

	Aut 1	Aut 2	<u>Spr 1</u>	Spr 2	<u>Sum 1</u>	<u>Sum 2</u>
GCSE English Language	Reading nonfiction for information and viewpoint	Writing to present a viewpoint or perspective	Reading and exploring Fiction	Writing imaginatively and creatively	Reading nonfiction for information and viewpoint (revisit)	Writing to present a viewpoint or perspective (revisit)
	AQA English Language Student Book 2 Reading	AQA English Language Student Book 2 Writing	AQA English Language Student Book 2 Reading	AQA English Language Student Book 2 Writing	AQA English Language Student Book 2 Reading	AQA English Language Student Book 2 Writing
	Paper 2 Writers viewpoints and perspectives (Section A)	Paper 2 Writers viewpoints and perspectives (Section B)	Paper 1 Explorations in Creative reading and writing (Section A)	Paper 1 Explorations in Creative reading and writing (Section B)	Paper 2 Writers viewpoints and perspectives (Section A)	Paper 2 Writers viewpoints and perspectives (Section B)
	(Functional Skills 1 and 2/speaking and listening)	(Functional Skills 1 and 2/speaking and listening)	(Functional Skills 1 and 2/speaking and listening)	(Functional Skills 1 and 2/speaking and listening)	(Functional Skills 1 and 2/speaking and listening)	(Functional Skills 1 and 2/speaking and listening)
GCSE Maths	Number: Read, write, order and compare whole numbers, fractions	Data: scatter graphs; pie charts; bar charts and 2	Graphs: Interpret real life graphs.	Number: Direct and inverse proportion.	Statistics: Charts and graphs; scatter graphs; pie charts;	Exam papers and general revision prep. Focus



and mixed numbers. Calculate using directed numbers. Use place value with multiplication and division. Use multiples and factors. Derive formula from worded problems, substitute variables and constants into formula, apply the order of operations. Find fractions of whole numbers. Add, subtract, multiply and divide decimals, rounding to whole numbers or decimal places. F/S/Prep	interior and exterior angles, properties of shape. Ratio: Simplifying ratio, share in a ratio, direct proportions. F/S prep	Probability: single event; listing outcomes Probability trees Shape: Angles — parallel lines, interior and exterior angles, properties of shape. Coordinates F/S prep	Shape: Volume and surface area. Nets and elevations. Scale drawings F/S prep	bar charts and 2 way-tables rates Similarity: Find missing shapes in similar shapes; understand congruency F/S prep	 Number Shape Data Probability
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GCSE Biology	Chapter 1	Chapter 1	Chapter 2	Chapter 2	Chapter 2	Chapter 3
	1.1-1.10	1.11-1.19	2.1- 2.8-(B2.1)	2.9- 2.17(B2.2)	2.18- 2.20 (B2.2)	3.8- 3.15(B3.2)
	(B1.1/1.2)	(B 1.3/1.4)	Scaling up	Scaling up	<u>Chapter 3</u>	Organisms level
	Cell level systems	Cell level systems	*Supplying the	*The challenges	3.1- 3.7(B3.1)	<u>systems</u>
	*Cell structures	*Respiration	cell	of size	Organisms level	Coordination and
	*What happens	*Photosynthesis			<u>systems</u>	control
	in cells?				Coordination and	*Endocrine
					control	system
					*Nervous system	
GCSE RS						
	Christian Practices	Islam beliefs	Religion and Life	Islam Practices	Religion and Family	Mop up coverage
	Paper 1	Paper 1	Paper 2	Paper 1	Paper 2	(depending on
						attaendance)



GCSE Art	Materials Tools and Techniques	Materials Tools and Techniques	ESA AO1 and AO2	ESA AO3 and AO4	Cities AO1 and AO2	Cities AO3 and AO4
	 Drawing Painting Printmaking 3D Clay modelling Theme: Nature/Man Made 	 Drawing Painting Printmaking 3D Clay modelling Theme: Nature/Man Made 	Mind map Mood board Artist study	 Observations and insights Design development Final response 	Theme: Transformation/ Metamorphoses	Theme: Transformation/ Metamorphoses
GCSE Food and Nutrition	Bacteria growth Commodity groups Healthy eating Vitamins and minerals Food sources (science – enzymatic browning, oxidation and nutritional analysis)	Food choice Religion Diet related health issues Measuring energy Food sources Food processing (science – yeast, raising agents and caramelisation) REVISION OF LONG AND SHORT ANSWER QUESTIONS	Diet related health issues Nutritional needs in people BMR / PAL Fats and oils Secondary food processing (science- shortening, aeration, plasticity and emulsification)	Organoleptic properties Receptors Characteristics of cuisine Why food is cooked Heat transfer Food preservation CAP / MAP / vacuum packing REVISION OF LONG AND SHORT ANSWER QUESTIONS	(Science - Raising agents, coagulation, acid denaturing, modify recipes) Protein Fat/water soluble vitamins Locally sourced foods Fish Sugar / diabetes	Fortified foods Preservatives Bacteria / food decay Labelling Storage Fair trade / GM Food waste Carbon footprint Sustainability Culture and cuisine REVISION OF LONG AND SHORT



BTech Level 1 Food & Nutrition	Breakfast dishes Healthy eating Food hygiene /Temp control b/fast for a child Lunch dishes vitamins and minerals	Lunch dishes Nutrition Research Dish complementation Pasta Cultural foods	Main meals Vegetarians Compare meat and vegetarian dishes Vegan Research recipes Fry / Stew carbohydrates	Main meals Cultural dishes Pane Omega 3 Bake Fish dishes Adapting recipes BBQ safety	Main meals Food and religion Fruit desserts Pick recipes to a brief Plan for making exam preparation	ANSWER QUESTIONS Exam preparation Benefits of cooking skills Survey Practical exam Review feedback Email recipe cards
PSHE	Mental health Mental health and ill health, stigma, safeguarding health, including during periods of transition or change	Discrimination Discrimination in all its forms, including: racism, religious discrimination, disability, discrimination, sexism, homophobia, biphobia and transphobia	Healthy relationships Relationships and sex expectations, myths, pleasure and challenges, including the impact of the media and pornography	Health and puberty Healthy routines, influences on health, puberty, unwanted contact, and FGM	Next steps Application processes, and skills for further education, employment and career progression	Employability skills Employability and online presence



			Including Consent and sexting			
Careers/Employability skills	Unit 1: Growth mindset. Describe, identify and recall mindset qualities	Unit 2: Employability skills	Unit 3 Job application skills— Complete a job application form, matching personal skills to the job description. Write a cover letter	Unit 4: Interview skills Understand how to prepare for an interview and use correct language. Attend an Interview skills workshop with an external provider. Take part in a Mock Interview	Unit 4: Interview skills	