



In Design & Technology students have the opportunity to study three areas choosing from Engineering Techniques, Designing & Making Principles, Modern Materials, Fashion & Textiles and Food Preparation & Nutrition. The projects run for one term each and this enables the students to make informed choices about the Design & Technology GCSE/Technical Award options offered by faculty.

- **Graphics communication:** Students will develop a basic knowledge and understanding of visual communication techniques which link to commercial processes such as print and digital formats.
- **Design & Making Principles:** Students will have the opportunity to work with a range of materials and electronic component kits to make a working prototype product.
- **Modern Materials:** Students will learn how to select and use materials and components to make a prototype product in a specified context.
- **Fashion & Textiles:** Students will design and make a unique and original product from recycled materials.
- **Food Preparation & Nutrition:** Students will increase their knowledge of the five main nutrients and gain an understanding of the relationship between diet and health.

Students are assessed using GCSE grade descriptors and are set targets for improvement based on these. GCSE grades for Year 9 students are typically in the 9-1 range.

In all areas the students are encouraged to plan and carry out their own research into a range of products and critically assess the information they have gathered. Students have the opportunity to analyse existing products to see how they are designed and manufactured in several areas.

The students design products using a range of methods, including free hand sketching, 3D modelling and CAD. They use this knowledge to help them plan and manage their time when manufacturing their final products. They have to organise their resources and prioritise tasks in order to complete a successful practical outcome in each project area. Students regularly assess themselves and others, identifying strengths and targets for improvement. They have to set targets with realistic and achievable success criteria and regularly review their work as it progresses.

Students use a range of tools, equipment, machinery, materials and ingredients with accuracy and precision to produce quality finished outcomes. On completion of the final product students test and evaluate their products using a variety of methods including taste testing and target market feedback.

Homework for Year 9 can be found on the VLE with exemplar materials to support and encourage all students.