



SOHAM VILLAGE COLLEGE

Faculty of Design & Technology

A team of ten dedicated members of staff work together to provide a stimulating environment in which students develop a technological awareness and creative enquiring minds. Faculty decisions are made collectively to ensure interrelated matters are fully understood and accommodated. Design & Technology is taught to all students in Years 7-9 and is a very popular subject in Years 10 – 11.

Aim of the Faculty

Specialist members of staff work together as a team to deliver effective lessons through a variety of teaching styles which will encourage and motivate all students, regardless of ability, to reach their full potential.

Faculty Staffing Structure

Mrs A Harvey	Director of Art & Design Technology
Mr T Mason	Head of Design & Technology
Miss J A Knight	Design & Technology
Mr R Pearce	Design & Technology (Assistant Headteacher)
Mr A Roberts	Design & Technology (Director of Learning Support)
Miss C Simon	Design & Technology - Textiles
Miss A Warren	Head of Food Preparation and Nutrition
Mrs L Howliston	Food Preparation and Nutrition
Mr K Mason	Technician – Resistant Materials/Electronics/Graphics
Mrs Jo Kotowska	Technician – Food Preparation and Nutrition/Textiles

Accommodation and facilities.

Accommodation and facilities are excellent throughout the faculty. All rooms are well equipped with the most up to date equipment. IT and CAD/CAM are tools are used across the Design & Technology curriculum. The school computer network serves all Technology rooms. Software includes Adobe Illustrator and Photoshop, Google SketchUp, Livewire, 2D Design and numerous subject specific packages.

Teacher support is provided by two technicians and students with special educational needs receive extra support as required.

Specialist accommodation is resourced to enable students to realise their designs to the highest standard of quality and sophistication and includes:

- **Two Food rooms.** These rooms are adjacent to each other and contain electric, gas and microwave cookers. They have a full range of food processors and mixers, specialist equipment to showcase complex skills (e.g. pasta machines), interactive TV/whiteboards and visualisers and have laundry facilities in each room. Staff also have access to their own Food Preparation and Nutrition Office. The department benefits from a full time Technician who supports the preparation of resources and maintenance of the classrooms for both Food Preparation and Nutrition and Textiles.



- **Three Product Design rooms (1 room is also set up for Electronics).** These rooms are adjacent to each other and share a resource room equipped with PCs, printers, plotters, CAM machines and laser cutter. Many of the CAM units are self-contained and mobile, enabling the equipment to be transported as required. In each room there are Technology desks that facilitate the delivery of design, electronics, structures, and mechanisms. The rooms are also equipped with workbenches and a full range of hand tools and fixed machinery.
- **One Textiles room.** Facilities include basic sewing machines, computerised sewing machines and several overlockers. There is a wide range of small equipment and other resources. There is also a full-size print table with an overhead extraction unit.
- **One Graphics room.** Technical illustration as well as graphical drawing is carried out using a range of media and equipment. There are 23 PCs in the room with a full range of peripherals including a flatbed colour scanner, an A3 plotter/sticker cutter, a foam wire cutter with extraction, and an A3 colour laser printer.
- **Two Faculty Computer Suites**
The Faculty computer suite has 20-23 PCs for use by students from all areas of the Faculty. This proves to be an invaluable resource for delivering the KS4 Non-Exam Assessments.

Links with Industry

Over many years, the Faculty has enjoyed close links with industrial and business partners, such as Jesus College Cambridge, West Suffolk College and Waitrose Ely. This has led to numerous joint projects which, on occasion, has resulted in significant financial support.

The Curriculum

Key Stage 3

Technology is delivered in carousel modules through four specialist areas in Years 7 to 9. This allows all students to study increasingly demanding aspects of Product Design, Food, Graphics and Textiles. The work at KS3 across the Faculty is carefully considered and co-ordinated to prepare students for GCSE. The design process, presentation, teacher preparation, marking, recording and reporting procedures are common to all areas.

Key Stage 4

Year 10 and 11 students are offered courses in:

- *GCSE Food Preparation and Nutrition (AQA)*
- *GCSE Design and Technology (EDUQAS)*

Both Food Preparation and Nutrition and Design and Technology consistently recruit a large number of students at GCSE each year. The results achieved by these students are consistently above the national average. In D&T, the progress of students is regularly in the top 1% of schools nationally.

As staff, we believe mutual respect, mutual support, co-operation, hard work and effective organisation are the keys to success. We expect the highest standards from each other and from all of our students. We strive to develop independent learners, nurturing their passion for DT and Food and push them to be ambitious with the work they produce.