**What is Design Technology?** Design is not just what it looks like and feels like. Design is how it works, [Steve Jobs](https://www.data.org.uk/media/1123/annotated-programme-of-study.pdf)

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others’ needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

**Key stage 3:** In KS 3 DT students will develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world. Students build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users. All will learn to critique, evaluate and test their ideas and products and the work of others. In Food, Preparation and Nutrition they will understand and apply the principles of nutrition and learn how to cook.

Throughout KS3 in Design Technology and Food, Preparation and Nutrition students will complete “real life” design challenges. Project work and team work will play a crucial role. Each DT/FPN project will have a different focus e.g. C.A.D. (Computer Aided Design), Designers/Design Decades from the Past or Sustainable Food/Design.

**Year 7, Year 8 and Y9 Programme of study:** As a school we responded to recent Curriculum changes by following the national KS3 Programme of study, please see link below.

**Link to DT/FPN Programme of Study:** https://www.data.org.uk/media/1123/annotated-programme-of-study.pdf
**DT Key stage 4:**

A GCSE course in Design and Technology offers a unique opportunity in the curriculum for candidates to identify and solve real problems by designing and making products or systems in a wide range of contexts relating to their personal interests. Design and Technology develops candidates’ interdisciplinary skills, all key skills and their capacity for imaginative, innovative thinking, creativity and independence. At Swanshurst School we offer GCSE Textiles, Product Design and/or Food Preparation and Nutrition. Lessons are taught in our new and state of the art Design Technology workshops. In Year 10 we try to equip our students with the necessary technical knowledge as well design and make skills, so they are ready for Year 11.

**Exam board – WJEC**


Outline of the Y11 Textiles course:

Unit 1: TEXTILES WRITTEN PAPER (40%) Written Paper: 2 hours 120 marks (80 UMS). Section A: 20% (60 marks), four compulsory questions related to the world of Design and Technology and Textiles. Section B 20% (60 marks), four compulsory questions based on the specification content.

Unit 2: TEXTILES TASK (60%), Controlled Assessment 180 marks (120 UMS). Part A: Carry out an analysis of the problem, write a design specification, generate a range of ideas, develop a solution and produce the details of the final solution. (10 guided hours). Part B: Plan the making process, carry out the making and evaluate project. (20 guided hours). Both parts of the task have to comply with the controlled assessment rules.


Outline of the Y11 Product Design course:

Unit 1: PRODUCT DESIGN WRITTEN PAPER (40%). Written Paper: 2 hours 120 marks (80 UMS). Section A 20% (60 marks), four compulsory questions related to the world of Design and Technology and PD specific. Section B 20% (60 marks), four compulsory questions based on the specification content.

Unit 2: PRODUCT DESIGN TASK (60%), Controlled Assessment 180 marks (120 UMS). Part A: Carry out an analysis of the problem, write a design specification, generate a range of ideas, develop a solution and produce the details of the final solution. (10 guided hours). Part B: Plan the making process, carry out the making and evaluate project. (20 guided hours). Both parts of the task have to comply with the controlled assessment rules.

**Food, Preparation and Nutrition Key Stage 4:**

**Exam board – Specification FPN: to be confirmed**

Outline of the course: The GCSE in Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.
Career pathways in DT

BA courses in e.g. Product Design, Textiles, Fashion Design, Interior Design, Automotive Design, Graphic Design e.t.c. alternatively apprentices or graduate programmes like “Future Talent” Jaguar and Land Rover.

Sixthform –

Exam board – WJEC


Outline of the course: A course in Product Design offers an unique opportunity in the curriculum for candidates to identify and solve real problems by designing and making products or systems in a wide range of contexts relating to their personal interests. Product Design develops candidates' interdisciplinary skills and their capacity for imaginative, innovative thinking, creativity and independence. This specification is divided into a total of 4 units, 2 AS units and 2 A2 units. AS DT1 20% 2 hours Examination Paper This paper will contain two sections which will assess candidates' knowledge and understanding drawn from the subject content. 4.1.1 Designing and innovation; 4.1.2 Product analysis; 4.2.1 Materials and components; 4.2.2 Industrial and commercial practice. This component is externally assessed by the WJEC. DT2 30% (approximately 40 hours) Design and Make Task Candidates will submit one design and make task which will satisfy the AS assessment criteria. A Level (the above plus the following A2 units) DT3 20% 2½ hours Examination Paper: 4.1.1 Designing and innovation; 4.1.2 Product analysis; 4.1.3 Human responsibility; 4.1.4 Public interaction; 4.2.1 Materials and components; 4.2.2 Industrial and commercial practice. 4.2.3 Processes; 4.2.4 Production systems and control. This component is externally assessed by the WJEC. DT4 30% (approximately 60 hours) Major Project Candidates will undertake a single substantial project. Each year the WJEC will set eight themes for the project. The project requires candidates to demonstrate the integration of designing and making skills and knowledge and understanding.

Component 1: Principles of Food Preparation and Nutrition Written examination: 1 hour 45 minutes 50% of qualification. This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content. Section A: questions based on stimulus material. Section B: structured, short and extended response questions to assess content related to food preparation and nutrition. Component 2: Food Preparation and Nutrition in Action Non-examination assessment: internally assessed, externally moderated Assessment 1: 8 hours Assessment 2: 12 hours 50% of qualification Assessment 1: The Food Investigation Assessment A scientific food investigation which will assess the learner’s knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food. : Assessment 2: The Food Preparation Assessment Prepare, cook and present a menu which assesses the learner’s knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food. These assessments will be based on a choice of tasks released by the exam board.