



Year 11 Revision Pack – Easter 2024





Contents

1. English Language
2. English Literature
3. Maths
4. Biology
5. Chemistry
6. Physics
7. History
8. Geography
9. Art 3D
10. Catering and Hospitality
11. Photography
12. Art
13. French
14. Travel and Tourism
15. Imedia
16. BTEC Sport
17. Drama
18. Revision strategies and tips
19. Revision clock template
20. Blurting method template

This pack contains Revision tasks for each of your subjects to complete over the Easter break. Your teachers have specifically chosen these to support your success following the recent PPEs.

Remember:
The recommended
average amount of
DAILY revision is 2 - 3
hours



GCSE English Language

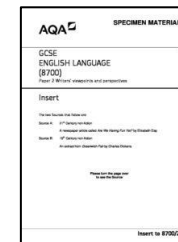
Compulsory Revision Tasks

Complete the two past papers here in the correct timings for the exam. You could choose to do this as a 1 hour and 45 minute sitting, sit them 1 hour for reading sections, 45 mins for writing, or break each question down to the right timings. Use the knowledge organisers on the google classroom to help you if needed. Just click the images:

Paper 1-
Question paper
and insert



Paper 2- Question
paper and insert



Additional, Optional Revision Tasks

Revise word types/classes if you are unsure of these. This video may be helpful...



Extra persuasive writing practice...

The older generation complain about young people, but there is a lack of facilities and services aimed at teenagers. More should be done to create spaces and facilities for young people in our area.

Write a letter to your local MP in which you give your point of view on this topic.

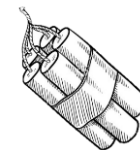


GCSE English Literature



Compulsory Revision Tasks

Daily Revision Quiz – Each day there will be a self marking Literature quiz on your google classroom. Complete this, see which questions you got wrong, and use it to inform your revision for that day. Click the images below for links to GCSE pod resources, or use the KOs in the google classroom to revise key themes, characters, messages, quotes, context.



Additional, Optional Revision Tasks

Learn the thesis statements for each text by heart, if you struggle to write these.

Create a set of revision cards with 10 - 12 key quotes for each of the texts, 2-3 for each poem. Use your knowledge organisers to help choose them if you need to. Use these to try and memorise as many quotes as you can. You could use Quizlet as an alternative to paper versions.





GCSE Maths

Compulsory Revision Tasks – use the QLAs provided by your teachers to revise the red topics on Sparx Maths (codes for all red topics to be used on 'Independent learning' tab in Sparx Maths)

e.g. **Constructing and solving equations, Solving direct proportion word problems** Learning codes :U599, U721

- Complete the past papers provided by your teacher

Additional, Optional Revision Tasks

- Revision by topics and grades: [GCSE \(Edexcel\) | 1st Class Maths](#)
- High frequency topics by grade: [Topic Appearance % | 1st Class Maths](#)
- June 2024 key topics: [Key Topics \(P2/3\) | 1st Class Maths](#)
- Past papers: [Exam Papers | 1st Class Maths](#)



GCSE Biology

Compulsory Revision Tasks

SEPARATE SCIENCE - Please complete as many pages within your revision book as possible. Use BBC bitesize and/or your revision guides/notes to support this: [GCSE Biology \(Single Science\) - Edexcel - BBC Bitesize](#)

You have been assigned work on SparxScience for Biology, Chemistry and Physics – please complete this over the course of the holidays.

Additional, Optional Revision Tasks

Use the 'Independent learning' tab on SparxScience to revise areas of your choice – remember we are studying Edexcel Combined Science.

Use the uploaded revision checklists (on GoogleClassroom) to create your own revision mind map and/or revision cards.

- BBC bitesized is a good resource to refer to in order to help you!

[GCSE Combined Science - Edexcel - BBC Bitesize](#)



GCSE Chemistry

Compulsory Revision Tasks

SEPARATE SCIENCE - Please complete as many pages within your revision book as possible. Use BBC bitesize and/or your revision guides/notes to support this: [GCSE Chemistry \(Single Science\) - Edexcel - BBC Bitesize](#)

You have been assigned work on SparxScience for Biology, Chemistry and Physics – please complete this over the course of the holidays.

Additional, Optional Revision Tasks

Use the 'Independent learning' tab on SparxScience to revise areas of your choice – remember we are studying Edexcel Combined Science.

Use the uploaded revision checklists (on GoogleClassroom) to create your own revision mind map and/or revision cards.

- BBC bitesized is a good resource to refer to in order to help you!

[GCSE Combined Science - Edexcel - BBC Bitesize](#)



GCSE Physics

Compulsory Revision Tasks

SEPARATE SCIENCE - Please complete as many pages within your revision book as possible. Use BBC bitesize and/or your revision guides/notes to support this: [GCSE Physics \(Single Science\) - Edexcel - BBC Bitesize](#)

You have been assigned work on SparxScience for Biology, Chemistry and Physics – please complete this over the course of the holidays.

Additional, Optional Revision Tasks

Use the 'Independent learning' tab on SparxScience to revise areas of your choice – remember we are studying Edexcel Combined Science.

Use the uploaded revision checklists (on GoogleClassroom) to create your own revision mind map and/or revision cards.

- BBC bitesized is a good resource to refer to in order to help you!

[GCSE Combined Science - Edexcel - BBC Bitesize](#)



GCSE History

Compulsory Revision Tasks

You should have all been given your 5 Minute won booklets. You should aim to complete at least 3 pages per section (Nazis, Crime and Punishment, USA and Norman Britain)

You should use the revision booklets you have been given to help fill in the sections in relation to these pages.

OR

Create a series of revision posters for the key modules of the 4 different areas. You can use the KOs or the booklets you have been given to create these yourself.

Additional, Optional Revision Tasks

Exam paper practise- The link below is for the free exam papers. Use this to BUG questions, annotate sources, and plan responses to the questions from previous papers.

[GCSE - History B \(Schools History Project\) \(9-1\) - J411 - OCR](#)



GCSE Geography

Compulsory Revision Tasks

You have been given a booklet of A3 revision posters. You should aim to complete at least 3 of these posters across the 2 weeks.

OR

Create your own revision posters on at least 3 of the sections of the course for either Paper 1 or Paper 2

The topics you have covered are: Rivers, Coasts, ecosystems, cold environments, tectonic and natural hazards, Urban Challenges,

Additional, Optional Revision Tasks

Use the AQA website to go through the past papers- You will need to click on the Box labelled question papers on the left hand side of the page.

Use these to plan out your responses to 6 and 9 mark questions, practising writing out the PEEEL paragraph structures previously practised in class.

[AQA | GCSE | Geography | Assessment resources](#)



GCSE French

Compulsory Revision Tasks

Complete the GCSE Pods assignment on Global Issues:



Join Seneca [here](#) with your school email, then do [this](#) assignment.

Additional, Optional Revision Tasks

Go play on Blooket to revise all the vocabulary from AQA (open until 05/04): **Blooket**

[Extra foundation vocabulary revision.](#)

[Extra Higher vocabulary revision.](#)



GCSE Art 3D

Schedule

Week beginning...	Task
25 th March	Last week of model making and experimenting
1 st April (Easter Holidays)	Complete high quality isometric drawing of idea and development of ideas
15 th April	Assemble development of idea pages with photographs, Sketchup screen shots and drawings.
22 nd April	Prepare materials and finalise process
29 th April	10 hour EXAM

Remember – help is on Google Classroom



Catering and Hospitality

Compulsory Revision Tasks

Use the Unit 1 Knowledge Organisers on Google Classroom to make Revision cards for each section.

- 3 key points to remember!

Then see slide 20 of this powerpoint – watch the video on how to make effective use of flashcards and revise for 20 minutes each day, or 40 minutes every two days

Level 1/2 Hospitality and Catering: Unit 1: Contributing factors to the success of hospitality and catering provision (AC1.4)

Contributing factors
The hospitality and catering sector is very competitive, and many businesses fail in the first year of operation. There are many factors that must be managed carefully for the hospitality and catering businesses to make a profit and continue to operate in the long term.

Basic costs
Labour: These costs include employee wages, National Insurance contributions and pension contributions.
Material: These costs include decoration, fittings, kitchen and dining equipment, ingredients, printing and health and safety equipment.
Overheads: These costs include rent, rates, gas and electricity, insurance, borrowing, training and maintenance.

Profit
Gross Profit: The difference between how much a menu item costs to make and how much it sells for. Ingredient costs should not be more than 30% of the gross profit. If the ingredient cost for a restaurant burger dessert is £1.50 and the menu price is £4.50, the gross profit is £3.00.
Net Profit % = $\frac{(3.00 - 4.50) \times 100}{4.50}$ = 66.6%

New technology
New technologies have benefited the sector in positive ways. These include:
• **cashless systems** such as contactless cards and mobile payment apps
• **digital systems** such as online booking/ordering and key cards
• **office software** such as stock ordering systems.

Media
The hospitality and catering sector is very competitive, so most businesses try to make good use of the media to advertise. Most businesses will have their own website, which customers can use to view menus and make bookings.
• **Print Media:** Ads in magazines and newspapers, brochures and money off vouchers.
• **Broadcast media:** Television, radio and online ads.
• **Social media:** Customer feedback and reviews.
Consumers are increasingly using smartphones to book, order, pay and review.

Level 1/2 Hospitality and Catering: Unit 1-1.1 - Types of service in commercial and non-commercial provisions

Types of service in commercial and non-commercial provision
You should be able to understand and know the different types of service within commercial and non-commercial provision. They are split into two main categories of food service and residential service.

Food service
The different types of food services in the catering sector are listed below. You should know the meaning of each one and be able to provide examples. For instance:

Table service
• **Public:** the food is put on plates in the kitchen and served by waiting staff. Good portion control and food presentation considerations.
• **Silver:** a waiter will transfer food from a serving dish to the customer's plate using a silver spoon and fork at their table.
• **Standalone:** a range of foods suitable for large external events such as weddings, parties, or award ceremonies.
• **Family style:** the food is placed on serving bowls on the customer's table for customers to share between them.
• **Guarantee:** is served from a trolley to the customer's table, the food is then cooked and/or finished and presented in front of the customer. Creates an atmosphere of sophistication and entertainment.

Room service
• **Catering:** all types of food and drink are shown on a long counter for customers to move along with a trolley for them to choose what they want to eat.
• **Fast food:** the food and drink is displayed on a menu behind the counter, often with pictures. Quick, simple, and usually served with disposable packaging.
• **Buffet:** a range of foods served on a big serving table where customers walk up to collect their plate and help themselves to food and drink. The food can be hot or cold, and some items could be served by waiting staff.

Residential service
Listed below are the different types of residential types of service in the hospitality and catering sector. You should know the different types of service offered in various provision types.

Hotels:
• single/double king family
• suite (en-suite bath/shower room, shared facilities)
• breakfast/lunch/evening meal
• 24-hour room service/restaurant available.

Leisure facilities:
• gym
• spa
• swimming pool
• conference and function facilities:
• large rooms
• overhead projector and computer pens and paper provided
• refreshments available.

Personal service
• **Tailor:** the meals are served on trays from a trolley and customer, sometimes order items in advance.
• **Room delivery:** the customer's order is made from the phone or online, and is then delivered by the business to their address.
• **Takeaway:** food that's cooked by the business onsite and then eaten elsewhere.

Level 1/2 Hospitality and Catering: Unit 1-1.4: The Environmental Health Officer

Role of the Environmental Health Officer (EHO)
The role of the Environmental Health Officer (EHO) is to protect the health and safety of the public. They are appointed by local authorities throughout the UK, in the hospitality and catering industry. They are responsible for enforcing the laws related to food safety. These inspect all businesses where food is prepared and served to members of the public, advise on safer ways of working and can act as enforcers if food safety laws are broken.

EHO inspections
The EHO can carry out an inspection of any hospitality and catering premise at any time during business hours – they do not need to make an appointment. During an inspection, the EHO will check to make sure that:
• the premises are clean
• equipment is safe to use
• pest control measures are in place
• waste is disposed properly
• all food handlers have food hygiene and safety training
• all food is stored and cooked correctly
• all food has been labelled and use-by dates
• there is a HACCP plan to control food hazards and risks.

EHO and the law
If the EHO discovers problems with the food safety and hygiene in the premises they are allowed by law to:
• remove any food that may be hazardous so it can't be sold
• tell the owners to improve hygiene and safety within a set time and then come back and re-inspect
• close the premises if there is a risk to health of the public
• give evidence in a court of law if the owners are prosecuted for breaking food hygiene and safety laws.

Food and Catering Knowledge Organiser: Unit 1: 1.1 - Food and catering provisions

Identify and explain the two different provisions in hospitality and catering, and make profit from the hospitality and catering provision that they provide. (AC2.1)

Commercial (residential)
The hospitality and catering provision aims to provide, but also offers accommodation.

Non-commercial (residential)
The hospitality and catering provision offers accommodation but does not aim to make a profit from the service they provide.

For example:
• hotels, motels & hostels
• B&B, guest houses and AirbnB
• holiday parks, lodges, pods, and cabins
• campsites and caravan parks

Commercial (non-residential)
Commercial (non-residential): catering establishments that aim to make a profit from their service, but no accommodation is provided.

For example:
• restaurants and bistros
• cafes, tea rooms and coffee shops
• takeaways
• fast food outlets
• public houses and bars
• airlines, cruise ships, long distance trains
• pop-up restaurants
• food and drink provided by stadiums, concert halls and tourist attractions
• mobile food vans and street food trucks
• vending machines

Non-commercial (non-residential)
Non-commercial (non-residential): catering establishments with no accommodation provided and don't aim to make a profit from their service.

For example:
• schools, colleges, and universities
• canteen in working establishments (subsidised)
• charity run food providers

Level 1/2 Hospitality and Catering - Unit 1-1.4: Positive and negative uses of media

Media
The media is used to communicate information and ideas. It can be used to promote the hospitality and catering industry.

Positive uses of media
• **Printed media:** Different types of printed media can include:
• magazines
• newspapers
• leaflets
• business cards
• posters
• **Broadcast:** Different types of broadcasting media include:
• television
• radio
• **Internet:** Ways of providing through the internet include:
• social media, e.g. Facebook, Instagram, Twitter, etc.
• websites, e.g. TripAdvisor
• ads on products
• design
• email
• **Competitive:** This could include being competitive with other establishments to attract and retain customers through competitions, deals, special offers and seasonal menus.

Negative and positive uses of media
Negative uses of media are those that have a negative impact on the hospitality and catering industry.
• **Printed media:** News and articles can be used to promote the industry.
• **Broadcast:** News and articles can be used to promote the industry.
• **Internet:** News and articles can be used to promote the industry.
• **Competitive:** This could include being competitive with other establishments to attract and retain customers through competitions, deals, special offers and seasonal menus.

Level 1/2 Hospitality and Catering: Unit 1-1.3.2 - Food safety

Hazard Analysis and Critical Control Points (HACCP)
Every food business usually needs to ensure the health and safety of customers whilst making their establishment. To ensure this, they need to take reasonable measures to avoid risks to health. HACCP is a food safety management system which is used by businesses to ensure dangers and risks are reduced and to avoid them.

HACCP table
This is an example of a HACCP table – it states some risks to food safety and some control points.

Hazard	Analysis	Critical Control Point
Food storage (refrigeration)	Food items are at room temperature for a long time, leading to bacterial growth.	Check that the temperature of high-risk foods is between 1°C and 5°C and that low-risk foods are below 10°C and 22°C. Reduce any items that are not up to standard.
Food preparation	Food poisoning / cross contamination / named food hazards / cross contamination / named food hazards / cross contamination / named food hazards.	Use colour coded chopping boards. Wash hands to prevent cross-contamination. Check dates of food regularly. Mark dates on containers.
Cooking foods	Contamination of physical / microbiological and chemical such as hair, scratch, blood etc. High risk foods may not be cooked properly.	Good personal hygiene and wearing no jewellery. Use a food probe to check core temperature in 17°C. Surface area & equipment cleaned properly.
Serving food	Hot foods not being held at correct temperature / food being held too long and risk of food poisoning. Physical / cross-contamination from servers.	Keep food hot at 63°C for no more than 2 hours. Make sure staff serve with correct covered tongs or different spoons to handle food. Cook food served at 5°C or below. Food colour when needed.

Level 1/2 Health and safety in hospitality and catering provisions

Control of Substances Hazardous to Health Regulations (COSHH) 2002
What employers need to do by law: Control substances that are dangerous to health. Provide correct storage for those substances and appropriate training for staff.
What employers need to do by law: Attend all training sessions regarding COSHH. Follow instructions carefully when using the substances.
Some examples of substances that are dangerous to health include cleaning products, gases, powders & dusts, fumes, vapours of cleaning products and biological agents.

Health and Safety at Work Act 1974 (HASAWA)
What employers need to do by law: Protect the health, wellbeing and safety of employees, customers and others. Review and assess the risks that could cause injuries. Provide training for workers to deal with the risks. Inform staff of the risks in the workplace.
What employers need to do by law: Take reasonable care of their own health and safety and the health and safety of others. Follow instructions from the employer and inform them of any faulty equipment. Attend health and safety training sessions. Not to misuse equipment.

Personal Protective Equipment at Work Regulations (PPER) 1992
What employers need to do by law: Provide PPE e.g. masks, hats, glasses and protective clothes. Provide quality PPE and ensure that it is stored correctly.
What employers need to do by law: Attend training and wear PPE such as chef's jacket, protective footwear and gloves when using cleaning chemicals.

Manual Handling Operations Regulations 1992
What employers need to do by law: Provide training for staff. Assess and review any lifting and carrying activities that cannot be avoided. Store heavy equipment on the floor or on low shelves. Provide lifting and carrying equipment where possible.
What employers need to do by law: Squat with feet either side of the item. Keep back straight as you start to lift. Keep the item close to your body whilst walking. Make sure you can see where you're going.

Risks to health and safety including the level of risk (low, medium, high) in relation to the workplace, employees, suppliers and customers
Review and assess level of risks in the workplace e.g. slips, trips, falls, burns etc by completing a risk assessment to avoid from happening.



GCSE Photography

Schedule

WEEK BEGINING	EXAM SCHEDULE TASKS	Assessment Objective
Monday 25 th March	Keep developing your work. Experiment with your ideas in a purposeful way. Narrow down your ideas and plan your main piece.	AO1, AO2, AO3, AO4
HALF TERM- Easter 29th March-15th April	Adding improvements (presentation, annotation, contact sheets), taking more photos, Annotating and analysing your work, planning your main piece	
Monday 15 th April	Refine ideas and plan your final piece of work.	
Monday 22nd April	Finalising main piece idea, prepare any materials and resources needed for the exam session	
Monday 29th April and Tuesday 30 th April	10 Hour Supervised time to create your final piece . THE FINAL DEADLINE TO SUBMIT ALL THE WORK.	



GCSE Art

Schedule

Monday 25 th March	Refine ideas and create a mini piece of what your final piece idea might be.	AO1, AO2, AO3, AO4
HALF TERM- Easter 29th March-15th April	Continue with the preparatory work in your sketchbook. Annotate your ideas and your work. Plan your final piece of work. Sketch at least a couple of ideas for your main piece. Make sure that it clearly links to your theme and to your preparatory work. Complete the suggested tasks in your assessment booklet to help with experimenting -AO2.	
Monday 15 th April	Planning main piece and finalising any preparatory and experimental studies in your book.	AO3 AO4
Monday 22 nd April	Finalising main piece idea, prepare any materials and resources needed for the exam session	AO3 AO4
Wednesday 1 st May and Thursday 2 nd May	10 Hour Supervised time to create your final piece . THE FINAL DEADLINE TO SUBMIT ALL THE WORK.	AO4



Travel and Tourism

Compulsory Revision Tasks

Complete the Exam revision Student workbook- paper copy given to all students and on GC

Complete the 2024 exam paper – paper copy given to all students

Additional, Optional Revision Tasks

Use revision guide provided to complete revision cards and mind maps



iMedia

Compulsory Revision Tasks

Log in to your KnowItAll Ninja account and complete the tasks set for you on there. This covers all of the exam content that you will need to revise for RO93.

You have been set specific tasks to complete. You should ensure you watch the videos and complete all of the quizzes and questions.

Additional, Optional Revision Tasks

Use the RO93 knowledge organisers on google classroom to produce mindmaps/flashcards/revision quizzes of your own.

See slide 20 of this powerpoint for advice on effective revision methods





BTEC Sport

Compulsory Revision Tasks Using **PE classroom website** & your newly created log in

- Watch the 13 small videos and create mind maps on these topics- you will need to search for them as shown in google classroom slides & lessons.

- [C5: Provisions for Taking Part in Fitness Training Methods](#)
- [C6: The Effects of Long-Term Fitness Training on the Body Systems](#)
- [D1: Personal Information to Aid Training Fitness Programme Design](#)
- [D2: Fitness Programme Design](#)
- [D3: Motivational Techniques for Fitness Programme](#)

- Complete **the 5 quizzes** on each component until your % is over 70% score
- <https://thepeclassroom.com/btec-tech-award-in-sport-course/?item=6>
- <https://thepeclassroom.com/btec-tech-award-in-sport-course/?item=7>
- <https://thepeclassroom.com/btec-tech-award-in-sport-course/?item=8>
- <https://thepeclassroom.com/btec-tech-award-in-sport-course/?item=9>
- <https://thepeclassroom.com/btec-tech-award-in-sport-course/?item=10>



PE Classroom

*Click logo to
take you to
the website*

Additional, Optional Revision Tasks

- ☐ Use the PE classroom site with **quick fire** activities
- ☐ Pearson Exam Practice Workbook

EXAMINATOR

Quizzes

Quick Fire

Videos

My Exams

[Pearson REVISE BTEC Tech Award Sport 2022 Practice Assessments Plus - 2023 and 2024 exams and assessments: for home learning, 2022 and 2023 assessments and exams \(Revise BTEC Tech Award in Sport\): Amazon.co.uk: Brown, Jenny: 9781292436302: Books](#)





Drama

Compulsory Revision Tasks

Tasks:

- Mind Map **Original Staging** from Noughts and Crosses Knowledge Organiser.
- Pick a scene from Noughts and Crosses and describe how you would **Stage** this thinking about **set, lighting and sound**. Use the year 10 Knowledge Organiser Autumn term 1 to help. Also explain what **vocal and movement skills** you would use for the characters.

Read through the live Theatre Evaluation of Christmas Carol. Pick **Two scenes** and evaluate one of the production values:

- **Acting/ movement and voice skills**
- **Costume**
- **set**
- **Lighting**
- **sound**

Remember **section B** should be **4 paragraphs**:

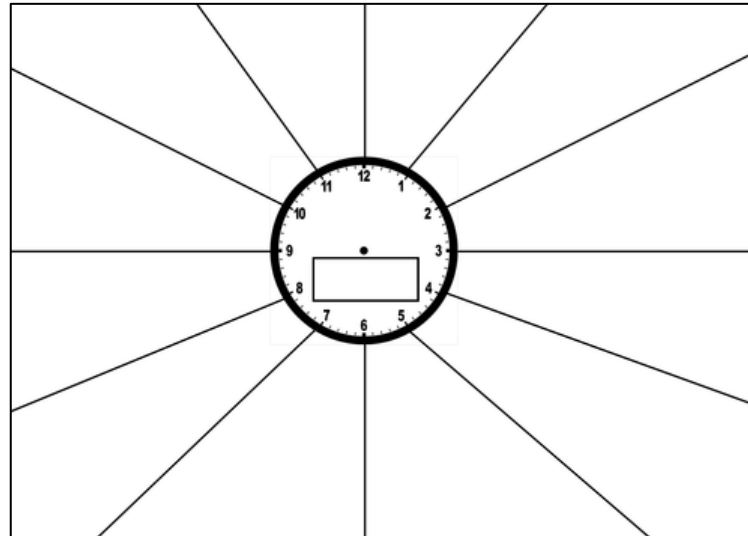
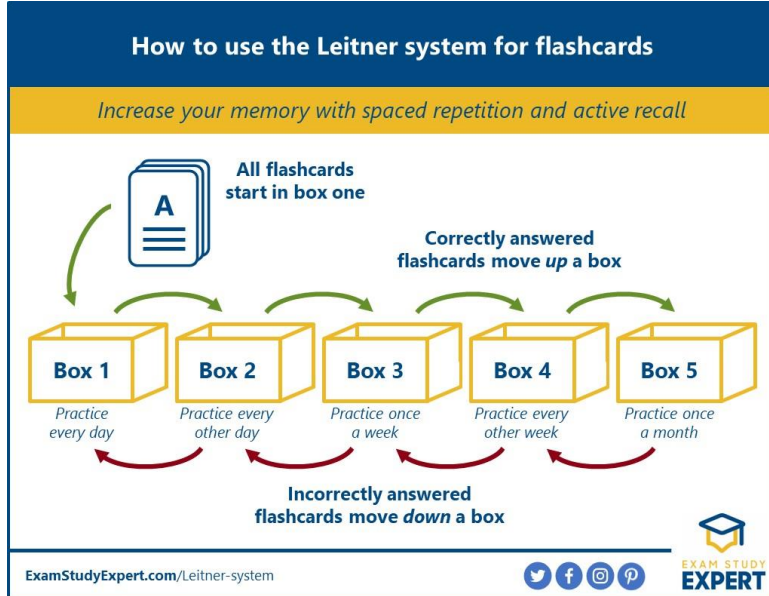
- Introduction: Name the show, the actor, brief overview of plot and the production value you are going to describe.
- Example one:
- Example two
- Conclusion: Provide summary statement to why the production value was effective.

Additional, Optional Revision Tasks

All support materials in YEAR 11 DRAMA GC



Useful Revision advice and tools



TITLE		DATE
BLURTING WRITE DOWN EVERYTHING YOU CAN RECALL ABOUT THE TOPIC FROM MEMORY		
WHAT DID YOU FORGET? KEY INFORMATION THAT YOU FORGOT (WRITE IN A DIFFERENT COLOUR)	PRACTICE Q'S QUESTIONS TO TEST YOUR KNOWLEDGE AND EXAM TECHNIQUE	

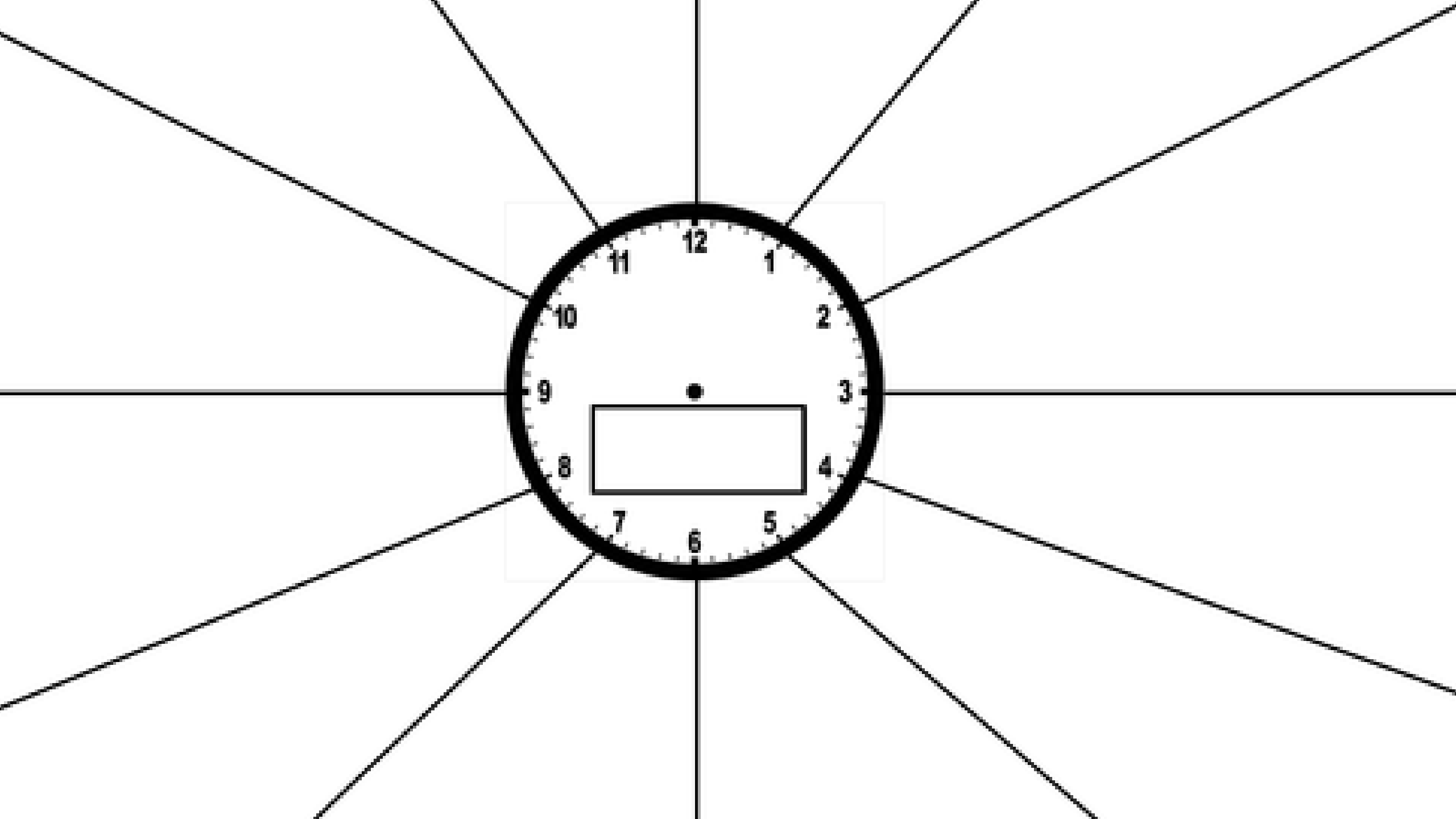
<https://youtu.be/d9u3KxGCio8>

[3 Technique 3 Revision Clocks - YouTube](#)

[New Revision Technique that ACTUALLY works: "Blurting" - YouTube](#)



GCSE Pod revision and study skills advice



Title:_____

Date:_____

Things I DIDN'T remember



Questions to help me remember