

KEYWORD GLOSSARY

**AUTUMN
TERM 1**



YEAR 9



Topic Glossaries – Year 9

English:

Key Word	Definition
Refugee	A person who has been forced to leave their country in order to escape war, persecution, or natural disaster.
Detention centre	An institution for the short-term detention of unauthorised immigrants, refugees, people awaiting trial or sentence.
Immigration	The international movement of people to a destination country of which they are not natives or where they do not possess citizenship in order to settle as permanent residents or naturalized citizens.
Freedom	The power or right to act, speak, or think as one wants.
Persecution	Hostility and ill-treatment, especially on the basis of ethnicity, religion, or sexual orientation or political beliefs.
Authority	The power or right to give orders, make decisions, and enforce obedience.
Oppression	Prolonged cruel or unjust treatment or exercise of authority.
Agency	The feeling of control over own actions and consequences
Independence	Freedom from the control, influence, support, aid, or the like, of others.



Topic Glossaries – Year 9

Maths:

Key Word	Definition
Error Intervals	The largest and smallest possible values that could round to a given amount. Eg $7.35 \leq x < 7.45$
Negative indices	Equivalent to the reciprocal of the power. Eg $4^{-2} = \frac{1}{4^2}$
Fractional indices	Equivalent to the root of the base number. Eg. $27^{-3} = \sqrt[3]{27}$
Index laws	The rules needed to simplify with indices Eg: $a^n \times a^m = a^{n+m}$ $a^n \div a^m = a^{n-m}$
Standard form	Writing large or small numbers as a value between 1 and 9.9 multiplied by an appropriate power of 10. Eg $73,000 = 7.3 \times 10^4$
Constructions	Using a ruler and compass to accurately represent a set of rules and criteria.
Perpendicular bisector	Using a pair of compasses to draw a line segment that crosses another line segment exactly in half at 90°
Angle bisector	Using a pair of compasses to split an angle exactly in half.
Locus	Using a pair of compasses to identify the specific points satisfying a set of criteria.
Expanding double brackets	The use of multiplication to remove brackets from an expression or equation. All terms must be multiplied by each other eg. $(x + 2)(x + 3) = x^2 + 5x + 6$
Factorising double brackets	The inverse of expanding brackets.

Topic Glossaries – Year 9

Science: Working Scientifically keywords

Keyword	Definition
Hypothesis	A proposal intended to explain certain facts or observations.
Independent variable	What is changed in a scientific investigation.
Dependent variable	What is measured in a scientific investigation.
Control variable	What is kept the same in a scientific investigation.
Hazard	Something that can cause harm.
Accurate	Close to the true value.
Prediction	A statement suggesting what will happen in the future, based on observation, experience or a hypothesis.
Anomaly	A result that does not fit the pattern.
Conclusion	A statement summarising what the results from an Experiment show and if they support the Hypothesis.
Evaluation	An assessment of whether the method successfully controlled the variables, gave repeatable results, and produced a valid conclusion.

Science: Biology keywords

Organism	A living thing.
Cell	The basic unit (building block) of life.
Species	A group of organisms that can breed to produce fertile offspring.
Photosynthesis	A chemical reaction that makes glucose and oxygen from carbon dioxide and water, using light energy.
Respiration	A chemical reaction that releases energy from the breakdown of food molecules.
Pollination	The transfer of pollen grains from a male anther to a female stigma.
Fertilisation	When the nucleus of a male gamete fuses with the nucleus of a female gamete.
Interdependence	When all the organisms connected in a food web depend on each other to survive.
Biomagnification	The build up of substances along a food chain, usually affecting organisms at higher trophic levels.
Digestion	The breakdown of large insoluble food molecules into small soluble food molecules, which can be absorbed into the blood.
Variation	Differences between organisms.
Evolution	The process by which small changes in organisms occur over long periods of time and new species are formed.
Biodiversity	The variety of different species of organisms on earth.



Topic Glossaries – Year 9

Science: chemistry keywords

Particle	A single piece of matter from an element or a compound, which is too small to be seen.
Density	A measure of how much mass there is in a certain volume (how closely packed the particles are).
Atom	A single, neutral particle from an element or compound, which is too small to be seen. Made from smaller particles called protons, neutrons and electrons.
Element	A substance made of only one type of atom.
Molecule	Two or more atoms chemically bonded together.
Compound	Two or more elements chemically bonded together.
Mixture	Two or more elements or compounds that are not chemically bonded together.
Diffusion	The net movement of particles from an area of higher concentration to an area of lower concentration.
Exothermic	A chemical reaction that releases energy, warming the surroundings.
Endothermic	A chemical reaction that absorbs energy, cooling the surroundings.
Erosion	The movement, by wind or water, of the small pieces of rock formed by weathering.
Renewable resources	Resources that can be used repeatedly, replaced quickly and/or are in plentiful supply.



Topic Glossaries – Year 9

Geography:

Key Word	Definition
Globalisation ②	The metaphorical shrinking of the Earth, as countries become more connected together through flows of people, goods, services, money and information
Services ③	A job that someone does for us, for which they are paid. This might include being our lawyer, our doctor, our accountant. Some jobs like this can now be completed in other countries and this can make it cheaper for us to get foreign labour to do it.
Goods ①	The ‘things’ that we need, that have been manufactured. These goods are valuable, generate money and can physically held e.g. clothes, food, oil.
Containerisation ⑤	The movement of goods around the world is enabled by the use of containers, which can move seamlessly between large ships and the back of lorries. They are standardised in size, meaning 1 container can be used thousands of times and this lowers the cost of moving goods.
Food Miles ⑥	The distance that food travels around the world to reach our plate – as we import a lot of food from other climates.
Outsourcing Production ⑩	The use of workers in poorer countries, so that we can have items made for us more cheaply than could be achieved in Europe = the reason our ‘things’ being made in China.
Migration ④	The movement of people around the world, typically for economic benefit, or potentially to avoid conflict or natural disasters.
Information flows ⑨	The movement of information around the world, enabled by the internet which connects devices around the world.
Capital ⑦	An alternative word for money
Labour ⑧	A synonym for workers – people doing a job.



The High School
Leckhampton

Topic Glossaries – Year 9

History: Britain 1900-1914

Key Word	Definition
<i>social mobility</i>	The ability to move up or down in social and economic status during one's life
<i>poverty line</i>	A specific income level used to determine if someone is living in poverty
<i>suffrage</i>	The right to vote in elections
<i>franchise</i>	The right to vote
<i>Conservative</i>	A political ideology supporting traditional values and limited government intervention
<i>Labour</i>	A political party representing workers and advocating for their rights
<i>Liberals</i>	A political party emphasising individual freedoms and equality
<i>trade union</i>	An organisation that protects workers' rights and negotiates for better working conditions
<i>general election</i>	An election to choose representatives for the country's legislative body
<i>National Insurance</i>	A system where people contribute money to access healthcare, unemployment benefits, and pensions



Topic Glossaries – Year 9

Religious Education: Good, Bad, Right, Wrong; How do I decide?

Agape	Selfless love (a Christian belief based on the actions of Jesus)
Absolute morality	The idea that there are rules which are always right or always wrong in ALL situations.
Altruism	The belief that you should act in a way that benefits others before yourself.
Aquinas	A Christian who argued that we have an absolute duty to always do good and avoid evil - follow the 5 primary precepts. (Natural Law)
Conscience	Inner voice which acts as a guide to right or wrong behaviour
Consequentialism	The belief that you should act based upon the consequences of your actions.
Commandments	Rules, for example the 10 Commandments given to Moses.
Deontological	Deontology = duty. The idea that we have an absolute duty to act in a certain way.
Ethics	Rules on what is the right thing to do in a situation
Egoism	The belief that you should act in a way that benefits yourself
Hedone	Pleasure
Humanism	Humanism doesn't believe in any supernatural power or God. They believe you use reason and experience to make moral decisions
Morality	Deciding between right/ wrong or good/bad.
Precepts	Rules to regular behaviour
Parable	A simple story used to illustrate a moral or spiritual lesson
Relative morality	The belief that an action can be right/wrong depending on the situation – an action is not wrong always.
Right	Something that is good/correct
Righteousness	Fairness/ justice
Sermon	A talk on a religious or moral subject, especially one given during a church service and based on a passage from the Bible.
Situation Ethics	The belief that you should act in a way that is the most loving. A relative ethical theory – an action is right if motivated by love, wrong if not. Christian theory based on agape.
Utilitarianism	The belief you should act in a way that brings about the greatest good for the greatest number. A relative ethical theory – an action is right if it brings this about, wrong if it doesn't.
Wrong	Something that is bad/not correct or suitable



Topic Glossaries – Year 9

Art:

Key Word	Definition
Portrait	A painting, drawing, photograph, or engraving of a person, especially one depicting only the face or head and shoulders.
Identity	A person's sense of self, established by their unique characteristics, affiliations, and social roles.
Expression	A look on someone's face that conveys a particular emotion.
Subject	In general, subject may be thought of as the "what" in a piece of art: the topic, focus, or image. The most common subjects of art include people (portraiture), arrangements of objects (still-life), the natural world (landscape), and abstractions (non-objective).
Chiaroscuro	This is an Italian term which literally means "light-dark." In paintings and photography it refers to strong tonal contrasts which are often used to suggest and emphasise the volume of the objects depicted.
Depth	The perceived distance between the background and the foreground of a composition.
Monochrome	Containing or using only one colour.
Render	The technique of producing the effects of the light, shadow, and source of light in drawings to produce contrast. Line drawings are improved by rendering. Crosshatching, hatching, scumbling, and stippling are the four primary rendering methods.
Proportion	The relationship between the dimensions of different elements and an overall composition.
Iconography	The visual images and symbols used in a work of art or the study or interpretation of these.
Sitter	The person posing in a portrait.
Interpretation	A stylistic representation of a creative work or dramatic role.

Topic Glossaries – Year 9

Design Technology: Product Design

Key Word	Definition
AESTHETICS	A set of principles concerned with the nature and appreciation of beauty. The way something looks or appears.
CONSUMER	A person who buys or uses products and services.
Cost	How much does the product cost to buy and to make?
Environment	What impact does a product have on the environment? The world we live in. Where will the product be used.
Safety	Is the product safe to use?
Size	How big is the product? What sizes does it need to be?
Function	Who well does the product function? Does the product work how it was meant too?
Material	What material is the product made from?
CAM	Computer Aided Manufacture
GSM	GSM stands for 'grams per square metre' and refers to the weight of the paper. The heavier the paper, the higher the number of gsm.
Prototyping	A prototype is an early sample, model, or release of a product that is built to test a concept or process.
Modelling	modelling allows designers to visualise and test how a product looks and performs in 3D and is a great way of checking a product's viability
Scale	The ratio of the length in a drawing (or model) to the length on the actual object
CAD	Computer Aided Design
Ratio	The quantitative relation between two amounts showing the number of times one value contains or is contained within the other.
Iterative Design	Iterative design is a circular design process that models, evaluates and improves designs based on the results of testing.
Specification	A design specification is a list of criteria your product needs to address
Manufactured boards	Man-made material comprises of a range of sheet materials produced by pressing and bonding together wood particles, fibres or veneers to achieve a particular characteristic
Softwood	Softwoods come from coniferous trees. These often have pines or needles, and they stay evergreen all year round - they do not lose leaves in the autumn. They are faster growing than hardwoods, making them cheaper to buy, and are considered a sustainable material.
Hardwood	Hardwood comes from deciduous trees with broad leaves. Hardwood trees take a long time to grow, around 60 years (sometimes up to 100). This means that they are rarely planted and can be very expensive.
Dowel	A wooden peg used for holding together components of a structure or joint.

Topic Glossaries – Year 9

Design Technology: Textiles

Key Word	Definition
Aesthetics	A set of principles concerned with the nature and appreciation of beauty. The way something looks or appears.
Target Market	A group of potential customers that you identify to sell products or services to
Story Board	Communicates a story through images displayed in a sequence of panels that chronologically maps the story's main events.
Cellulosic	Fibres from a plant source.
Biodegradable	Will decompose (rot) and break down without damaging the environment
Decorative Techniques	Used to improve the aesthetics of a product by adding colour, texture and pattern, for example dyeing, printing and embroidery
Design Context	The wider setting in which a design solution for a product will sit.
Design Fixation	When designers stick to one idea instead of exploring new design avenues.
Durability	Resistance to wear, long lasting.
One-Off Production	Production of a single, unique product.
Seam Allowance	The area between the fabric edge and the stitched line on two (or more) pieces of material being sewn together.
User Profile	An overview of the intended user containing information such as their age, occupation, needs and general interests.
Wadding	Used as a layer of insulation between fabrics – typically used in quilt making.

Design Technology: Food & Nutrition

Al dente	'Firm to the bite', a description of the texture of correctly cooked pasta
Aeration	Incorporating air into a mixture
Biological raising agent	An organic raising agent, e.g. yeast. Using yeast to produce CO ₂ gas.
Bran	The fragments of grain husk. The outer layer. If it is removed there is a reduction in nutritional value. It is found in Wheat, rice, barley and corn
Calcium	Main mineral in the body, teeth and bones. It needs vitamin D to help absorption.
Caramelisation	Breaking up of sucrose molecules (sugar) when they are heated. This changes the colour, flavour and texture of the sugar as it turns brown into caramel.
Carbohydrates	Macronutrients required by all animals; made in plants by the process of photosynthesis.
Carbon dioxide	Gas that is produced by yeast and chemical raising agents. Helps food rise such as bread.
Chemical raising agents	Raising agents that are chemicals, e.g. baking powder or bicarbonate of soda to produce CO ₂ gas.



Topic Glossaries – Year 9

Coagulation	The setting or joining together of lots of denatured protein molecules during heating or change in PH. The food sets, hardens or thickens. An irreversible change to the appearance and texture of protein foods.
Conduction	Transfer of heat through a solid object into food.
Consistency	Thickness or viscosity.
Convection	Transfer of heat through a liquid or air circulation into food.
Creaming	When sugar is combined via beating or whisking with a solid fat, typically butter, margarine or shortening.
Danger zone	Range of temperatures between 5°C to 63°C at which bacteria begin to multiply rapidly.
Denaturation	Chemical bonds in the protein food have broken, causing the protein molecule to unfold and change shape.
Dextrinisation	Breaking up of the starch molecules in flour into smaller groups of glucose molecules when exposed to dry heat causing the surface to brown, eg toast
Dietary fibre	Complex carbohydrate/non-starch polysaccharide, eg whole grain cereals and cereal products.
Durum Wheat	High protein wheat used to make pasta.
Endosperm	The main part of the grain, a starch and protein supply. White bread is made from the endosperm only.
Enzymic browning	The discolouration of a fruit or vegetable due to the reaction/chemical process where oxygen and enzymes in the plant cells of the food to react and cause the surface to become brown. This process cannot be reversed.
Emulsify	To use an ingredient as a mediator in a mixture, enabling 2 ingredients to mix without the separating, e.g. eggs in mayonnaise
Extraction rate	How much of the original wheat grain is in the flour 100% means that it contains all.
Fats	Macronutrient which supplies the body with energy.
Fermentation	The chemical breakdown of sugar to acid, gas or alcohol by bacteria, yeast or other microorganism. When yeast ferments it produces CO ₂ .
Function	What something does, or why it is needed
Gelatinisation	When starch granules swell when cooked with liquid, then burst open and release the starch, causing the liquid to thicken.
Gluten	The protein found in cereals such as wheat. When water is added to the flour, the protein is activated. Kneading makes it stronger -needed in breadmaking
Gluten formation	Gluten is formed from the two core proteins gliadin and glutenin, in presence of water. Needed to make the dough more elastic and helps forms the crusts of bread.
High risk foods	Foods that are high in moisture and nutrients, especially protein (perishable foods: meat, shellfish, cooked rice, eggs, milk, cream). They support the growth of pathogenic microorganisms, such as bacteria.
Knead	To manipulate dough by pushing it across a work surface and pulling it back. This is essential to develop the gluten.
Laminating	Rolling out pasta into thin sheets.
Leavened	Breads with a raising agent, e.g yeast. They are soft and aerated.
Macronutrients	Carbohydrate, Protein and Fat required by the body in larger quantities.
Maillard reaction (non-	A chemical reaction between protein and a carbohydrate in the presence of dry heat. Food's colour and flavour become deeper and stronger. (Golden Brown and Delicious)



Topic Glossaries – Year 9

enzymatic browning)	
Marinade	To soak foods such as fish, meat, poultry and vegetables in a liquid to help develop the flavour, tenderise and in some instances colour the food before it is cooked. The liquid can be acidic or a salty solution. Protein is denatured by marinating.
Mechanical raising agent	Whisking, beating, sieving, creaming, rubbing in or folding to trap air into the mixture
Micronutrients	Nutrients required in small quantities to help maintain and repair the body- Vitamins and Minerals.
Minerals	Chemical substances found in a wide variety of foods.
Nutrients	The properties found in food and drinks that give nourishment – vital for growth and the maintenance of life. The main nutrients needed by the human body are carbohydrates, proteins, fats, vitamins and minerals.
Omega 3 and 6	Types of essential fatty acid the body cannot make itself which are important for a healthy heart.
Organic farming	Farming that produces food using natural methods without the use of chemicals, fertilisers and pesticides.
Raising agents	An ingredient or process that introduces a gas into a mixture so that it rises when cooked.
Plasticity	The ability of fat to be spreadable and also hold its shape.
Physical raising agent	Steam aerates food such as in choux pastry and Yorkshire puddings. Water or liquids added to a mixture turn to steam when heated to high temperatures.
Protein	A macronutrient that is essential to building muscle mass.
Prove	The last rising of the bread dough in its final shape before it is baked.
Provenance	The place of origin of something.
Shortening	The ability for fat to shorten the length of the gluten molecules in pastry or shortbread, for example butter, lard or other fat. The texture is crumbly and ‘melts in the mouth’ Also the name used for these ingredients that remains solid at room that are used for making pastry or bread.
Simmering	Water that is heated to just below boiling point
Steaming	A method of cooking where food is cooked in the steam coming from boiling water. Conduction-convection.
Starch	A polysaccharide, a complex carbohydrate .Food such as potato, cereals contain it.
Strong flour	Flour with a higher level of gluten, used in bread making. Sometimes called ‘Hard’ wheat.
Tenderising	The make meat muscle softer and more digestible by marinading, hammering, mincing, cubing or dicing.
Tipò ‘00’ flour	Milled from hard wheats with a slightly lower level of protein, used in pasta making
Unleavened	Refers to breads, cakes and biscuits made without raising agents
Unsaturated fats	Fats that contain a high ratio of fatty acid molecules with at least one double bond. Unsaturated fats are normally liquid oil.
Yeast	A microscopic fungus consisting of single oval cells that reproduce by budding, and capable of converting sugar into alcohol and CO ₂ gas. Also ferments in the correct conditions to make bread rise.
Whisking method	Method used to make some cakes such as Swiss rolls. Eggs are whisked to add air and volume and turn into a foam.

Topic Glossaries – Year 9

Music: Score Reading

Key Word	Definition
Sheet Music	A page that contains written music notation for a musician to play
Notation	Symbols that can be interpreted as different note lengths and pitches
Score	Another term for sheet music, although this often refers to music that has multiple instruments
Transcribe	The act of listening to a piece of music and then writing down a notated version
Transcription	Once someone has “transcribed” something, they will have created a “transcription”
Arrangement	Another word for a transcription, but often refers to listening to a piece of music and creating a version for a different group of instruments than on the original
Arranger	The person who creates the transcription / arrangement
Orchestration	The way that an arranger chooses to divide notes amongst instruments
Word painting	Reflecting lyrics in the use of notation. For example, if a singer sings the words “falling down” and the notes descend, this would be word painting
Cadence	Two or more chords at the end of a phrase of music to act as musical punctuation. They could, for example, show that the phrase has finished like a full stop. Alternatively, they could show that there is still more to come like a musical comma.
Bar	A section of music that will last for however many beats there are in the time signature. For example, if a piece is in 3/4 we would say that there are 3 beats in every bar.
Phrase	A small section of music. Often a singer would sing a phrase in one breath.
Time signature	An indication of how many beats there are in every bar and the length of each beat. 3/4 would imply there are 3 beats in every bar and each beat is the length of a crotchet.



The High School
Leckhampton

Topic Glossaries – Year 9

Drama: Devising Drama

Key Word	Definition
Devising	The creation of an original piece of Drama that can include writing your own script and story
Physical theatre	The use of movement to communicate relationships and/or stories
Dialogue	Spoken word between characters
Verbatim	Real spoken word from real people taken from interviews used as part of the script
Stimulus	Something that triggers an idea (could be a poem, piece of music, a prop, news article -anything!)
The Paper Birds	Theatre company who specialise in devising Drama and verbatim
Frantic Assembly	Theatre company who specialise in physical theatre