Computing & Technology

Computing

The areas of development are:	Solutions
• Understanding the risks of mobile phone use and social networking	• Explore the Kidsmart website to learn about the "Being SMART rules" when using digital tools and the Internet to socialise
• Understanding issues in computing such as e-safety, the environment and legislation	• BBC Bitesize: Law and Ethics
• Understanding of how the Central Processing Unit works	• BBC Bitesize: Central Processing Unit
• Understanding different types of storage	• BBC Bitesize: Digital devices
• Creating flowcharts to control mimics, such as traffic light systems	• BBC Bitesize: System Flowcharts
• Using different algorithms search as Binary Search and Bubble Sort	• BBC Bitesize: Algorithms
• Identifying and describing the purpose of a business	• BBC Bitesize: What is a business?
• Explaining business ownership structures	• BBC Bitesize: Forms of Business Ownership
• Creating a basic business plan	• BBC Bitesize: Why set up a business

Food Technology

The areas of development are:	Solutions
• Demonstrating safe working practices in food technology	• Build knowledge at home by helping prepare and cook meals
• Selecting and using a variety of equipment when manufacturing dishes	• Build knowledge at home by using different equipment and follow on practical lessons to familiarise yourself with different equipment and their uses
• Carrying out a number of knife skills when preparing fruits, vegetables and meats	• Practise knife techniques at home and in practical lessons • Food Preparation and Nutrition textbook: Vegetable cuts, page 15
• Applying the skills of combining and shaping ingredients when manufacturing dishes	• Practise various combining and shaping techniques during practical lessons and develop these skills through practice at home
• Using technical skills to make, shape and finish dough based products	• Practise making various doughs in practical lessons including bread and pastry and develop these at home
• Being aware of all hygiene practices necessary for the safe production of food products	• Watch the video link: Food Safety - Good Food Hygiene
• Appreciating the current guidelines for a healthy diet and applying knowledge to create balanced meals using the eat well guide	• Examining Food and Nutrition by Jenny Ridgewell, pages 48 - 77 • NHS website: The Eatwell Guide
• Recognising the dangers of too much sugar, fat and salt in a diet and knowing how to make healthier choices when cooking	• The British Heart Foundation website: Sugar, Salt and Fat • Health Care, Beauty and Fashion Blog: Side Effects of too much Sugar, Salt, Fats and Trans Fats in Diet
• Understanding the difference between macro and micro nutrients, their function and sources	• Healthy Kids Association website: Macronutrients • Fitday website: Micronutrients : What they are and why they are essential
• Identifying and understanding the labelling information found on commercially produced food products	• British Heart Foundation website: Sugar, Salt and Fat
• Appreciating where and how ingredients are grown or reared and describing what environmental issues are associated with food production	• BBC Bitesize website: Environmental and ethical factors
• Understanding the functional and chemical properties of food and the scientific principles that alter the working characteristics during the manufacture of dishes	• Watch a selection of PowerPoint presentations, read a number of fact sheets and complete student worksheets on the following website: Food a fact of Life: Functional properties of food

Design Technology

The areas of development are:	Solutions
• Demonstrating a broad knowledge of design and technology material areas, such as Timbers, Metals, Plastics and Textiles	• Further information and support can be found on Technology Student website (using the Resistant Materials subject area)
• Demonstrating safe working practices in design and technology	• Further information and support can be found on Technology Student website (using the Health & Safety area)
• Confidently using key design and technology terminology both orally and in their written work	• Further information and support can be found by reading the specific pages in the AQA GCSE Design and Technology Specification (Subject specific vocabulary)
• Demonstrating as well as applying knowledge and understanding of designing and making principles; specifically investigation/research of primary and secondary data	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)
• Demonstrating as well as applying knowledge and understanding of designing and making principles; specifically environmental, social and economic challenge (including sustainability)	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)
• Demonstrating as well as applying knowledge and understanding of the impact of the work of others (designers and manufacturers)	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)
• Demonstrating as well as applying knowledge and understanding in the selection of materials and components and material management	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the Making area)
• Demonstrating as well as applying knowledge and understanding when working with specialist tools and equipment in practical sessions	• Further information and support can be found on Technology Student website (using Equipment and Processes area)
• Demonstrating as well as applying knowledge and understanding when using specialist techniques and processes in practical sessions	• Further information and support can be found on Technology Student website (using Equipment and Processes area)
• Demonstrating skills in designing, such as sketching, shading and rendering designs	• Further information and support can be found on Technology Student website (using Graphics area)
• Demonstrating skills in designing, such as complete annotations and describing ideas produced, being able to link them back to a design brief and specification	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)

• Demonstrating skills in making, such as being able to work in an organised manner, showing awareness for health and safety requirements	• Further information and support can be found on Technology Student website (using the Health & Safety area)
• Demonstrating skills in making, such as being able to select and use the most appropriate tools for a practical task, and using these tools effectively	• Further information and support can be found on Technology Student website (using Equipment and Processes area)
• Demonstrating skills in evaluating, such as being able to reflect critically on work produced and identify areas for development	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)
• Demonstrating skills in evaluating, such as being able to reflect and make a link back to a design brief and specification	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)
• Demonstrating technical drawing skills when producing designs using isometric projection	• Further information and support can be found on Technology Student website (using Graphics area- isometric projection)
• Appreciating the origins and sources of materials used in design and technology need to be sustainable and ethically sourced	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)
• Understanding the functional and chemical properties of materials used in design and technology that influence their working characteristics	• Further information and support can be found on BBC Bitesize website AQA GCSE Design & Technology (using the specialist technical principals area)