

Computing and Technology

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

Computing

The areas of development are:	Solutions
<ul style="list-style-type: none"> describing the terms cyberbullying and trolling 	<ul style="list-style-type: none"> 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
<ul style="list-style-type: none"> describing the positive and negative effect of social media on how we communicate 	<ul style="list-style-type: none"> Watch the video on BBC Own It and consider all of the top tips for healthy use of social media
<ul style="list-style-type: none"> recognising the impact of censorship and surveillance 	<ul style="list-style-type: none"> OCR revision guide for Computer Science: Censorship and Surveillance, page 26
<ul style="list-style-type: none"> explain how to keep information private on the Internet 	<ul style="list-style-type: none"> OCR revision guide for Computer Science: Internet Privacy, page 26
<ul style="list-style-type: none"> describing how binary is used to represent data in computers 	<ul style="list-style-type: none"> BBC Bitesize: Introducing Binary
<ul style="list-style-type: none"> converting 8-bit binary numbers to denary numbers 	<ul style="list-style-type: none"> revise Binary and Conversions using the following quizzes and worksheets on Doodle: Understanding Binary Presentation; Converting to Binary document; Binary and Hexadecimal Mini Quiz
<ul style="list-style-type: none"> converting denary numbers to 8-bit binary numbers 	<ul style="list-style-type: none"> revise Binary and Conversions using the following quizzes and worksheets on Doodle: Understanding Binary Presentation; Converting to Binary document; Binary and Hexadecimal Mini Quiz
<ul style="list-style-type: none"> creating variables in Python 	<ul style="list-style-type: none"> explore Python website to revise variable types explore the Python tutorials on Codecademy website
<ul style="list-style-type: none"> identifying and correcting syntax errors in Python 	<ul style="list-style-type: none"> revise basic syntax errors on Tutorials Point website explore the Python tutorials on Codecademy website
<ul style="list-style-type: none"> recalling and selecting appropriate network topologies 	<ul style="list-style-type: none"> BBC Bitesize: Network Types and Topologies

Food Technology

The areas of development are:	Solutions
<ul style="list-style-type: none"> demonstrating safe working practices in food technology 	<ul style="list-style-type: none"> build knowledge at home by helping prepare and cook meals
<ul style="list-style-type: none"> selecting and using a variety of equipment when manufacturing dishes 	<ul style="list-style-type: none"> build knowledge at home by using different equipment and follow on practical lessons to familiarise yourself with different equipment and their uses
<ul style="list-style-type: none"> carrying out a number of knife skills when preparing fruits, vegetables and meats 	<ul style="list-style-type: none"> practise knife techniques at home and in practical lessons Food Preparation and Nutrition textbook: Vegetable cuts, page 15
<ul style="list-style-type: none"> applying the skills of combining and shaping ingredients when manufacturing dishes 	<ul style="list-style-type: none"> practise various combining and shaping techniques during practical lessons and develop these skills through practice at home
<ul style="list-style-type: none"> using technical skills to make, shape and finish dough based products 	<ul style="list-style-type: none"> practise making various doughs in practical lessons including bread and pastry and develop these at home
<ul style="list-style-type: none"> being aware of all hygiene practices necessary for the safe production of food products 	<ul style="list-style-type: none"> watch the video link: Food Safety - Good Food Hygiene
<ul style="list-style-type: none"> appreciating the current guidelines for a healthy diet and applying knowledge to create balanced meals using the eat well guide 	<ul style="list-style-type: none"> Examining Food and Nutrition by Jenny Ridgewell, pages 48 - 77 NHS website: The Eatwell Guide
<ul style="list-style-type: none"> recognising the dangers of too much sugar, fat and salt in a diet and knowing how to make healthier choices when cooking 	<ul style="list-style-type: none"> 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
<ul style="list-style-type: none"> understanding the difference between macro and micro nutrients, their function and sources 	<ul style="list-style-type: none"> Healthy Kids Association website: Macronutrients Fitday website: Micronutrients : What they are and why they are essential
<ul style="list-style-type: none"> identifying and understanding the labelling information found on commercially produced food products 	<ul style="list-style-type: none"> British Heart Foundation website: Sugar, Salt and Fat
<ul style="list-style-type: none"> appreciating where and how ingredients are grown or reared and describing what environmental issues are associated with food production 	<ul style="list-style-type: none"> 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

Solutions

- 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 Doodle (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

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