

Design and Technology

All students study Design & Technology, and Cooking and Nutrition, at Key Stage 3. They develop their knowledge, skills and understanding to engage in an iterative process to design and make a range of products using a variety of materials. They work with a range of Resistant Materials, Textiles, Electronics, Engineering and Graphic products in creative, practical activities. They are encouraged to solve design problems in imaginative and innovative ways to suit a range of user needs.

Food and Nutrition lessons encourage healthy eating and develop necessary skills to enable students to lead independent lives by using a range of equipment and developing their own recipes.

At GCSE, students currently have the opportunity to choose one course from Food Preparation, Graphic Products, Electronic and Mechanical Systems, Textiles and Product Design. The current specifications for each subject area develop students as independent and creative problem-solvers, as individuals and team members. They must identify needs, wants and opportunities and respond to them by developing a range of design ideas and making appropriate products. The specifications combine practical skills with an understanding of aesthetics, social, moral and environmental issues, function and industrial practice. Students reflect on and evaluate relevant present and past design and technology, its uses and effects.

A Level Design and Technology is offered in Product Design. The subject develops understanding as students are given freedom to design and make products that satisfy real life situations.

The department offers a range of extracurricular clubs, such as Jewellery Club, Engineering Club and Tech Club and runs a number of trips to enhance the curriculum. Recent trips at Key Stage 3 have included the Science Museum, Big Bang Fair and the Design Museum and at Key Stage 4 to The Knit and Stitch Show, Print House, Young Designers and the Farnborough Air Show.