

**Subject:** Design Technology (DT) / Food Technology (FT)

**Subject Leader:** Lucy Filsell

**Other teachers that deliver subject:** Dean Ralph, Dympna Pickavance, Judith Costard

### Intent statement

The aims of teaching DT / FT at High Close School are for the young people to:

- Develop creative, technical, and imaginative thinking.
- Build resilience and develop confidence.
- Be able to talk about how things work and to develop their technical knowledge.
- Apply knowledge, understanding and skills to design and make prototypes and products for a range of uses / users.
- Be able to select appropriate tools and techniques when making a product, whilst following safe procedures.
- Develop an understanding of a range of manufacturing processes.
- Evaluate and test their designs / products.
- Understand the importance of having a balanced diet.
- Learn how to cook and apply these life skills encouraging independence.

**DT:** Within KS2 and KS3 the young people will be introduced to the basic skills within textiles, resistant materials, electronics, vacuum forming, Computer Aided Design (CAD) / Computer Aided Manufacture (CAM), plastics and graphics. They will have the opportunity to revisit and combine the skills and materials previously learnt within the sequence curriculum, encouraging further development.

KS4 will work towards the NCFE Level 2 Certificate in Creative Craft. This qualification aims to extend skills and develop techniques used within a range of crafts. The students will demonstrate how to use materials, tools, and equipment in a safe manner. Evaluate their own work, reflect, and develop on their ideas showing improvements. Students will have the opportunity to investigate creative enterprise and develop their own entrepreneurial skills.

#### **Food Technology:**

In KS2 food technology is delivered through the life skills curriculum looking at healthy foods, preparing simple dishes and investigating where foods come from.

Within KS3, students will begin by developing the key skills to make healthy and nutritious meals safely in the kitchen. Progressing to develop a greater understanding of a balanced diet focusing on the five food groups. With the introduction of a range of cuisines from different cultures the young people can broaden their knowledge and use it as a springboard for their own creations.

In KS4 students study the ASDAN Food Wise Award. This is a practical course where it gives candidates the opportunity to develop their cooking skills, as well as build their knowledge of a variety of food-related issues. The Food Wise course comprises of seven modules: Healthy Eating, Basic Food Safety, Food Preparation and Presentation, Cooking on a Budget, Entertaining, The Food Industry and Practical Cooking Skills.

## Implement statement

The delivery of the DT / FT curriculum at High Close School follows a variety of programmes that suit the needs of the young people, this includes the KS2, KS3 National Curriculum (NC), ASDAN and NCFE at KS4.

The teaching of DT and FT will be through a combination of e-folios and practical activities that use a range of techniques and manufacturing processes sequenced throughout the learning journey. A variety of teaching approaches will be used, the planning and delivery will be based on the individual teacher's judgement.

Pupils will have the opportunity to design and make products that solve problems within a variety of contexts. Design technology is cross - curricular and draws upon subject knowledge and skills within English, Mathematics, Science, Computing and Art. Through supported practical tasks the young people will learn to take risks, be reflective and resilient.

Students show enthusiastic engagement for the practical side of the subject, the demonstrations, videos, one to one support, visual aids, positive pupil feedback and independent work all support this aspect. Pupils benefit from seeing their work progress and naturally evaluate, adapting their ideas. This gives the young person a sense of achievement and ownership of their learning.

The projects in both DT and FT are designed not only to introduce new techniques but also gives students the opportunity to revisit and build upon knowledge previously gained through the learning journey. The sequencing consolidates their learning, embedding, and securing the key skills. With support, each young person will develop their understanding in a safe and controlled environment.

## Impact statement

DT / FT is measured through the following methods:

- Summative assessment of student discussions about their learning.
- Images of the young person's practical learning.
- Quality of practical outcome.
- Safe use of tools and equipment.
- Student evaluations / Peer assessment.
- Interviewing the young people about their learning (pupil voice).
- SLT Moderation of student's books, life skills folders, e-folios / folders.
- Annual reporting to parents.
- Marking of work in books, life skills folders, e-folios / folders.
- Tracking against the coloured band progress sheets.
- Tracking against ASDAN / NCFE mark scheme.
- Positive results in external qualifications for ASDAN Food Wise and NCFE Level 2 Creative Craft
- Gaining the skills and knowledge needed for the next stage of their education (e.g., college/post 16 courses).