

# CURRICULUM INFORMATION



## Design Technology

### Technology Key Stage 3:

Design Technology lessons encompass a wide variety of subject specialisms that allow students to develop a range of practical and theoretical skills with the focus on exploration and creativity. At Key Stage 3 students will explore visual, tactile and other sensory experiences to be able to communicate, develop, make and evaluate their own ideas. They will work with new media, improve confidence with using new tools and equipment and develop their creative understanding which be the core principal of their learning.

Throughout the yearly Key Stage Three programme students will rotate within a range of subject specialisms here is an example; Resistant materials, Graphic design and Food Technology.

### Design Technology Key Stage 3 Learning theme:

A rotation carousel will allow students to experience at least 3 different areas of Design Technology from the list below:

LP	Year 7	Year 8	Year 9
1 - 2	Practical food skills and nutrition	Multicultural food	Sweet and savoury food
3 - 4	CAD CAM – working to a design brief	CAD CAM and emerging technologies	CAD CAM – prototype and technical drawing
5 - 6	Materials and safety- Car	Materials and properties - Trophy	Materials and Components – phone holder

### Key stage 3 Design technology Homework:

LP	Year 7	Year 8	Year 9
1 - 2	Hygiene and food safety	Cultural foods and traditions	Healthy sweet vs savoury

<b>3 - 4</b>	CAD CAM and design skills	CAD CAM and material properties	CAD CAM – Technical drawing
<b>5 - 6</b>	Materials and safety/tools and equipment	Material properties/ techniques	Material components/ Processes

### Design Technology Key Stage 4:

At Key Stage Four students can select GCSE Design Technology that encompasses all aspects of Technology including aspects of Mathematics and Science based learning. During Year 10 knowledge, skills and understanding will deepen through a range of interesting starting points and exploration of a variety of materials through workshop based and also theory lessons. Students will learn to think and act as designers, working creatively and logically, whilst focusing on subject specific vocabulary to enhance speaking and writing activities. Throughout Key Stage 4 a focus of revision and examination style assessments will prepare students for the final GCSE examination. The course structure of coursework and examination is weighted equally

### Design Technology Key stage 4 Learning theme:

LP	Year 10	Year 11
<b>1</b>	Exam techniques/ mini project	Exam revision/NEA practical application
<b>2</b>	Exam preparation/ Lighting project design and make	Exam revision/NEA practical application
<b>3</b>	Exam preparation/ Lighting project design and make	Revision skills and knowledge revisit
<b>4</b>	Exam preparation/ Lighting project design and make	Revision skills and knowledge revisit
<b>5</b>	NEA – practical application	Examination
<b>6</b>	NEA – practical application	Examination

### Design Technology Key stage 4 Homework:

LP	Year 10	Year 11
<b>1</b>	Safety	Personalised exam revision
<b>2</b>	Environment/Society	Personalised exam revision
<b>3</b>	Sustainability	Personalised exam revision
<b>4</b>	Production techniques	Revision
<b>5</b>	New/modern materials	Examination
<b>6</b>	Mechanical elements	Examination

## Hospitality and Catering Key Stage 4:

At Key stage four students can select a qualification in Hospitality and Catering (Level 1 and 2). This course structure enables students to develop knowledge and understanding related to a range of hospitality and catering providers. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. Students will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem-solving, organisation and time management, planning and communication.

### Hospitality and Catering Key Stage 4 Learning theme:

LP	Year 10	Year 11
1	Food Safety and hygiene	Food safety and safety requirements for hospitality industry
2	Environmental risks and causes	Environmental legislation and responsibilities
3	Nutrient groups	Nutrients characteristics and factors
4	Hospitality industry	Hospitality in actions
5	Cooking methods	Examination
6	Cooking processes and techniques	Examination

### Hospitality and Catering Key Stage 4 Homework:

LP	Year 10	Year 11
1	Safety and hygiene	Safety and hygiene re-visit
2	Environmental risks and causes	Environmental re-visit
3	Nutrients 1	Nutrients re-visit
4	Hospitality	Hospitality and catering industry
5	Catering	Examination
6	Process and techniques key terminology	Examination