



WALLINGTON
ACADEMY
EST. LONDON 1999

Week 21 – Answers

English

1) 'victory'

2)

a) 'regroup'

b) 'recover'

3) arranged

4)

Housecarles	Fyrdsmen
professional	paid for by town or village
well paid	stone headed axes
heavy axes	bill hooks
long triangular shields	scythes

5) keep its discipline

keep its formation

ranks should remain solid

Fyrdsmen should not break ranks

they should stand their ground

they should demoralise the Normans

the Housecarles should keep order in the ranks

6)

Harold's Army	William's Army
B	A
D	C
E	F

7) William and his army had to attack up hill to reach Harold and his army.

William's army was smaller than Harold's.

Harold and his army had a better position on the high ground to throw weapons.

8) C

9) The Norman infantry made the attack

2

The cavalry joined the battle

4

The Norman archers fired a volley of arrows

1

The foot soldiers were repulsed

3

Some of the Norman army panicked and fled

5

10) 'forced back' should be ringed

11) By chasing after the Norman army that was running away, the Fyrdsmen broke the ranks (formation) of Harold's army, which up till then had held firm. When gaps appeared in the ranks of Harold's army the Normans could smash through the ranks and start to break up Harold's army. The Fyrdsmen were left alone and isolated on the battlefield and could soon be picked off by the Normans. It was this mistake that eventually led to defeat for Harold Godwin's English army.

12) 'galloped', 'lunging', 'hurling', 'cutting', 'slashing'

13) galloped - tells how the cavalry charged their horses quickly up the hill.



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lunging - tells how cavalry soldiers thrust their swords forward quickly as they attacked.

hurling – tells how the cavalry soldiers threw their spears violently at the enemy.

cutting - tells how the cavalry soldiers used their sharp swords.

slashing - tells how the cavalry soldiers made sweeping, random cuts with their swords as they attacked.

14)

- a) 'In the heat of the battle' means, the point at which the battle reached its peak or its climax, the point at which it was fiercest, the point at which the result could go either way.
- b) William encouraged his troops, they regrouped, reassembled, reformed, recovered, reunited, to resume the battle.
- c) The solid line of English soldiers had been broken and fragmented. Gaps appeared in the lines of soldiers as people were killed. These gaps allowed the Norman soldiers to break in and begin to surround the English.

15)

- Repeated attacks by the Norman cavalry led the English line to be broken, waver and cave in.
- Breaches were made in the formation allowing the Normans to get in amongst the English.
- Exhaustion, fatigue and dwindling numbers meant that the English soldiers were less able to defend themselves.
- Volleys of arrows were shot high in the air to fall on the heads and upper bodies of the English soldiers.

- 16) It was so effective because the tactic of shooting volleys of arrows high into the air meant the English soldiers had to use their shields to protect their heads. With their shields held up, their bodies were unprotected leaving them able to be attacked by Norman foot soldiers.

Essay – Mark Scheme

- 1) Have you done as the task instructed?
- 2) Have you written a title using the words 'How to' and written a brief description of what the final product of your instructions will be?
- 3) Have you numbered the instructions and written in chronological order?
- 4) Have you started a new line for each instruction?
- 5) Have you used lists for ingredients and equipment?
- 6) Is your language clear and to the point?
- 7) Have you used imperative verbs e.g. 'mix' and 'stir'?
- 8) Have you used temporal connectives e.g. 'next', 'then' and 'lastly'?
- 9) Have you included important information such as measurements of ingredients, baking time and oven temperature?
- 10) Have you used a range of punctuation appropriately?
- 11) Is your spelling accurate?
- 12) Do your sentences make sense when you read them back? Are your verb tenses correct? Have you missed out any words?



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Week 21 – Sample Essay

How to Make a Chocolate Cake

Ingredients:

- 220g dark chocolate (70% cocoa), chopped
- 200g butter, cubed
- 1tbsp coffee granules
- 100ml cold water
- 85g self-raising flour
- 85g plain flour
- ¼ tsp bicarbonate of soda
- 200g brown sugar
- 200g golden caster sugar
- 25g cocoa powder
- 3 medium eggs
- 75ml buttermilk
- Chocolate chips (optional)
- Ice-cream and/or custard to serve

Utensils:

- A kettle
- grease-proof paper
- medium-sized saucepan
- medium-sized glass bowl
- mixing bowl
- wooden spoons or spatulas for mixing
- 10cm deep cake tin
- oven gloves
- wire cooling rack

Recipe:

- 1) First, set the oven to 160°C, (140°C if it is a fan assisted oven), then boil a full kettle of water. Next, butter your cake tin and line it with grease-proof paper.
- 2) Pour the hot water into a medium sized saucepan until it is filled halfway. Place your glass bowl on top of the saucepan and put the dark chocolate and butter in the bowl.
- 3) Mix 1 tbsp coffee granules into 100ml of cold water and pour the mixture into a glass bowl. Warm the mixture until everything is melted – ensure that it doesn't overheat!
- 4) Mix the self-raising flour, plain flour, bicarbonate of soda, brown sugar and caster sugar with the cocoa powder in a mixing bowl, making sure everything is smooth.
- 5) Beat the eggs with the buttermilk in your jug.
- 6) Next, pour the melted chocolate mixture and the egg mixture into your mixing bowl (which contains your flour mixture) and stir everything together until it has a smooth and runny consistency.
- 7) If you have chocolate chips, pour as much as you would like into the mixing bowl and stir it in.
- 8) Pour the runny mixture into the lined cake tin and bake for 1 hour and 30 minutes.
- 9) Take the cake out of the oven (with oven gloves) and test to see if it is ready by pushing a skewer into the centre. If it comes out clean, the cake is ready! If not, you should put it back in the oven for a few more minutes.
- 10) Finally, when your cake has finished baking, leave it to cool in the tin for approximately 10 minutes. Then turn it out onto a wire rack to cool completely.
- 11) Your cake is now ready to eat! Serve with ice-cream or custard and enjoy!



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Mathematics

- 1)
 - a) 40.733
 - b) 55
 - c) 13
 - d) $3\frac{5}{14}$
 - e) 9.6
 - f) 39
 - g) 31.941
 - h) 2
 - i) 36.3
 - j) 0.72
 - k) 45.2
- 2) £576
- 3) 21 km
- 4)
 - a) £9.25
 - b) £48.75
- 5) 86400 seconds
- 6) 5210
- 7) 15012 miles
- 8) 2 packets
- 9)
 - a) £18
 - b) £52
- 10) prism
- 11) 3
- 12) 34.6g
- 13) 2117.5g, 2682g, 18.85kg, 19.5kg, 21.65kg
- 14) 24 pints
- 15) 290
- 16) 7 pints
- 17) cylinder
- 18) 3.79
- 19) 10km 800m
- 20) 10
- 21) 306 cm²
- 22) 2564 m²
- 23) 22400
- 24) 22750 cm³
- 25) 83.5 cm²
- 26) $6\frac{2}{3}$ m
- 27) 0.3 L
- 28) 2550 mm²
- 29) $2^5 \times 3 \times 7^2$; 6
- 30) 6 squares
- 31) 73
- 32) 3.39
- 33) $\frac{9}{17}$
- 34) 77
- 35) 208 pupils
- 36) see diagram below

