

<b>Design &amp; Technology – Year 7</b>	Head of Department: Mr C Elsey
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### Content

Year 7 students are taught the knowledge and skills to carry out a number of designing and making activities in a range of materials: food, wood, metal and plastics. Additionally, electronics is incorporated into some of these activities. Students use hand and some power tools along with ICT and CAD/CAM in the process of designing and making their products and dishes. Particular emphasis is placed on developing high standards of presentation and accuracy in all design and drawing work. Safe practice in the workrooms and kitchens is instilled at all stages.

### Assessment

In line with GCSE marking each student is graded on the following weighting:

50% written and practical ability

50% examination/theoretical knowledge

### How Parents and Carers can support

Please ensure that your son/daughter has completed all homework on time.

Also please ensure that he/she comes equipped to lessons with the right equipment/ingredients.

Two great websites packed with lots of relevant information are:

[www.bbc.co.uk/schools/gcsebitesize](http://www.bbc.co.uk/schools/gcsebitesize)

[www.technologystudent.com](http://www.technologystudent.com)



<b>Design &amp; Technology – Year 8</b>	Head of Department: Mr C Elsey
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**Content**

Students in Year 8 build on and extend their basic skills and are given more freedom to solve problems in the way that they find most appropriate. They design simple control systems and artefacts using an increasing range of materials as well as electronics. CAD/CAM is studied at a higher level included project work involving the use of a laser cutter. Students also explore different recipes and have the chance to design their own nutritional meals. The work of well-known designers and chefs is also investigated.

**Assessment**

In line with GCSE marking each student is graded on the following weighting:

50% written and practical ability

50% examination/theoretical knowledge

**How Parents and Carers can support**

Please ensure that he/she has completed all homework on time.

Also please ensure that he/she comes equipped to lessons with the right equipment/ingredients.

Two great websites packed with lots of relevant information are:

[www.bbc.co.uk/schools/gcsebitesize](http://www.bbc.co.uk/schools/gcsebitesize)

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<b>Design &amp; Technology – Years 9, 10 and 11</b>	Head of Department: Mr C Elsey
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### Content

The aim of the D&T three year GCSE course is for students is to examine, design and undertake projects where greater opportunity is placed on them to find needs and opportunities for design and development work. Students will experience mini projects in the different rotations, which focus on a design brief, research, designing, making and evaluating. Rotations include working with electronics, wood, metals and plastics, and graphics using CAD. In Year 11 students will undertake a final year project as well as examination preparation.

### Assessment

In line with GCSE marking each student is graded on the following weighting:

50% written and practical ability – NEA

Students will undertake a project based on a contextual challenge released by the exam board the year before certification. The project will test students' skills in investigating, designing, making and evaluating a prototype of a product. Work is assessed by completing a portfolio of evidence.

The students are awarded marks and grades based upon their ability to complete the following sections:

- 1 – Investigate**
- 2 – Design**
- 3 – Make**
- 4 – Evaluate**

This NEA will take most of Y11 and provide a good opportunity for the pupil to demonstrate their ability within the subject.

50% examination/theoretical knowledge – Written Exam

The paper consists of two sections:

#### **Section A: Core**

This section is 40 marks and contains a mixture of different question styles, including open-response, graphical, calculation and extended-open-response questions. There will be 10 marks of calculation questions in Section A.

#### **Section B: Material categories**

This section is 60 marks and contains a mixture of different question styles, including open-response, graphical, calculation and extended-open-response questions. There will be 5 marks of calculation questions in Section B.

### How Parents and Carers can support

Please ensure that he/she has completed all homework on time.

Also please ensure that he/she comes equipped to lessons with the right equipment/ingredients.

Two great websites packed with lots of relevant information are:

[www.bbc.co.uk/schools/gcsebitesize](http://www.bbc.co.uk/schools/gcsebitesize)

[www.technologystudent.com](http://www.technologystudent.com)



<b>Food Preparation &amp; Nutrition – Years 9, 10 &amp; 11</b>	Head of Department: Mr C Elsey
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### Content

This new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on theory and practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. Students will gain a strong understanding of nutrition so it can be applied into the theory and scientific work needed to be done to complete the course.

Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance.

With the new course there is a higher cost of ingredients needed over the 3 years of the GCSE.

### Assessment

#### Paper 1: Food preparation and nutrition

**What's assessed:** Theoretical knowledge of food preparation and nutrition from Sections 1 to 5.

**How it's assessed:** Written exam: 1 hour 45 minutes, 100 marks, 50% of GCSE

**Questions:** Multiple choice questions (20 marks) Five questions each with a number of sub questions (80 marks)

#### Non-exam assessment (NEA)

**What's assessed:**

##### Task 1: Food investigation (30 marks)

Students' understanding of the working characteristics, functional and chemical properties of ingredients.

*Practical investigations are a compulsory element of this NEA task.*

##### Task 2: Food preparation assessment (70 marks)

Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will produce a 20 page document researching and planning the below dishes and also 4 other dishes showing technical ability.

Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.

#### How it's assessed

**Task 1:** Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation.

**Task 2:** Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included



## How Parents and Carers can support

By referring to your child's planner every week please ensure that he/she has completed all homework on time. Also please ensure that he/she comes equipped to lessons with the right equipment/ingredients. This is a challenging course and requires organisation to have ingredients, apron and all written home learning in on time.

## Some useful websites with more information are:

<http://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585>

<http://explorefood.foodafactoflife.org.uk/>

<http://www.foodafactoflife.org.uk/index.aspx>

