

Design Technology

Subject vision

The Design Technology Resistant materials and Textiles curriculum aims to inspire students to develop a love for practical learning.

We want students to engage with the all-encompassing aspects of design and how it is integral to the modern world in which we live. To understand that many things that they touch, see and hear have been developed through the design process.

Design technology is all inclusive and allows students to express their individuality and inventiveness through the different facets of design. Students will be confident in their ability to achieve success through the creative process.

Topics/ units being studied

Key Stage 3

YR 7 and 8 have 1 term in this area across the year.

In Year 8 students will complete either a Resistant Materials project or a Design Technology Textiles project.

YR 9 have a 1/2 term rotation across DCP.

Key Stage 3

Year 7	Year 8	Year 9
Wooden Plane Felt Torch- e textiles	Resistant Materials: USB powered Lamp Design Technology: Textiles Fabric Gift Bag.	Memphis Design Movement influenced Wooden Jewellery Tree using CAD and CAM

Additional information:

We will be running Design and Make workshops and events throughout the year.

Food and Cookery

Subject vision

Food is vital to life. We aspire to instil a love for cooking and equip students with the essential life skills that will enable them to feed themselves and others affordably and nutritiously, now and in later life for good health. We want to inspire, and challenge our students to experiment, develop and create their own dishes that they will enjoy eating, working safely and with confidence encompassing an awareness of the role of food within society and how it contributes to our cultures and creativity

Topics/ units being studied

Key Stage 3 YR 7 and 8 have 1 term in this subject across the year, YR 9 have a 1/2 term rotation across DCP.

Year 7	Year 8	Year 9
<ul style="list-style-type: none">• How to work safely in the food room. Practical ready/ Practical finish• Understanding the eatwell guide.• Using ingredients from the different food groups• Basic equipment, techniques and processes• Fruit salad• Vegetable stir fry• Pasta salad• Fruit crumble• Bread• Fruit scones• Italian Frittata• Mac Cheese• Carrot Muffins• Sprinkle Buns	<ul style="list-style-type: none">• Safety and hygiene in the food room• Cooking methods• The eatwell guide in action.• Healthy eating• Food safety• Vegetable Noodles• Eve's pudding• Melting Moments• Scones• Melting Moments• Cheese scones• Pizza• Chickpea Curry• Chicken Nuggets• Vegetarian burgers• Main meal assessment• Butterfly Buns	<ul style="list-style-type: none">• Safety and hygiene in the food room• Cooking methods, techniques, and processes.• Recipe development.• Focaccia• Quiche• Calzone• Savoury wraps• Celebration cake, Design and create task.

Key Stage 4 NCFE L1/2 Technical Award in Food and Cookery

Year 10
<ul style="list-style-type: none">• Food preparation, cooking skills and techniques, these are developed alongside the following topics:• Health and safety relating to food, nutrition, and the cooking environment.• Food groups• Food provenance• Factors affecting food choice.• The characteristics and function of ingredients• Presentation skills to include garnishing and decoration.• Nutritional requirements for different groups of people• Nutritional needs of different groups• Diet related health conditions• Nutrient imbalances• Recipe amendment, development, and evaluation• Food processing• Nutritional information on food labels• Food manufacturing• Menu and action planning for completed dishes.

Year 11
<ul style="list-style-type: none">• Food preparation, consolidation of cooking skills and techniques, these are developed alongside the following topics:• Food legislation and food provenance• Menu and action planning for completed dishes.• Food processing• Hazard Analysis and Critical Control Point (HACCP)• Food provenance Food legislation and food provenance• Food transportation• Nutritional information on food labels• Recipe amendment, development, and evaluation• NEA• Revision for external exam

Additional information about your subject

KS3 Cook club sessions will run across the year.

Recipes used in KS3 are available with Allergen information and storage / reheating information: [KS3 Recipe Book](#)