

Year 8

Spring 2nd Half-Term

Maths

This term, we will start by consolidating our knowledge on operations of powers of ten. Students will recap rounding and become fluent with decimal places and significant figures. They will use this knowledge to write large numbers in standard index form. The focus will then turn to percentage change, non-calculator methods will be recapped and then we will move on to using calculators and multiplies to work out increases and decreases.

Students will finish the term with an introduction to linear equations. They will be able to recognise and draw the graph of a linear equation, work out the gradient of a graph from the given equation and work out an equation of the form $y = mx + c$ from a linear graph.

English

Pupils will further their knowledge of the conventions of a play script through reading extracts from the play *Stone Cold*. Pupils will explore teenage homelessness, and how this affects young people across the country. Pupils will understand the different definitions of homelessness and why young people find themselves in such situations. Pupils will read fiction and non-fiction texts, where they will extract information from the texts, identify language techniques and answer detailed comprehension questions. Pupils will write a range of fiction and non-fiction texts for a variety of purposes, such as writing to argue, persuade and advise. Pupils will continue to select appropriate evidence from the text to support their answers when responding to questions related to the texts.

Science

Students in spring term 2 will be able to explain genetic engineering and variation. Students will then write a balanced equation to represent photosynthesis and aerobic and anaerobic respiration. Students will describe how metals are arranged in the reactivity series and predict the products. For physics students will be introduced to space and the solar system. Students will also be able to define permanent and induced magnets and describe how magnetic field patterns can be determined and drawn for bar magnets.

Art

This term students will be studying the anatomy of insects. During this process student will draw from sources, create collage and model artwork based on insect heads. The students will create a cardboard armature of an insect inspired head.

Humanities

Pupils will learn about the reasons behind slavery and how it was enforced. Pupils will learn what life was like on a plantation along with the methods of escape and punishment. Pupils will look at modern slavery and the effects on individuals. Pupils will use subject specific vocabulary, reference ideas with key facts using various sources.

PSHE

Emotional wellbeing - We will be exploring mental health and emotional wellbeing, including body image and learning healthy coping strategies. We will develop skills to manage healthy and safe behaviour online and an in daily well being. We will learn how to access help and support for mental health.

PE

Tennis - Students will have an understanding of different types of strokes (backhand and forehand). They will learn greater knowledge of tennis stances and select which stance work best for the them. We will be looking at the Development of lateral movement learn how to receive a tennis serve learn how to return a tennis serve.

Work Skills

Students will be looking at employment Rights and Employment legislation. Students will look at the legal working hours, holidays, contracts of employment and be able to identify where to find the information necessary.

Music

UNIT 4 will allow you to explore the concepts, tools and techniques used in music production in order to create a song of your very own. You will be personally guided through your learning journey by an expert music producer who will assist you in achieving your musical goals.

Catering

Pupils will deepen their knowledge and understanding of food science. We will explore intolerances and allergies and how that can affect someone's diet. We will look at alternatives and substitutes for common dishes. We will look at kitchen requirements for dealing with allergies, intolerances and how they reduce the risk of cross contamination. We will be looking at packaging and the requirements they have and why they have been introduced (Natasha law).