



2021-2022 KS4 Subject Offer

Sport	
Teacher/Teachers	Mr. J. O'Brien
Course name, exam board and code	Pearson BTEC Level 1/Level 2 First Award in Sport
Level of qualification	BTEC Level 1/2
Outcomes pupils can achieve	Level 1 pass Level 2 Pass, Merit & Distinction
% Coursework	75%
% Examination	25%
How is it assessed	3 units internally assessed by subject lead then internally verified by member of BTEC delivery team. Possible standards verification (expected at least once every three years). 1 unit externally assessed through examination
Additional Information	
<p>This is a two year course made up of 4 theoretical and practical units: Each unit will be a combination of theory elements and a practical task, You will have four lesson of BTEC Sport per week; two practical lessons and two theory written lessons.</p> <p style="text-align: center;">Year 10</p> <p>Unit 2: Practical Performance in Sport – theoretical and practical assessment of performance in two sports (Football and Badminton). Unit 6: Leading Sports Activities – Learners will be introduced to the attributes required to be a successful sports leader. Learners will consider the requirements for planning and delivering a sports activity. Learner will lead a session to other young learners.</p> <p style="text-align: center;">Year 11</p> <p>Unit 3: Applying the Principles of Personal Training – Learners will design and implement a safe personal training programme designed to improve a specific aspect of fitness. Unit 1: Fitness for Sport and Exercise: online examination based around the components of fitness, investigating fitness tests and the methods of training</p>	
Art & Design	
Teacher/Teachers	Mr J. Worsley & Miss B. Carter
Course name, exam board and code	Art Craft and Design AQA 8201
Level of qualification	GCSE
Outcomes pupils can achieve	GCSE Grade 1-9
% Coursework	60%
% Examination	40%
How is it assessed	Teacher assigns a mark for coursework and for controlled assessment. Moderator visits

	school to check a random selection of pupil's marks.
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Additional Information

AQA Art and Design

Students are required to develop knowledge, understanding and skills relevant to their chosen title through integrated practical, critical and contextual study that encourages direct engagement with original works and practice.

Students may work in any medium or combination of media. They can work entirely in digital media or entirely non-digital media, or in a mixture of both, provided the aims and assessment objectives are met. The course requires the completion of two components:

Component 1.

A portfolio that in total shows explicit coverage of the four assessment objectives. It must include a sustained project evidencing the journey from initial engagement to the realisation of intentions and a selection of further work undertaken during the student's course of study.

No time limit

96 marks

60% of GCSE

Component 2.

Students respond to their chosen starting point from an externally set assignment paper relating to their subject title, evidencing coverage of all four assessment objectives.

Preparatory period followed by 10 hours of supervised time

96 marks

40% of GCSE

Food Preparation and Nutrition

Teacher/Teachers	Mr Jason Worsley
Course name, exam board and code	WJEC Eduqas 601/8093/6
Level of qualification	GCSE
Outcomes pupils can achieve	GCSE 9-1
% Coursework	60% 2 Non examination assessments
% Examination	40% 1.5hr Written exam 3hr practical exam
How is it assessed	Teacher assigns marks for coursework and non-examination assessment

Additional Information

The WJEC Eduqas GCSE in Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.

The course requires the completion of two components:

Component 1.

Principles of Food Preparation and Nutrition

Written examination: 1 hour 45 minutes
50% of the qualification
100 marks

**Component 2.
Food Preparation and Nutrition in Action**

Non-examination assessment
50% of the qualification
100 marks

Child Development

Teacher/Teachers	Mrs J. Walsh
Course name, exam board and code	Pearson BTEC Level1 Level 2 first award in Children's Play and Learning Development. 600/6814/0
Level of qualification	Level 1 & 2
Outcomes pupils can achieve	Level 1- Pass, Merit, distinction Level 2- Pass, Merit, distinction
% Coursework	75%
% Examination	25%
How is it assessed	Components 1 and 2 are assessed through internal assessment. Component 3: Supporting Children to Play, Learn and Develop, is assessed through a single external assessment.

Additional Information

Child Development is made up of 3 units and an exam and is completed over two years. The course is 75% course work and 25% exam.
There are 4 theory lessons per week.
The 3 units are all compulsory and are –

- Unit 1 – Patterns of development
- Unit 2 – Promoting Children's development through play
- Unit 3 - The principles of early years practice

Hair & Beauty

Teacher/Teachers	Mrs J. Walsh
Course name, exam board and code	Pearson BTEC Introductory Award/certificate/Diploma in Hair and Beauty 603/4881/1
Level of qualification	Level 1
Outcomes pupils can achieve	Pass Award/Certificate/Diploma
% Coursework	100%
% Examination	0%

How is it assessed	Internally and externally verified
Additional Information	
<p style="text-align: center;">Group A units – learners must complete both units</p> <ul style="list-style-type: none"> • Being Organised • Developing a Personal Progression Plan <p style="text-align: center;">Group B units – learners must complete three units from this group</p> <ul style="list-style-type: none"> • Finding Out About the Hair and Beauty Industry • Responding to a Hair and Beauty Theme <ul style="list-style-type: none"> • Contributing to Salon-Related Tasks <ul style="list-style-type: none"> • Looking After Customers • Carrying Out a Treatment • Demonstrating Nail Art • Demonstrating Make-up Techniques <ul style="list-style-type: none"> • Demonstrating Hair Styling 	
Construction	
Teacher/Teachers	Paul Jones
Course name, exam board and code	Pearson BTEC Level 1 Introductory Certificate in Construction 603/5132/9
Level of qualification	Level 1 (Pass, Merit, Distinction)
Outcomes pupils can achieve	Level 1 Certificate at either P, M or D grade
% Coursework	100%
% Examination	0%
How is it assessed?	All units internally assessed by subject lead then internally verified by member of BTEC delivery team. Possible standards verification (expected at least once every three years)
Additional information	
<p style="text-align: center;">Current Year 10's (New course)</p> <p style="text-align: center;">This is a two year course and is made up of 5 units</p> <p style="text-align: center;">Two first two core units are compulsory:</p> <ul style="list-style-type: none"> ➤ A1 – Being Organised ➤ A2 – Developing a Personal Progression Plan <p>The compulsory units focus on developing the personal skills required to pursue a career in the Construction industry.</p> <p style="text-align: center;">There are then three further optional units:</p> <ul style="list-style-type: none"> ➤ CON7 – Making Carpentry Joints ➤ CON10 - Making Minor Repairs in a House ➤ CON11 – Decorating and inside Wall <p>Each of the optional units will be a combination of theory elements and a practical task where learners manufacture a product. Learners will research the tools and materials commonly used in the construction industry and will develop an understanding of the importance of Health and Safety in the industry.</p>	

You will have four lessons of Construction per week; two practical lessons and two theory written lessons. This course gives an overview of the different trades in the construction industry and will lead onto a higher qualification level at college where they can choose to pursue a specific trade such as joinery or plumbing.

Construction

Teacher/Teachers	Paul Jones
Course name, exam board and code	Pearson BTEC Level 1 Extended Certificate in Construction 500/6600/6
Level of qualification	Level 1
Outcomes pupils can achieve	L1 Ext Cert (8 units)
% Coursework	100%
% Examination	0%
How is it assessed?	All units internally assessed by subject lead then internally verified by member of BTEC delivery team. Possible standards verification (expected at least once every three years)

Additional information

Current year 11's

This is the second year of a two year course made up of 4 practical units:

- Unit 1: Producing a timber product
- Unit 2: Decorating Household Goods
- Unit 3: Developing Home Improvement Skills
- Unit 20: Developing Building Maintenance Skills

Each unit will be a combination of theory elements and a practical task where learners manufacture a product. Learners will research the tools and materials commonly used in the construction industry and will develop an understanding of the importance of Health and Safety in the industry.

You will have four lessons of Construction per week; two practical lessons and two theory written lessons. This course gives an overview of the different trades in the construction industry and will lead onto a higher qualification level at college where they can choose to pursue a specific trade such as joinery or plumbing.

Personal Development

Teacher/Teachers	Jodie Walsh
Course name, exam board and code	NCFE CACHE Relationships, Sex and Health Education (Level 1 Award: 603/4763/6 Level 2 Award: 603/4764/8 Level 2 Certificate: 603/4765/X)
Level of qualification	Level 1 and Level 2
Outcomes pupils can achieve	NCFE CACHE Level 1 Award in Relationships, Sex and Health Education NCFE CACHE Level 2 Award in

	Relationships, Sex and Health Education NCFE CACHE Level 2 Certificate in Relationships, Sex and Health Education
% Coursework	100% internally assessed.
% Examination	0%
How is it assessed?	Learners are required to complete workbooks which will be internally assessed and then subject to internal and externally quality assurance