



KING EDWARD VI
SCHOOL LICHFIELD

Design & Technology Department

In our department, we currently have four full time and one part time specialist Design & Technology teachers working alongside two part time technicians. We are flexible in our approach and staff teach across different disciplines being very well supported by our technicians, one of whom is a food technician, the other being a D&T technician.

There are two Food rooms, one Textiles room, two D&T workshops dedicated to the full range of D&T related materials. We are a well-resourced department with CAD/CAM machinery, Laser Cutter and Heat Treatment facilities as well as the more traditional materials processing tools and equipment.

Our Key Stage 3 Curriculum is constantly under review and all Key Stage 3 students work in Product Design, Graphics, Textiles and Food. There is an extensive programme of practical work, which combined with coverage of technical knowledge and understanding, ensures that we efficiently and effectively cover the National Curriculum Programme of Study for D&T. This includes working with Food, Textiles, Timbers, Polymers and Metals as well as Graphic Materials. We also have a room, which is equipped with computers, and all Key Stage 3 students carry out CAD work as part of their D&T studies.

The Key Stage 3 Curriculum provides the foundation for the Key Stage 4 AQA GCSE Design & Technology and Eduqas Food Preparation and Nutrition specifications. We also offer AQA Advanced Level Design & Technology. Students on both examination courses are very much encouraged to be ambitious with their design work and cover the whole range of materials areas in such a way as to allow them to express their creativity and innovative acumen.

Design Technology Intent

Design Technology encourages students of all ages, ability and backgrounds to think about the world they live in and how products can be designed to positively improve quality of life. Students will analyse existing products, consider wider issues such as social, cultural, moral, economic and ethical factors. Learners will study the impact products have on the environment, they will develop knowledge of materials and acquire a broad technical understanding of manufacturing processes and of new and emerging technologies.

Our vision within Food Technology is to equip students with the knowledge and skill to make decisions about their diet, nutrition, health and well-being. We believe supported by a knowledge rich curriculum that there is no better way of achieving this than by 'doing'. Students have frequent practical demonstrations and opportunities to produce affordable healthy dishes that they can replicate with their families at home.

Their Design journey starts but doesn't end here. We aim to encourage students to develop problem solving skills, learn how to work as part of team, have the self-confidence to work independently but above all that failure often leads to success. We believe that these core human qualities will serve to equip our students with attributes that make them employable and self-sufficient in later life.

We aim to provide students with a learning experience that they will never forget. One that nurtures their talents and that presents new and exciting opportunities which one day could be seen as the start of something that shaped the rest of their lives.