



Design and Technology Department

Details and Information

The Design and Technology department consists of a team of highly trained, experienced and enthusiastic teachers. Staff also have responsibilities in other areas of the school.

The department has a wide range of resources available to all Design and Technology staff housed in a suite of rooms in close proximity to each other including a Food Technology room, 3 ICT rooms (one of which has a robotics suite), two workshops and two Textiles rooms. The department has also purchased a suite of 3d printing machines and has 6 competitive robotics teams that compete nationally.

Curriculum

Key Stage 3	In Year 7 & 8 students complete a Textiles focused project and a Resistant Materials focused project, as well as a doing a Food Technology Module each year on rotation. Teachers stay with their class all year so need to teach across all Design and Technology disciplines. The curriculum has a problem posing and problem solving focus in which students will be given a context and a brief for each project. In Year 9 students choose two of Resistant Materials, Textiles and Food and study each for half the year respectively, whilst teachers will teach their specialism.
Key Stage 4	EDUQAS GCSE Design and Technology EDUQAS GCSE Food Preparation and Nutrition
AS/A Level	EDUQAS D&T: Product Design EDUQAS Art and Design: Textiles

All staff are committed to providing a curriculum that enriches pupils' D&T experiences and the department achieves very good results at GCSE and A Level. Progress 8 of 0.91 and 91% 9-4 at GCSE. The department hosts the Vex Robotics club that has 6 competitive robotics teams across all key stages and is looking to expand its' extracurricular offering even further. The subject has a high profile within the school and the department strives to raise this profile even further.

Each year an exhibition of work is held with staff, governors and local industry representatives invited to attend.

The department also hosts a high profile fashion show to Industry Leaders and enters the Rotary Young Chef of the Year competition giving students a chance to apply their learning beyond the classroom, no matter their passion.