

### **Key Stage 3**

Pupils study Design Technology for one hour per week over two terms.

#### **Food Technology**

Pupils will be taught how to work safely, efficiently and increasingly independently in the kitchen. They will learn how to correctly use relevant equipment, follow a recipe and keep their work area clean and tidy. A range of recipes will be used in each year to build up their food preparation skills and they will have the opportunity to use a range of tools and equipment. Pupils will evaluate their work and the work of others expressing a range of views and opinions. In Key stage 3 pupils will be given the opportunity to work individually, in pairs and groups.

Across the key stage pupils will be given the opportunity to use ingredients such as pasta, rice, fruit and vegetables when preparing a range of recipes that include pizza, curry and muffins.

#### **Design Technology**

Pupils will research and investigate a given design task covering the different aspects of Design Technology such as Resistant Materials, Graphics and Electronics. Examples are given below:

- Year 7 will design and make an acrylic letter rack.
- Year 8 will design and make a steady hand game.
- Year 9 will manufacture an MP3 speaker.

Pupils will be expected to analyse their design brief and produce a detailed range of research and analysis. Pupils will then be expected to produce a range of design ideas which they can develop. From this development pupils will select their best design and prepare for manufacture. During the manufacturing stage pupils will learn new skills using a range of tools and equipment. Pupils will then evaluate their work and work of others expressing a range of views and opinions.

### **Key Stage 4**

Pupils have the opportunity to opt for GCSE Graphic Products, Hospitality and Catering, or Product Design and will study the subject for two hours per week.

#### **GCSE Hospitality and Catering – WJEC Examination Board**

Pupils study:

The catering industry

Job roles, employment opportunities and relevant training

Health, safety and hygiene

Food Preparation, cooking and presentation

Nutrition and menu planning

Costing and portion control

Specialist equipment

Communication and record keeping

Environmental considerations

Pupils learn how to prepare, cook and present:

Meat and poultry

Fish

Eggs

Dairy products

Cereals

Flour

Rice

Pasta  
Vegetables  
Fruit  
Convenience foods  
Sauces  
Dough products  
Pastry products  
Cakes and sponges

Assessment of the course:

60% Controlled assessment , 20% in year 10 and 40% in year 11. These tasks are set by the examination board and assess both the written and practical aspects of the course

40% Written examination paper.

The GCSE Hospitality and Catering Results summer 2015 were 95% A\*-C and 30% A\* or A.

### **GCSE Graphic Products or Resistant Materials – AQA Examination Board**

These courses give the opportunity for pupils to design and make products with creativity and originality, using a range of materials and techniques.

#### **Year 10 Summary**

In year 10 pupils will be given a design and make task. This enables students to build their knowledge and skills in the subject and prepare for their coursework and final examination. Students will start their year 11 course work at the end of year 10. Students will choose a design task which they will work on throughout their time in year 11.

#### **Year 11 Summary**

- Students will work on a 20 page A3 folder. They will design and make a product from a range of set design tasks.
- Students are given approximately 45 hours under controlled assessment conditions to complete an A3 folder and manufacture their project.
- Students will have a completed folder and product by the Easter holidays in year 11.
- Students are expected to attend revision sessions and revise for their exam.

Assessment of the courses:

60% - Controlled Assessment: work folder and manufactured product. (Approximately 20 A3 pages)

40%- Written examination paper.