



Hall Park
Academy

DESIGN AND TECHNOLOGY AND FOOD AT HALL PARK ACADEMY

The Design and Technology and Food Faculty offers a range of highly popular subjects at Hall Park Academy delivered by a team of 3 full time teachers, assisted by 2 departmental technicians, one specialising in Design & Technology and one specialising in Food. The faculty has 3 fully kitted workshops, 1 of which is our sixth form studio, a dedicated Food room, a recently upgraded IT suite complete with Fusion and a classroom.

The faculty works collaboratively and strives to continue to develop in response to the ever changing world of technology and is actively involved with local businesses and universities. We are looking for an enthusiastic, successful and committed colleague to join a close team of hardworking and passionate staff.

Design and Technology and Cooking and Nutrition are taught to all students in Key Stage 3. They follow a curriculum that is rich in real world examples to develop the theoretical and practical skills required to move into higher levels of education and on to work successfully in industry. Focus is placed on students developing skills for life with independent thinking and problem solving.

At Key Stage 4, students can choose to pursue GCSE AQA Design Technology, GCSE OCR Food Preparation and Nutrition, WJEC Level 1/2 Hospitality and Catering.

Currently GCE AQA Design Technology: Product Design is the course offered at Key Stage 5, though we would be keen to broaden the offer in the future.

As a member of the Redhill Academy Trust, the Design and Technology and Food Faculty benefits from high-quality CPD and support from a Trust Director for Design and Technology. There are also vibrant Design Technology and Food networks where colleagues work closely with other schools in the Redhill Trust. Future developments include continued modernisation of the curriculum and teaching resources with an emphasis on engagement and challenge.

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