

## Computing and Technology

Welcome to the Computing and Technology Therapies. Please follow the links in the Therapy section below to access the resources.

### Computing

The areas of development are:	Therapy
<ul style="list-style-type: none"> <li>understanding the risks of mobile phone use and social networking</li> </ul>	<ul style="list-style-type: none"> <li>explore the <a href="#">Kidsmart website</a> to learn about the "Being SMART rules" when using digital tools and the Internet to socialise</li> </ul>
<ul style="list-style-type: none"> <li>understanding issues in computing such as e-safety, the environment and legislation</li> </ul>	<ul style="list-style-type: none"> <li>access the <a href="#">ICT and the law revision notes</a> on Doodle</li> </ul>
<ul style="list-style-type: none"> <li>understanding of how the Central Processing Unit works</li> </ul>	<ul style="list-style-type: none"> <li>BBC Bitesize: <a href="#">Central Processing Unit</a></li> </ul>
<ul style="list-style-type: none"> <li>understanding different types of storage</li> </ul>	<ul style="list-style-type: none"> <li>access the <a href="#">Different Types of Storage Devices PowerPoint</a> on Doodle</li> </ul>
<ul style="list-style-type: none"> <li>creating flowcharts to control mimics, such as traffic light systems</li> </ul>	<ul style="list-style-type: none"> <li>BBC Bitesize: <a href="#">System Flowcharts</a></li> </ul>
<ul style="list-style-type: none"> <li>using different algorithms search as Binary Search and Bubble Sort</li> </ul>	<ul style="list-style-type: none"> <li>BBC Bitesize: <a href="#">Algorithms</a></li> </ul>
<ul style="list-style-type: none"> <li>identifying and describing the purpose of a business</li> </ul>	<ul style="list-style-type: none"> <li>BBC Bitesize: <a href="#">What is a business?</a></li> </ul>
<ul style="list-style-type: none"> <li>explaining business ownership structures</li> </ul>	<ul style="list-style-type: none"> <li>BBC Bitesize: <a href="#">Forms of Business Ownership</a></li> </ul>
<ul style="list-style-type: none"> <li>creating a basic business plan</li> </ul>	<ul style="list-style-type: none"> <li>BBC Bitesize: <a href="#">Why set up a business</a></li> </ul>

### Food Technology

The areas of development are:	Therapy
<ul style="list-style-type: none"> <li>demonstrating safe working practices in food technology</li> </ul>	<ul style="list-style-type: none"> <li>build knowledge at home by helping prepare and cook meals</li> </ul>
<ul style="list-style-type: none"> <li>selecting and using a variety of equipment when manufacturing dishes</li> </ul>	<ul style="list-style-type: none"> <li>build knowledge at home by using different equipment and follow on practical lessons to familiarise yourself with different equipment and their uses</li> </ul>

<ul style="list-style-type: none"> <li>carrying out a number of knife skills when preparing fruits, vegetables and meats</li> </ul>	<ul style="list-style-type: none"> <li>practise knife techniques at home and in practical lessons</li> <li>Food Preparation and Nutrition textbook: Vegetable cuts, page 15</li> </ul>
<ul style="list-style-type: none"> <li>applying the skills of combining and shaping ingredients when manufacturing dishes</li> </ul>	<ul style="list-style-type: none"> <li>practise various combining and shaping techniques during practical lessons and develop these skills through practice at home</li> </ul>
<ul style="list-style-type: none"> <li>using technical skills to make, shape and finish dough based products</li> </ul>	<ul style="list-style-type: none"> <li>practise making various doughs in practical lessons including bread and pastry and develop these at home</li> </ul>
<ul style="list-style-type: none"> <li>being aware of all hygiene practices necessary for the safe production of food products</li> </ul>	<ul style="list-style-type: none"> <li>watch the video link: <a href="#">Food Safety - Good Food Hygiene</a></li> </ul>
<ul style="list-style-type: none"> <li>appreciating the current guidelines for a healthy diet and applying knowledge to create balanced meals using the eat well guide</li> </ul>	<ul style="list-style-type: none"> <li>Examining Food and Nutrition by Jenny Ridgewell, pages 48 - 77</li> <li>NHS website: <a href="#">The Eatwell Guide</a></li> </ul>
<ul style="list-style-type: none"> <li>recognising the dangers of too much sugar, fat and salt in a diet and knowing how to make healthier choices when cooking</li> </ul>	<ul style="list-style-type: none"> <li>The British Heart Foundation website: <a href="#">Sugar, Salt and Fat</a></li> <li>Health Care, Beauty and Fashion Blog: <a href="#">Side Effects of too much Sugar, Salt, Fats and Trans Fats in Diet</a></li> </ul>
<ul style="list-style-type: none"> <li>understanding the difference between macro and micro nutrients, their function and sources</li> </ul>	<ul style="list-style-type: none"> <li>Healthy Kids Association website: <a href="#">Macronutrients</a></li> <li>Fitday website: <a href="#">Micronutrients : What they are and why they are essential</a></li> </ul>
<ul style="list-style-type: none"> <li>identifying and understanding the labelling information found on commercially produced food products</li> </ul>	<ul style="list-style-type: none"> <li>British Heart Foundation website: <a href="#">Sugar, Salt and Fat</a></li> </ul>
<ul style="list-style-type: none"> <li>appreciating where and how ingredients are grown or reared and describing what environmental issues are associated with food production</li> </ul>	<ul style="list-style-type: none"> <li>BBC Bitesize website: <a href="#">Environmental and ethical factors</a></li> </ul>
<ul style="list-style-type: none"> <li>understanding the functional and chemical properties of food and the scientific principles that alter the working characteristics during the manufacture of dishes</li> </ul>	<ul style="list-style-type: none"> <li>watch a selection of PowerPoint presentations, read a number of fact sheets and complete student worksheets on the following website: <a href="#">Food a fact of Life: Functional properties of food</a></li> </ul>

### Design and Technology

<b>Therapy</b>
<ul style="list-style-type: none"> <li>further information and support can be found on <a href="#">Technology Student website</a> (using the Design and Technology subject area)</li> </ul>
<ul style="list-style-type: none"> <li>revision guides can support your understanding of these topics</li> </ul>
<ul style="list-style-type: none"> <li>develop your understanding using the Design and Technology textbook (a copy of this is in the library)</li> </ul>

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| • further information and support can be found by using <a href="#">GCSEPod</a> (Use the D&T subject area as well as old specification materials) |
| • further information and support can be found on <a href="#">Doddle</a> (using Design and Technology subject area)                               |
| • <a href="#">BBC Bitesize website</a>  |
| • complete practice questions which link to the topics covered in lessons to support revision for the progress test                               |

[Return to Y7 Therapies Homepage](#)