



Examiner Bio.

ATOD Examiner / Graduate of the Australian Ballet / Co Creator of the Musical Theatre Syllabus

Mandie is a graduate of the Australian Ballet School and former member of Sydney Dance Company

With over 30 years of teaching experience in ATOD Classical Ballet System of Training Mandie shares her knowledge and love of dance with Studio Owners, Teachers and their Students.

Mandie was also a co-creator of the ATOD Musical Theatre Syllabus (up to and including Level 6) making her a versatile asset to our Examining panel.

TECHNIQUE TIPS!

Reaffirming the already comprehensive syllabus notes and DVD demonstrations provided by Team ATOD, I would like to emphasise some important points in certain individual steps that I have found to be tricky!

PAS DE BASQUE.

It is important that students FULLY extend the derriere leg before closing into the 5th position with lengthened legs. This applies to ALL Pas De Basque: Glisse, Sauté and Grand as well as Ballone Compose. Note: this extension derriere is a tendu/dégagé and so remains on the floor.

In addition, clearly define the difference between Glisse and Saute. In Glisse, feet remain on floor. In Saute, a much more elevated execution is required.

SISSONE ORDINARE.

The syllabus notes for this clearly state: 'Spring from demi plie in fifth position to fifth position in the air, one foot masking the other, and land on one foot....'

To competently show this fifth position in the air, a greater use of elevation needs to be engaged. This will enhance the exercise and contribute to further building strength through the legs and feet.

IMPORTANCE OF CORRECT PREPARATIONS IN ALL EXERCISES.

Reinforcing the importance of the preparation as part of the exercise, whether it be at the barre or in centre work, sets the tone for the overall presentation of the exercise. A reassured preparation gives the student a confident start that, more often than not, carries through to the completion of the exercise.

Mrs Black.

Examiner catering requirements.

- Stringent Hygiene procedures followed with all preparation of meals and refreshments
- Cutlery to be supplied with all meals including serviettes

Examiner table requirements.

- Bottled water and a glass on the table
- Hand Sanitiser
- Tissues
- Tablecloth
- Small rubbish bin under the table
- An extension lead should be available for Examiners using laptops
- Teachers **MUST** provide the Examiner/s with a suitable chair (supporting back is recommended)
- It is important to ensure the Examiner is comfortable in all climates, this may require additional heating or fans

Examiner preferences.

- **Preferred Title when examining**
Mrs Black
- **Use of Laptop in Exam Room (Teacher to supply electrical lead / power board)**
Yes
- **Allergies / Foods that cannot be eaten**
Prefer no spicy foods
- **Morning Tea - Preferred Beverage and Snack**
Cheese and crackers / fruit. Tea or coffee (milk, no sugar)
- **Lunch - Preferred Beverage and Food**
Toasted/fresh sandwich. Chicken salad. Soup with dry biscuits/crackers. No spicy foods.
- **Afternoon Tea - Preferred Beverage and Snack**
Cheese and crackers / fruit. Tea or coffee (milk, no sugar)