

BARTON COURT GRAMMAR SCHOOL - DESIGN AND TECHNOLOGY

Facilities

The Department of Design and Technology is comprised of two workshops/teaching rooms for Product Design and a Food Technology Room. In addition to these there is a technician's preparation room/storage area, for the two workshops and a preparation room for Food Technology. The department also has an office for the use of the Department team, adjacent to the Design and Technology facilities.

All teaching areas have access to computers; one computer suite for the two Product design workshops, a set of ten computers in the Food Technology room and three additional laptops. Product Design equipment includes a laser cutter, two 3D printers, sublimation printing system, a bag press and a CAM vinyl cutter. The Food Technology equipment includes eleven electric ovens with induction hobs and a low level practical area. We are well resourced with a range of equipment, including a sous vide. The department uses a range of software programmes in both Product design and Food Technology.

The department is supported across both disciplines by a technician.

Key Stage 3

KS3 (Y7 & 8) Design and Technology is delivered through three 60 minute lessons per fortnight, and homework is set in 2 of those lessons. We follow the Design and Technology national curriculum and the learning is supported by a wide range of practical activities, ICT, interactive and printed resources, ensuring that a variety of activities is offered to suit every type of learner. Work set is largely project based using problem solving design and making tasks.

There are two key assessment areas, consisting of Product design and Food Technology. By the end of KS3 we expect the majority of our students to achieve at least a grade 6, while the most able students should be reaching a grade 9. Students are rewarded through the awarding of BCGS points, in line with whole School policy at KS3.

Key Stage 4

Design and Technology is optional at Key stage 4. Both Product Design and Food Preparation and Nutrition are offered. The time allocation for KS4 is four 60 minute lessons per fortnight.

We currently follow the Eduqas examination board. The two assessment areas are a Non Examined Assessment (NEA) task (50%) involving a major project with a practical design solution and design folio as the coursework focus, with a written examination (50 %) at the end of Key stage 4. For Food Preparation and Nutrition there are 2 NEA's the first one is an investigation into a particular food and is based on food science experimentation this is worth 15% of the overall mark. The second one is research into a topic set by the examination board and a 3 hour practical examination this is worth 35% of the overall mark. There is also a written examination which contributes to the last 50% of the GCSE qualification. The NEA's are carried out over the second year of study, with the written examination at the end of the second year of study.

Key Stage 5

A LEVELS

Students follow the Eduqas Design and Technology Product Design course for A level. The time allocation is nine 60 minute lessons per fortnight.

Written examination: 3 hours (A level) 50% of qualification. The examination includes a mix of short answer, structured and extended writing questions assessing learners' knowledge and understanding. Non-exam assessment: 80 hours (A level) 50% of qualification. A level students have freedom to investigate and use the process of iteration before deciding upon a final design brief.