

2TBLA Assessment Statement 2021

Year:11 Course: Building Mr P Reynolds Total Credits:16

We recommend students interested in a possible career in the building industry or those looking for skills and knowledge that will be useful in later life take this course.

While constructing practical projects you will be taught safe workshop practice and the correct use of hand tools. The student will also be instructed in the correct use of a range of both power and machine tools. You will also become familiar with a number of joining and finishing methods and accepted construction techniques. WHAT WILL I LEARN?

· Safe workshop practice.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	24352	3	1	2		Demonstrate and apply knowledge of safe working practices and use PPE during the construction of a BCATS project	Practical	1	9/07/2021		
2	24356	3	1	8		Apply elementary procedures and processes for a BCATS project	Practical	1	25/06/2021		
3	24355	3	1	4		Demonstrate knowledge of construction and manufacturing materials used in BCATS projects	Practical	1	16/04/2021		
4	31512	1	1	2		Demonstrate knowledge of BCATS trades involved in the construction of a residential building	Practical	1	9/07/2021		

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.



2TBLD Assessment Statement 2021

Year : 12 Course : Building Mr J Matchett Total Credits : 20

We recommend students interested in a possible career in the construction industry or those looking for skills and knowledge that will be useful in later life take this course.

Set up to give students interested in the construction industry a focussed, authentic learning environment. Students would be building a two bedroom house (approx. 50 square meters floor area). This is a transportable building. It continues the practical the theory skills learned in Year 11.

WHAT WILL I LEARN?

Safe workshop practice.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	12932	5	2	8		Construct timber garden furniture as BCATS projects	Practical	1	1/08/2021		
2	24354	3	2	4		Demonstrate knowledge of health and safety legislation and apply safe working practices in a BCATS environment	Practical	1	4/6/21		
3	12936	6	2	8		Construct a non-consent timber framed utility building as a BCATS project	Practical	1	1/10/2021		

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WHAT WILL I LEARN?

2TCAT Assessment Statement 2021

Year: 12 Course: Catering Mrs C Jacobs Total Credits: 24

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.

The first unit covers food safety methods used in a food business, which is a prerequisite for achieving any of the food related topics. You then move onto developing skills in handling of knives, preparing fruit and vegetable cuts, grilling foods, making interesting salads and a range of different sandwiches.

Practical skills related to each topic as well as the associated theory

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	13271	5	2	2		Cook food items by frying	Practical	1	1/11/2021		
3	13272	5	2	2		Cook food items by baking	Practical	1	1/11/2021		
4	13276	5	2	2		Cook food items by grilling	Practical	1	1/11/2021		
5	13280	5	2	2		Prepare fruit and vegetable cuts	Practical	1	4/06/2021		
6	13281	6	2	2		Prepare and present basic sandwiches for service	Practical	1	27/08/2021		
7	13283	5	2	2		Prepare and present salads for service	Practical	1	9/07/2021		

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WHAT WILL I LEARN?

2TCAT Assessment Statement 2021

Year: 12 Course: Catering Mrs C Jacobs Total Credits: 24

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The first unit covers food safety methods used in a food business, which is a prerequisite for achieving any of the food related topics. You then move onto developing skills in handling of knives, preparing fruit and vegetable cuts, grilling foods, making interesting salads and a range of different sandwiches.

Practical skills related to each topic as well as the associated theory

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
8	13285	5	2	2		Handle and maintain knives in a commercial kitchen	Practical	1	16/04/2021		
9	17285	8	2	4		Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	Practical	1	1/10/2021		
10	20666	6	2	2		Demonstrate basic knowledge of contamination hazards and control methods used in a food business	Practical	1	5/03/2021		

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2TCOM Assessment Statement 2021

Year: 12 Course: Computer Applications

Mrs R McLeod

Total Credits: 20

This course offers NCEA Unit Standards leading to the National Certificate in Computing L2 and/or L3 as well as internationally recognised Microsoft Office Specialist exams (optional).

The course will develop learning for assessment of the Microsoft Office suite of applications through unit standards and Microsoft Office Specialist exam (optional). WHAT WILL I LEARN? Skills, knowledge and understanding of fundamental skills in user applications including:

• 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	12885	8	2	4		Create and enhance electronic documents combining text and images for generic text and information management	Assignment	1	16/04/2021		
2	29778	1	2	2		Use the main features and functions of a schematic diagram application to create diagrams	Optional	1	12/11/2021		
3	29773	1	2	3		Produce digital images for a range of digital media	Optional	1	12/11/2021		
4	29777	1	2	3		Use the main features and functions of a database application to create and test a database	Optional	1	12/11/2021		
5	29770	1	2	3		Use the main features and functions of a spreadsheet application for a purpose	Optional	1	12/11/2021		
6	107	8	2	5		Apply text processing skills to produce communications in a business or organisational context	Optional	1	13/11/2021		

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2TDIT Assessment Statement 2021

Course is endorsable

Year: 12 Course: Digital Technologies

Mr Hari

Total Credits: 19

This is an NCEA Achievement Standard course designed for students who have completed NCEA Level 1 DIT, 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:

- · Digital media including Adobe Suite, Blender, creating animations
- Programming using C# and Unity

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	91896	1	2	6		Digital Technologies and Hangarau Matihiko 2.7 - Use advanced programming techniques to develop a computer program	Assignment	1	20/09/2021		
2	91893	1	2	4		Digital Technologies and Hangarau Matihiko 2.4 - Use advanced techniques to develop a digital media outcome	Assignment	1	21/06/2021		
3	91897	1	2	6		Digital Technologies and Hangarau Matihiko 2.8 - Use advanced processes to develop a digital technologies outcome	Assignment	1	21/06/2021		
4	91899	1	2	3	L1 Lit	Digital Technologies and Hangarau Matihiko 2.10 - Present a summary of developing a digital outcome	Optional Exam	External	18/10/2021		

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2TDVC Assessment Statement 2021

Course is endorsable

Year:12 Course: Design and Visual Communication

Mr M Ali

Total Credits: 18

We recommend that students who enjoy and are interested in design, drawing and developing their ideas study Design and Visual Communication. You will work on your design projects in class during the year which will cover all Achievement Standards offered.

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. A spatial design project and a product design project are completed during the year, both in class and at home.

WHAT WILL I LEARN?

· Drawing skills – freehand, paraline (pictorial), orthographic projection, rendering and presentation, CAD

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	91341	4	2	6	L1 Lit	Design and Visual Communication 2.34 - Develop a spatial design through graphics practice	Project	1	20/09/2021		
2	91342	4	2	6		Design and Visual Communication 2.35 - Develop a product design through graphics practice	Project	1	17/05/2021		
3	91340	4	2	3	L1 Lit	Design and Visual Communication 2.33 - Use the characteristics of a design movement or era to inform own design ideas	Project	1	17/05/2021		
4	91337	3	2	3		Design and Visual Communication 2.30 - Use visual communication techniques to generate design ideas	Project	External	20/09/2021		

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2TEGR Assessment Statement 2021

Year: 12 Course: Engineering

P Reynolds

Total Credits: 18

We recommend this for students interested in the fabrication of mechanical products through the use of hard materials (metals and plastics).

You will be expected to have safe working practices and demonstrate this through providing actions for different situations. They will get to know the rights and responsibilities of an employer/employee.

Students should leave the course with a greater understanding of how to manipulate and join materials achieve a desired effect. 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	32051	1	2	4		Demonstrate and apply knowledge of mechanical engineering drawings and geometric construction in MaPS environment	Assignment	2	1/05/2021		
2	32053	1	2	7		Demonstrate knowledge of and apply good work practices when performing machining operations in MaPS environment	Assignment	2	1/08/2021		
3	32055	1	2	7		Demonstrate knowledge of and apply good work practices when performing simple fabrication operations in MaPS environment	Assignment	1	1/11/2021		

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2TFNT Assessment Statement 2021

Course is endorsable

Year: 12 Course: Food and Nutrition

Mrs C Jacobs

Total Credits: 19

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 which includes basic nutrition, we then develop an understanding of influences on food choices. 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. Evaluating choices against individual needs.

Students cook once a week. Dishes include but are not limited to main meals, snacks, vegetable cookery, sweet dishes.

WHAT WILL I LEARN?

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	91299	2	2	5	L1 Lit	Home Economics 2.1 - Analyse issues related to the provision of food for people with specific food needs	assessment	1	9/07/2021		
2	91301	2	2	5	L1 Lit	Home Economics 2.3 - Analyse beliefs, attitudes and practices related to a nutritional issue for families in New Zealand	assessment	1	16/04/2021		
3	91303	2	2	5	L1 Lit	Home Economics 2.5 - Analyse practices to enhance well-being used in care provision in the community	assessment	1	1/10/2021		
4	91304	2	2	4	L1 Lit, W Lit	Home Economics 2.6 - Evaluate health promoting strategies designed to address a nutritional need	assessment	External	5/11/2021		

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2TFUR Assessment Statement 2021

Year:12 Course: Furniture Making

Mr J Zwarts

Total Credits: 20

We recommend students interested in a possible career in the furniture making industry or those looking for skills and knowledge that will be useful in later life take this course.

While constructing practical projects you will be taught safe workshop practice and the correct use of hand tools. The student will also be instructed in the correct use of a range of both power and machine tools. You will also become familiar with a number of joining and finishing methods and accepted construction techniques. WHAT WILL I LEARN?

· Safe workshop practice.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	24360	3	2	5		Demonstrate knowledge of timber and other construction materials used in BCATS projects	Practical	1	14/06/2021		
2	24361	3	2	3		Apply mathematical processes to BCATS projects	Practical	1	05/07/2021		
3	25921	3	2	6		Make a cupboard with a drawer as a BCATS project	Practical	1	28/09/2021		
4	24350	3	2	6		Identify, select, use and maintain portable power tools for BCATS projects	Practical	1	13/03/2021		

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2TTEC Assessment Statement 2021

Course is endorsable

Year: 12 Course: Hard Materials Technology

Mr P Reynolds

Total Credits: 14

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. You will be introduced to the main topic that are used in Hard Materials Technology. Starting with craft skills, we then develop an advanced understanding of how to programme an IC chip. As you become more familiar with these, we can then apply this to some technological problems where you can develop your own ideas and present your solutions.

WHAT WILL I LEARN?

· All stages of the design process - brainstorm research, concepts, design development evaluation.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	91357	3	2	6		Generic Technology 2.4 - Undertake effective development to make and trial a prototype	Assignment	2	30/10/2021		
2	91354	3	2	4	L1 Lit	Generic Technology 2.1 - Undertake brief development to address an issue	Assignment	1	30/10/2021		
3	91363	3	2	4	L1 Lit	Generic Technology 2.10 - Demonstrate understanding of sustainability in design	Assignment	External	30/10/2021		

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