

# Year 10

## Term 2 2018

ONGOING ASSESSMENT			
Subject / Classes	Teacher/s	Type of Assessment	Unit / Conditions
Design & Technology	JBAR	Design Folio & Practical Project	iPod Dock
HPE	ISCH/MCAS	Practical	Development of Athletic event skills against checklist criteria
Food Technology	DMAS	Completion of Theory & Practical portfolio	Work Plans and Practical cooking design demonstrations
ART	MPIE	Completing work not completed in class	Lunchtime

Week	Subject / Classes	Teacher/s	Date	Type of Assessment	Unit / Conditions
1					
2					
3					
4	Maths	SDUF, CAVE, RMAR	Final due: 8 May (Wk 4)	Problem Solving & Modelling Task (PSMT)	Surface Area 3 weeks including 3 x 50 min class lessons
5	ENG	DPRI/ETHE	Thursday 17 & Friday 18 May	Exam	Topic 1: Analysis of media text (FIA2) 2 lessons (non-consecutive)
	ART	MPIE	Wed	Assignment	Wearable art research
6					
7	HUMANITIES	DLEO/HCIA	Wed lessons 2 & 3 (double)	Exam Essay under exam conditions	WWII in the Pacific Seen Sources planning Sheet permitted 90 minutes
	Food Technology	DMAS	Friday	Tear and Share Loaf Design assignment	Topic: Designing a tear and share loaf Recipe Design portfolio 3 weeks given, school and home time
8	SCIENCE A/B/C	RCOY/GHAY/KL AH		Student Experiment	Chemistry - Investigating Chemical Reactions, 5 weeks
9	ENG	ETHE/DPRI	Friday 15 June	Multimodal Media Text	Resisting the Media: Alternative news story
	ICT	JSAR	Wednesday 13 June	Assignment	Topic: HTML5 and CSS3 Web Site

	RE	MMAT/CTIM	Last Lesson Week 9	Exposition/Argument	Topic: We are required to give back to God for the blessings God has given us.
	GRAPHICS	MSCH	WED	Design Folio	Built Environment
10	<b>Exams</b>				
	Maths	SDUF ,CAVE, RMAR	2 lessons	Written Test	Linear Equations, Algebra
	Prep for Essential English	ASQU	3 lessons	Written Test	News Media in Contemporary Society
	HPE	ISCH/MCAS	2 Lessons	In-class essay	Training program evaluation analytical essay 600 words minimum
	Business	CHBU	2 lessons	Exam	Topic: Cash Journals & Reports
	Art	MPIE	2 lessons	Folio of Work	Wearable art completed
	Food Technology	DMAS	2 lessons	Written Exam	Semester 1 exam Topics: Yeast cookery Sauce cookery Pastry cookery Calcium/milk cookery
11	<b>TERM 3 COMMENCES</b>				