

Course Syllabus – Final Semester 2/2020

Subject: English

Year Level: Year 9

Unit	Topics	Contents
10	Mysterious places	<p><u>Reading:</u></p> <ul style="list-style-type: none"> - Article: Mysterious Stones - Photo-story: What do they do in there? <p><u>Listening:</u></p> <ul style="list-style-type: none"> - An interview about a mysterious place <p><u>Speaking:</u></p> <ul style="list-style-type: none"> - Discussing photographs of mysterious places - Asking indirect questions - Last but not least: telling a story <p><u>Writing:</u></p> <ul style="list-style-type: none"> - A story <p><u>Vocabulary</u></p> <ul style="list-style-type: none"> - Phrasal verbs: up/into/down <p><u>Grammar:</u></p> <ul style="list-style-type: none"> - Modal verbs of deduction (past) - Indirect questions <p><u>Pronunciation:</u></p> <ul style="list-style-type: none"> - Have in must have / might have / can't have /couldn't have
11	Love	<p><u>Reading:</u></p> <ul style="list-style-type: none"> - Story: A service of love - Fiction in mind: Two lives <p><u>Listening:</u></p> <ul style="list-style-type: none"> - A woman talking about her favorite film <p><u>Speaking:</u></p> <ul style="list-style-type: none"> - Describing different people in your family <p><u>Writing:</u></p> <ul style="list-style-type: none"> - A composition about a person who has taught you something important <p><u>Vocabulary</u></p> <ul style="list-style-type: none"> - Appearance - Personality - Relationships <p><u>Grammar:</u></p> <ul style="list-style-type: none"> - Reported speech review - Reported questions - Reporting verbs <p><u>Pronunciation:</u></p> <ul style="list-style-type: none"> - Intonation in reported questions

12	Regret	<p><u>Reading:</u></p> <ul style="list-style-type: none"> - A blog giving advice <p><u>Listening:</u></p> <ul style="list-style-type: none"> - People talking about what they regret about their schooldays - Song: <i>No regrets</i> <p><u>Speaking:</u></p> <ul style="list-style-type: none"> - Talking about a song - Last but not least: talking about mistaken identity <p><u>Writing:</u></p> <ul style="list-style-type: none"> - A story about a time when you got angry <p><u>Vocabulary</u></p> <ul style="list-style-type: none"> - Anger <p><u>Grammar:</u></p> <ul style="list-style-type: none"> - Third conditional - <i>I wish / If only</i> for past situations - <i>Should / shouldn't have (done)</i> <p><u>Pronunciation:</u></p> <ul style="list-style-type: none"> - Should / shouldn't have
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Course Syllabus – Final Semester 2/2020

Subject: Mathematics

Year Level: Year 9

Unit	Topics	Contents
11	Probability	11.1 Events and Outcomes 11.2 Probability 11.3 Outcomes from Independent Events
8	Trigonometric Ratios	8.1 Tangent 8.2 Sine 8.3 Cosine 8.4 Values of Tangent, Sine and Cosine
9	Circles	9.1 Parts of a circle 9.2 Angles in a circle 9.3 Cyclic Quadrilaterals 9.4 Angles between Tangents and chords

Course Syllabus – Final Semester 2/2020

Subject: Social Studies

Year Level: Year 9

Unit	Topics	Contents
Unit 7	Economics: Market, Demand, Supply and Competition	<ul style="list-style-type: none">- What is a market?- Demand and Quantity demanded- Supply and Quantity supplied- Market Demand and Market Supply- Market equilibrium and Market disequilibrium- The four basic types of economic competition
Unit 8	Money, GDP, Unemployment	<ul style="list-style-type: none">● History of Money● Functions of Money● GDP and NDP● Inflation● The two theories of inflation● Different types of unemployment● Business Cycle
Unit 9	International Trade	<ul style="list-style-type: none">● Imports and Exports● Absolute advantage and comparative advantage● Three major barriers to world trade<ul style="list-style-type: none">- Tariffs, Quota and Embargo● World Trade Organisation● Regional Trade Agreement<ul style="list-style-type: none">- ASEAN and EU

Course Syllabus – Final Semester 2/2020

Subject: Science

Year Level: Year 9

Unit	Topics	Contents
1	Interdependence among living things and the environment	1.1 Interdependence among living things 1.2 Interactions between

		organisms 1.3 Food webs
2	Heredity	2.1 Traits and Heredity 2.2 Chromosomes 2.3 DNA and Genes 2.4 Inheritance of traits 2.5 Cell division 2.6 Genetic disorders 2.7 Genetically modified organisms (GMO) 2.8 Biodiveristy

Course Syllabus – Final Semester 2/2020

Subject: Health Education

Year Level: Year 9

Unit	Topics	Contents
9	Exercise for Health	9.1 Aerobic and aerobics 9.2 Benefits of doing regular aerobics exercises 9.3 History of aerobics 9.4 Aerobics gymnastics 9.5 Type of physical activity 9.6 Aerobics or cardiovascular exercise 9.7 Strength or weight training 9.8 Stretching or flexibility 9.9 Balance 9.10 Exercise and aging
10	First aid and CPR	10.1 First Aid fundamentals 10.2 The contents of a first aid kit 10.3 Checking an ill or injured person 10.4 Rescue breathing and CPR

Course Syllabus – Final Semester 2/2020

Subject: Home Economics

Year Level: Year 9

Unit	Topics	Contents
7	The Introduction of Natural and Chemical Food Preservation Methods	<p>Food Preservation prevents the growth of microorganisms (such as yeast). or other microorganisms (although some methods work by introducing benign bacteria or fungi to the food), and slowing the oxidation of fats that cause rancidity.</p> <p>Reasons to preserve Food: Capitalize on Seasonal flavor, Capture the flavor as a time capsule, know what is in my food, support local farmers, Save excess produce, Share tradition to the next generation,</p> <p>Methods: Drying, Canning, Freezing, Fermentation, Preserving in salt and sugar, immersion in alcohol, vinegar in pickling, Immersion in olive oil etc.</p>
8	Natural Food Preservatives “Making Pickles”	<p>What are the best natural preservatives? Salt, Lemon juice, grapefruit seed extract, Rosemary extract, Sugar, Citric acid (from citrus fruits)</p> <p>Ten Natural ways to make Food last longer without Preservatives: Lemon or lime Juice, Fermentation, Freezing, Salt (Curing or Brining), Vinegar (Pickling), Cayenne pepper, Rosemary oil or extract and olive oil.</p> <p>Does vinegar preserve food? Vinegar is so useful at preserving food simply because it is an acid that is safe to consume and it inhibits the growth of spoilage organisms. As we have seen it isn't the only acid used in preserving foods as lacto fermentation is another example of a way to preserve food.</p>
9	Natural Food Preservations “How to make kimchi?”	<p>Ingredients:</p> <p>1 medium head napa cabbage (about 2 pounds)</p> <p>1/4 cup iodine-free sea salt or kosher salt (see Recipe Notes)</p> <p>Water, preferably distilled or filtered</p> <p>1 tablespoon grated garlic (5 to 6 cloves)</p> <p>1 teaspoon grated peeled fresh ginger</p> <p>1 teaspoon granulated sugar</p>

2 tablespoons fish sauce or salted shrimp paste, or 3 tablespoons water
1 to 5 tablespoons Korean red pepper flakes (gochugaru)
8 ounces Korean radish or daikon radish, peeled and cut into matchsticks
4 medium scallions, trimmed and cut into 1-inch pieces

INSTRUCTIONS

1. Cut the cabbage. Cut the cabbage lengthwise through the stem into quarters. Cut the cores from each piece. Cut each quarter crosswise into 2-inch-wide strips.
2. Salt the cabbage. Place the cabbage in a large bowl and sprinkle with the salt. Using your hands, massage the salt into the cabbage until it starts to soften a bit. Add enough water to cover the cabbage. Put a plate on top of the cabbage and weigh it down with something heavy, like a jar or can of beans. Let stand for 1 to 2 hours.
3. Rinse and drain the cabbage. Rinse the cabbage under cold water 3 times. Set aside to drain in a colander for 15 to 20 minutes. Meanwhile, make the spice paste.
4. Make the spice paste. Rinse and dry the bowl you used for salting. Add the garlic, ginger, sugar, and fish sauce, shrimp paste, or water and stir into a smooth paste. Stir in the gochugaru, using 1 tablespoon for mild and up to 5 tablespoons for spicy (I like about 3 1/2 tablespoons); set aside until the cabbage is ready.
5. Combine the vegetables and spice paste. Gently squeeze any remaining water from the cabbage and add it to the spice paste. Add the radish and scallions.
6. Mix thoroughly. Using your hands, gently work the paste into the vegetables until they are thoroughly coated. The gloves are optional here but highly recommended to protect your hands from stings, stains, and smells!
7. Pack the kimchi into the jar. Pack the kimchi into a 1-quart jar. Press down on the kimchi until the brine (the liquid that comes out) rises to cover the vegetables, leaving at least 1 inch of space at the top. Seal the jar.

		<p>8. Let it ferment for 1 to 5 days. Place a bowl or plate under the jar to help catch any overflow. Let the jar stand at cool room temperature, out of direct sunlight, for 1 to 5 days. You may see bubbles inside the jar and brine may seep out of the lid.</p> <p>9. Check it daily and refrigerate when ready. Check the kimchi once a day, opening the jar and pressing down on the vegetables with a clean finger or spoon to keep them submerged under the brine. (This also releases gases produced during fermentation.) Taste a little at this point, too! When the kimchi tastes ripe enough for your liking, transfer the jar to the refrigerator. You may eat it right away, but it's best after another week or two.</p>
10	How to Understand and Use the Nutrition Facts Label?	<p>* What does the Nutrition Facts label mean? The Nutrition Facts label is required by the Food and Drug Administration (FDA) on most packaged foods and beverages. The Nutrition Facts Label provides detailed information about a food's nutrient content, such as the amount of fat, sugar, sodium and fiber it has.</p> <p>* Why is nutrition facts label important? It helps to maintain better eating habits and aid in attaining a balanced energy level. Foods high in sugar and fat content tend to be more palatable and therefore become favorite staples, so it's even more important to be aware of their nutritional output.</p>
11	Nutritional value of Foods chart	<p>*What is the nutritional value refers to the contents of food and the impact of constituents on the body. It relates to carbohydrates, fats, proteins, minerals, additives, enzymes, vitamins, sugar intake, cholesterol, fat and salt intake.</p> <p>*Which foods are high in Nutritional value? Broccoli, cauliflower, brussels, leafy greens, Dark leafy greens such as spinach and kale., squash etc.</p> <p>*Spinach is dense in green superfood and is readily available - fresh, frozen or even canned. one of the healthiest foods on the planet, spinach is packed with energy while low in calories, and provides vitamin A, Vitamin K, and essential folate.</p>

12	Work and Project Completion and Revision for Final Exams	Students have to complete their paper work or project just in case they missed something and review past vocabs and lessons.
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Course Syllabus – Final Semester 2/2020

Subject: Physical Education

Year Level: Year 9

Unit	Topics	Contents
One	Social Dancing	Orientation: Discuss the gist of the topics of what they are supposed to learn in the entire semester.
Two	Physical Fitness Test PFT	Administer the Physical Fitness Test
Three	Social Dance	<ol style="list-style-type: none"> 1. Vocabulary and Importance of Social Dancing. 2. Examples of Social Dance/Line Dance (optional) 3. dance cha cha cha, west coast swing, tango waltz and others... 4. Respect and Self Discipline.
Four	Western Sports Minor Games/ Team Sports/Individual Dual Sports	Dodgeball, Eels, Keepings Off, Sideline, Chain, Pig in the Middle, Run the Gauntlet, relays... Skipping: short rope, long rope Basketball/ Volleyball etc... Table tennis/Badminton etc ...
Five	Western Sports/Team Sports Minor Games	Catch Up/Assessment

Course Syllabus – Final Semester 2/2020

Subject: English Activities (Drama)

Year Level: Year 9

Unit	Topics	Contents
5	Group Activity: Planning how to stage a short play	1. Planning, Designing and Drafting a short play
6	Presentation of the drafted stage plan and design	<ol style="list-style-type: none"> 1. Writing the script 2. Creating a model of the stage

		3. Presenting the stage cast and crew
7	Technical Rehearsal	1. Working on the stage 2. Run through with cast and technical crew
8	Stage Play (Final Performance)	1. Run through and setting the stage 2. 7-10 minutes drama performance

Course Syllabus – Final Semester 2/2020

Subject: English Presentation

Year Level: Year 9

Unit	Topics	Contents
1	<ul style="list-style-type: none"> Ø Introduction to the presentation class Ø Presentation Topic – “One of the most famous building in the world” Ø Activity: Game : Guess the name of the famous buildings 	<ul style="list-style-type: none"> Ø Rules and Regulations in the class. Ø Review of what is fact sheet & research is Ø Correct format of research by explaining :The Hamburger Format of Presentation
2	<p><u>REVIEW:</u></p> <ul style="list-style-type: none"> Ø Rules of Powerpoint Presentation. Ø Example of Powerpoint Presentation 	<ul style="list-style-type: none"> Ø Students should follow the basic powerpoint presentation rules. Ø With the help of an example given, students should start making the presentation
3	<p><u>REVIEW:</u></p> <ul style="list-style-type: none"> Ø Completion of the presentation. Ø Importance & correct usage of body language. 	<p>To check the presentations done</p> <p><u>REVIEW:</u> Through powerpoint presentation & video students will learn about correct body language</p>
4	Final Presentation- FAMOUS BUILDING	Ø Students will make the final presentation on-the FAMOUS BUILDING

Course Syllabus – Final Semester 2/2020

Subject: English Activities (Debate)

Year Level: Year 9

Unit	Topics	Contents
1	Give Motion	- Divide the students into groups - give the motion for research and preparation.
2	Debate	- Debate the content researched
3	Give Motion	- Divide the students into groups - give the motion for research and preparation.
4	Debate	- Debate the content researched

Course Syllabus – Final Semester 2/2020

Subject: Chinese

Year Level: Year 9

Unit	Topics	Contents
11	Lesson 7 : Places and locations	I live in Bangkok garden 1. Teach students how to pronounce different places in Chinese such as school. Street, area etc... 2. Encourage students to be confident to make a short speech to make a self-introduction by using the knowledge that they have learnt.
12	Lesson 8 : My room	My room - 1. Teach students how to describe their items in their rooms such as Television, computer, bed, ect. 2. Teach students some words of colors.
13	Dictation	Give students a dictation of Lesson 7&8 vocabs to help students memorize the key words.
14	Quiz	Students are given a small test of vocabularies and grammars
15	Reading	Students are given a lesson to read and they should writedown the answers.
16	Listening	Students are given some questions from the teacher; they need to practice their listening skill.

17	Speaking	Students are asked to give a short speech in front of the class and the teacher will score them.
18	Writing	Students should write down the correct for the questions on the board.

Course Syllabus – Final Semester 2/2020

Subject: Supplementary Mathematics 9D-E

Year Level: Year 9

Unit	Topics	Contents
11	Probability	11.1 Events and Outcomes 11.2 Probability 11.3 Outcomes from Independent Events
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