

### **KS3 Curriculum Information**

Year 7, 8 and 9 stay in the same groups throughout the year and are taken through each of the main areas of Design and Technology. This year during each full term students will alternate between a half term of Catering lessons followed by a half term of Design & Technology lessons. Your child's teacher will inform them when they will start their Catering block.

In Year 7 all the projects follow a common theme and students design and merchandise a new airline, make tourist bags, an acrylic keyring and activity packs.

In Year 8 students will design and make a series of products aimed at a particular client. They will produce a simple child's toy that uses linkages and mechanisms; make an interactive cushion, and design the packaging for a new chocolate brand and laser cut a mobile phone holder.

In Year 9 the student projects incorporate Resistant Materials, Graphics Design and Textiles. Each course offers them the chance to explore the subject in more depth before embarking on their GCSEs in Year 10. Each course is built around at least 3 extended projects, which are adapted each year to suit the needs of the students.

### **KS4 Curriculum Information**

The new Design Technology GCSE course places greater emphasis on understanding and applying design processes. Students will use their creativity and imagination to design and make prototypes that solve real and relevant problems, considering their own and others' needs, wants and values. Building on and developing their learning from Key Stage 3, students can choose to base their project around Resistant Materials, Graphic Design or Textiles. Students will also learn about contemporary technologies, materials and processes, as well as established practices. Before the end of Year 10 they will start their controlled assessment, and sit a written exam at the end of the course.

The new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. This qualification focuses on nurturing students' practical cookery skills to give a strong understanding of nutrition.

Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance.

### **Extra-Curricular Opportunities**

We have a range of exciting new extra-curricular clubs, including a Catering club and a D&T design and make club. Additional revision sessions are offered for all GCSE classes.

### **Key Trips**

Visits to food markets, The Good Food show, University taster days, TeenTech City of Tomorrow events and Design festivals form a key part of Design and Technology and trips are arranged regularly, in line with the topics students are studying. Costs are kept to a minimum and are confirmed when the trips are booked.

### **Ways Families can Help Support**

Take students to design shows and encourage them to ask questions about why everyday products have been made.

Visit exhibitions and galleries. Encourage students to watch cookery programmes or try out new recipes.

### **Any Other Information**

Stay in touch with the department via Twitter @Design\_RPHS for exciting news and information.