



Technology

1TCAT Assessment Statement 2021

Year : 11		Course : Catering			Mrs C Jacobs			Total Credits : 23			
<p>This course is recommend for students interested in developing their practical skills in food preparation and who want to learn more about the hospitality industry. You will become acquainted with working in the commercial kitchen. Food safety and personal hygiene are covered in depth throughout the year.</p> <p>WHAT WILL I LEARN?</p> <ul style="list-style-type: none"> Practical skills related to each topic as well as the associated theory which includes Food safety, baking, fruit and vegetables, meat, hot finger foods, knife skills and cooking terminology. 											
No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	167	8	2	4		Practise food safety methods in a food business under supervision	Practical	1	5/03/2021		
2	15900	5	1	4		Prepare and present meat in the hospitality industry	Practical	1	27/08/2021		
3	15901	5	1	3		Prepare and present fruit and vegetables in the hospitality industry	Practical	1	9/07/2021		
4	15892	5	1	5		Demonstrate knowledge of terminology used for food and recipes in commercial cookery	Practical	1	4/06/2021		
5	15921	5	1	3		Prepare and cook a cake, a sponge and a batch of scones in the hospitality industry	Practical	1	1/10/2021		
6	15919	5	1	2		Prepare and present hot finger food in the hospitality industry	Practical	1	5/11/2021		
7	21059	4	1	2		Demonstrate knowledge of knife care, use, storage, and carrying for the hospitality industry	Practical	1	16/04/2021		

Qualifications - You can see what qualifications the school offers and what qualification(s) this course leads towards on the school's website. Also you can see the courses, pathways, requirements for certificate endorsement, exclusion list of standards, and details on credit inclusion.

NZQA - For a range of information on the National Certificate of Educational Achievement, University Entrance, and Scholarship go to <http://www.nzqa.govt.nz/ncea/index.html>

Assessment Opportunities Offered - In addition to what is listed above, other authentic standard specific evidence may be used instead of a formal assessment event. See your teacher for details.

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Moderated Assessment Results are generally available 3 school weeks after the assessment due date.



Technology

1TCOM Assessment Statement 2021

Year : 11	Course : Computer Applications	Mrs R McLeod	Total Credits : 13
<p>This course offers NCEA Unit Standards and internationally recognised Microsoft Office Specialist exams (optional). The course will develop learning for assessment of the Microsoft Office suite of applications through online tests and unit standards. WHAT WILL I LEARN? Skills, knowledge and understanding of fundamental skills in user applications including:</p> <ul style="list-style-type: none"> Microsoft Office suite of applications (Word, Excel, Publisher, Access) Document creating and formatting according to best practice and accepted business protocols. 			

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	12883	8	1	4		Enter and manage text for generic text and information management	Assignment	1	3/03/2021		
2	18743	5	1	2		Produce a spreadsheet from instructions using supplied data	Assignment	1	5/06/2021		
3	2792	8	1	2		Produce simple desktop published documents using templates	Assignment	1	23/08/2021		
4	5946	8	1	3		Use computer technology to create and deliver a presentation from given content	Assignment	1	20/09/2021		
5	18734	6	1	2		Create a web page using a template	Assignment	1	12/11/2021		

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Technology

1TDIT Assessment Statement 2021

Course is endorsable

Year : 11		Course : Digital Technologies				Mr Hari		Total Credits : 17			
This is an NCEA Achievement Standard course designed for students who are interested in digital technologies, with a view to pursuing a career in one of the many fields which use or create digital technologies. This course will develop learning for and assessment of the application of creative digital technologies through Achievement Standards.											
WHAT WILL I LEARN? Knowledge and understanding of the skills and concepts relating to digital technologies including:											
<ul style="list-style-type: none"> Digital media including Adobe Suite, web design, Blender 3D modelling and animation Programming using C# 											
No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	91883	1	1	4		Digital Technologies 1.7 - Develop a computer program	Assignment	1	20/09/2021		
2	91880	1	1	4	L1 Lit	Digital Technologies 1.4 - Develop a digital media outcome	Assignment	1	5/07/2021		
3	91884	1	1	6	L1 Lit	Digital Technologies 1.8 - Use basic iterative processes to develop a digital outcome	Assignment	1	5/07/2021		
4	91886	1	1	3	L1 Lit	Digital Technologies 1.10 - Demonstrate understanding of human computer interaction	Exam	External	18/10/2021		

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Technology

1TDVC Assessment Statement 2021

Course is endorsable

Year : 11	Course : Design and Visual Communication	Mr Malcolm Ali	Total Credits : 19
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We recommend that students who enjoy and are interested in design, drawing and developing their ideas study Design and Visual Communication. You will complete some introduction topics to prepare you for your NCEA projects. You will also plan your course to cover the number of achievement standards you think you can manage. Most of the year is devoted to working on your projects which cover the Achievement Standards being undertaken.

WHAT WILL I LEARN?

- Drawing skills – freehand, pictorial, orthographic projection, rendering and presentation, CAD
- All stages of the design process – brainstorm, research, concepts, design development, evaluation, influential designers.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	91066	4	1	3		Design and Visual Communication 1.33 - Use rendering techniques to communicate the form of design ideas	Project	2	17/05/2021		
2	91067	5	1	3		Design and Visual Communication 1.34 - Use the work of an influential designer to inform design ideas	Project	1	17/05/2021		
3	91068	5	1	6		Design and Visual Communication 1.35 - Undertake development of design ideas through graphics practice	Project	1	13/09/2021		
4	91069	5	1	4	L1 Lit	Design and Visual Communication 1.36 - Promote an organised body of design work to an audience using visual communication techniques	Project	1	29/10/2021		
5	91063	5	1	3		Design and Visual Communication 1.30 - Produce freehand sketches that communicate design ideas	Project	External	13/09/2021		

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Technology

1TEGR Assessment Statement 2021

Year : 11

Course : Engineering

Mr P Reynolds

Total Credits : 24

We recommend this for students interested in the fabrication of mechanical products through the use of hard materials (metals and plastics). You will be introduced to safe working practices and the rights and responsibilities of a worker in the workplace. Have a chance to develop your hand skills and learn about different manufacturing processes.

WHAT WILL I LEARN?

- You will learn how to cut, shape and join materials.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	22926	3	1	2		Demonstrate knowledge of safety procedures in a specific engineering workshop	Portfolio	2	29/05/2021		
2	22924	3	1	10		Develop a simple product using engineering materials	Portfolio	2	21/08/2021		
3	22923	3	1	12		Demonstrate basic engineering workshop skills under close supervision	Portfolio	2	30/10/2021		

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Technology

1TFNT Assessment Statement 2021

Course is endorsable

Year : 11

Course : Food and Nutrition

Mrs C Jacobs

Total Credits : 18

This course is recommend for students interested in the study of Nutrition and Food related issues. You will be introduced to the main topics that are studied in nutrition. Starting with basic nutrition, we then develop an understanding of safety and hygiene in the kitchen. As you become more familiar with these, we can then apply these to real life situations where you can develop your meal planning skills and justify food choices based on the Food and Nutrition Guidelines. Cooking practicals form a small component of the course.

WHAT WILL I LEARN?

- Basic nutrition and the promotion of healthier food choices

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	90956	3	1	5		Home Economics 1.1 - Demonstrate knowledge of an individual's nutritional needs	assessment	1	9/07/2021		
2	90959	3	1	5	L1 Lit	Home Economics 1.4 - Demonstrate knowledge of practices and strategies to address food handling issues	assessment	1	16/04/2021		
3	91082	4	1	4		Processing Technologies 1.60 - Implement basic procedures to process a specified product	assessment	1	1/10/2021		
4	90961	3	1	4	L1 Lit	Home Economics 1.6 - Demonstrate understanding of how packaging information influences an individual's food choices and	assessment	Extđrnal	5/11/2021		

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Technology

1TTEC Assessment Statement 2021

Course is endorsable

Year : 11		Course : Hard Materials Technology				Mr P Reynolds		Total Credits : 14			
<p>We recommend that students also interested in design, drawing and developing their ideas study Design and Visual Communication or Digital Technology. This will assist you in completing and presenting your written work.</p> <p>You will be introduced to the main topics that are used in Hard Materials technology. Starting with craft skills, we then develop an understanding of how to programme an IC chip. As you become more familiar with these, we can then apply these to some technological problems where you can develop your own ideas and present your solutions.</p> <p>WHAT WILL I LEARN?</p>											
No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	91047	4	1	6		Generic Technology 1.4 - Undertake development to make a prototype to address a brief	Assignment	2	21/08/2021		
2	91044	3	1	4	L1 Lit	Generic Technology 1.1 - Undertake brief development to address a need or opportunity	Assignment	1	1/11/2021		
3	91048	4	1	4	L1 Lit	Generic Technology 1.5 - Demonstrate understanding of how technological modelling supports decision-making	Assignment	External	24/09/2021		

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