

DESIGN AND TECHNOLOGY

Intent

Design & Technology develops students' understanding of the 'physical' world. They learn to design, make and evaluate everyday products, considering their own and others' needs, wants and values. Key concepts include creativity and imagination. Rather than contribute to a disposable society, students become proactive thinkers, able to appreciate the effort, time and resources used to create all products. They explore how they can reduce their impact while still having an impact.

Careers

Studying D&T develops creativity, problem solving, planning, communication and evaluation skills. Skills which are vital in many careers. However, popular career paths for D&T students include fashion, engineering, architecture, information technology, careers in hospitality and catering and construction.

Strands

Design: Teaching students to be able to 'design' is vital to our subject. We do this by using a variety of design briefs throughout the year, allowing students to learn how to identify and understand the needs of others before beginning their design responses.

Make: Once a student has 'designed', they go on to 'make' their idea. They do this by using a variety of specialist tools, techniques, processes, equipment and machinery.

Evaluate: In order to be able to design and make great products, students need to be able to analyse and evaluate the work of others.

Technical Knowledge: Throughout all our projects in D&T, students develop technical knowledge of materials which allow them to achieve functioning solutions.

Cooking & Nutrition: Throughout KS3 (and KS4 if opted) students are taught the principles of nutrition and health. We teach students how to cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet. Students become competent in a range of cooking techniques, whilst understanding the source, seasonality and characteristics of a broad range of ingredients.

Assessment

Assessment is vital in D&T in order to support students to become the best possible designers. At KS3, each specialist area has one Progress Check and one Summative Assessment. Progress Checks are either design or planning based tasks. Summative Assessments are based upon a final practical piece. This assessment is tracked in students folders and a visual record is created throughout the year to evidence student progress. In KS4, students complete three Progress Checks across the term and one Summative Assessment at the end of each term. Progress Checks may take the form of practical tasks, exam questions, sketchbook tasks and written assignments.

Being DT Prepared!

In order to be successful and ready to learn in DT, it is vital that students are 'School Ready' in every lesson. In a designing lesson this would mean having their own pencil and ruler. However, in a practical lesson this may mean bringing their own apron, a bobble to tie up their hair or a container to take home their freshly made food.

We also kindly ask for a small voluntary contribution towards the cost of materials and ingredients each year. This contribution allows us to ensure every student has the quality of resources required to be able to produce products to the highest standards.

The Design and Technology Curriculum at a Glance

In Year 7 and Year 8, all students will study four D&T specialisms. These are:

In Year 9, student study three D&T specialisms. These are:

In Year 10 & Year 11, students can select from the following qualifications:

- ### Year 7
- **Cooking & Nutrition (Recipes covered:** crudites and tzatziki dip, pizza toast, savoury scones, tomato ragu pasta, turkey burgers, fruit crumble)
 - **Graphics:** Sweet Logos
 - **Resistant Materials:** Mobile Phone Holder
 - **Textiles:** Ugly Dolls

- ### Year 8
- **Cooking & Nutrition (Recipes covered:** savoury rice, pizza wheels, frittata, fajitas, raspberry buns)
 - **Graphics:** Paper Dude
 - **Resistant Materials:** USB Lamp
 - **Textiles:** Confectionary Cushions

- ### Year 9
- **Cooking & Nutrition (Recipes covered:** pasta fiorentina, stir fry, Thai green curry, risotto, cottage pie, Swiss roll and free choice recipe)
 - **Graphics:** Festival Branding
 - **Resistant Materials:** Design Museum Clock
 - **Textiles:** African Pattern Bag

- ### Year 10 & 11
- Eduqas Level 1/2 Vocational Award in Hospitality and Catering
 - Eduqas Level 1/2 Vocational Award in Construction and the Built Environment
 - AQA Art & Design (Graphic Communication)
 - AQA Art & Design (Textile Design)

