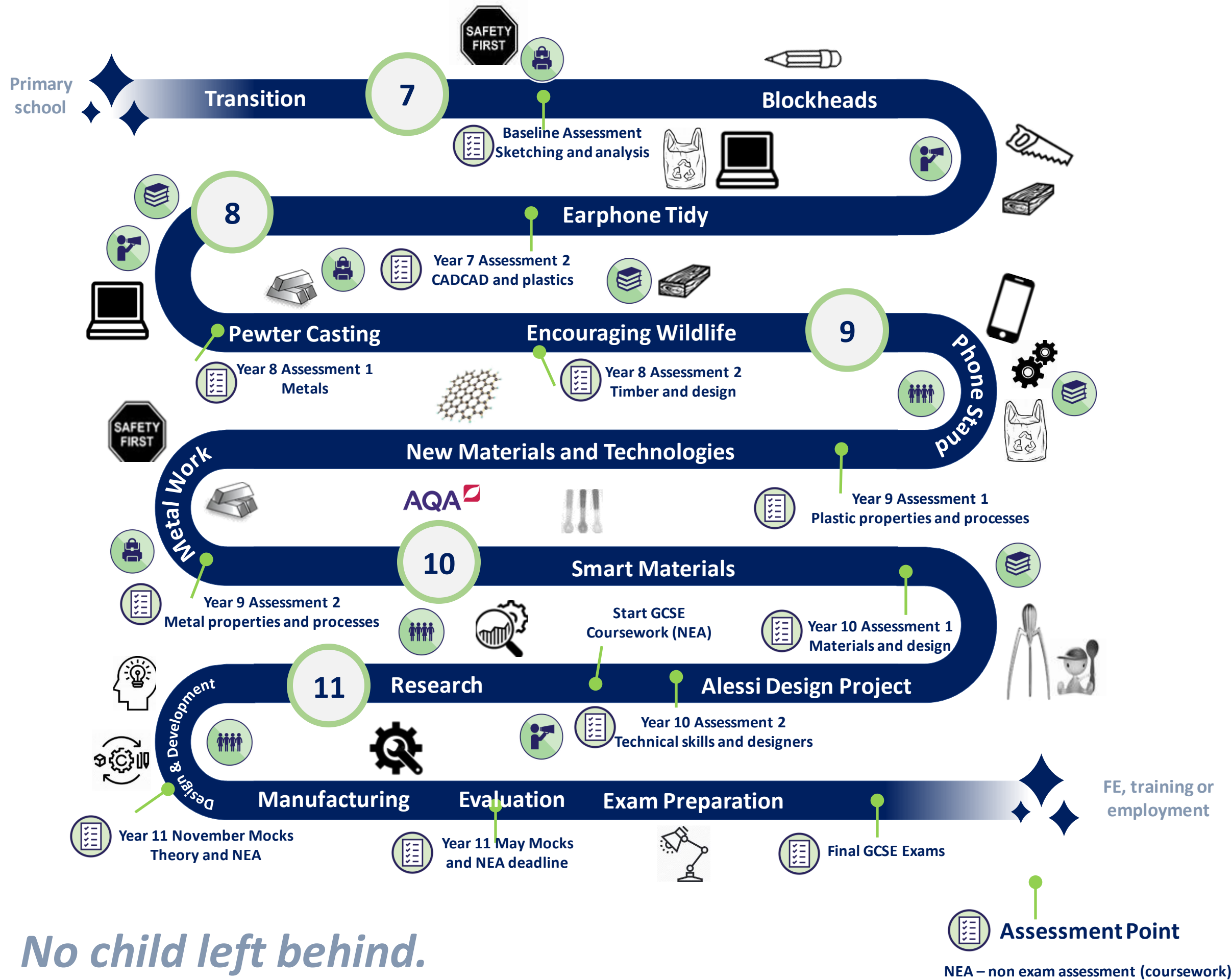


Design Technology

In Design Technology we follow the national curriculum and in KS4 we study AQA Design Technology. It is an inspiring, rigorous and practical subject which develops creativity to enable students to solve problems for themselves and others. They learn how to take risks and become resourceful citizens.

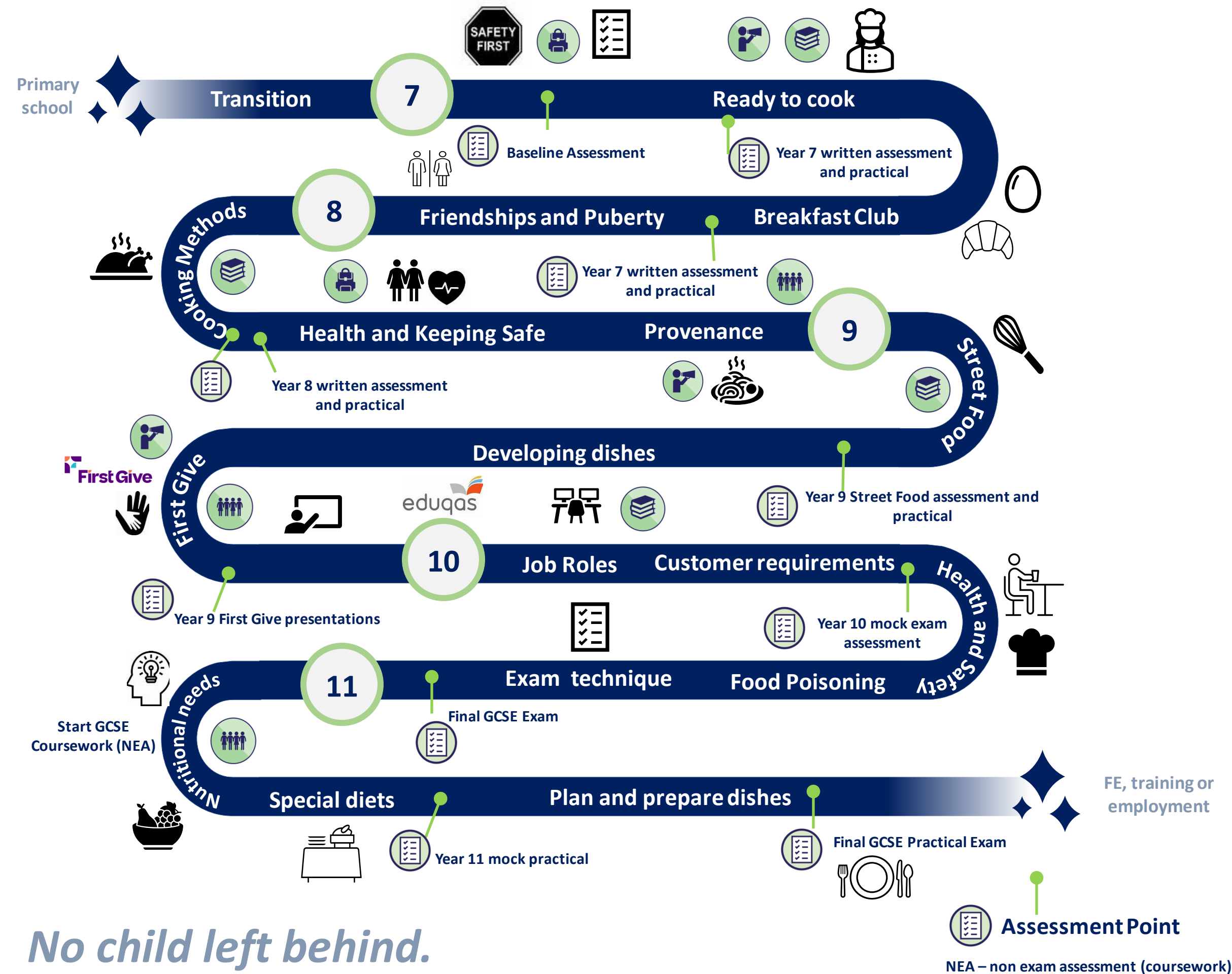


- Knowledgeable & Expert Learner**
 - In Year 10 students learn about iconic designs, design movements and designers to increase cultural capital
 - In Year 8 wildlife students learn about the properties of materials and a wide range of manufacturing techniques
 - CAD CAM skills are taught in Year 7 and 8
- Confident Communicator**
 - Year 7 students take turns to explain and demonstrate the correct use of hand and power tools in the workshop
 - Year 8 students learn to draw in 2 point perspective and isometric
 - Year 10 students debate the pros and cons of power sources in the new technologies
- Future Ready Learner**
 - Students learn about health and safety, risk assessments and PPE
 - In Year 8 students are taught about the iterative design process and resilience
 - Students are taught about manufacturing techniques and scales of production
- Committed Community Contributor**
 - Year 9 students learn about sustainability, FSC timber, carbon footprints and Fairtrade
 - Year 8 students learn about the implications of single use plastics and recycling
 - Year 10 students consider ethical and inclusive design and designing for others

No child left behind.

Food & Health

In Food & Health we follow the Food and the Relationship and Sex Education national curriculum and in KS4 we study EDUQAS Hospitality & Catering. Students learn how to cook nutritious, healthy food to a budget and how to be healthy and safe and to live in a positive way.



Knowledgeable & Expert Learner

- Year 10 hospitality and catering covers a wide variety of job roles within the sector
- Year 9 food students make explicit links with maths when they learn about costing meals
- Year 8 students develop dexterity and practical skills through the modification of dishes and learn about personal relationships
- Year 7 students learn how to cook healthy, nutritious meals on a budget

Confident Communicator

- Year 9 hospitality & catering students plan events collaboratively and complete group cooks
- Year 9 students will practice their presentation skills through the First Give project.
- Year 7 students debate on the topic of Fair-trade.

Future Ready Learner

- Students learn about health and safety, risk assessments and PPE.
- Year 9 students are taught how to develop dishes
- Year 8 students are taught about health and how to keep themselves safe

Committed Community Contributor

- Year 9 students learn about different local charities and organise sponsored events in order to raise money.
- Year 9 food students learn about special diets (for health, ethical and religious reasons) and food allergies and safety
- Year 8 students learn about food provenance and sustainable fishing.

No child left behind.

Assessment Point

NEA – non exam assessment (coursework)