

## Technology

Technology at Dean Trust Ardwick is split into two different subject areas; design and technology (D&T) and food hospitality and catering (H&C). During each academic year in Key Stage 3 and 4, pupils will experience a balanced curriculum where weekly lessons are split equally between theory and practical.

The two technology lessons (at Key Stage 3) are split into one D&T and one H&C lesson a week. Pupils will participate in a range of engaging projects to develop an understanding of core theory and practical skills through specific key area:

Design and Technology	Hospitality and Catering
<ol style="list-style-type: none"> <li>1. <b>Research:</b> Projects will develop a range of research and exploration skills, such as the study of different design influences to identify and understand user needs working from a variety of briefs.</li> <li>2. <b>Design:</b> Pupils will utilise their research to communicate design ideas using annotated sketches, detailed plans, 3-D and mathematical modelling and computer-based tools (such as Google SketchUp and 2D Design).</li> <li>3. <b>Making:</b> Projects will develop pupils' abilities to select from and use specialist tools, techniques, processes, equipment and machinery precisely, including computer-aided manufacture using the laser cutter and engraving machine.</li> <li>4. <b>Evaluating:</b> Pupils will test, evaluate and refine their ideas and products against their specifications, taking into account the views of intended users and other interested groups such as their peers and family.</li> </ol>	<ol style="list-style-type: none"> <li>1. <b>Hospitality and Catering in Industry:</b> Pupils learn about all aspects of the vocational sector, they acquire knowledge of all aspects of the industry and propose new hospitality and catering ideas. Pupils will learn about different types of establishments and job roles which will then be applied in relations to front of house and kitchen operations, furthermore pupils will about how to efficiently operate hospitality and catering provisions legally and financially whilst meeting the needs of the potential market.</li> <li>2. <b>Hospitality and Catering in Industry:</b> Pupils learn how to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provisions, kitchen and front of house operations as well as personal safety in their preparations.</li> </ol>

### Year 7

At the start of Year 7 pupils will complete two projects in D&T and H&C. Pupils will study core theory enabling them to complete practical lessons safely. Pupils will learn workshop and kitchen safety whilst making a variety of products such as apple crumble and a desk tidy. During the Spring and Summer term, pupils will begin to further develop their knowledge and skills in H&C by completing a project focused around healthy eating, they will also develop their computer aided design and manufacturing skills by completing a clock project.

## **Year 8**

In Year 8, pupils will continue to develop their skills in the workshop and kitchen by completing a term long project in each discipline. Pupils will participate in projects such as the best of British cushion and food provenance. Food provenance supports pupils understanding of where food comes from and how it gets to our plates, practical lessons are focused on the production of bread based products. The best of British cushion is a textiles based project, pupils will begin to develop their identity as a British citizen, they will design and make a cushion which is decorated and embellished to a high standard.

## **Year 9**

In Year 9, pupils will design and create a speaker using a range of skills, including developing the ability to solder, use 2D Design and the laser cutter. Pupils will develop their knowledge and understanding electronic components within circuits. In H&C, pupils develop an understanding of how the hospitality and catering business operates by learning about different establishments. In practical lessons pupils will continue to develop their practical skills in preparation for Key Stage 4.

## **Extra-Curricular**

Technology offers pupils a variety of extra-curricular clubs to attend in each subject area e.g. CAD Club. Pupils are able to develop their skills in depth and apply a more detailed personal touch to their work. Furthermore, pupils are invited to enter a range of competitions throughout the year.