Skegness Academy

Key Stage 4

ACADEMY GCSE Homework

Overview

Subject: English

Students in Year 10 & 11 will be set template questions based on the units they are studying at that specific time.

The content of the questions will often be studied and explained in class then completed as homework.

Example:

KS4 Home	work: Term 1
Y10	Y11
Answer the questions about the extract below.	A hero is someone who is brave, courageous and
	has 'good qualities' – how far do you agree
How does the writer use language within the	with this statement?
extract for effect?	
	Research the contextual topic of Write a
Annotate the extract for language devices.	page in your own words.
Annotate the extract for changes in focus in	How does Shakespeare present the character of
each paragraph.	in the play <i>Macbeth</i> ?
How does the writer structure this extract to	How does Shakespeare present the theme of
Interest you as the reader?	In the play <i>Macbeth</i> ?
Why is the character of so engaging?	How does Shakespeare use language in this
why is the character of so engaging.	extract to ?
Write a description inspired by the image.	
	How does Shakespeare use structure to show the
Write a narrative based on the following	decline of Macbeth and Lady Macbeth's
theme:	relationship?
Find ten more complex words for the list	Why has Shakespeare chosen to start the play
you' ve been given.	with the witches?
Read the model answer and find all the mistakes	Who is responsible for the death of King Duncan?
in spelling, punctuation and grammar.	Justify your answer.

Subject: Maths

All groups will get homework on a weekly basis. The setting of the type and complexity of the task is also dependent on individual and group progress.

All homework focuses on the GCSE skills required in the mathematics exam.

An example is provided below:

Section A:Number	Section B: Algebra		Section C: Using and applying
C.1	С.6		21.
1. To increase an amount by 70%,	11. Expand & simplify:		7cm
what single multiplier would you	3(x + 1) - 2(x + 5)		
use?			3cm
<i>C.1</i>	C.6		To find 'c' choose one
2 Decrease £320 by 70%	12 Factorise 4t + 12		calculation:
		10	$\sqrt{7^2 - 3^2}$ OR $\sqrt{7^2 + 3^2}$
C2	C7		22
3. Divide £45 in the ratio of 7 : 2	13. Simplify: $c^6 \times 2c^2$	1 11	44cm is rounded to nearest
C2	<i>C8</i>	1	whole cm
4 Share 63 in the ratio of 5 \cdot 4	14 Solve: $x = 2 > -6$		Write down the minimum
	14. JOINE. X - 2 / -0		possible length it could have
			boon
<u> </u>	<u> </u>		22 22
1.2	C.9		23.
5. Work out: $\frac{1}{-} + \frac{3}{-}$	15. Make a the subject of the		An apple has a mass of 150g and
3 5	formula:		a volume of 100cm ³
	T= a + 6		Find its density in g/cm ³ ?
С.3	С.9		
5 4	16. Work out the value of: 3x +	2y	
6. Work out: $-\div$	When $x = 2$ and $y = -5$		
C.4	C.10		24.
7. Round off 3. 55 to one	17. Write down the nth term of		If the relative frequency of
significant figure	this sequence: 0 5 10 15	1.1	getting a 'blue' on a spinner is
Significant light o	20		0.1 how many reds would you
C.1.	<i>C</i> 10		expect to get in 50 spins?
8. Estimate the answer to:	18 Write down the 2 rd term in t	tho	expect to get in 50 spins.
$241 \div 0.29$	sociuones given by: $T(n) = n^2$		
541 - 0.20	$c_{11} = 11 - 5$		25
	C.11		25.
9. Give all the factors of 16	19. If $y = x^2 + 2x$,		work out the volume of this
	find the value of y when $x = 3$		prism?
<i>C.5</i>	<i>C.11</i>		
10. Give the HCF of 16 and 20	20. A graph cuts the y-axis at -2	2	
	and has a gradient of 5. Give its		6m
	equation.		8m
			3m
Total (A)	Total (B)		Total (C)
Test Total (A+B+C)	R (0-9)	Y (1	0-19) G (20-25)

Subject: Science

The Science department use the online resource 'Kerboodle' which has a vast array of GCSE science resources for students to use at their pleasure. All students have a log in username and password which was issues to them at the start of the year.

All Kerboodle activities are accessible on tablets and smart devices on https://www.kerboodle.com/users/login

An example of an activity is provided below:

1 The bubbles are a gas produced during photosynthesis. Name the gas in the bubbles.



2 On the graph paper below, draw a scatter graph of these results.

3 Which one of these results looks out of place? What could Roger and Laura do about this?

4 What are some of the things that Roger and Laura must have done to get reliable results?

5 What can you conclude from these results about the distance of the plant from the lamp and the rate of photosynthesis? (Think about this carefully!)

6 What might have prevented the rate of photosynthesis from being higher when the plant was 0–10 cm away from the lamp?

Subject: Languages

Head of Department: Mrs Kenneally-Forrester

- There will be a piece of homework each week.
- The homework will take students approximately 48 hours to complete.
- When marked, work will be returned to students with feedback to act upon.
- Students must then correct any misconceptions the following lesson in class.

KEY:

C – Compr	ehension WT – Writing Task DR – Drawing	g ST – Speaking Task			
R – Readin	g RS – Research RE - Report				
TERM 1	French Homework	Spanish Homework			
Week 1	RS WT	RS WT			
	Following Discussions in Class, google research then	Revise, research and learn the most frequent key verbs in the			
	write down the conjugations of the main 'Mrs	present, past and future tense.			
	Vandertramp' GCSE verbs in the Present Tense.				
	Write down and learn the regular plus irregular 'er',				
	ʻirʻand ʻreʻ verb endings.				
Week 2	WT RS	WT RS			
	Complete Unit 4 Writing Task 1 Draft.	Complete Unit 4 Writing Task 1 Draft.			
	Check through your work, editing it to incorporate well-	Check through your work, editing it to incorporate well-			
	structured A* sentences, and at least 6 tenses	structured A* sentences, and at least 6 tenses			
	250-300 words	250-300 words			
Week 3	WI RS SI	WI RS SI			
	Complete Only 4 whiting Task 2 Drait.	Complete Unit 4 whiting Task 2 Drait.			
	check through your work, editing it to incorporate weil-	check through your work, editing it to incorporate well-			
Maak 4	WT RS ST	WT RS ST			
week 4	Complete Unit 3 Speaking Task 1 Draft	Complete Unit 3 Speaking Task 1 Draft.			
	Check through your work, editing it to incorporate well-	Check through your work, editing it to incorporate well-			
	structured A* sentences, and at least 6 tenses	structured A* sentences, and at least 6 tenses			
Week 5	WT RS ST	WT RS ST			
incon b	Complete Unit 3 Speaking Task 1 Draft.	Complete Unit 3 Speaking Task 2 Draft.			
	Check through your work, editing it to incorporate well-	Check through your work, editing it to incorporate well-			
	structured A* sentences, and at least 6 tenses	structured A* sentences, and at least 6 tenses			
Week 6	ST	ST			
	Practice Interviewing Yourself doing the Unit 3 Speaking	Practice Interviewing Yourself doing the Unit 3 Speaking Task 1.			
	Task 1	Memorise and use as many well-structured A* sentences as you			
	Memorise and use as many well-structured A* sentences	can,			
	as you can,	and at least 6 tenses			
	and at least 6 tenses				
Week 7	Record Yourself doin	g the Unit 3 Speaking Task 1			
	Memorise and use as many well-structure	ed A* sentences as you can, and at least 6 tenses.			
	Then bring the recording into class for Peer Review and Feedback.				

NOTE:

MFL 2016 DEPARTMENT FEEDBACK

In all MFL Homework Project Assessments marking will assess MFL Reading/Writing/Listening & Speaking skills in line with new MFL Skill levels GCSE 9-1 (old G-A*)

Subject: History

KS4 Home	work: Term 1
Y10	Y11
Design a booklet on Medieval Medicine and	Design a booklet on Hitler's Foreign Policy and
treatment. Include pages on the following:	the Origins of WWII. It should have eight pages as
	follows:
1) Cover page	
2) Contents	1) Cover page
3) What did medieval people believe	2) Contents
caused illness and disease? (superstition,	3) Hitler' s main foreign policy objectives –
religious ideas, rational ideas, eg Four Humours)	what did Hitler want to achieve and what would
4) How did beliefs about the causes of	he have to do to get it?
illness and disease affect the treatments used?	4) Remilitarisation of the Rhineland – What
(prayer, bleeding, herbal remedies etc)	did Hitler do? How did Britain and France react,
5) What different people treated the sick in	and why?
the middle ages? (doctors, apothecaries, "wise	5) Anschluss with Austria – What did Hitler
women," monasteries)	do? Why did Britain and France not try to stop
6) The Church and Medicine – did religious	him?
faith help or hinder medical progress? Explain	6) The Munich Conference – What was it all
how (universities, caring for the sick, hospitals;	about? Why was it unfair on Czechoslovakia? Why
ban on dissections, focus away from scientific	did Britain and France give in to Hitler's
ideas)	demands?
7) The Black Death – what were the causes	7) The Nazi-Soviet Pact – What was it all
and symptoms? How did medieval people try to	about? How did it make WWII inevitable?
prevent catching it, or curing it?	8) Whose fault was WWII – Hitler's, or
8) Why were medieval people unable to	Britain and France? Explain why
stop the Black Death?	
	You can use pictures and diagrams on each page
You can use pictures and diagrams on each	as well as writing.
page as well as writing.	
	To be handed in by Friday 21st October 2016
To be handed in by Friday 21st October 2016	

Subject: Geography

The homework for year 11 GCSE geography will be in the form of a booklet contain exam questions from the units they covered last year at GCSE, they will use the revision guides to complete the questions, these will then be marked in lessons with the teacher.

The year 10 pupils will complete exam style questions on the topics they are studying, alongside this they will be expected to do some independent research, including reading newspapers and watching the news. Individual year 10 teacher may set different homework tasks.

Examples:

Examples:	
KS4 Home	work: Term 1
Y10	Y11
Term 1: Natural Hazards	Term 1: Restless Earth
Give one condition that is needed for a tropical	Name two landforms that are found at a
storm to form. (1 mark)	destructive plate margin. (2 marks)
Give two reasons why tropical storms eventually lose their energy. (2 marks)	What is an earthquake? (2 marks)
	Outline one reason why the largest earthquakes
Outline one reason why the concentration of carbon dioxide in the atmosphere has	do not always cause the most deaths. (2 marks)
changed over time. (2 marks)	Outline the characteristics of a shield volcano. (2 marks)
'The weather of the UK is becoming more	
extreme.'	Explain the formation of a composite volcano. (4
Use evidence to support this statement.	marks)
(6 marks)	
	How is a supervolcano different from a volcano?
Choose either an earthquake or a volcanic eruption.	(2 marks)
Assess the extent to which primary effects are	Describe the likely global consequences of a
more significant than secondary effects. (9 marks +3SPAG = 12 marks)	supervolcano eruption. (4 marks)
	Describe the positive and negative impacts of
	volcanic activity. (6 marks)

Subject: Technology

Head of Department: Mrs Finlay

Catering Year 10:

Iron - Fe For each mineral you need to find out the following information: Magnesium - Mg Function in the body; Sodium - Na What happens if we have to much Phosphorous - P What happens if we have to much Iddium - Ca What happens if we have to much Iddium - Ca For each race element you need to find out the following information: Iddium - Ca For each trace element you need to find out the following information: Fluoride - F. For each trace element you need to find out the following information: Selenium - Se Foods it comes from What happens if we dave to much What happens if we have to much What happens if we dave to find out the following information: Vitamin A - retinol Vitamin E - tocopherol For each tabeoluble vitamins; Vitamin E - tocopherol For each tabeoluble vitamins you need to find out the following information: Vitamin D - Cholecalciferol For each water soluble vitamins; Using the 9 lined revision cards given to you, you need to produce a card for each of the following water soluble vitamins; 12 - Riboflavin For each water soluble vitamins; 13 - Niacin For each water soluble vitamins; 14 - Photolavin For each water soluble vitamins; <tr< th=""><th>Using the 6 lined revision cards given to you, you need to produce a ca</th><th>ard for each of the following minerals:</th></tr<>	Using the 6 lined revision cards given to you, you need to produce a ca	ard for each of the following minerals:			
Magnesium - Mg Function in the body. Potassium - K Foods it comes from Sodium - Na What happens if we have to much Phosphorous - P What happens if we don't get enough Calcium - Ca Using the 4 lined revision cards given to you, you need to produce a card for each of the following trace elements: Iodine - I For each trace element you need to find out the following Zinc - Zn Information: Fluoride - F- Function in the body. Selenium - Se Foods it comes from What happens if we don't get enough What happens if we don't get enough Using the 4 lined revision cards given to you, you need to produce a card for each of the following fat soluble vitamins : Vitamin A - retinol For each fat soluble vitamins you need to find out the following Vitamin K - Foods it comes from Vitamin K - Foods it comes from Vitamin D - Cholecalciferol For each fat soluble vitamins you need to find out the following What happens if we don't get enough Using the 9 lined revision cards given to you, you need to produce a card for each of the following water soluble vitamins; B1 - Thiamin For each water soluble vitamins; B2 - Ribotiani Foods it comes from B3 - Nacin </td <td>Iron – Fe</td> <td>For each mineral you need to find out the following information:</td>	Iron – Fe	For each mineral you need to find out the following information:			
Potasium - K Foods it comes from Sodium - Na What happens if we have to much Phosphorous - P Calcium - Ca Using the 4 lined revision cards given to you, you need to produce a card for each of the following trace elements: Iodine - I Jodine - F. Function in the body. Selenium - Se Foods it comes from What happens if we have to much What happens if we have to much What happens if we have to much What happens if we have to much What happens if we have to much What happens if we have to much Vitamin - Se Foods it comes from Vitamin K - retinol For each face soluble vitamins : Vitamin K - retinol For each face soluble vitamins wouneed to find out the following information: Vitamin D - Cholecalciferol For each face soluble vitamins you need to find out the following information: B1 - Thiamin Eor each face soluble vitamins; B2 - Shodsavin For each soluble vitamins you need to find out the following information: B3 - Niacin For each soluble vitamins; B2 - Thiamin For each vater soluble vitamins; B2 - Cholacalifierol For each vater soluble vitamins; B1 - Thiamin Eor each vater soluble vitamins;	Magnesium – Mg	Function in the body.			
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Phosphorous – P What happens if we don't get enough Calcium – Ca Using the 4 lined revision cards given to you, you need to produce a card for each of the following trace elements: Todine – I For each trace element you need to find out the following information: Fluoride – F- Function in the body. Selenium – Se Foods it comes from What happens if we have to much What happens if we have to much What happens if we have to much What happens if we don't get enough Using the 4 lined revision cards given to you, you need to produce a card for each of the following fat soluble vitamins : Vitamin A – retinol For each fat soluble vitamins you need to find out the following information: Vitamin E – tocopherol information: Vitamin D - Cholecalciferol For each of the following water soluble vitamins: B1 – Thiamin For each of the soluble vitamins you need to find out the following information: B2 – Riboflavin For each of the soluble vitamins you need to find out the following information: B3 – Niacin For each of the following water soluble vitamins; B4 – Thiamin For each of the following water soluble vitamins; B3 – Niacin For each of the following water soluble vitamins; B4 – Thiamin For each of the following water soluble	Sodium – Na	What happens if we have to much			
Calcium - Ca Using the 4 lined revision cards given to you, you need to produce a card for each of the following trace elements: Todine - 1 For each trace element you need to find out the following Zinc - Zn information: Fluoride - F- Function in the body. Selenium - Se Foods it comes from What happens if we have to much What happens if we have to much What happens if we don't get enough For each fas soluble vitamins you need to find out the following Vitamin A - retinol For each fas soluble vitamins you need to find out the following Vitamin K - Function in the body. Vitamin D - Cholecalciferol For each fas soluble vitamins you need to find out the following B1 - Thiamin For each fas soluble vitamins you need to find out the following B2 - Riboflavin For each fas soluble vitamins you need to find out the following B3 - Niacin For each race solution B4 - Thiamin For each trace solution B5 - Pridoxine For each trace solution B7 - Bantothenic Acid Foods it comes from B6 - Pridoxine What happens if we don't get enough B1 - Thiamin For each water soluble vitamins you need to find out the following information:	Phosphorous – P	What happens if we don't get enough			
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Image: Stand Stan		What happens if we have to much			
Using the 4 lined revision cards given to you, you need to produce a card for each of the following fat soluble vitamins : Vitamin A - retinol Vitamin F - tocopherol Vitamin D - Cholecalciferol Using the 9 lined revision cards given to you, you need to produce a card for each of the following water soluble vitamins: B1 - Thiamin B2 - Riboflavin B3 - Niacin B3 - Niacin B4 - Prolate B12 - Cobalamin Vitamin C - Acorbic Acid B9 - Folate B12 - Cobalamin Vitamin A - ettinin B2 - Riboflavin B3 - Niacin B9 - Folate B12 - Cobalamin Vitamin C - Acorbic Acid B9 - Folate B12 - Cobalamin Vitamin A - ettinic A cold beso encouraging young people to eat more fruit and vegetables in the diet. (6) Suggest ways of encouraging young people to eat more fruit and vegetables. (4) BRING IN INGREDIENTS FOR CARCOTT CAKE Describe steaming as a method of cooking vegetables in the diet. (4)		What happens if we don't get enough			
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Vitamin E - tocopherol information: Vitamin K - Function in the body. Vitamin D - Cholecalciferol Foods it comes from What happens if we have to much What happens if we have to much What happens if we don't get enough Using the 9 lined revision cards given to you, you need to produce a card for each of the following water soluble vitamins: B1 - Thiamin For each water soluble vitamins you need to find out the following B2 - Riboflavin For each water soluble vitamins you need to find out the following B3 - Niacin Function in the body. B4 - Pyridoxine Foods it comes from B7 - Biotin Foods it comes from B9 - Folate What happens if we have to much B12 - Cobalamin What happens if we don't get enough Vitamin C - Acorbic Acid Kortegetables Root Vegetables Fruits rich in vitamin A Leafy Green Vegetables Fruits rich in vitamin A Leafy Green Vegetables Seroen vegetables in the diet. (6) Suggest ways of encouraging young people to eat more fruit and vegetables. (4) BRING IN INGREDIENTS FOR CARROTT CAKE Describe steaming as a method of cooking vegetables in the diet. (4) Brit edit. (4)	Vitamin A – retinol	For each fat soluble vitamins you need to find out the following			
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BRING IN INGREDIENTS FOR JAM AND JELLIES					
Fruit can be preserved in many ways.					
Discuss how a family can preserve fruit to save money and minimise waste (8)	Discuss how a family can preserve fruit to save money and minimise w	aste. (8)			

Catering Year 11:

Answer the following questions:
1. (a) Suggest a selection of hot and cold dishes that could be served for a breakfast buffet. (4)
(b) Explain the benefits of a "buffet style" breakfast service to both customer and caterer. (4)
2. (a) Give two reasons why vending machines are popular in schools. (2)
(b) Name two items that could be sold from a vending machine and give a reason for each choice. (4)
3. The local Carnival committee is organizing a barbeque.
(a) Suggest three foods, other than burgers and sausages, that can be cooked on a barbeque. (3)
(b) Name two different salads that could be served at the barbeque. (2)
(c) What food safety points must be followed
(i) when storing meat before barbequing (2)
(ii) to make sure barbequed meat is cooked thoroughly (2)
4. Breakfast is often sold "buffet style" in hotels.
(a) Suggest a selection of hot and cold dishes that could be served for breakfast. (4)
(b) Explain the benefits of a "buffet-style" breakfast service to both customer and caterer. (4)
Complete at least 1 outstanding piece of coursework.
Bring in ingredients for Cheesy Broccoli Bake
1 (a) Suggest three important gualities a restaurant manager would look for when appointing new wait staff (waiters/waitresses). (3)
(b) Describe the duties of wait staff in a busy restaurant. (3)
2. (a) Describe the role of waiting staff (waiters/waitresses) in a hotel restaurant. (5)
3. (a) Outline the main qualities of a successful chef. (3)
4. (a) Discuss the role of the wait staff (waiter/ess) in a buffet food service system. (4)
(b) A customer complains that the hot food served from the buffet is luke warm. Explain how to deal with this situation. (4)
Bring in ingredients for Chicken Kiev's
Complete at least 1 outstanding piece of coursework
Bring in ingredients for Chicken Kiev's
Answer the following questions:
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Resistant Materials:

Students in Resitant Materials work through past exam papers to get familiar with the structure.

Each week specific pages of the exam paper will be set (see below):

Week 1 question 1-3

Week 3 Questions 4-7

Week 5 Question 8-10

Students should also follow the following coursework checklist:

Investigati	ng the Design Context			
7-8	Discrimination shown when selecting and acquiring relevant research that will promote originality in designing			
marks	Excellent understa	anding and analysis of the design context		
	Detailed analysis of	of relevant existing products or systems undertaken related to design intentions		
	Comprehensive ar	nalysis of relevant and focused research undertaken		
	Clear and specific	design criteria identified, reflecting the analysis undertaken		
	Target market ide	ntified and the intended consumer/user profiled		
5–6	Good understand	ing and analysis of the design context		
	Good analysis of r	elevant products or systems undertaken		
	Good analysis of r	elevant research and context		
	Design criteria wh	ich reflects the analysis undertaken		
	Target market for	product has been identified		
Page	Sub heading	Description	Tick	
Page 1	Rich picture / Brain Storm	At the Beginning of the project place the theme at the centre. Put Words / themes		
	0	that are connected to it, around it.		
Page 1	Design Brief	Show clearly how you intend to solve the problem.		
		Who your client or target market group is.? What the requirements are you will need		
		to follow? What the product will need to do or be like in order to be successful?		
		Where the product will be used		
	ANOTHER ALTERNATIVE	How to Identify an Everyday Design Problem.		
	APPROACH TO FINDING	Advice - The Problem / Situation / Identification of Need		
	A PROBLEM AND	Advice - Writing about the Client, Potential Customer Range and Brief		
	WRITING A BRIEF			
Page 1	Introduction/problem and	You need to identify and introduce the controlled assessment task you have chosen		
	context.	and relate this to a very clearly defined design context/situation: What is the work		
	A 14 -	that needs to be undertaken? Why does it need to be undertaken? What is the current		
		situation? Why is this inadequate? Who is the client? Who are the potential users?		
		How will the proposed new product benefit them?		
Page 2	CUSTOMER	Developing a <u>Customer Profile - page1</u> - Who are your potential customers? Carry out		
	PROFILE	a <u>Customer Profile Questionnaire</u> . You need to build a <u>Potential Customer Profile</u> .		
		Then produce a final <u>Client/Customer Profile Sheet</u> , once you have been		
		commissioned to design and make a product		
Page 3	Analysis	List as many questions as you can about the project you are attempting. E.G what		
		materials can I use? What safety considerations must I keep in mind?		
Page 3	<u>Synthesis</u>	Answer the questions in the analysis		
Page 4 /	Research	If you are to get a high grade you must put effort into this section. Remember, all		
5		research must be relevant to your project and constantly refer to the problem you are		
		trying to solve. Produce at least one sheet on each of the following:		
		Suitable <u>materials</u> for your project.		

1			
		Investigate the ways in which materials can be joined together - joints and fixings.	
		The ergonomic factors that apply to your project. <u>REVISION CARDS - The Difference</u>	
		between Anthropometrics and Ergonomics	
		Safety factors related to your design problem.	
		Write letters to manufacturers / shops.	
		Research using the library	
		Research using the Internet / CD-ROMs/DVDs	
		Intension people with the sim of beloing you to colve the design problem (record the	
		interview people with the aim of helping you to solve the design problem (record the	
		Carry out a survey / questionnaire and present the results as a pictogram/table of	
		results	
		Product Review - select an existing product and determine how it could be improved.	
		This will help you develop your own ideas later.	
		Collect pictures of existing products - photographs/catalogue pictures.	
		How are existing products manufactured?	
		Research other relevant areas such as electronic circuits.	
	ΑΙ TERNATIVE ΔΡΡΡΩΔΩΗ	Focussed Analytical Research of Existing Products - This is research fully focussed on	
		features and functions of existing products, that will belo you design your product	
		reatures and functions of existing products, that will help you design your product.	
	RESEARCH	Focussed Ergonomics Research based on the Direct Needs of the Client.	
		Focussed Questionnaire	
Page 6	Evaluation of research	This page will help you achieve a high grade for this section. You must mention how	
		your research is relevant, how you could use your research and how it has help you	
		determine how your product will be produced. If parts of your research isn't relevant	
		explain why	
		cxpiair wry.	
Developm	ent of Design Proposals (inclu	uding modelling)	
26–32 mar	ks		
	A	Imaginative and innovative ideas have been developed, demonstrating creativity, flair and	
	original	ity. Further developments made to take account of ongoing research	
	5	A coherent and appropriate design strategy, with clear evidence of a planned approach.	
	adopter	t throughout	
	udopiet	The implications of a wide range of issues including social moral environmental and	
	quataina	the implications of a wide range of issues including social, moral, environmentar and	
	sustaina	ibility, are taken into consideration and inform the development of the design proposals	
		Excellent development work through experimentation with a wide variety of techniques and	
	modelli	ng (Including CAD where appropriate) in order to produce a final design solution	
		Appropriate materials/ingredients and components selected with full regard to their working	
	propert	ies	
		Fully detailed and justified product/manufacturing specification taking full account of the	
analysis		alysis undertaken	
19–25 mar	ks		
		Imaginative ideas demonstrating a degree of creativity, which are further developed to take	
		anaginative races demonstrating a degree of creativity, which are fulfiller developed to take	
	account		
		An appropriate design strategy, with evidence of planning, adopted for most aspects	
		Development of design proposals take into account the main aspects relating to a variety of	
	social, n	noral, environmental and sustainability issues	
		Good development work achieved through working with a variety of techniques and modelling	

		(including CAD where appropriate)	
		Appropriate materials/ingredients and components selected with regard to their workin	ig
		properties	
		Product/manufacturing specification is complete and reflects key aspects of the analysis	5
		undertaken	
Page	Sub heading	Description	Tick
Number	_		
Page 7	SPECIFICATION	Once you have completed your design you should specify in a paragraph or two what exactly	
		you are going to do to solve this problem. Always refer to your research.	
	ALTERNATIVE	Higher grade	
	APPROACH	How to write a Justified Specification, with evidence / support through research and analysis.	
	WRITING A		
	JUSTIFIED		
	SPECIFICATION		
Page 8/10	IDEAS	Draw at least six ideas, with notes. The ideas should be different and not just the same idea	
-		slightly changed. Include environmental considerations (See additional sheet). Use Computer	
		Aided Design (CAD) when drawing some of your designs/ideas.	
Page	DEVELOPMENT	To get the higher grades you must take your best idea and develop it further. One way of	
11/13		starting this section is to draw your best idea again and point out areas that can be improved.	
		Areas may include, safety, colour scheme, cost, using a spreadsheet, shape, materials,	
		mechanisms, circuits, systems diagram and the environment. You must show that you have	
		considered Safety and the Consumer. You also need to develop a circuit for your project. You	
		may need to show how mechanisms can be used as part of your design. How will all the	
	-	parts/components be joined together? What joints and fixings will be needed? Stages of	
		programming a microcontroller circuit (flow chart). Make a series of models and evaluate each	
		one. Carry out a Product Comparison to help develop a design. Click here for Product	
		Comparison layout sheet and templates. Include a Technical Data Sheet in your design project -	
		Technical Data Sheet Template. Ask a Focus Group (group of individuals) their advice regarding	
	~	your designs and models. Consider the Life Cycle of your product, presenting it as a graphical	
		design sheet.	
	A.		
		Developing A Design From A Theme (1) - Developing A Design From A Theme (2)	
		Practice Examination Question - Sample 'Theme' Development Design Sheet	
	ALTERNATIVE	Instead of producing an Ideas section followed by the Development section, combining both is	
	APPROACH	an alternative design approach. Each design sheet should start with an initial idea and include	
	(GCSE LEVEL)	some development.	
	BASIC IDEAS	Sample Ideas Sheet 1	
	AND INITIAL	Sample Ideas Sheet 2 - Starting with an Existing Idea	
	DEVELOPMENT	Sample Ideas Sheet 3 - Starting with Properties of Materials	
		Sample Ideas Sheet - Starting with an Iconic Design	
		Materials Research / Development - a Practical Approach	
		Materials Research / Development Summary Sheet	
		Advanced Material Tests	
	ALTERNATIVE	Modelling an Idea with Corrugated Card	
	APPROACH -		
	DEVELOPING	The Card Model Development Section	
	AN IDEA	Model Making - Record of Manufacture	
	THROUGH	Sample Scaled Model Summary Sheet	

	MODELLING			
			Sample Layout to Model Making Sequence Drawing Sheets	
			Model Making Sequence Drawing - 1	
			Model Making Sequence Drawing - 2	
Page 14	<u>SOLUTION</u>	Produce a working drawing of your solution with a parts list. This must have measurements and		
		construct	tional details. You may prefer to produce a <u>Parts Sheet</u> first. A <u>three dimensional</u>	
			drawing can also be attempted.	
Making				
26–32	Marks			
			Final outcome(s) shows a high level of making/modelling/finishing skills a	nd
			accuracy	
			Selected and used appropriate tools, materials and/or technologies includ	ling,
			Worked independently to produce a right and demending outcome	
			Quality controls are evident throughout the project and demanding outcome	
			bas been ashieved	uracy
			The outcome has the notantial to be commercially viable and is suitable for	or tho
			target market	Ji the
19–25 Mark	<s< th=""><th></th><th></th><th></th></s<>			
			Final outcome shows very good level of making/modelling/finishing skills	
			Selected and used appropriate tools, materials and/or technologies includ	ding,
			where appropriate, CAM correctly and safely	
			Outcome demonstrates a high level of demand	
			Quality control checks applied in the manufacture of the product	
			The outcome is suitable for the target market and could be commercially	viable
		17	with further development	1
Page numb	er Subheading	9	Description	Tick
15	MANU	FACTURE	Produce planning sheets to show each stage of production - <u>a flowchart</u> , time	
			chart, and <u>sketch sequence drawings</u> .	
			Further information on <u>sequence drawings</u> .	
			Make a further model.	
	A		Make the solution. Keep a Basic Logbook up to date	
			World Manufacture (explanation and sample sheets). Revision Cards - Real	
			A Detailed Log Book of Manufacturing	
	ALIER		A Detailed Log Book of Manufacturing	
	DETAILED	LOGBOOK /	Key Terminology to be included in a Manufacturing Log Book	
	PRODUC	TION LOG		
			Example Production Log	
			Example Statements / Sentences for a Production Log	
			My Economic use of Materials	
Page 16	MANUFAC	TURING	The Manufacturing Specification is an alternative to producing separate sheets for	
	SPECIFICAT	TION	the manufacturing flow chart, sequence drawing and final 3D drawing. It is a	
			concise sheet, which summaries each of these design sheets.	
			When creating this sheet, check everything you write and draw against the	
			specification you wrote earlier in the project, after the research section.	
			Click have for further information on the Manufacturian Cardina in	
			Lick here for further information on the Manufacturing Specification.	

Page 17	EVALUATION	Do not forget this important section. Evaluate your product. State the good and	
		bad points. Does the solution answer the design brief? Spend some time on this	
		section. You should include social issues, health and safety, ethical and	
		environmental issues	
Page 18	TESTING AND	An alternative approach to evaluating a product, is to test evaluate in an	
	EVALUATION -	integrated way. Using this approach, a developed product (usually a prototype) is	
	AN ALTERNATIVE	put through a number of tests and the results recorded.	
	APPROACH		
		Testing and Evaluation - Why?	
		Testing and Evaluation Sheet 1	
		Testing and Evaluation Sheet 2	



ICT:

6 Mark Exam Question Preparation Discuss the impact of the internet on the use of news and information services (6) 6 Mark Exam Question Preparation Ryan and Michael take their personal digital devices with them when they travel to international competitions. Discuss what they need to consider if they wish to use their devices when they are away from home (6) Describe the features of navigation aids What do they do? How do they work? **Revision Websites:** http://www.teach-ict.com/gcse_computing/ocr/GCSE_A451_topics.html (Covers Topics with fun revision games) http://www.bbc.co.uk/education/subjects/z34k7ty (Covers Exam Topics with guizzes at the end of each subject) http://gcsecomputing.org.uk/support/network/NWB_SIM.swf (Network Simulation good for understanding network basics) http://codingbat.com/prob/p116624 (Help with programming exercises to get students thinking) http://gcsecomputing.org.uk/support/index.html http://gcsecomputing.org.uk/support/index.html **Revision Books:**

OCR Computing for GCSE (Computing Systems and Programming) Sean O' Byrne & George Rouse

OCR Computing for GCSE (A451 Computer Systems and Programming Revision Guide) Alan Milosevic & Dorothy Williams

Computing:

1 (a) State what is meant by a storage device, an input device and an output device in a computer system.

A secondary school is upgrading its computer equipment.

1 (b) Complete the table below to show whether magnetic, optical or solid state storage is most appropriate for each of the following uses. Give a reason for each case. The first one has been done for you.

Use	Magnetic, optical or solid state	Reason why this is most appropriate
Storing pictures in a digital camera	solid state	Is not affected by the camera being moved around
Handheld device used by students for field work		
Storage drives on the school's main file server		
Videos of the school production to be given to		
parents		
		[6]

1 (c) The secondary school wants the computer systems to be more accessible to students with disabilities.

Describe, with examples, input and output devices which are available for students with disabilities. The quality of written communication will be assessed in your answer to this question. (6)

A grocery shop uses a database with a DBMS to keep records of its stock.

2 (a) Explain what is meant by a DBMS. (3)

2 (b) The database uses forms and reports. Describe each of these and give one example of how it would be used in the shop' s database. Here is some data from the supermarket's database.

ProductID	Description	Supplier	Quantity Left	Reorder Level	Discontinued	Price
0001	6 eggs	Hill Farm	50	20	FALSE	£0.98
0002	2 litres of milk	Hill Farm	17	20	TRUE	£1.20
0003	1kg apples	Killey's	42	50	FALSE	£0.79
0004	250g butter	Hill Farm	12	25	FALSE	£0.49
0005	500g Moku Flakes	Moku Foods	0	10	TRUE	£0.99
0006	6 salad tomatoes	Killey's	30	30	FALSE	£0.89
0007	580g can baked beans	Moku Foods	27	30	FALSE	£0.42
0008	Family tomato ketchup	Moku Foods	41	20	FALSE	£1.45

2 (c) The shop runs queries using logical operators to select data for different purposes.

(i) State the Product ID of the products in the above sample which fit the following criteria.

Price > £1.00 OR Supplier = Hill Farm

[4]

(ii) Write the criteria which can be used to select all products which are not discontinued and where the Quantity Left is lower than the Reorder Level. (3)

ZIP

A rock band uses an internet website to advertise its music. (2)

(a) The website uses HTML.

(i) Describe HTML.

3 (ii) Explain the importance of HTML in the creation of web pages. (2)

3 (b) A list of file extensions for common file standards used on the internet is shown below.

JPG	PDF	MP3	MPEG
-----	-----	-----	------

Supplier = Killey' s

The rock band allows some files to be downloaded by fans.

Complete the table below to show which file format from the list given above may be used for each of the following files.

File	File Format
A high resolution image of the band to use as a desktop background.	
Sheet music of their songs ready to be printed in the correct format for guitar players.	
A short video extract from their latest concert tour.	
A compressed collection of 200 plain text files containing the lyrics of all their songs.	
An audio recording of a song from their album.	

4 (a) Some of the file formats use compression.

Explain the importance of compressing files when transmitting them via the internet. (2)

4 (ii) Describe the difference between lossy and lossless compression and give an example where each would be used. (4)

The following logic circuit can be written as P = (NOT A) AND B



Complete the following truth table for the circuit given above.

Α	в	Р
0	0	0
0	1	
1	0	
1	1	

5 (b) Draw the circuit diagram which will represent the circuit P = NOT (A AND B) (2) Describe the following types of common utility programs.

6 (a) Antivirus

[2]

(b) Disk defragmenter

[2]

7(a) Convert the hexadecimal number 6A to denary. (2)

7(b) Convert the hexadecimal number 6A to binary. (2)

7(c) Convert the binary number 00111101 to hexadecimal. (2) 7(d) Explain why hexadecimal numbers are often used to represent binary numbers. (2) A program contains the following code to calculate the circumference of a bicycle wheel, using the wheel size (diameter). BEGIN CONSTANT Pi = 3.14 INPUT WheelSize Circumference = Pi * WheelSize **OUTPUT** Circumference END 8(a) The code uses one constant and two variables. (2) 8(ii) Explain one difference between a constant and a variable. (2) 8(b) The data type of WheelSize is integer and the data type of Circumference is real number. Explain the difference between an integer and a real number. (2) 9 A large company with 200 employees uses a local area network (LAN) which includes all the computers in its head office. Describe the security measures and network policies which can be used to safeguard the security and privacy of the company's data on the network. The quality of written communication will be assessed in your answer to this question. (6) 10 A dog that is 5 years old is equivalent to a 42 year old human. Ashok is writing a program which converts the age of a dog to the equivalent age for a human. The program uses the following method: • The user inputs age of the dog in years • If the age is 2 or less, the human equivalent is 12 times the age • If the age is more than 2, the human equivalent is 24 for the first 2 years, plus 6 for every additional year. Write an algorithm to calculate and output the human equivalent of the age of a dog using the method described.

Week beginning	Brief description of homework task	Resources needed
5 th September 2016	Pupils to complete exam response using	Differentiated writing frame.
	differentiated writing frames. This will be	
	used in the following lesson for self and peer	
	reflection.	
	4 mark exam question: Explain 2 reasons	
	why the trinity is important to Christians.	
12 th September 2016	Pupils will each be given an alternative	Differentiated creation stories.
	creation story. Next lesson they will present	Paper.
	the key concepts of this to other pupils in	
	their group. They will then discuss the	
	similarities and the differences that the	
	creation stories share.	
19 th September 2016	QMA task. Pupils will complete one the tasks	QMA booklet which the pupils
	in their QMA booklet. Specifically, 1	have already been given.
	Timothy 3: 16. Pupils will be welcomed to	
	use books and internet resources in order to	
	challenge how the teaching is put into	100
	action by Christians.	
26 th September 2016	Revision tasks for short assessment. This will	Exercise books.
	be based on the life and death of Jesus.	
3 rd October 2016	Complete a survey of 5 people about their	-
	beliefs on the afterlife. Peers may survey one	AN F
	another. This will be used as a discussion	
	point during the following lesson.	
10 th October2016	Reading task on the 39 articles of faith with	Differentiated worksheets
	comprehension. This will be used as a basis	
	in which to discuss eschatology.	
17 th October 2016	Revision for assessment.	