for example, A, AB, ABC, ABCD

Resilience: to not give up and withdraw from something challenging

**Effective** collaboration: Working successfully with your peers to achieve positive outcomes.

**Pariticaption**: when appropriate, voice your ideas to the class





## Physical Skills

Alignment Correct placement of body parts in relation to each other.

Balance A steady or held position achieved by an even distribution of weight.

Control The ability to start and stop movement, change direction and hold a shape efficiently.

Coordination The efficient combination of body parts.

Extension Lengthening one or more muscles or limbs.

Flexibility The range of movement in the joints (involving muscles, tendons and ligaments).

Posture The way the body is held. Stamina Ability to maintain physical and mental energy over periods of time. Strength Muscular power.

## Performance Skills

Facial Expression Use of the face to show mood, feeling or character.

Musicality The ability to make the unique qualities of the accompaniment evident in performance.

**Projection** The energy the dancer uses to connect with and draw in the audience.

**Energy** the force applied to dance to accentuate the weight, attack, strength, and flow of a dancer's movement

## Year 9 repertoire and choreography

Choreographic device tools used for the creation of dance for stage. Such as canon, motif, contrast, accumulation, repetition, reversal, retrograde, inversion, fragmentation, and embellishment.

Accumulation A choreographic device where new movements are added to existing movements in a successive manner

Canon A choreographic device in which individuals and groups perform the same movement phrase beginning at different times.

Contrast A choreographic device where dance elements are altered to create oppositions, thus making contrasts such as high/low, big/little

Embellishment A choreographic device where detail is added to the original movement sequence.

Fragmentation A choreographic device where only a part of the movement sequence/motif is manipulated. A movement is broken down into smaller units.

Inversion A choreographic device used in creating choreography that produces variations on a movement phrase. Inverting the movement phrase would mean executing it as if `looking in a mirror'. A forward step becomes a backward step

Levels The altitude of a movement in relation to its distance from the floor. The height of the dance floor. • Low: close to the floor with the intention downwards. • Medium: the level of everyday walking. • High: any movement done with elevation, not necessarily a jump. It implies a lifting of the chest and an upward focus.

Retrograde Another of the choreographic devices used in creating dance compositions that produce variations on a movement phrase. The movement phrase is performed backwards, as if rewinding a video.

## **Terminology**

Actions What a dancer does eg travelling, turning, elevation, gesture, stillness, use of body parts, floor-work and the transference of weight.

Choreographic approach The way in which a choreographer makes the dance.

Choreographic devices Methods used to develop and vary material.

Choreographic intention The aim of the dance; what the choreographer aims to communicate.

Choreographic processes Activities involved in creating dance such as improvisation, selection and development.

Choreography The art of creating dance.

Constituent features

Characteristics of choreography such as style, stimulus, subject matter, number/gender of dancers, action content, choreographic principles, form and structure, physical and aural settings.

## Physical Skills

Alignment Correct placement of body parts in relation to each other.

Balance A steady or held position achieved by an even distribution of weight.

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**Energy** the force applied to dance to accentuate the weight, attack, strength, and flow of a dancer's movement

	Key Terms
NEE (Newly Emerging Economy)	A country that has experienced rapid growth in the past 20 years
Globalisation	The theory that the world is becoming more connected thanks to technological advancements
Transnational Corporation (TNC)	A company that operates in more than one country e.g. Nike
Tax	A payment which is collected by a government. Goods have taxes placed on them when they are imported / exported
Free Trade Agreement	An agreement between countries whereby imports and exports do not have taxes placed on them
Primary products	Low value resource goods. Farming and Mining are in the Primary category
Secondary products	The manufacturing of products. Making products in factories is in the secondary category
Tertiary Products	The selling of services. It covers a range of sectors including retail, teaching, finance, police – anything that provides a service
Quaternary Products	Knowledge based high tech research industries. This covers both IT jobs and Research and Development

## **Globalisation**

## What is Globalisation?

Globalisation is not a new theory, but it is the idea that the world is becoming more connected. We are now able to easily communicate across the world, trade items and share ideas thanks to advancements in technology. Globalisation is the reason we have access to limitless information – but some argue that it means cultures are dissolved as ideas are shared. For example, Mcdonalds is found all over the world selling the same items – rather than selling local food.





## **Factors of Globalisation**

Technology	The internet allows us to communicate and share ideas all across the world in real time!
Trading advancements	All cargo containers are the same size so products can be moved around easily
Free Trade Agreements	As countries agree to stop taxes on goods, the cost goes down so we can assess more
Transport	We can very quickly travel all over the world. Planes are now able to go further than ever with highly efficient engines and smart paint

## **Trade**

Trade means the movement of goods around the world. When we sell goods they are **exported** to another country. The other country then **imports** them. Taxes are put on exports and imports. Improvements in transport means we are now able to move goods around the world quickly. This affects us on a daily basis. Think about where everything you have used today has come from! Does China come to mind?

But – it could lead to a problem with climate change. As transport increases, so does the amount of Carbon Dioxide into the atmosphere!

## **Disparity in China**

China has been rapidly developing throughout the past 30 years and is now seen as the 'factory for the world'. This is partly due to the amount of people living there and huge investment in factories

The cities of China (Beijing, Shanghai, Guangzhou etc) are where most of these factories are found and have developed - so more advanced businesses set up bringing in more money

This leads to huge growth in the cities as more and more people move (migrate) from the countryside (rural) to the cities (urban). But many people are still living in the rural areas on farms. These people don't make anywhere near as much money.

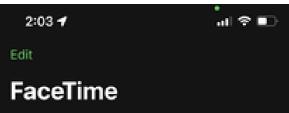


## One / Two Child Policy

The one child policy was introduced in 1979 as a way to control the rapid population growth.

The rules were a woman was only allowed to have one birth (so twins etc. were ok). If they had any more the family would be punished. This was changed to the two child policy in 2016 and again to the three child policy in 2021





Allows us to communicate all over the world

Increases pollution

How does globalisation affect us?

Makes products cheaper

Gives us a huge variety of goods

## **TNCs (Transnational corporations)**

These are companies that operate in more than one country. They affect any country they operate in like Nigeria by providing jobs. Many poorer country are the producers and people are paid poorly. Several organisations like 'fairtrade' are attempting to fix this problem.







## **Pros of Globalisation**

- Goods are cheaper
- We can communicate easily
- TNCs provide many jobs
- TNCs can help poorer countries

## **Cons of Globalisation**

- TNCs can exploit poorer nations
- Richer countries dominate trade and culture
- It can lead to conflict

## Box A: Key words and definitions

- Feudal System The social and governing system
- 2. Epidemic Spreading disease
- Miasma Bad smells which were believed to cause disease
- Catholic A type of Christianity
- Midden Pile of rubbish
- 6. Conduits Water fountain
- Monastery/Abbey A Religious Building
- 8. Humour Liquid in the body
- Privy Old style loo no, it doesn't flush
- 10. Purging making yourself sick or poo

## Box D: Medieval Beliefs about disease

- . There were serious epidemics of flu and small pox
- Life expectancy was low
- People believed in miasma
- People believed in the four humours-blood, yellow bile, black bile and phlegm. An idea popularised by Galen in the Ancient times

## Box E The Black Death (1250 - 1500)

- Bubonic Plague spread by bites offleas from rats. Led to a temperature and buboes
- Pneumonic Plague airborne spread by coughs and sneezes. Attacked the lungs and made the victim cough up blood.
- First arrived in 1348
- People didn't know what caused it.
- Some peopletried to balance their humours by bleeding or purging
- Some people turned to religion, some became flagellants
- Some people blamed the planets
- Some people turned to herbal remedies like camomile lotion.
- Some people blamed miasma so carried sweet smelling herbs
- 10. Some people went to church and went on a pilgrimage
- The diseased killed between 1/3 2/3 of England's population
- 12. Priests were running away and not giving 'last rites'
- The sick in towns were sometimes kicked out of their homes
- 14. The rich could move to the countryside
- In April 1349 King Edward Il wrote a letter to the Mayor of London with instructions to clean up.

## Box B: Life in Medieval England (1250 – 1500)

- 1. 90% of the population lived in the countryside
- There were only a few towns e.g. London, but they were small.
- Land was divided into estates called Manors, each was controlled by a Lord. Peasants lived on the land.
- 4. Political power was linked to land ownership
- The Church owned lots of land and advised the king
- England was divided into local communities called Parishes. Each Parish had a church and a priest. Locals paid local taxes called tithes.
- Few people could read or write, many turned to the church to help them understand disease.

## Year 9: Semester 1 The People's Health 1250 1500





## Box F The importance of the Church(1250 - 1500)

- The church had the best hygiene as it needed clean water for church services
- It was common for Abbey's to have infirmaries, like Fountains Abbey in Yorkshire. The was the closest thing medieval people had to a hospital
- Monasteries often had piped running water
- The Monasteries would care for the sick with food and water, but they would not treat them as their believed it was God's plan for the sick to be ill.

## Box G The importance of the Church(1250 - 1500)

1301 – King Edward 1 ordered authorities to clear the streets in York 1329 – in Winchester the butchers guild appointed people to check the quality of meat being sold

1300s – Bristol moved dungheaps, lepers and prostitutes out of the town centre.

## Box C: Medieval Living Conditions - Villages (1250 – 1500)

- There was little spare food and a poor harvest would mean disaster and famine like 1315 - 16
- 2. Fresh meat was hard to get
- Peasants in the countryside ate a lot offreshiveg, berries, honey and often kept cows to make dairy products
- Bad weather led to a poisonous fungus growing on wheat which led to illness – Ergotism.
- Housesonly had 1 or 2 rooms and were made of sticks and clay.
- There were open fires in homes, this made them smoky.
- Housesdidn't have windows, just small openings with shutters
- 8. People didn't have running water or toilets.
- Water came from streams..
- 10. Waste wasthrown into the street, river, or midden
- 11. They went to the loo over a pit called a 'cesspit'
- 12. An imals were put into houses at night which caused illness

## Box H: Medieval Living Conditions – Towns (1250 – 1500)

- Peasants would take food to towns in the same cart they used to empty their midden
- Live an imals walked the streets of towns and were butchered in the streets.
- 3. The streets were often just mud, some were cobbled
- Markets were central to life in towns.
- Towns had conduits
- Water sellers in towns collected the water and sold it door to door.
- 7. There were no laws on selling rancid meat
- At the end of market days the streets were full of waste. From 1293 London paid rakers to clear the streets.
- By 1500 some towns paid carters to remove waste from butchers and fishmongers
- 10. Town houses were tall and close together.
- 11. They had thatched roofs with mice and insects in
- Homeowners were expected to clear waste and gutters, but people rarely did.
- 13. Some people had brick lined cesspits
- Some had no lining and leaked into neighbour's cellars!
- 15. Gongfermers cleared the cess pits.

## Box I: Key words and definitions

- Reformation religious change under Henry VIII in the 1500s
- 2. Jake a hole over a river which was like a loo
- Animalcules What Leeuwenhoek called microbes. He didn't knowgerms could make you sick.
- Isolation Keeping people away from the main population
- New World-Places like America
- Transportation A form of enslavement, often led to be taken to Australiato work in a prison colony.
- Gin Distiller Someone who makesgin
- Syphilis Sexually transmitted infection, common with prostitutes in the Early Modern.

## Box L: Life in Towns

- Streets were crowded and animals were in the street still.
- Streets were mostly mud. Even the cobbled oneswere covered in dung.
- 3. They were Smokey due to the use of coal.
- Housesstarted to be replaced with onesbuilt of brick.

## Box M: Water and Waste(1500 - 1750)

- If you lived near a river you could use it for a bath
- If you were rich you might have an tub inside, but this probably didn't have taps, just buckets to fill it.
- Soap which was made from leftover animal fat could be used to wash clothes by hand.
- 4. The rich had soap made from olive oil.
- People didn't want to bath as they thought the water would get into their skin and make them ill.
- Some people paid for piped water into their homes.
- Hugh Middleton built a 'river' to take water to London in 1609.
- Some people collected water from conduits
- Some people bought water from water sellers.
- 10. Scavengers collected waste and sold what they could.
- 1596 John Harrington invented the flushing to ilet. Few hand them.
- People used jakes
- 13. Most people used privys over cess pits

## Box J: Life in Early Modern England (1500 - 1750)

- Few people died from starvation
- The population was increasing, in 1550 it was 3 million. By 1750 it was 6 million.
- 3. The main work was in the wool industry, spinning wool.
- People started to use coal and Thomas Newcomen invented the steam engine in 1712 which led to mining
- There was more trading with foreign lands for good like sugar and to bacco
- 6. Towns were growing, and 20% of people lived in them
- Monasteries were no offering health care because of the reformation
- Robert Hooke developed a high power microscope
- 1683 Leeuwenhoek sees 'animalcules' (germs) in microscope
- Printing press spread new ideas and it was quicker to get books.

Year 9: Semester 1 The People's Health 1500 - 1750



## Box N: Plague

- The plague was tarrying due to its frequency, there was an outbreak about once every 20years
- The symptoms were scary e.g. blisters which went black and gangrenous, a temperature of 40 degrees, vomiting, terrible pain, swollen lymph nodes, buboes, black patches under the skin, organ failure.
- Only 1 in 5 people survived. Death came in 5 days.
- Nobody knew what caused it. They believed in the same causes as they had in 1348.
- Some also thought it was cats and dogs, so they killed them.
- The plague came back to England in 1665.

## Box K: Early Modern England Food and Famine-Villages (1500 – 1750)

- 1. Little change in food since the medieval times
- 2. The rich ate a lot of meat e.g. rabbit, beef and pigeon
- The rich ate white bread, salad leaves , vegetables and fruit
- New foods were brought from America e.g. Chillis, pumpkins and tomatoes as well as chocolate and tea.
- The diet of the poor was mostly bread, vegetables, eggs, cheese and pottage.

## Box M: Responses to the Plague

- 1558 Henry VIII used isolation. Infected houses in London should be identified for 40 days. If anyone left the house they should carry a white stick so they could be avoided.
- 1550s York watchmen employed to stop the movement of the infected, and searchers were employed to collect and bury the dead.
- 1578 Elizabeth I printed the Plague orders which included rules that towns would appoint searchers and report on the development of the disease, that alderman (councillors) would collect money to support the sick, that prayers would be said for the ill, barrels of tar would be burnt to stop miasma, funerals would take place at dusk, infected houses would be shut offfor 6 weeks with the victims inside.
- 1604 Parliament passed a law to enforce the Plague orders. It introduced harsh punishments for those breaking the Plague Orders.

## Box O: GIN

- Known ad the 'demon drink'
- In 1689 Gin was very cheap and the poor were drinking it a lot!
- 3. In 1720 shops advertised 'get drunk for a penny'
- 4. Crime went up
- 1729 Gin Act Gin distillers had to pay a tax of 5 shillings on each gallon of gin they made and had to buy a license which cost £20 per year.
- 6. 1751 Gin Act was harsher Anyone caught selling Gin illegally was imprisoned, then if they were caught again they were whipped. If caught again they were transported to Australia!

#### Box A: Key words and definitions

- Laissez-Faire Leave Alone, the attitude of the government.
- 2. Back to Back Houses built back to back
- Tuberculosis a lung disease
- Cholera A disease spread by dirty water.
- Malnutrition Lack of fresh nutrients
- Adulteration Changing food by adding other products

### Box D: Water Companies were not controlled

- Water companies got their water from ponds rivers and streams
- 2. The water was off and dirty and unhealthy
- Most of the cheap industrial housing had sewers which could not cope with the amount of human waste
- Privies collected waste which built up until it was empty or overflowed. often 10 families would share 1 privy
- When sewers were built they were emptied into the rivers which was where some of the water companies got their fresh water

#### Box E Poor Diet

- The diet of the industrial working class was very basic. They would eat potatoes, bread, butter beer and tea.
- In the towns and cities it was difficult to get fresh fruit and vegetables. The caused malnutrition
- The diet with high in carbohydrates which gave them energy needed for their long working hours
- Until the end of the 1800s there were no laws around mixing food with other products. This meant the food which the working class ate had been altered, this was called adulteration. For example, milk could be watered down and then have chalk added to make it look white.
- Cheap meat was sometimes available but it often came from diseased animals

#### Box B: Britain by 1900

- There had been a fast movement of people into towns
- these people came from the British Empire or the countryside
- 3. railways provided cheap transport for everyone
- People stopped working from home and work from factories instead
- there was more machinery in the countryside which helped with farming and food supplies
- 6. religion had declined
- scientists discovered germs
- 8. members of the middle class has gained power
- the working class were ignored
- men were given the right to vote in 1867 and 1884 this meant the government had to take notice of them
- Living and working conditions were terrible. People lived in poorly built slum houses and there was lots of disease. There was little access to clean water it took a long time for the government to help the poor

# Year 9: Semester 2 The People's Health 1750 - 1900



#### Box F Cholera

- Cholera was brought to Britain in 1831 by sailors who arrived in British Ports from India
- Water became infected by the excrement of people who carried the disease. This was made worse because there were no proper sewage systems.
- There are cholera epidemics in 18 31 to 32, 1848, 1854 and 1865.
- Cholera killed 100,000 people

#### **Box C: Terrible Living Conditions**

- The cheapest accommodation was a rented cellar which was damp and not well ventilated, this led to all kinds of lung problems
- back-to-back housing was cheap and poorly built. Families often had just one room downstairs and one other room upstairs. This also led to chest problems
- Migration meant that lots of people move to towns, often families lived in just one room. The effect of this was that there weren't enough privies so human waste flowed into the streets. Diseases like tuberculosis were common because of the damp walls and poorly built houses
- There wasn't any help for the poor people. The rich people who ran town councils did not want to see their taxes increase to pay for the water and waste facilities of the Poor.
- The government believed in an idea called laissezfaire which said they should not interfere in people's lives.
- There was no free healthcare. Drs and medicines had to be paid for, which the poor could often not afford.
- Diseases were so common as people didn't know about germs until 1861. Many people drank dirty water, as they didn't know it could make them sick.
- The 6 biggest diseases were tuberculosis, influenza, diphtheria, typhoid, typhus, and cholera. these were spread easily as people live so close together.
- Infant mortality was high, which means many children died.

#### Box G New Developments

- Knowledge about how disease spread improved to the work of John Snow and Louis Pasteur, this meant the government had to abandon its idea of laissez-faire and help the poor.
- 2. The miasma Theory was replaced with the germ theory
- The 1848 public Health Act only had a limited impact. By 1853 there were only 163 places with a local board of health. There were still no government minister for public health. The government could only force councils to make improvements of their death rate is higher than 23 per 1,000
- By 1875 new public Health Act was put in place to replace the 1848 act. This was compulsory and forced councils to take responsibility for cleaning up their towns and appointing health inspectors

#### Box H: Government Responses to Cholera

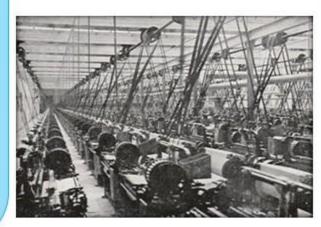
- 1830 People still believed in miasma. The church said that cholera came from God to punish sinners. Some connections were made between dirt and disease. The national government set up the central board of health to study disease in other countries, the government also told the people they should fast and pray on the 2nd of March 1832 to try and stop cholera. Local government's did things like burnt are in the street to purify the air. They also cleared rubbish from the streets. Some quarantines were set up to stop people from entering towns. They also set up separate gravevards like the one in Plympton. Local healthboards gave advice to monitor the spread of cholera
- 1848 Edwin Chadwick produced his report called the sanitary conditions of the labouring population. This report contained details about how dirt caused disease. This led to the public Health Act of 1848, which set up a general board of health and encouraged local councils to set up health boards and clean towns. However, this act was not compulsory, so there is Limited change. Local towns thought it would be too expensive, and local taxpayers didn't want to pay for supporting the poor.
- 3. 1854 Dr John Snow proved that cholera was spread by infected water. He found evidence that a water pump near his surgery was the cause of disease in the area. However, the national government did not pay much attention as at this point there was no proof that germs even existed. Things got worse as they abolished the general board of health. However, Dr Snow did change things at a local level by removing the handle to the water pump which was causing cholera.
- 4. 1866 By this point the ideas of snow were becoming more accepted. In 1861 Louis Pasteur had proved that germs caused disease, this meant there was scientific backing for Dr John Snow's ideas. At a national level this led to the Sanitary Act of 1866, which made Council is responsible for sewers, water supplies and street cleaning. This meant that the cholera outbreak in 1866 only had a limited impact. In London Joseph Bazalgette built a new sewer system in 1865 which made a huge change to public health.



Year 9: Semester 2 The People's Health 1750 - 1900







#### Box I: Government Acts to Improve Health

- 1860 Food adulteration act There were no laws to protect people from eating unhealthy food, for example red flower was often mixed with alum, which made it unhealthy.

  → this led to progress like the first law to try and prevent the contamination of food, it provided for the appointment of food analysts, and it help to get rid of laissez-faire.

  However, there were only 7 food analysts appointed across the country. There were no compulsory inspections of food and so the act was ignored until it was replaced in 1875 by the sale of food and Drugs act
- 1865 Bazalgette's New London sewerage system. London sewers flowed into the central part of the River Thames which had caused the Great Stink in 1858. The new sewer system led to massive progress, with 1300 miles of sewers been created in London, waste being taken to treatment plants, and the spread of waterborne diseases like cholera was reduced
- 3. 1866 Sanitary Act A Cholera outbreak made a need to make local councils responsible for public health which led to this development. → There was some progress as a result as it forced local councils to take action to provide fresh water sewage and waste disposal. All houses had to be connected to a main sewer. Local council's who did not carry out the work was fined by central government who would then do it for them. This also helped to get rid of laissez-faire. However, the act wasn't perfect, it was poorly worded which meant that people were often slow to respond to it
- 4. 1875 Sale of Food and Drugs Act There was still some basicfood quality problems which needed solving and harsher punishments were needed for those who continue to break the law → This created some progress as it improve the quality of basicfood and increased punishments for food adulteration, it also gave local councils the power to take unhealthy food.
- 5. 1875 Public Health Act In 1867 working class men got the vote which meant that the government needed to listen to them, this meant the original public Health Act needed to be replaced with a stronger one so that it's supported working class men, → this led to progress as councils were forced to clean account and provide clean water and proper drains, and medical officer had to be appointed by local councils, sanitary inspectors had to be appointed
- 1894 Opening of Thirlmere Dam, Manchester. Cities like Manchester found providing freshwater difficult. Developments in engineering health projects like this to happen. → It led to progress as freshwater was carried from a new Reservoir to Manchester, it also encouraged other cities to fun similar schemes. However, they took a long time to build

#### Box I: Food in the 1900s

- War During the Second World War it wasn't possible to get imports of food from other countries this meant that food have to be rationed. People were encouraged to grow their own vegetables and keep their own animals. This actually improve people's health as they were eating more fresh vegetables and the lower fat diet.
- Technology refrigeration and the canning of food improve the supply of food and help to make it cheaper. Fridges allowed people to keep food for longer and microwave meant that convenience foods were more widely available.
- Fears A disease called BSE, or mad cow disease, affected cattle and spread into the human food chain. This creative fair about modern farming methods. It led to a demand for fresh local produce

#### Box K: Britain since 1900

- By 1900 lots of work was taking place in heavy industry. There was no welfare state which meant there were no benefits. most of the people in England were working class. Most people went to church. Women could not vote. Life expectancy was about 50.
- By 1900, there were very few cars, no aeroplanes, but we did have radio and electricity were starting to become popular.
- By 2000 lots of people worked in the service industry like banking. There was a supportive welfare state which means there are lots of benefits for the poor or needy. Most people in England were middle class. Less than 10% of people went to church. Everyone over the age of 18 could vote. Life expectancy was about 77.
- By 2000 cars were a normal feature of everyday life as was air travel. Telephones and the internet led to Instant communication and the spread of ideas. Electricity exists in almost all Homes

#### Box L Spanish Flu

- Between 1918 and 1919 Spanish flu killed almost 3 times as many people world wide as the First World War.
- the symptoms of Spanish we were terrifying with a high temperature aches pains cough and sneezing. The symptoms led into pneumonia. The skin went blue and there is bleeding from the nose ears or stomach.
- Some people started to wear face masks to prevent contamination.
- Newspaper, films and posters gave advice about how to prevent contamination.
- Because so many soldiers were returning from the first world war and there were big parties it meant that the disease spread quickly.
- 6. Dr Niven of Manchester try to prevent the spread of disease in Manchester. He said that people should close the cinemas, Sunday schools, regular schools and he sent leaflets door-to-door telling people how to prevent the spread of disease. However, not everyone would listen to him, with cinemas not wanting to close because it would affect their profits and Sunday schools not wanting to close because of their religious duties.

#### Box M Changing Living Conditions

- Smog Became a problem in cities. It was a combination of smoke and fog, it caused diseases like pneumonia.
- The clean air act of 1956 made people burn smokeless fuel such as charcoal which helped to create smoke-free zones which help solve the problem of the killer smog.
- Since 1980, the huge increase in car ownership and other forms of transport has created air pollution
- During the second world war people became healthier and did more physical activity as fuel supplies were rationed
- Labour saving devices like cars televisions and computers have led to people becoming less active and obesity is becoming a problem
- Since the 1980s Britain has faced a series of health scares about food, the amount of sugar consumed by children is causing me health problems

# Year 9: Semester 2 The People's Health 1900 +

#### Box N: Housing in the 1900s

- The First World War This had a positive impact on housing as the government took responsibility for building new homes. They built about 50% of the houses they promised building 500,000 new homes. 1930 Housing Act led to the final clearance of slums
- Second World War this led to new high rise accommodation with gas and electricity. However, it was felt that the high Rises destroyed community spirit.
- Thatcher Margaret Thatcher made it to that people who lived in a council house could buy their home, this was called the right to buy. However, local councils could not afford to replace the houses that they sold which meant that there was less accommodation available for the most needing and has increased the housing crisis today

#### Box O HIV and AIDs

- AIDS Stands for acquired immune deficiency syndrome. It is caused by a virus called HIV, which stands for human immunodeficiency virus. The virus is spread through blood or bodily fluids, for example through sex, sharing needles, of from mothers do babies in the womb.
- The way in which people responded to HIV and AIDS changed as it first we didn't understand it or caused it as understanding increased more was done to help prevent the spread.
- 1970 1993 Raised awareness of the disease for a negative reaction. People with the disease was stigmatised it was seen as shameful. Some people called it The gay plague, as it mostly affected homosexual men but could be spread to anyone.
- 1984 1985 People were scared that AIDS could be spread through even the slightest contact with the Victim, the police and Fire departments stopped giving mouth to mouth for fear of catching the disease, people would wear gloves when dealing with people with HIV and AIDS.
- 1986 87 we began to get better understanding of AIDS.
   Princess Diana went to an AIDS hospital and shook hands and hugged aid victims showing the disease was not spread by touch.
   There were also publicity campaigns to help educate the public with campaigns such as don't die of ignorance by the government
- 1988 1995 there was an understanding and acceptance of HIV and AIDS. TV programmes like Eastenders even brand stories about AIDs victims
- 1996 onwards-there is less of an awareness of HIV and AIDS now as the government is no longer funding mass campaigns. cases of HIV and AIDS have begun to rise

#### Box P Growing Government Involvement in Public Health 1900+

- 1902 The Midwives act. This meant Midwives had to have special training and a certificate. The central Midwives board with setup and lasted until 1951
- 1906 Free school meals. This providing a hot meal for some for children as it was the responsibility of local councils to choose whether to fund then or not. The principle of giving poor children a free meal was made compulsory in 1914 the school milk scheme began in 1934
- 1907 Medical Inspections in schools. It had an immediate impact as
  it examined all children but it did not treat the problems it found.
  School clinics were set up in 1912 to treat the children, medical
  inspections continued and by 1930 most councils have provisions to
  treat minor illnesses in school children.
- 4. 1908 Old age pensions It saved many of the old poor from going to a workhouse which is where they would end up if they were poor homeless and penniless. It provided money through taxation to give the elderly a set amount of money which they could live on and therefore it meant that they no longer had to work. This is still used today
- 1911 National Insurance It protected against unemployment and sickness by providing money for people to live on. However, it only helped working men not women. This has been changed but still exist today.
- 1919 The Housing Act the act promised 500000 homes which were fit for Heroes. But only half of them were built. A series of Housing Act meant that slum clearances took place and councils began to replace housing, with the recognition that housing was the responsibility of the government.
- 1929 The Local Government Act The workhouse system was ended. Local council's take responsibility for running local hospitals. The old workhouses were sometimes changed into the new hospitals.
- 1940 Immunisations A mass immunisation programme against diphtheria was started in 1940 and then one against tuberculosis in 1948. Vaccinations Have become routine under the National Health Service.
- 1948 The NHS This was a massive step forward and provided free medical care for all UK citizens something which it never happened before. It even the poor to get free healthcare. However, today the NHS is under great strain as it has become more expensive. Ordinary people are encouraged to take more responsibility for their own health by trying to choose healthy lifestyle rather than one of junk food and no exercise.
- 10. 1956 Clean Air Act this introduced areas of smokelessfuel burning to help combat the smog. It was the first in a series of laws designed to protect the environment.
- 1974 Health and Safety at work regulations were put in place to ensure that health and safety of workers was protected these are still in place today



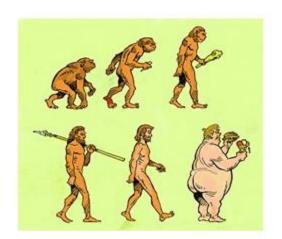
#### Box Q Government - Smoking and Obesity

- In 1962 the link between smoking and cancer was accepted so the government began to introduce measures to encourage people to stop smoking
- Between 1964 and 2016 the government has taken a range of steps to tackle smoking, This includes banning cigarette advertising, Promoting nicotine replacement products, and banning smoking in public places like pubs (2007). Finally, they made cigarette packaging blank in 2016.
- The government is also trying to tackle obesity which is a major cause of heart disease, campaigns to eat less and move more helping to combat this problem
- The government has been criticised for being too slow to act possibly because of the loss in tax if they ban cigarettes completely and the loss of donations from tobacco companies if they ban cigarettes completely.
- Some criticise the government for getting too involved and see that people should be free to do whatever they want even if it harms them

Year 9: Semester 2 The People's Health 1900+







## **Knowledge Organiser – Food and Catering**

## Cycle 1 year 9

In this cycle we will be learning about the various aspects of Health and Safety within the Hospitality and Catering industry. Cross Contamination means one bacteria is transferred to another food item by using dirty utensils, unwashed hands, cloths or using the same chopping Weeks 1& 2 board.

Preparing you	urself for cooking	
Remove Blazer	Remove your blazer to prevent sleeves from coming into contact with food being prepared or cooked. The fabrics used to make the blazer are often flammable meaning they can catch fire (live flame) They can also melt (electric hob)—additionally bacteria gained from the outside world should not be transferred into the hygiene area.	KE (
Hair	If you have long hair it must be tied up to prevent it from becoming burnt or falling into foodcontaminating food. This would be classed as a physical contaminant and if found in a food product, the environmental health may be informed. There are many bacteria that live on our scalps ohair must be tied up.	
Nails	Make sure not to wear false nails or nailvarnish. If they fall into food they will become a physical contaminant. Acrylic nails should not be worn in school but if they are present gloves should be worn. Ensure your nails are short and clean to prevent cross contamination.	
Aprons	Ensure you wear an apron to prevent cross contamination and prevent splashes onto clothing. The real point of an apron is to prevent bacteria on clothing being transferred to the food.	
Remove jewellery	Remove any rings, necklaces or bracelets. Stones in rings harbour bacteria as they are not smooth—only a plain wedding band is acceptable because there are no crevices for bacteria to hide. These health and safety rules are the same nationwide.	
wash hands	Make sure you wash hands to prevent cross contamination.  Most bacteria's' are passed on by infrequent hand washing especially since the corona virus pandemic—please be vigilant especially when preparing food. Hand Gel would be classed as a chemical contaminant and only warm water and soap are enough to remove bacteria for cooking purposes. Sneezing, coughing and touching our faces are the most usual way	
	bacteria is transferred.	

Preparing your env	ironment
Trip hazards	Remove any articles that may cause a trip hazard, for example bags, coats or books.
Slip hazards	Check the floors to ensure they are free from potential slip hazards such as water or oil on the floor. Even a discarded pen can cause a slip which, if you're carrying boiling water will be a problem!
Clear surfaces	Make sure any unneeded equipment or ingredients are removed from the surface prior to commencing food preparation—this is especially important as there is not much surface space and plastic bags, flour containers etc should be moved once used. Sink areas are the worst problem—if there are pans filling up the sink they must be washed, dried and put away! Mouldy pans and bowls are not acceptable and they will lead to contamination. Wash the surfaces down with either an anti-bacterial spray or a clean cloth with washing up liquid to remove any debris and reduce any bacterial contamination risk. This is especially important after bread/pastry making—it sticks to the surface and can be left for the next person to remove! A mouldy pan is classed as a biological contamination and can lead to vomiting, diarrhoea and stomach cramps. If equipment is not clean, the kitchen or work place can be closed down.
Week 3 & 4 - Food Poisoning; Bacteria main sources of contamination—pathogenic bacteria. Large colonies are usually needed to lead to illness but F. Coli 0157 and Campylobacter are an	

# needed to lead to illness but E.Coli 0157 and Campylobacter are an exception.

Salmonella-Incubation period; 12-36 hours.	Always talked about but it is not the only bacteria—usually passed on from raw meats, poultry, eggs and farm animals, it can be found inhuman and animal intestines. This is why we cook meat to 75c as it can give nasty food poisoning.
Staphylococcus Aureus Incubation period; 1-6 hours—a very fast incubation time—but people make the mistake of eating fast food salad but blaming their bad tummy on a chicken from the night before—chances are it wasn't the chicken!	This is actually the most common form of food poisoning and usually comes from fast food as its passed onvia the staff through skin, nose, throat, cuts poor hygiene from staff is the main cause. Also milk as it is a high risk food. Most foods kept in the fridge are 'high risk'—they contain protein and moisture therefore they will develop mould/bacteria within a few days.  Sources of pathogenic bacteria; Humans, animal protein, pests (rats, mice, flies), dirty bins, waste food. Contaminated water.
Campylobacter: Incubation period 48-60 hours.	This is often confused with Salmonella—this can be from red meat, poultry, soil and sewage. The onset time is so slow that it often goes unnoticed and it is blamed on something else.
Escherichia Coli; Incubation period 12-24 hours.	E Coli can be found in water, especially untreated water. It comes from human and animal excreta, urine and muddy vegetables (water).

#### Week 5&6 Three main types of food related ill health. Risk assessment

1.Microbes/bacteria/mould/yeast.     2.Toxins     3.Allergies/intolerances. Anaerobic	Cause of food spoilage and contamination; Plant based chemicals Bacteria produce toxins which are waste material. They can be a problem when re-heated food especially rice and pasta. Person react to a food/ingredient they are unable to eat. Bacteria do not need oxygen to reproduce.
Risk//hazard BinaryFission Bacteria development	The likelihood of something causing harm. Something that has potential to cause harm.  The reproduction of bacteria—multiplying 2x2x4x8 very rapidly (protein based foods)  Bacteria need 4 ideal conditions; warmth, food, time, moisture.
Risk assessment Controlling risk Danger Zone	Assessing the level of risk and the potential for harm. Identifying ways in which to reduce the likelihood of harm, or ways in which to minimise the risk.  Temp between 5c—75c where foods are either chilled or cooked. Core temp to 75c for 3 secs.

#### Four Rules of Food Handling

Personal Hygiene; to include washing hands, Covercuts, nails short and clean, shower daily, do not cough or sneeze near food, do not handle food if unwell, tie back long hair, no jewellery, wear clean clothes and clean apron.

Correct food safety; keep all chilled foods in the fridge until needed, check fridge is at 2c-5c, foods in fridge should be separate with raw meats at the bottom of fridge, use cling film to prevent cross contamination, freezer temp -18, defrost all foods properly before cooking, ambient temperature foods (5c-63c) to be kept in cupboards.

Correct use of equipment; use colour coded boards, raw food usage MUST be washed before re-using, clean and sanitise surfaces, use a temperature probe to check meat, use a clean spoon for tasting, clean fridges and cupboards, put lids on bins.

Pest control; Flies and other insects, mice and rats markterritory with urine, birds and ants—often finding sugary drinks and cakes.

Chemical Contamination: cleaning product, pesticide, bleach or undiluted washing up liquid is present in the food. If ingested (eaten) it can be very harmful.

Biological Contamination; bacteria, Virus's, moulds, fungi which can lead to death if ingested.

Physical Contamination: an actual piece of nail, hair, fly, plaster, grit has fallen into the food or entered the food chain in some way.

## Knowledge Organiser – Food and Catering

Cycle 2 In this cycle, we will take a close look at Food Contaminants, Food safety and Bacteria's especially when dealing with raw meats. You will learn about different bacteria's and how to prevent cross contamination and food poisoning. Cross Contamination means one bacteria is transferred to another food item by using dirty utensils, unwashed hands, cloths or using the same chopping board.

#### Week1 and 2

Food Storage	
Different types of Food Safety	Food Safety; foods need to be stored correctly in the fridge. There should be a system in your fridge at home where dairy is on the top shelf, cooked foods i.emeat/quiche is in the middle and RAW meat should always be at the bottom to prevent cross contamination by blood drip loss. Foods kept in the fridge are called Perishable foods. They are chilled foods and need to be kept at low temperatures. In a commercial kitchen and all supermarkets the fridge temperatures are checked every 4-6 hours and logged in a book. You can buy a small fridge thermometer to place in the top of your fridge.
Storing food at the correct temperature	Frozen or chilled goods must be transferred immediately. Your fridge temperature should be between 2C and 5C—freezer should be18c. Some foods should only be frozen for up to a month—some foods can be frozen for 3 months but you should check.
RIDDOR COSHH HASAWA PPER MHOR	Reporting of injuries, illness and disease regulations. Control of substances hazardous to health. Health and Safety at Work Act. Personal Protective Equipment Regulations Manual Handling Operations Regulations all of these regulations need to be known to you and in place at every work place.
Use by dates. Best before date.	Difference between Use by dates, Best before dates and Sell By date. Use by are perishable foods (chilled) Best before are advisory (often biscuits, cake, coffee, pot noodle as they are dry foods. Sell by is often raw meat and is usually a few days.

#### Weeks 3 &4

Health and safe	ty a	ctivities
Temperature checks		Checking and recording freezer and fridge temperatures. Checking hot food temperature and food being held. New food probes—75C for cooked through.
Equipment safety checks	,	Food Spoilage — prevention. Dirty hands/utensils/equipment are the main source of cross contamination.
НАССР		Hazard Analysis Critical Control Point is a control which is used is food industry factories and food production. It identifies where a hazard id likely to be; where a mouse ay have got in or a piece of metal or something physical may have somehow entered the food product. There are stages at which every point of entry is monitored to ensure the publics safety.
Waste		Ensure the correct storage and disposal of waste. There are strict rules on cooking oil disposal—it must NOT be put down a sink or drain.
Risk Assessment		Conduct regular risk assessment to identify hazards and methods to reduce risk. Control measures; put in place to reduce the risk of hazard causing injury or harm.
Cooking methods.		
Cooking food	Cooking food within the kitchen, including, steaming, roasting, boiling, grilling.—using the 5 senses to plan and prepare a really pleasing dish.	
Platingup	Consistently plating food up, considering portion control and quality. Colour, style, cutting techniques are all very important.	
Finishing food	Ensuring the presentation of food is consistent and always aesthetically pleasing -5 senses.	

#### Week 5&6

#### Working with raw foods

Keeping customers safe—a food establishment should have all the different boards available for use with different foods to prevent cross contamination.

RED meat:

White meat

Red board—to use ONLY with raw meat.
Green Board—for use with fruit.
Brown board—for use with vegetables.
White board--for use with dairy and bread.
Yellow board-to use with cooked meat.
Blue board for use ONLY with Fish.

Different knives should also be available BUT if this is not possible, knives should be washed with hot, soapy water between each usage.

This has been sourced from a cow (beef), deer (venison) pig (pork, bacon) Sheep/lamb (lamb). Has been sourced and also known as POULTRY—chicken, duck, goose, turkey, capon, spatch-cock, quail. There are also gamebirds-Pheasant, Partridge, wild duck.

#### food preparation--Organoleptic

The word organoleptic means the qualities that people experience with their senses whilst eating good, tasty food. Five senses; sight, smell, taste, touch and sound.

To enable people to enjoy their food, the food and plate must look and smell appetising. We 'eat' with our eyes—in other words we see something and want to eat it. Colour, size, smell all contribute to us enjoying our food.

When you try out recipes you are encouraged to 'taste' the food.  Textures / touch	This would involve using a tea spoon at taste a tiny bit on the end of the spoon—then washing the spoon. You can then assess if you need more salt, pepper, chilli etc to improve your dish.  Textures mean crunch, crispy, smooth, creamy and its assessed by the 'mouthfeel'—that's the feel once the food is in your mouth. Over cooking vegetables and meat can ruin a dish—veg should have a slight 'bite' to them.
5 basicflavours;	Salty, sweet, bitter, sour and umami (savoury).

## **Knowledge Organiser – Food and Catering**

## Cycle 1 year 9

In this cycle we will be learning about the various aspects of Health and Safety within the Hospitality and Catering industry. Cross Contamination means one bacteria is transferred to another food item by using dirty utensils, unwashed hands, cloths or using the same chopping weeks 1&2

board.		
Preparing you	urself for cooking	
Remove Blazer	Remove your blazer to prevent sleeves from coming into contact with food being prepared or cooked. The fabrics used to make the blazer are often flammable meaning they can catch fire (live flame) They can also melt (electric hob) — additionally bacteria gained from the outside world should not be transferred into the hygiene area.	
Hair	If you have long hair it must be tied up to prevent it from becoming burnt or falling into food—contaminating food. This would be classed as a physical contaminant and if found in a food product, the environmental health may be informed. There are many bacteria that live on our scalps o hair must be tied up.	
Nails	Make sure not to wear false nailsor nailvarnish. If they fall into food they will become a physical contaminant. Acrylic nails should not be worn in school but if they are present gloves should be worn. Ensure your nails are short and clean to prevent cross contamination.	
Aprons	Ensure you wear an apron to prevent cross contamination and prevent splashes onto clothing. The real point of an apron is to prevent bacteria on clothing being transferred to the food.	
Remove jewellery	Remove any rings, necklaces or bracelets. Stones in rings harbour bacteria as they are not smooth—only a plain wedding band is acceptable because there are no crevices for bacteria to hide. These health and safety rules are the same nationwide.	
wash hands	Make sure you wash hands to prevent cross contamination. Most bacteria's' are passed on by infrequent hand washingespecially since the corona virus pandemic—please be vigilant especially when preparing food. Hand Gel would be classed as a chemical contaminant and only warm water and soap are enough to remove bacteria for cooking purposes. Sneezing, coughing and touching our faces are the most usual way bacteria is transferred.	

Preparing your env	ironment
Trip hazards	Remove any articles that may cause a trip hazard, for example bags, coats or books.
Slip hazards	Check the floors to ensure they are free from potential slip hazards such as water or oil on the floor. Even a discarded pen can cause a slip which, if you're carrying boiling water will be a problem!
Clear surfaces	Make sure any unneeded equipment or ingredients are removed from the surface prior to commencing food preparation—this is especially important as there is not much surface space and plastic bags, flour containers etc should be moved once used. Sink areas are the worst problem—if there are pans filling up the sink they must be washed, dried and put away! Mouldy pans and bowls are not acceptable and they will lead to contamination. Wash the surfaces down with either an anti-bacterial spray or a clean cloth with washing up liquid to remove any debris and reduce any bacterial contamination risk. This is especially important after bread/pastry making—it sticks to the surface and can be left for the next person to remove! A mouldy pan is classed as a biological contamination and can lead to vomiting, diarrhoea and stomach cramps. If equipment is not clean, the kitchen or work place can be closed down.
contamination—pa	oisoning; Bacteria main sources of thogenic bacteria. Large colonies are usually Iness but E.Coli 0157 and Campylobacter are an
Salmonella-Incubation period; 12-36 hours.	Always talked about but it is not the only bacteria—usually passed on from raw meats, poultry, eggs and farm animals, it can be found in human and animal intestines. This is why we cook meat to 75c as it can give nasty food poisoning.
Staphylococcus Aureus Incubation period; 1-6 hours—a very fast incubation time—but people make the mistake of eating fast food salad but blaming their bad tummy on a chicken from the night	This is actually the most common form of food poisoning and usually comes from fast food as its passed on via the staff through skin, nose, throat, cuts poor hygiene from staff is the main cause. Also milk as it is a high risk food. Most foods kept in the fridge are 'high risk'—they contain protein and moisture therefore they will develop mould/bacteria within a few days.  Sources of pathogenic bacteria; Humans, animal protein,
before—chances are it wasn't the chicken!	pests (rats, mice, flies), dirty bins, waste food. Contaminated water.
Campylobacter: Incubation period 48-60 hours.	This is often confused with Salmonella—this can be from red meat, poultry, soil and sewage. The onset time is so slow that it often goes unnoticed and it is blamed on something else.
Escherichia Coli; Incubation period 12-24 hours.	E Coli can be found in water, especially untreated water. It comes from human and animal excreta, urine and muddy vegetables (water).

# Week 5&6 Three main types of food related ill health. Risk assessment

1.Microbes/bacteria/ mould/yeast.  2.Toxins  3.Allergies/intoleranc es. Anaerobic	Cause of food spoilage and contamination; Plant based chemicals Bacteria produce toxins which are waste material. They can be a problem when re-heated food especially rice and pasta. Person react to a food/ingredient they are unable to eat. Bacteria do not need oxygen to reproduce.
Risk//hazard BinaryFission Bacteria development	The likelihood of something causing harm. Something that has potential to cause harm.  The reproduction of bacteria—multiplying 2x2x4x8 very rapidly (protein based foods)  Bacteria need 4 ideal conditions; warmth, food, time, moisture.
Risk assessment Controlling risk Danger Zone	Assessing the level of risk and the potential for harm. Identifying ways in which to reduce the likelihood of harm, or ways in which to minimise the risk.  Temp between 5c—75c where foods are either chilled or cooked. Core temp to 75c for 3 secs.

#### Four Rules of Food Handling

Personal Hygiene; to include washing hands, Cover cuts, nails short and clean, shower daily, do not cough or sneeze near food, do not handle food if unwell, tie back long hair, no jewellery, wear clean clothes and clean apron.

Correct food safety; keep all chilled foods in the fridge until needed, check fridge is at 2c-5c, foods in fridge should be separate with raw meats at the bottom of fridge, use cling film to prevent cross contamination, freezer temp -18, defrost all foods properly before cooking, ambient temperature foods (5c-63c) to be kept in cupboards.

Correct use of equipment; use colour coded boards, raw food usage MUST be washed before re-using, clean and sanitise surfaces, use a temperature probe to check meat, use a clean spoon for tasting, clean fridges and cupboards, put lids on bins.

Pest control; Flies and other insects, mice and rats markterritory with urine, birds and ants—often finding sugary drinks and cakes.

Chemical Contamination: cleaning product, pesticide, bleach or undiluted washing up liquid is present in the food. If ingested (eaten) it can be very harmful.

Biological Contamination; bacteria, Virus's, moulds, fungi which can lead to death if ingested.

Physical Contamination: an actual piece of nail, hair, fly, plaster, grit has fallen into the food or entered the food chain in some way.

# **HOSPITALITY AND CATERING**

## Cycle 4 year 9

In this cycle, we will take a close look at cooking techniques and presentation skills. These are an essential technique needed for your y11 practical assessment so we need to make them outstanding.

#### Week1 and 2

Types of knife skills.		
Different types of knife skills.	There are many different types of knives and skills using the knives and we always use a 'bridge' and 'claw' hold. The bridge is where your knife goes UNDER the hand protecting fingers whilst cutting. The claw is where you grip with your fingers the food whilst you make your cut, holding the food still. We use these skills when also cutting carrots and courgette into 'French' shapes—Julienne, Batons, Brunoise for our presentation skills. You should never put a knife into the washing up bowl—another person can easily cut themselves; when carrying a knife hold the blade downwards. Health and safety is always paramount—therefore every knife is counted.	
Segmenting an orange and apple swans	Using a serrated knife to segment an orange and design a swan from an apple is a good way to improve knife skills—these are listed as techniques which all chefs should be able to do. This allows greater control of your knife and allows you to become more confident. In a high end restaurant the veg chef would be known as the Entremetier—he would ensure all veg were perfectly exact—known as uniform, by measuring with a ruler or measure on the side of the table.	
Peeling/ zesting	Peeling a potato, carrot and an apple is also a technique needed which is important to the H&C award. Zest a citrus fruit to use the skin to intensify the flavour.	
Melting	Melting butter or chocolate in a Bain Marie (water bath) is an essential skill—this makes use of a saucepan, glass bowl and heated water. It is a skill because chocolate burns easily, it is also the way to melt butter and syrup when making flapjack. Melting is a recognised cake making method—there are four; creaming, whisking, melting, rubbing in.	

Using an electric whisk (high speed)—make sure the beaters are in correctly, to whisk up eggs for a Swiss roll(p189) Sieve the flour to add air—whisking is a recognised cake making method. Cream is alsowhisked using a whisk and the 'creaming method' for a sponge cake. A sieve is essential when making a sponge cake—flour is sifted onto the batter and folded in (8)—the sieve breaks down the lumps of flour to make it fire and as you fold the flour in it traps air. Icing sugar is also better when sieved as the lumps are broken down.  Rubbing in shortcrust pastry/rich shortcrust  Pastry is an outer casing used to contain many foods such as pies, pasties and quiche. 'Rubbing in' is a recognised cake making method used in most cookery—used for pastry, scones and crumble mix.  Lemon tarts (using zest)  How much sugar should we consume? Intrinsic sugar-occur naturally in the food sources—glucose, fructose, lactose, sucrose. Extrinsic sugar is added to food-sthe main one is sucrose (white sugar) which comes form sugar cane/beet, Other types are honey and artificial sweeteners added to fizzy drinks—these should be avoided. Dairy free milks—evrypopular; oat milk, almond milk, rice milk, soya milk, -soya vogurt, soya chilled deserts. Dairy free ice-cream and sorbet. Lactose is the sugar naturally found in milk; people can be 'lactose intolerant' meaning they cannot digest the sugar.  Blending / food processor both electrical, both contain very sharp blades, both dishwasher safe except the MOTOR and electric plug.  Making a carrot soup with the julienne cuts of carrot. Using a blender to mix up fruits for a smoothie, blend for babies food. Food processor to mix pastry, pasta dough, breadcrumbs, creaming for sponge cake, adding eggs, mixing up coriander, oil, honey for the start of a curry or a tomato based bolognaise/pizza base.  Making a carrot soup with the julienne cuts of carrot. Using a blender to mix up fruits for a smoothie, blend for babies food. Food processor to mix pastry, pasta dough, breadcrumbs, creaming for sp	Food processing	
pasties and quiche. 'Rubbing in' is a recognised cake making method used in most cookery—used for pastry, scones and crumble mix.  Lemon tarts (using zest)  Sugars  How much sugar should we consume? Intrinsic sugar-occur naturally in the food sources—glucose, fructose, lactose, sucrose. Extrinsic sugar is added to foods-the main one is sucrose (white sugar) which comes form sugar cane/beet. Other types are honey and artificial sweeteners added to fizzy drinks—these should be avoided. Dairy free milks—very popular; oat milk, almond milk, rice milk, soyamilk,—soyayogurt, soya chilled deserts. Dairy free ice-cream and sorbet. Lactose is the sugar naturally found in milk; people can be 'lactose intolerant' meaning they cannot digest the sugar.  Bread rolls into plats/pasta into ribbons.  Making a carrot soup with the julienne cuts of carrot. Using a blender to mix up fruits for a smoothie, blend for babies food. Food processor to mix pastry, pasta dough, breadcrumbs, creaming for sponge cake, adding eggs, mixing up coriander, oil, honey for the start of a curry or a tomato based bolognaise/pizza base.  Make ravioli with spinach and ricotta—roll out pasta in two thin lines and using a pastry cutter divide mixture at 2 cm apart—put other line of pasta on top and use cutter to make a perfect fluted edge. Pasta is then placed into BOILING water for approx. 3 mins.—a tomato sauce will compliment this dish and as an extra extensionserve with a side salad and homemade vinaigrette.  Pasta—make sure this is achieved during lesson time.	Whisking and	correctly, to whisk up eggs for a Swiss roll (p189) Sieve the flour to add air—whisking is a recognised cake making method. Cream is also whisked using a whisk and the 'creaming method' for a sponge cake. A sieve is essential when making a sponge cake—flour is sifted onto the batter and folded in (8)—the sieve breaks down the lumps of flour to make it fine and as you fold the flour in it traps air. Icing sugar is also better when sieved as the lumps are
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this is achieved during lesson time.	processor both electrical, both contain very sharp blades, both dishwasher safe except the MOTOR and	blender to mix up fruits for a smoothie, blend for babies food. Food processor to mix pastry, pasta dough, breadcrumbs, creaming for sponge cake, adding eggs, mixing up coriander, oil, honey for the start of a curry or a tomato based bolognaise/pizza base.  Make ravioli with spinach and ricotta—roll out pasta in two thin lines and using a pastry cutter divide mixture at 2 cm apart—put other line of pasta on top and use cutter to make a perfect fluted edge. Pasta is then placed into BOILING water for approx. 3 mins.—a tomato sauce will compliment this dish and as an extra
time.	this is achieved during lesson	
	time.	

Other cooking me	thods
Braising/ Stewing/ Poaching/simmeri ng/ steaming.	Sealing meat in hot oil, then cook slowly in little moisture. Cook slowly in oven or on hob with gravy. Cook an egg or fish in little water just below boiling point. Cook vegetables or fish over water in a pan with holes in so the steam cooks the veg—helps retain vitamins. Braising, steak, cheap cuts of meat, kidney. Stewing; steak and vegetables. Simmering; when a food has boiled and you turn it down—rice, potatoes, pasta. Steaming; Vegetables, fish, chicken.
Dry frying	Means cooking foods that naturally contain oil in a pan without adding any more oil. Bacon and sausages are good examples. Protein coagulates, starch dextrinises, flavour intensifies. Hot frying pans are dangerous because hot fat spits. It can reach your skin and burn you. Hot frying pans should never be left unattended—they can easily catch fire. Hot frying pans should never be laced in the bowl or sink area and water added—a reaction to the hot fat means it can erupt into your face.
Baking	Means cooking foods in a hot oven—cakes, bread, flapjack, roasting meats, pizza and biscuits. Caramelises sugars to give a lovely taste, yeast is killed by heat, risen foods set and develops a crust.
Caramelisation	This is what happens when sugar is cooked and heated—flapjack, in cakes, toffee sauce—the sugar changes taste, colour and flavour through caramelisation.
Toasting and sautéing	

Toasting and sautéing						
Toasting	Cooking starch based foods with a dry heat from a grill or flame—called dextrinization as the colour changes, flavour changes and aroma changes.					
sautéing	Means frying foods in a little oil to cook gently, soften food and change flavour.					
Shallow fry	Means to cook foods in a little oil in a frying pan. Fat will melt, red meat turns brown, juices are squeezed frommeat, fat oil willadd fat soluble vitamins A,D,E,K.					

# Film Music Keywords

## **Diegetic music**

Music which has a source on the screen. E.g. the scene takes place during an opera and you can hear the singers and orchestra.

## Non-diegetic music

Music that doesn't have a source within the current scene. E.g. you can hear an orchestra but can't see it.

## **Foley**

This is the sound effects that are added to a film which make the film seem like its in the real world. For example, if someone on the screen is reading a book, the sound of a page turning might be added to the sound track afterwards for extra realism.

# Stinger/Bumper

A stinger or bumper is a short clip of music that can be used to move between scenes of a film. Sometimes they are also called sounders and can often have voice-over and sound effects incorporated with them.

## **Mickey Mousing**

A compositional technique where the music is made to copy the action on the screen. For example, the music rises in pitch as a spaceship climbs higher and higher.

# **Spotting**

This is when you watch the final film and identify where there should be music and what sort of music it should be. Often, the director and composer will work this out together

## **Theme**

The main tune of a piece of film music. For example, I'm sure you could hum the main theme from Star Wars or Harry Potter

## **Underscore**

music that stays in the background, often behind dialogue, not over-stating anything, but effectively providing atmosphere. It usually enhances a mood

# Film Music Keywords

## **Chords**

When you play three notes together at the same time. Major chords sound happier whereas minor chords sound sad. Diminished chords sound evil

## **Dynamics**

The loudness or quietness of the music. Going from quiet to loud can be very dramatic and is called a crescendo.

# **Tempo**

The speed of the music. Fast music tends to be used for an action scene e.g. a car chase. Whereas slow music might be good for a tense or romantic scene.

## Leitmotif

A short tune written to represent a character, place, event or emotion.

# **Trimming**

BandLab will let you shorten an audio clip so that you can use just a short piece of it.

# **Copy and Paste**

You can copy audio clips to memory in BandLab and then paste a new copy anywhere you like in your piece

## Instrumentation

The instruments you choose to play your music. This can make a big difference to the impact of the music.

## **Ostinato**

A repeating melody or rhythm. Rhythmic ostinati are used a lot in action scenes often in the form of intense drum beats. Ostinati are good for building tension.

## Loops

Short, pre-made pieces of music which you can use (in combination with your own ideas or other loops) to create a new piece of music.

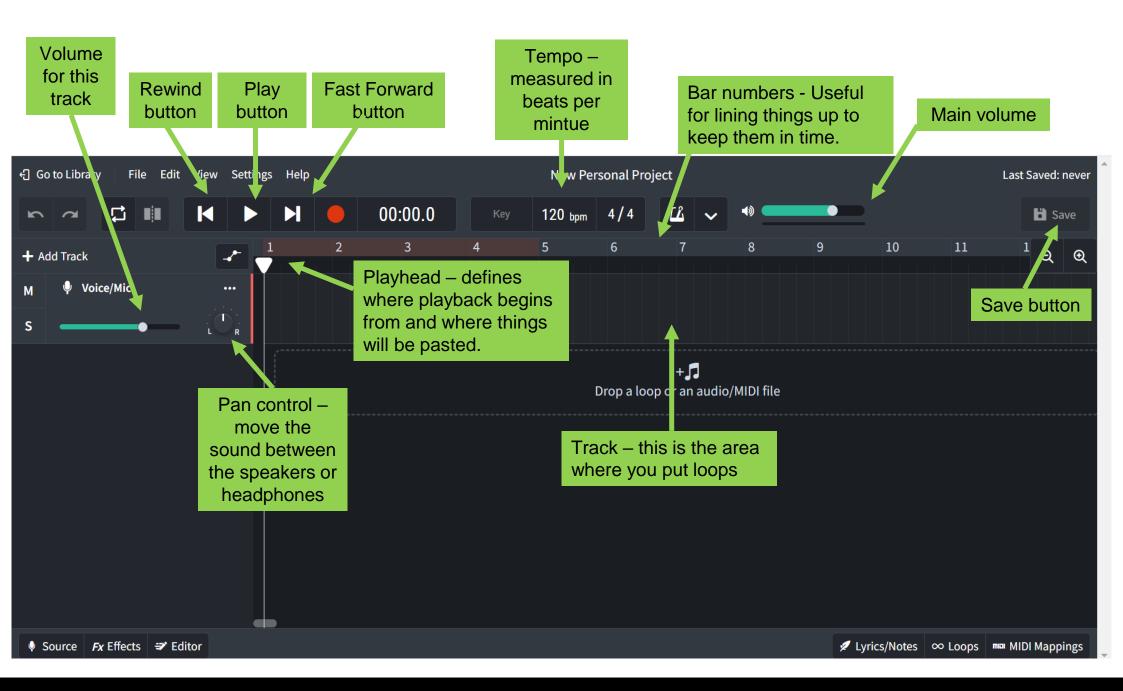
## **Effects**

BandLab gives you access to many effects such as distortion, echo, etc to give your music more character and atmosphere.

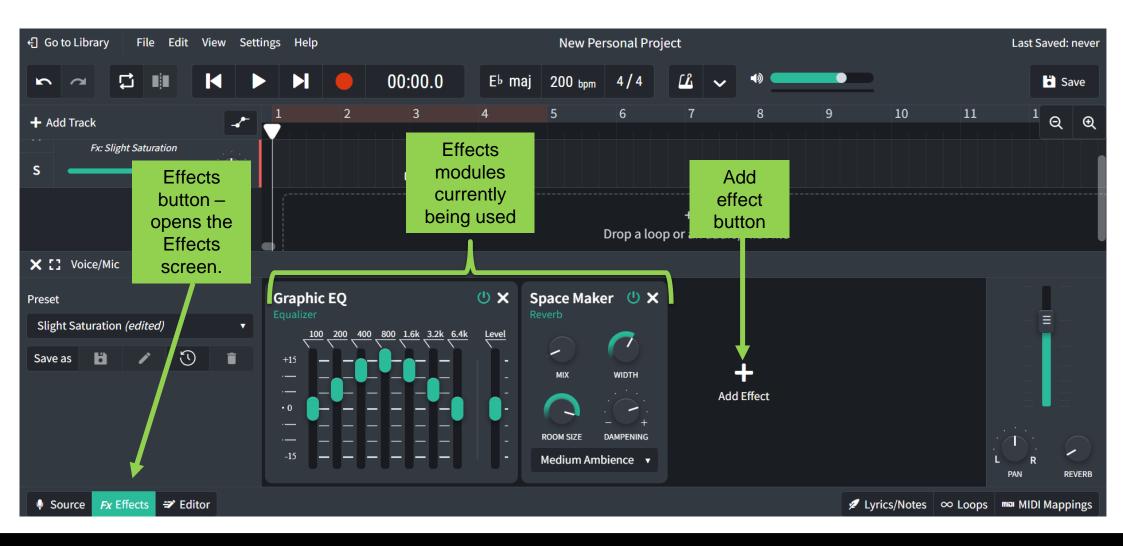
## **Playhead**

This is the white bar which defines where your piece will start playing from. It moves when the music is playing. You can also move the playhead to where you want to copy and paste.

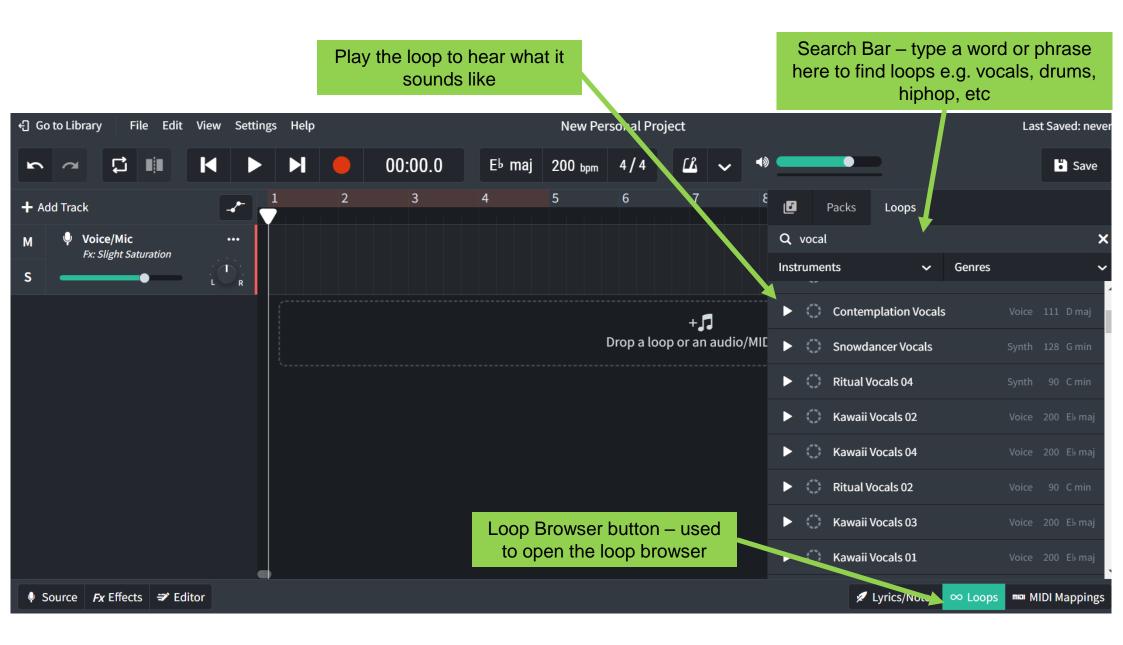
# BandLab Essentials - The Main Screen



# BandLab Essentials – The Effects Screen



# BandLab Essentials – The Loop Browser





Born in 1932, **John Williams** has more than 100 motion pictures to his credit and some 50 Academy Award nominations. He is one of the most successful film composers of all time and has often worked on films by director Steven Spielberg.

He has composed music for some very famous films including *E.T.: The Extra-Terrestrial* (1982) and *Schindler's List* (1993), *Close Encounters of the Third Kind* (1977), *Raiders of the Lost Ark* (1981) and its sequels (1984, 1989, and 2008), *Jurassic Park* (1993) and the sequel *The Lost World* (1997), *War Horse* (2011), and the entire series of *Star Wars* films.



Born 1934, **Quincy Jones** studied Jazz at the prestigious Berkeley School of Music before working with some world class jazz bands in the 1950s. He then became the vice president of Mercury Record in 1961 thereby becoming one of the first African Americans to hold a top executive position at a major American record label..

He has written over 2,000 musical compositions in a variety of genres including pop, jazz and film scores.

His film credits include music for *The Colour Purple (1985)*, *The Heist (1971)* and *The Italian Job (1969)*.



Born 1960, **Rachel Portman** is one of the most prolific female film composers of all time. She has worked on over 100 soundtracks for films and television shows spanning from 1982 to the present.

She was the first female composer to win an Academy Award in the category of Best Musical or Comedy Score for *Emma* and she also holds the most nominations for a female composer at the Academy Awards with two for Best Original Score.

Her music typically uses solo instruments and has a 'less is more' approach. You need only listen to her score for the romantic-drama *Chocolat* to see how powerful her music can be,



Born in 1952, **Hans Zimmer** was originally the keyboard player in a pop band called Buggles.

Zimmer pioneered the use of combining old and new musical technologies. Today, this work has earned him the reputation of being the father of integrating the electronic musical world of synthesisers and electric guitars with more traditional orchestral arrangements

Zimmer's work has been nominated for 7 Golden Globes, 7 Grammys and seven Oscars for Rain Man (1988), Gladiator (2000), The Lion King (1994), As Good as It Gets (1997), The Preacher's Wife (1996), The Thin Red Line (1998), The Prince of Egypt (1998), and The Last Samurai (2003).

### 1. Key Terms:

**ADULTERY** A married person having sexual intercourse with someone they are not married to.

COHABITATION To live together, with a sexual relationship without being married.

COMMITMENT A sense of dedication and obligation to someone or something

CONTRACEPTION Methods used to stop a woman from becoming pregnant during or after sexual intercourse; can also be used to stop sexually transmitted infections.

**GENDER EQUALITY** People of all genders enjoying the same rights and opportunities in all aspects of their lives **RESPONSIBILITIES** Actions / duties you are expected to carry out.

**ROLES** Position, status or function of a person in society, as well as the characteristics and social behaviour expected of them.

## 7. Jewish attitudes to sex/ contraception

Sex should take place in marriage; one of the 3 stages of marriage.; a gift from God; a duty to have children- mainly Orthodox disagree with artificial methods of contraception.but Reform Jews mainly accept it within marriage as part of family planning.;Most Jews disagree with using a condom- an artificial barrier.

## 2. Types of Family:

**NUCLEAR** - the most common type of family in modern Britain - 2 parents & 1 (or more) children living in the same house.

**EXTENDED** - A number of adults & children who are related to each other living in the same home e.g. cousins, aunts, uncles & grandparents

**RECONSTITUTED** - A mixture of step-parents & step-children

**SINGLE PARENT** - Where one parent raises a child(ren) on their one. This type of family is increasing rapidly. **CHILDLESS** - Where a married or cohabiting couple do not have children, either through choice or naturally.

### 6.. The Christian Marriage Services

- -Bride wears white to symbolise purity.
- -Wedding bells are used to drive away evil spirits.
- -The vicar / priest welcomes everyone and explains the purpose of marriage
- -The couple exchange vows which reflect the main Christian beliefs about marriage:- To have and to hold; from this day forward'. Shows that the marriage is a lifelong & serious commitment, should last through both good and bad times. These are said in front of friends, family and God, to demonstrate their commitment.
- -The couple exchange rings which are a symbol of never ending love.
- -The vicar / priest declares the couple married.
- -Prayers and Bible readings are said; hymns are sung and the priest might give a sermon. These all reflect God blessing the marriage.

### 3. Christian attitudes to marriage:

Marriage is a gift from God given to humanity. It is a sacrament and so it gives it special importance. Jesus teaches about the importance of marriage. Marriage is part of God's creation. He made a man and a woman to be together. Marriage is the complete joining together of two people in a special way. What God has put together, let no man put asunder'.

### 4. Jewish attitudes to marriage

A blessing from God & it is an important spiritual ceremony. Both must enter into the marriage with the right intentions. Both partners are expected to respect & be faithful. Marriage is seen as the basis of family life. Weddings can take place in a synagogue or any suitable place- made up of two parts: the kiddushin and the nisuin.

### 5. Religious views on cohabitation

Traditionally, **Christianity** has taught against cohabitation. Some Christians now accept it, if it is part of a committed relationship, although marriage is the ideal.

For many **Jews** it is important to get married rather than cohabit. The Torah says for two people to live as husband & wife, they must have the blessing of God.

### 8. Christian attitudes to sex & contraception

Sex should take place in marriage. It is viewed as a gift from God; it is holy & sacred. Casual sex devalues people & the act itself. Contraception is accepted by most Christians within marriage for family planning purposes. Most Roman Catholic Christians disagree with artificial methods of contraception due to Natural Law, which sayas that every time sexual intercourse takes place there should be possibility of new life.

# **RELIGIOUS STUDIES - Issues of relationships**

### 9. Religious views on adultery

- -Adultery is wrong for several reasons. Marriage is sexually exclusive & should not be shared with anyone else; It goes against the Ten Commandments; -Marriage is a sacrament a gift from God and marriage goes against this; -Adultery destroys trust in a relationship.
- -Adultery is wrong for several reasons. It goes against the Ten -Commandments; sex only acceptable within marriage; the **Halakah** (code of conduct) emphasises that a husband should be sexually considerate & respectful to his wife.

#### 11. Jewish attitudes towards divorce

- Judaism recognises that some marriages fail & therefore accepts divorce.
- -As well as a civil divorce, Orthodox Jews apply for a religious divorce called a 'get'
- without it they cannot remarry. It is the husband who starts this process.
- -Divorce= last resort, but it is better to divorce than be unhappily married.
- -A woman has to wait 90 days after a divorce to remarry, to ensure she isn't pregnant with her previous husband's baby.
- -If a husband refuses to give a woman a divorce= a 'chained woman'.

## 12. Christianity- divorce

There are different Christian attitudes to divorce. The Roman Catholic church does not recognise divorce: marriage is a lifelong commitment. Some get marriage annulled but only in special circumstances. The Anglican Church accepts divorce as it is UK law. Remarriage in a church is discouraged. Non-Conformist Christians (Methodist etc) accept divorce although see it as best avoided; remarriage is permitted if suitable for all concerned.

## 13. Religious attitudes to same-sex marriage

Christianity: Some use quotes from Old & New Testaments showing that marriage should be between a man & woman. Others say that quotes reflect the time they were written & not modern day society. Quakers allow same-sex marriage within their tradition, as all are equal in the eyes of God. In 2010, Pope Francis (Roman Catholic Church) wrote that a marriage is not the same as a union of two people of the same sex; this is not discriminating but respecting difference. A marriage is the best relationship in which to have a family. Judaism:Orthodox Judaism maintains traditional view that marriage is between a man & woman-quotes from Leviticus in the Torah (thou shalt not lie with mankind). Not all Orthodox Jews accept this view, and with the majority of Reform Jews, they accept same-sex relationships.

### 10. The Jewish Marriage Service

- -The **ketubah** is the formal marriage contract that states how the husband will care for his wife. She keeps this throughout the marriage.
- -A wedding will be taken by a rabbi and will be held under a **chuppah**. This is a canopy open at the sides which symbolises the couple's new house, open to friends, family and God.
- -The groom makes a declaration and reads the ketubah aloud.
- -After the blessings, the groom stamps on a wine glass. This symbolises both the fragility of marriage and a reminder of the destruction of the Temple in Ierusalem.
- -The groom places a ring on the bride's index finger which is believed to be connected to the heart. Rings are a symbol of everlasting or never ending love.
- -Seven blessings or **the nisuin** are said. These praise God for creating the human race and bringing happiness to the couple.
- -The bride circles the groom seven times to break down the barriers between them. This represents when Joshua circled the city of Jericho seven times after God commanded him to. After he did this, the walls of the city fell down.

#### 14. Role of Women

All disciples were men. Jesus' actions showed that he respected women. Christians believe all humans are created in the image of God, therefore equal and sacred. Galatians 3: 'there is neither male nor female'. Roman Catholic Church: women can become nuns but not priests/bishops as Jesus only had male disciples. Women have important roles though. Anglican church ordained women priests in 1994-bishop in 2014. Women now equal. Other Christian groups, women have equal roles In early Judaism, men had authority over women. All people are made by God & are all equal. Jewish texts describe equal but different roles for men & women. Some religious duties e.g. bringing in the Shabbat are carried out by women. Some mitzvot do not apply to women. Reform Judaism, women can become rabbis, lead worship and men & women sit together.

TIME	VERB	FESTIVAL	CONNECTI	VERB	OPINION	CONNECTI	REASON
			VE			<u>VE</u>	
Cada agosto (Every August)  En junio (In June)  En el verano (In the summer)	voy a (I go to)  vamos a (we go to)  se celebra (they celebrate)	San Fermín  La Tomatina	donde todo el mundo (where everyone)  donde la gente (where people)	verse baila. (dances)  canta. (sings)  corre de los toros. (runs from bulls)  lucha con tomates. (fights with tomatoes)  se viste lo mismo. (wears the same things)  se divierte. (has fun)	Me gusta (I like it)  Me encanta (I love it)  No me gusta mucho (I don't like it much)  No soporto (I can't stand it)  Me chifla (I'm crazy about it)	ya que es (since it is)  porque es (because it is)	agradable. (pleasant)  divertido. (fun)  divertidísimo. (really fun)  emocionante. (exciting)  entretenido. (entertaining)  fascinante. (fascinating)  impresionante. (impressive)  peligroso. (dangerous)

# ¿Qué pasó a San Fermín? (What happened at San Fermín?)

TIME	<u>VERB</u>	<u>NOUN</u>	<u>TIME</u>	<u>VERB</u>		NOUN	
El julio pasado (Last July)	fui a Pamplona (I went to Pamplona)	solo. (on my own)		había (there was) vi (I saw)	un torero. (a bullfighter) el encierro. (the bull run) el chupinazo. (the opening party) el fuenting.		
El mes pasado (Last month)		con mi mejor amigo/a. (with my best friend)	Durante la fiesta, (and during the festival)	fui a ver (I went to see)	(the jumping off the la corrida. (the bull fight) la estatua de San (the San Fermín sa	Fermín.	
La semana pasada (Last week)	fuimos a Pamplona (we went to Pamplona)	con todos mis amigos. (with all my friends)		las personas (people) los niños (children) los australianos (the jumpers)	corren (run) cantan (sing) van (go) saltan (jump) Ilevan (wear)	en las calles. (in the streets) en las plazas. (in the squares) de las fuentes. (from the fountains) el pañuelo rojo. (the red scarf) el pobre de mí. (the Poor Me song)	

# ¿Qué pasó a la Tomatina? (What happened at the Tomatina?)

TIME	<u>VERB</u>	<u>NOUN</u>	<u>VERB</u>	PAST WEATHER	TIME	<u>VERB</u>
El agosto pasado (Last August)  El miércoles pasado (Last Wednesday)	fui a Buñol (I went to Buñol)  fuimos a Buñol	solo (on my own)  con mi mejor amigo/a (with my best friend)	y me desperté temprano. (and I woke up early)  y viajé en tren (and I travelled by train)  y alquilé un	Hizo sol (It was sunny)  Hizo calor (It was hot)  Hizo buen tiempo (It was good weather)	y durante la batalla de tomates, (and during	conocí a gente divertida (I met fun people) tiré un montón de tomates (I threw loads of tomatoes) me puse perdido/a (I got really dirty) me reí mucho (I laughed a lot) RULE
La semana pasada (Last week)	(we went to Buñol)	con todos mis amigos (with all my friends)	y alquile un coche (and I hired a car)  y llegué allí temprano (and I arrived there early)	Estuvo nublado (It was cloudy)  Llovió un poco (It rained a bit)  Hubo tormentas (It was stormy)	the tomato fight)	no se deben tirar botellas (you mustn't throw bottles)  se recomienda llevar zapatillas (it's recommended to wear trainers)  se recomienda llevar camisetas viejas (it's recommended to wear old t-shirts)

Come rac: (now was it:)								
PAST OPINION	CONN'VE	REASON	<u>VERB</u>	TIME				
Me gustó (I liked it)  Me encantó (I loved it)	ya que fue (since it was)	cruel. (cruel) divertidísimo. (really fun)	y quiero volver (and I want to go back)  y me gustaría volver (and I would like to go back)	en el futuro. (in the future) otra vez. (again)				
No me gustó mucho (I didn't like it much)	porque fue (because it was)	(exciting) fascinante.	y voy a volver (and I'm going to go back)	cuando sea mayor. (when I'm older)  cuando tenga el dinero. (when I have the money)				
Me divertí (I had fun)	,	(awful)	y espero volver (and I hope to go back)	lo antes posible. (as soon as possible)				
Lo pasé bien (I had a good time)		guay. (cool) peligroso. (dangerous)	y nunca volveré (and I will never go back)	si pudiera. (if I could)				
		raro. (weird)	y volvería (and I would go back)	si fuera rico/a. (if I were rich)				

¿Qué es la mejor fiesta? (Which is the best fiesta?)

¿Qué	¿Qué es la mejor fiesta? (Which is the best fiesta?)								
	OPINION	<u>FESTIVAL</u>	<b>COMPARAT</b>	<b>CONN'VE</b>	<b>COMPARATI</b>	REASON	<b>COMPARATI</b>	REASON	
			<u>IVE</u>		<u>VE</u>	cruel (cruel)	<u>VE</u>	cruel. (cruel)	
de v	m my point of			porque		divertido (fun)		divertido. (fun)	
view	/)			(because)	es más (it's more)	emocionante (exciting)	y más (and more)	emocionante (exciting)	<b>).</b>
	a que ould say that)	San Fermín				fascinante (fascinating)		fascinante. (fascinating)	
			es la mejor (is the best)	ya que (since)	es menos (it's less)	fatal (awful)	y menos (and less)	fatal. (awful)	
	nso que ink that)	La Tomatina				flipante (awesome)		flipante. (awesome)	
				dado que	_	guay (cool) peligroso		guay. (cool) peligroso.	
	o que elieve that)			(given that)	es ni (it's neither)	(dangerous)	ni (nor)	(dangerous)	
						(weird)		(weird)	

# PHYSICAL EDUCATION - A HEALTHY BALANCED DIET

A balanced diet – eating the right foods in the correct proportions. Taking in the right amount of calories for the expenditure of energy.

In order to perform well in sport, an athlete needs to have a healthy balanced diet.







## There are 7 components of a balanced diet, these are:

- 1• Carbohydrates Main energy source. i.e. pasta & potatoes
- 2• Fats Secondary energy source & provides insulation. i.e. butter
- 3• Proteins Help growth and repair of muscles. i.e. eggs, white meat & fish
- 4• Minerals Maintains a healthy bodily functioning. i.e. iron and calcium
- 5. Vitamins Maintains a healthy immune system. i.e. vitamin C/D
- 6• Fibre Aids digestion of food in the gut. i.e. cereals & nuts
- 7• Water Maintains hydration of an athlete.









## **Hydration and physical activity**

Water is necessary for:

- Transportation of nutrients
- •Removes waste products through urine
- •Regulates body temperature

A lack of water can cause **dehydration**. Symptoms are tiredness, lack of concentration and headaches.

<u>After the event</u> - An athlete will continue to drink fluids to replace the water and carbohydrate levels that are depleted.

In order to have a healthy balanced diet, you should eat a variety of different food groups. The eatwell plate shows you the approximate portions.



# **PHYSICAL EDUCATION - THE COMPONENTS OF FITNESS**

<u>Fitness</u> can be broken down into different parts, these can be called the Components of Fitness.

Components	Definition	How does it link to Sport?	How can I test
of Fitness		·	the
			components
			of fitness?
Agility	The ability to change the position of the body quickly and control the movement.	Football - A footballer will need to dribble with speed, control and will need to change direction in order to beat the defenders.	Illinois Agility Test
Balance	The ability to maintain the body's center of mass above the base of support.	Athletics - A sprinter holds a perfectly still sprint start position and is ready to go into action as soon as the gun sounds.	Standing Stork Balance Test.
Coordination	The ability to use two or more body parts together.	Table Tennis - A player will need good hand-eye coordination in order to successfully hit the ball over the net.	Tennis Ball Wall Toss.
Flexibility	The range of motion (ROM) at a joint.	Gymnastics - A gymnast will need to show great flexibility when performing the splits.	Sit and Reach Test.
Muscular Endurance	The ability to use voluntary muscles repeatedly without tiring.	Netball - A netball player will need to repeatedly use their muscles when performing skills such as: passing, shooting and marking in a competitive game.	Sit Up Test. Press Up Test.
Muscular Strength	The amount of force a muscle can exert against a resistance.	Rugby - A rugby player will need to exert a large amount of force when making a tackle in Rugby.	Wall Sit.
Power	The ability to perform strength performances quickly.	Athletics - A javelin thrower applies great force to the spear while moving their arm rapidly forward.	Broad Jump. Sargent Jump.
Reaction Time	The time taken to respond to a stimulus.	Running - Track events start with a pistol fire; therefore all runners must react quickly to give them an advantage to race.	Ruler Drop.
Speed	The ability to put body parts into motion quickly.	Basketball - A basketball player will need to sprint down the court in order to get away from a defender/ opponent.	30M Sprint.





















Memorising key words/facts/short pieces of information.

# VHAT ARE THEY?

A set of cards with a question/key word on one side and an answer/definition on the other. You learn as you make the cards and then have an excellent tool to test yourself over and over until you know the answers.

# HOW DO I USE THEM?

# MAKING THE CARDS:

- 1. Buy or make some cards (A6 size) Not paper.
- 2. Write the topic/subject in the corner of the card.
- 3. Write a key word/ question on the same side of the card.
- 4. On the other side of the card write the answer (if you have written a question) or definition/ explanation (if it is a key word).
- 5. Make a set of cards You can use different colour cards for different topics or for easier and harder questions.

# **USING THE CARDS:**

- 1. Read through cards (both sides) one at a time.
- 2. Test yourself- go through the cards one at a time. If you have asked a question, try to answer it out loud or in your mind; if you have written a key word try to recall as much information as you can.
- 3. After each card, turn it over and look at the answer/definition. If you are happy with the way you have answered it put it on the RIGHT pile. If you got the information wrong or your answer was incomplete, put it on the WRONG pile.
- 4. When you have gone through all the cards, repeat the process with the WRONG pile. Keep repeating until you have no cards in the WRONG pile.
- 5. You can also use your cards to test your friends.

Put your cards in a safe place - You can come back to them in future.

# **PLYMPTON ACADEMY**

