

1) The Faculty/Department Context and Line Management Structure:

| FACULTY CONTEXT | | |
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| <i>Numbers in brackets indicate where corresponding whole school objectives are being achieved.</i> | | |
| STAFF CODE | NAME | Department RESPONSIBILITES |
| SF | Sarah Francis | Head of Department: DT |
| JP | Jenny Prain | 2 i/c Faculty & i/c Textiles |
| POD | Patrick O'Donnell | i/c Resistant Materials |
| KBR | Kate Bravo | Teacher of Food |
| SO | Samantha Oliver | i/c Food Studies |
| KB | Karen Bowden | Technology Faculty Administrator |
| SH | Susan Home | Technology technician |
| BB | Baldev Bharj | Technology technician |
| RP | Roger Patterson | Technology technician |
| Facilities: D&T has six teaching rooms, two resistant material workshops complete with a laser printer and a newly acquired 3D printer (16) , two food rooms and one textiles room with another being a multipurpose room (T2). In addition, we have a Department ICT suite which is used for specialist programs including 2D Design and AutoCAD, Nutritional analysis, Word processing, Google sketch up and Photoshop. (16) | | |

2) Curriculum Plans

| DESIGN TECHNOLOGY | | |
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| Years 7 and 8 (Key Stage 3) | <p>Students complete a termly module in each of the three material areas: Food, Textiles and Product Design. Students work through a variety of Design and Make projects which give the opportunity for pupils to engage and develop in new skills and practice problem solving. (4, 9). Homework is set as per the Homework schedule on the school's website and students' work is assessed regularly to monitor progress in both practical and written tasks. Some of the knowledge, skills and understanding our year 7 and 8's in Technology will experience include are -</p> <ul style="list-style-type: none"> Textiles: All pupils are taught in their lessons how to draft patterns from their final design ideas and cut out fabric using these templates. Pupils learn how to use different specialist equipment and sew on the sewing machines safely, to produce quality products. In year 7, pupils produce a 'Bag for Life', incorporating a Multi-Cultural themed print and pupils in year 8, design cushion covers with the addition of appliqué work. Theory lessons incorporate an understanding of fabric construction techniques, use of care labels and an understanding of different fibers and their origins. (6, 9) Food: In Food classes, pupils are taught about the importance of safe and hygienic food preparation and basic nutrition allowing them to understand what is meant by a healthy and balanced diet. Alongside this pupil also learn to develop a wide range of practical skills and techniques to allow them to confidently produce an array of sweet and savoury dishes. (4). Design and Technology: All pupils are taught how to use tools and equipment in the workshop safely in order to create quality products made from multi materials. This includes the application of scientific knowledge with the understanding the properties of materials and using mathematics to problem solve. (3). | 2 x 50 minute lessons per week |

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| | <ul style="list-style-type: none"> All pupils will use Computer Aided Design and Computer Aided Manufacturing (CAD/CAM) – both 2D and 3D software is used to output to a laser cutter / 3D Printer. (6, 7, 16). Systems and Control: Pupils learn about electrical circuits, then using various components parts, pupils learn the skills to solder their own circuit – with be able to trouble shoot along the way. (2, 9). | |
| <p>Year 9, 10 and 11 (Key Stage 4)</p> | <p>During Year 9, students have the opportunity to further extend and enhance their skills in their chosen field. They work through a series of mini-projects which enables them to develop confidence and prepare them for Controlled Assessments in Years 10 and 11. Students will have a double and a single lesson each week and homework will be set each week. Each subject has a 50% controlled coursework element which students are required to work on over a sustained period of time. (3, 4, 6, 9, 16).</p> <p>GCSE Food Preparation & Nutrition (Eduqas) This is a new course that has replaced the GCSE in Food Technology and Catering. This course has 3 elements: 2 pieces of Controlled assessment worth 50% and an exam worth 50%, which is taken in Year 11. The written exam is 1hr 45mins and the students will study the following key areas:</p> <ul style="list-style-type: none"> Food commodities Principles of nutrition Diet and good health The science of food Where food comes from Cooking and food preparation <p>Controlled assessment Task 1 has 8hrs allocated for completion. This is a food investigation which will assess the learner’s knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food. In Task 2 the learner’s will prepare, cook and present a menu which assesses the learner’s knowledge, skills and understanding in relation to the planning, cooking and presentation of food. These assessments will be based on a choice of tasks released by WJEC annually.</p> <p>GCSE Design & Technology (AQA) This course has replaced the legacy qualification Design and Technology GCSE which had separate strands: Textiles, Electronics, and Product Design & Resistant Materials and Graphic Products. All being GCSE’s in their own right. The new qualification is modern and relevant, so students can learn about contemporary technologies, materials and processes, as well as established practices. Students now need to complete a DT overarching component for the subject which includes all stranded areas as a foundation, but then pupils will specialize in their chosen materials for the major coursework product and be examined mainly on their chosen specialism. Currently, the choices are Resistant Materials or Textiles.</p> <p>The exam is worth 50% of the final grade and the Controlled assessment is worth 50%. Students starting this subject in Year 9 will continue to develop practical skills as well as developing an understanding of the main principles such health & safety and materials, before moving onto the theory aspects needed for the exam in year 10.</p> <p>Level 1/2 Vocational Award in Hospitality and Catering (Eduqas)</p> | <p>3 x 50 minute lessons per week</p> |

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| | <p>The Level 1/2 Award in Hospitality and Catering is designed to support learners in schools who want to learn about the Hospitality and Catering industry and the potential it can offer them for their future careers or further study. This course provides pupils with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment.</p> <p>This course allows pupils to:</p> <ul style="list-style-type: none"> • Develop knowledge and understanding of the hospitality and catering industry • Develop the ability to plan, prepare and cook dishes • Develop practical skills for the catering industry. <p>The course is broken down into two units, these being Unit 1 The Hospitality and Catering Industry and Unit 2 Hospitality and Catering in Action which pupils will study across years 9 and 11. (3, 4, 6, 9, 16).</p> | |
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EXTRA-CURRICULAR PROVISION IN THE DESIGN TECHNOLOGY FACULTY

Within Design & Technology students can attend a range of extracurricular clubs:

- Young Chef Competition- Cooking club open to all years
- Lower School Cooking Club- For all students in Year 7&8
- Lower School Textiles Club- For all students in Year 7 &8
- STEM Club – KS3
- Electronics Club – KS3
- 3D Printing Club – All year groups

Throughout the year the department offers a variety of after school catch up sessions for students to attend in order to complete outstanding controlled assessment practical work. **(19)**