

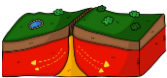


Subject Specific Vocabulary		Vocabulary
Earthquake		An earthquake is the sudden shaking of the Earth's surface caused by the rapid release of energy when rocks in the Earth's crust break or shift.
Mantle		The mantle is the thick layer of hot, solid rock between Earth's crust and core.
Temperate		A temperate climate has moderate temperatures—not extremely hot or cold.
Active		An active volcano is a volcano that has erupted recently, is currently erupting, or shows signs that it may erupt again.
Dormant		Is a volcano that is not currently erupting but has the potential to erupt again in the future.
Tectonic plates		Large, rigid pieces of Earth's crust that move and interact on the more fluid beneath them.
Eruption		The sudden release of material from a volcano, such as lava, ash, gases, or rocks.

Driver Key Knowledge - Geography
Spain can have volcanic activity; the UK doesn't.
The weather in the UK and Spain is temperate .
The three main parts of a volcano are the chamber, vent and crater.
A volcano is an opening in the Earth's surface from which gas, hot magma and ash can escape. They are usually found at meeting points of the Earth's tectonic plates .
Volcanos can be active, dormant or extinct.
Tectonic plates are the outer layer of the Earth's crust .
Earthquakes are caused by tectonic movements in the Earth's crust .
An earthquake beneath an ocean can cause a tsunami.
When a volcano erupts, liquid magma collects in an underground magma chamber.

Spain is a country in south-western Europe.



Its human features include major cities like Madrid, Barcelona, Seville, and Valencia, as well as cultural landmarks such as La Sagrada Família.



Enhancer Key Knowledge - DT

Purpose is the reason and **suitability** of the product you are creating.

Food items can provide a range of **nutrients**. **Nutrients** are carbohydrates, sugars, protein, vitamins, minerals, fat.

Designs are annotated if they have details added on such as labels for materials, functions and patterns that make them **appealing**.

Joining techniques include: gluing (adhesive), screwing, nailing, sewing, folding, taping, using split pins, tying, **scoring**.

Choosing the most appropriate technique means considering the options and choosing the best one to complete the task for example using **tabs**.

Success can be measured by evaluating whether a product meets the demands of the intended audience and purpose i.e. meets all the design **criteria**.

A product can be improved by changing it to meet more of the design **criteria**.

Hygienic food preparation consists of: Cleaning food surfaces and utensils, Ensuring food ingredients are washed and clean, Hands washed with soap and warm water, Raw meat staying away from other products

Subject Specific Vocabulary



Nutrients		The good things in food that help your body grow, stay healthy, and give you energy.
Criteria		The rules or things you check to decide if something is good or not.
Tabs		Labels or small sections in a book, website, or file that help you find things quickly.
Scoring		Giving points or marks to show how good something is.
Appealing		Something that looks nice or makes you want it.
Prove		To let dough rest and rise so it gets bigger before baking.
Suitability		How good or right something is for a particular person, job, or purpose.

Exciting texts!

