

OVERVIEW	<p>In Design Technology we offer an inclusive curriculum that allows pupils to learn about a wide range of knowledge and skills based on the disciplines of cooking & nutrition, product design & resistant materials. Each component subject is taught on a termly rotation.</p> <p>In Year 9, students develop deeper knowledge around the environmental impact of ingredients and develop a wider range of design approaches including iterative design & biomimicry.</p>		
COOKING & NUTRITION	<p>The final stage of the cooking & nutrition journey investigates the importance of presentation, along with time management skills. Pupils also learn about the provenance of ingredients and the effect of “food miles” on the environment. World foods is the theme for the rotation.</p> <p>Dishes produced in Year 9: Mac ‘n’ Cheese; Lasagne; Curry; Minestrone; Ruff-Ses Rolls; Veggie Burgers and Fudge Cake.</p>	<p>Assessment</p> <p>Pupils are teacher assessed on a range of practical cooking skills including safe working, quality of outcome and evaluations.</p> <p>This is reported as a termly percentage.</p>	<p>Personal Development</p> <p>Cooking skills are developed to allow them pupils lead a healthy lifestyle.</p> <p>They understand how to cook a range of dishes from around the world.</p>
PRODUCT DESIGN	<p>Pupils learn about concepts such as how anthropometrics are important in designers making ergonomic products that are comfortable to use. The phone stand project has a ‘nature’ theme and pupils use biomimicry to model and develop unique and original solutions to a simple brief.</p> <p>They develop practical skills in thermoforming by using the strip heater, along with a range of wasting & shaping tools to develop a high-quality prototype.</p>	<p>Assessment</p> <p>For each project, pupils are teacher assessed on the quality of their designing, practical outcomes, and evaluation skills</p> <p>This is reported as a termly percentage.</p>	<p>Personal Development</p> <p>Pupils understand their design responsibilities to produce products that are suitable for a range of different users.</p> <p>They ensure products are safe to use as required by law.</p>
RESISTANT MATERIALS	<p>Pupils investigate the different types and functions of structures and work together to use the concept of triangulation and build the tallest tower.</p> <p>They also learn about ecological design and biodiversity and use their practical skills to work to orthographic drawings and produce a ‘bug house’ which will improve their local environment.</p> <p>This project allows development of fine sawing and filing skills needed for success at key stage 4.</p>	<p>Assessment</p> <p>For each project, pupils are teacher assessed on the quality of their designing, practical outcomes, and evaluation skills</p> <p>This is reported as a termly percentage.</p>	<p>Personal Development</p> <p>Pupils are given the chance to work as teams and show resilience when working together.</p> <p>They understand the need to protect the natural world.</p>

Useful resources for supporting your child at home

Knowledge Organiser – The Design Technology knowledge organisers contains key facts students need to know about key concepts, tools and techniques. You could test your child on their ability to remember these facts or get your child to self-quiz using the ‘Read, Cover, Write, Check’ technique.

Cooking – Encourage your child to cook at home, whether for pleasure or to provide meals for the whole family.