

Course Syllabus (Midterm – Semester 2)

Learning Group: Foreign Language

Year Level: 7

Subject code

Total: 1.0 credit

Subject: English

Chapter/Unit	Topics	Contents	Objectives	Reference
9	It'll never happen	9.1 <u>Reading</u> : - Getting the future Wrong - Fortune telling 9.2 <u>Vocabulary</u> : Future Expressions 9.3 <u>Grammar</u> : will/won't 9.4 <u>Pronunciation</u> : 'll 9.5 <u>Speaking</u> : talk about future life 9.6 <u>Writing</u> : a text predicting future	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ Predicting the upcoming incidents. ➤ Understand the use of verbs in the form of future simple ➤ Speak and write about future predictions that are possible to occur. 	(B) 68 – 73 (WB) 54 – 59
10	Don't give up	10.1 <u>Reading</u> : - Jungle Survival - Keep on running 10.2 <u>Listening</u> : A weather forecast 10.3 <u>Vocabulary</u> : adjective for the weather 10.4 <u>Grammar</u> : too + adjective /adverbs 10.5 <u>Pronunciation</u> : /əʊ/(go) 10.6 <u>Speaking</u> : Describing the weather 10.1 <u>Writing</u> : giving advice to a friend.	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ Forecasting the weather (predict) ➤ Understand the use of adjectives and adverbs in predicting ➤ Speak and write about predicting and advising a safe trip 	(B) 74 – 81 (WB) 60 – 65

Course Syllabus (Mid – term – Semester 2)**Learning Group: Mathematics****Subject code****Subject: Mathematics****Year Level: 7****Total: 1.0 credit**

Chapter/ Unit	Topics	Contents	Objectives	Reference
8	Linear Equations	8.1 Equality 8.2 Linear Equations in One Unknown 8.3 Solutions of Linear Equations in One Unknown	<ul style="list-style-type: none">• By the end of this chapter, students should be able to<ul style="list-style-type: none">➤ Solve simple linear equations in one unknown.➤ Write linear equations in one unknown from simple situations or problems.➤ Solve problems involving simple linear equations in one unknown, as well as be aware of the validity	Page 147 – 163
9	Relation, Coordinates and Line Graphs	9.1 Relations 9.2 Coordinates 9.3 Scales of the Coordinate Axes 9.4 Line Graphs	<ul style="list-style-type: none">• By the end of this chapter, students should be able to<ul style="list-style-type: none">➤ Draw a graph on the plane of the rectangular coordinate system showing the relationship of the two sets of quantities given.➤ Read and interpret the meaning of the graph on the plane of the rectangular coordinate system given.	Page 165 – 191
10	Probability	10.1 Probability	<ul style="list-style-type: none">• By the end of this chapter, students should be able to<ul style="list-style-type: none">➤ Explain which among events described are more likely to happen.	Page 192 – 197

Course Syllabus (Mid – term – Semester 2)**Learning Group: Science****Year Level: 7****Subject code****Total: 1.0 credit****Subject: Science**

Chapter/Unit	Topics	Contents	Objectives	Reference
6	Motion Science Laboratory Experiment	6.1 Scalar and Vector Quantities 6.2 Distance and Displacement 6.3 Speed and Velocity 6.4 Vectors and Scalars 6.5 Distance and Displacement 6.6 Speed and Velocity	<ul style="list-style-type: none">• By the end of this chapter, students should be able to<ul style="list-style-type: none">➤ Search for data and explain scalar and vector quantities.➤ Experiment and explain distance, speed, displacement and velocity of motion of objects.	Page 134 – 146 Page 61 – 75
7	Heat Science Laboratory Experiment	7.1 Heat as a Form of Energy 7.2 Heat Flow 7.3 Benefits of Heat Flow 7.4 Thermal Equilibrium and Effects of heat on matter 7.5 Absorption and Radiation of heat 7.6 Convection Box 7.7 Expansion and Contraction of air	<ul style="list-style-type: none">• By the end of this chapter, students should be able to<ul style="list-style-type: none">➤ Experiment and explain temperature and its measurement.➤ Observe and explain heat transmission, and apply knowledge gained for useful purposes.➤ Explain thermal equilibrium and effects of heat on expansion of substances and apply knowledge gained in daily life.➤ Explain heat absorption and emission through radiation and apply the knowledge gained for useful purposes.	Page 147 – 182 Page 76 – 84

Course Syllabus (Mid – term – Semester 2)**Learning Group: Social Studies****Year Level: 7****Subject code****Total: 1.0 credit****Subject: Social Studies**

Chapter/ Unit	Topics	Contents	Objectives	Reference
4	Introduction to Economics	4.1 Who was Adam Smith? 4.2 'Need' vs 'Want' 4.3 Why do we study economics? 4.4 Type of economics 4.5 Supply & Demand 4.6 Equilibrium Price 4.7 Financial Institution 4.8 Co – operative 4.9 Sufficiency Economy	<ul style="list-style-type: none">• By the end of this chapter, students should be able to<ul style="list-style-type: none">➤ Understand the importance of Economics➤ Understand the origin of Economics➤ Differentiate needs from wants.➤ Understand the different types of economics and how they are important in the society➤ Understand the different functions of each institutions and what role the play in the economy.	Page 61 – 77

Course Syllabus (Semester 2)**Learning Group: Health Education****Year Level: 7****Subject code****Total: ___ credit****Subject: Health Education Grade 7**

Chapter/ Unit	Topics	Contents	Objectives	Reference
4	Exercise for Health	4.1 Healthy Exercise 4.2 Aerobic Dance	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ Do physical exercises and choose to participate in sports in accord with their aptitudes and interests to their highest potential, as well as assess their own performance and that of others. ➤ Explain the importance of doing physical exercise. 	Page 37 – 47
5	Thai Sports and International Sports	5.1 The Importance of Sports 5.2 Thai Sports 5.3 International Sports	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ The students are able to explain the importance of doing physical exercise and playing sports. ➤ The students are able to explain the importance of doing physical exercise and playing sports. 	Page 48 – 61
6	Recreation	6.1 Meaning and Scope of Recreation 6.2 Types of Recreation 6.3 Advantages of Recreation	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ Know the meaning and scope of recreation by playing miscellaneous games and participate in physical activities requiring natural movement. 	Page 62 – 73

7	Physical Fitness	7.1 Physical Fitness 7.2 Physical Movement 7.3 Teenagers and food	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ Do physical exercises and choose to participate in sports in accord with their aptitudes and interests to their highest potential, as well as assess their own performance and that of others. ➤ Manage their mental, emotional and physical changes through eating appropriate healthy food. 	Page 74 – 87
8	Drug Addiction	8.1 Understanding Drug use, Drug Abuse, and Drug Addiction 8.2 Types of Drug Addiction 8.3 Causes and Effects of Drug Addiction 8.4 How to Help a Drug Addict	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ Understand the danger of taking prohibited drugs ➤ Tell the characteristics and the symptoms of drug addiction and the prevention of drug addiction. ➤ Know the types of dangerous addicting drugs and be aware to avoid them. 	Page 107 – 115

Chapter/ Unit	Topics	Contents	Objectives	Reference
	Refined foods	<p>EXAMPLES OF FOODS LOW IN REFINED CARBS/ADDED SUGAR</p> <ul style="list-style-type: none"> • Fresh/frozen meat, poultry, and seafood. • Eggs. • Fresh or frozen unsweetened fruits. • All vegetables. • Whole grains (whole grain rice, oats, barley, quinoa, corn, etc.) • Nuts and seeds of all types. • Unsweetened nut butters. • Unsweetened coconut. 	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ They will be able to know the list of refined foods. 	
	Parts of a Recipe Book	<p>Parts of the Recipe book (Ingredients, Directions or Instructions, Number of servings etc.)</p> <p>How to read and Follow the cooking instructions</p>	<ul style="list-style-type: none"> • By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ read and follow the recipe instructions and They will also learn how to write the recipe of their favorite food. ... follow and read a recipe instructions. ➤ ...know the difference between menu and recipe 	

	Food Plating	<p>How to design sauces and garnishes on plates. Etc. Simple guidelines to apply garnishes. 1. Put garnishes on one corner of the plate. 2. Provide a flash of color and shapes by arranging the garnishes around the main dish. 3. Garnishes should always be edible so avoid using parsley flowers, lemon twist, cinnamon sticks or raw herbs. 4. Garnish should apply quickly to ensure the food arrives at the table warm.</p>	<ul style="list-style-type: none"> ● By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ To acquire skills in food plating, to increase desire and impress the diners. ➤ Students will learn how to arrange the garnish or how to put the food nicely on the plate. 	
	How to buy food products wisely?	<p>a. Always shop alone. b. buy in small quantities, it's okay to buy frozen, canned and dry items in large quantities. Don't buy anything you cannot freeze or use because it has expiration date! Pay attention to fruits and vegetables. They're cheap, but they lose their freshness very quickly too.</p>	<ul style="list-style-type: none"> ● By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ Students will be able to learn how to choose products wisely in order to save money. ➤ They will be able to recognize expired product or something that cannot be consumed. 	
	Weighing and Measuring	<p>Name the equipment used for weighing and measuring of ingredients (spring balance/digital scales) measuring jug, measuring cup, measuring spoon etc.</p> <p>-Measurement Conversion Chart Common Abbreviations of Measurement t. or tsp. = teaspoon T. or Tbsp. = tablespoon c. = cup pt. = pint qt. = quart oz. = ounce lb. = pound pkg. = package</p>	<ul style="list-style-type: none"> ● By the end of this chapter, students should be able to <ul style="list-style-type: none"> ➤ In able to achieve correct readings when measuring and weighing. ➤ ... Know how to measure the solid ingredients and liquid ingredients properly ➤ Group Project: Measurement Conversion Chart 	