

## **Design and Technology Department.**

The Design and Technology curriculum provides a high quality and unique learning experience for students at Ormiston Horizon Academy. The wide curriculum we offer stimulates students' curiosity and provides them with the essential skills and knowledge needed to live and work in a technologically advanced world.

### **Key stage 3 Course details.**

During KS3 students follow the curriculum on a carousel developing their skills in the areas of Food, Textiles and Product Design.

**Year 7** - Students undertake design and make activities in Textiles and Product Design producing a Sock Monkey and LED Lamp; in Food they learn a variety of catering techniques by producing a variety of dishes.

**Year 8** - Students undertake design and make activities in Textiles and Product Design producing a Cushion and LED Lamp; in Food they learn a variety of catering techniques by producing a variety of dishes.

### **Key stage 4 Course details.**

**Years 9/10/11** – By year 9 students have selected their options and therefore specialise in one of the Design and Technology areas below:

**Textiles Technology** - Textiles Technology enables students to develop a working knowledge of a wide range of textiles materials and components appropriate to modelling, prototyping and manufacturing. Students will learn about design and market influences, processes and manufacture, environmental issues and the use of ICT in relation to the manufacturing of material products.

Assessment overview.

Unit 1 – Externally set examination worth 50% of the total marks

Unit 2 – Non examined assessment worth 50% of the total marks this involves the students completing a practical piece and portfolio.

**Product Design** - Product Design encourages students to design and make products with creativity and originality, using a range of materials such as paper and card, plastics, textiles, ceramics, food, electronics, timber based materials, and ferrous and non-ferrous metals. Candidates will also develop a variety of techniques for working with these materials.

Assessment overview.

Unit 1 – Externally set examination worth 50% of the total marks

Unit 2 – Non examined assessment worth 50% of the total marks this involves the students completing a practical piece and portfolio.

**Hospitality and Catering** – Hospitality and Catering enables students to develop and understand the skills, techniques and practises linked with this sector. It allows them to work with a wide range of ingredients considering the needs and wants of the consumer; as well as them developing techniques and processes for preparation and cooking of restaurant standard dishes.

Assessment overview.

Unit 1 – Externally set examination worth 40% of the total marks

Unit 2 – Non examined assessment worth 60% of the total marks this involves the students producing an assignment and two practical dishes.

### **How can I help my child progress in D&T and reach their full potential?**

Students are encouraged to stay after school in years 10 and 11, in order for them to continue to work on their Non Examined assessment in weekly period 6 sessions. Here they can receive support for their projects from their teachers and technicians.

Homework tasks are set in both Ks3 and 4 and students to complete these at home or they can attend the Academy homework clubs.

Encouraging your child to get involved in cooking and preparing dishes at home allows students to develop their skills and become more independent when cooking in school.

If you do require any more information regarding your child's course, content or any aspect of the design and technology curriculum, then please contact your child's D&T teacher.

Miss S Elson – Curriculum Leader for Design and Technology