

Statement of Intent

Design & Technology (D&T) and Food Preparation & Nutrition (FP&N) in our school will equip students with the knowledge, understanding and skills required to solve real world problems through a range of contexts involving problem solving principles. Students will develop skills to analyse, design, make and evaluating the products they create and cook whilst enabling them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills and future job opportunities.

Key Stage 3 Curriculum

The year is split into two subject areas; catering and design and technology. The students will cover different topics per term in D&T. They will also complete a different dish or theory task weekly in catering. Homework is set once a week and the expected completion time is 30 minutes.

Key Stage 4 Curriculum

Food Preparation and Nutrition

The students will complete the Eduqas GCSE Food Preparation and Nutrition qualification, which now has a large focus on food science. It is divided into three parts: two non-examined assessments (50% of total marks) and one written exam (50% of total marks). During the course the students will attend 3 lessons a week and will be expected to complete 45 minutes of homework per week.

Design and Technology

The students will complete the AQA GCSE Design & Technology qualification that has dedicated mathematical based content. It is divided into two parts: one non-examined assessments (50% of total marks) and one written exam (50% of total marks). During the course the students will attend 3 lessons a week and will be expected to complete 45 minutes of homework per week.

Extended Learning

What we offer to extend the learning of our students

We have a range of exciting extra-curricular clubs. Currently we offer Game Design Club (linked to BAFTA Awards), Land Rover 4x4inSchools Club (in partnership with Land Rover and Jaguar engineers), Dyson Engineers Club, Vans Trainer Design Club, Design Ventura Club (creating objects to be sold in the design museum), Food Club and the London Leaders Award.

What parents can do to support extended learning in this subject

To help support the student parents could encourage their children to use a sketchbook and practice a range of drawing techniques. Parents could assist inspiration by taking their child to a design shows and encouraging them to ask questions about why everyday products have been made. Additionally, you could visit exhibitions and galleries and encourage students to watch cookery programmes or try out new recipes.