

## **Bishop Vesey's Grammar School**

## The Design Technology Department

## **Philosophy**

Bishop Vesey's Grammar School is a six form entry boys' grammar school converter academy situated in a pleasant environment of North East Birmingham, close to Sutton Park. Boys are selected for admission to the school on the basis of grammar school tests adopted by the Grammar Schools of Birmingham Consortium. The school has 1291 students including a large co-educational sixth form of 428 students.

We seek an inspirational and qualified teacher with excellent communication skills to join our ambitious and forward-looking school, where together we offer the 'Vesey Experience'. We currently offer Design Technology at Key Stage 3 & 4 and at A' level, alongside KS3 Food and in 2024 we will offer GCSE Food Preparation and Nutrition, in our recently built specialist teaching space.

Candidates for teaching posts at the school are expected to show a willingness to participate in the extracurricular activities we offer students.

We have a strong staff community and provide the BHSF Rise EAP for staff. We have excellent dining facilities, provide tea and coffee for staff and have a large car park. There is access to a Cycle to Work Scheme and we provide generous employer contributions to the Teacher Pension Scheme.

**Teaching and Learning:** Design Technology is a dynamic department which places innovation in teaching and learning at the core of its practice. It has a very strong reputation both within and outside of the school, which is supported by excellent records of exam success. It aims for continuous improvement and encourages staff to develop and share resources.

Key Stage 3: Pupils are taught Design Technology and Food Technology on a rotation system.

**Key Stage 4:** In Year 9 pupils choose Design Technology as part of a creative option block. For GCSE Food Preparation and Nutrition pupils will be taught in class size no bigger than 20.

## Other information

The Design Technology Department currently consists of the Head of Department, one full-time Teacher and a part-time Technician. The department has four dedicated teaching rooms equipped with interactive whiteboards and a wide range of equipment including 3D printer and a Laser cutter, along with a well-stocked workshop area and a brand new purpose built food technology room. There is also a separate DT Technician preparation room, cutting room and an office in the STEM block.

We consider extra-curricular support to be vital to the success of our students, and run lunch-time drop in sessions for all DT pupils and after school STEM clubs, in 2022 our KS5 Team were placed 4<sup>th</sup> at the F1 in schools National competition, narrowly missing out on a place at the world finals. We run skills for life practical cooking sessions with our KS5 pupils.

The department uses a variety of approaches to teaching and learning with outstanding practice highlighted on several occasions. Sharing good practice across departments is actively encouraged.

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