Newton Abbot College

Imagine what's possible ...

DESIGN AND TECHNOLOGY DEPARTMENT

Introduction

The Design and Technology Department is a thriving, dynamic part of Newton Abbot College. There are currently five teaching staff, supported by two full-time technical support staff. The Department pays a significant contribution to the ethos of Newton Abbot College's "Imagine what's possible…" which is a driving force for much of the curriculum content and extra-curricular activities.

Facilities

The college is a split site. The Design and Technology Department is situated on the Dyrons site.
There are two Food Technology rooms, both recently refurbished. There is a well-resourced Textiles room and an excellent sizeable room in which Graphics is taught.

There are two workshops in which students are taught a range of skills in different materials, as well as Engineering skills. Between the two workshops there is a CADCAM centre with CNC milling and routing facilities. A laser cutter is normally in continuous use in that area.

Curriculum

At KS3 all students experience Design and Technological activities through a carousel system. The SOW at KS3 fits well with the new Design and Technology curriculum. Food and Nutrition is taught within D&T at KS3.

Throughout the key stage there is an emphasis on developing awareness and capability in a range of materials. ICT, in particular CADCAM, forms a significant element of student work in all areas; all students are encouraged to develop skills appropriate to the 21st Century.

In year 9 students begin their KS4 course. We teach AQA Design and Technology GCSE. It has been very popular with students, and we are structuring the curriculum so that it reflects the much broader range of knowledge that students must have for the new award. We are also constantly thinking of how we can change and adapt our facilities to accommodate the much broader range of skills the students will need to develop.

Food Preparation and Nutrition is also a very popular subject at KS4 and is a separate GCSE.

In September the options will be GCSE Design and Technology, GCSE Food Preparation and Nutrition.

Post-16, we currently offer GCE Product Design (WJEB) and WJEC Level 3 Food Science and Nutrition. Our current year 12 students are showing real promise and we hope to have some very successful outcomes.

Extra Curricular

There are a wide range of activities happening outside the curriculum – embedded into college life. Student participation in lunchtime and after-school activities is encouraged throughout the department. Our established activities include participation in the Engineering Education Scheme, Young Engineers, and a variety of Food events. Larger challenges are very popular with our students; including the construction and use of a hovercraft and presently an electric car in which students have participated in Green Car Project races.

The Posts

The faculty continues to evolve. Our post-16 results have been improving year on year. In the old specification we have had excellent GCSE results. The new specification has been a challenge, but we feel we are now on the right track. However, we do recognise this is an ongoing process and we are aware that the curriculum changes have had an unsettling impact, but we have adapted accordingly. We expect the successful candidates to work with colleagues in driving forward high standards in teaching and learning. Initial areas of focus will include implementing adaptations across our KS3 curriculum – looking, in particular, at preparing students for their studies at KS4 as well as tracking assessment and progression. The Design and Technology GCSE creates a challenge for every teacher of the subject. The successful candidate will work in tandem with colleagues to plan and teach the best lessons that our students can have.

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