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
• describing the terms cyberbullying and trolling	• explore Think U Know website for advice and support as well as definitions of cyberbullying and trolling • research the STOP, SPEAK, SUPPORT campaign on BBC Own It website
• describing the positive and negative effect of social media on how we communicate	• Watch the video on BBC Own It and consider all of the top tips for healthy use of social media
• recognising the impact of censorship an surveillance	• OCR revision guide for Computer Science: Censorship and Surveillance, page 26
• explain how to keep information private on the Internet	• OCR revision guide for Computer Science: Internet Privacy, page 26
• describing how binary is used to represent data in computers	• BBC Bitesize: Introducing Binary
• converting 8-bit binary numbers to denary numbers	• revise Binary and Conversions using the following quizzes and worksheets on Doddle: Understanding Binary Presentation; Converting to Binary document; Binary and Hexadecimal Mini Quiz
• converting denary numbers to 8-bit binary numbers	• revise Binary and Conversions using the following quizzes and worksheets on Doddle: Understanding Binary Presentation; Converting to Binary document; Binary and Hexadecimal Mini Quiz
• creating variables in Python	• explore Python website to revise variable types • explore the Python tutorials on Codeacademy website
• identifying and correcting syntax errors in Python	• revise basic syntax errors on Tutorials Point website • explore the Python tutorials on Codeacademy website
• recalling and selecting appropriate network topologies	• BBC Bitesize: Network Types and Topologies

Food Technology

The areas of development are:	Therapy
• 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 and Technology

Therapy
• further information and support can be found on Technology Student website (using the Design and Technology subject area)
• revision guides can support your understanding of these topics
• develop your understanding using the Design and Technology textbook (a copy of this is in the library)
• further information and support can be found by using GCSEPod (Use the D&T subject area as well as old specification materials)
• further information and support can be found on Doddle (using Design and Technology subject area)
• BBC Bitesize website
• complete practice questions which link to the topics covered in lessons to support revision for the progress test