

# Weald School Technology Department

## Introduction

The Technology department is a successful subject area within the school. Its work is divided across the teaching of Product Design, Systems and Control, Food and Nutrition and Textiles at Key Stage 3 and 4, with Product Design/Systems and Control and Textiles carrying on through to A-level courses. The department is well resourced and students have access to a wide range of facilities and manufacturing processes.

The Technology department is committed to using ICT to enhance both the opportunities for designing and making. Most students now record project work on computer with the students having home access to this work via Google docs. The department wishes to develop further the courses offered in line with the new National Curriculum and new GCSE courses and believes that it has an excellent opportunity to do this with the resources available to it.

## Curriculum

At Key Stage 3 students are currently taught Technology as part of a carousel set over 2 years. Mixed ability groups are taught in half-year blocks. Subjects making up the carousel include Product Design, Systems and Control, Food and Nutrition and Textiles Technology.

At Key Stage 4, students can select one GCSE from the AQA Design and Technology full courses and will select a specialism from Product Design, Systems and Control, and Textiles Technology. They can also select the AQA GCSE in Food Preparation and Nutrition. These are three year courses that start in Year 9 and have enrichment opportunities built into them. All groups are taught as mixed ability.

At Key Stage 5 we teach the OCR Design & Technology Product Design course at A-level. Textiles is currently delivered through Edexcel Art & Design - Textiles at A-level.

The Technology Department has an overall Head of Department, however, subject leaders and teachers of individual subjects (Product Design, Systems and Control, Food and Nutrition and Textiles Technology) are responsible for developing material for their areas of the course and ensuring the quality of teaching and learning. We also have a coordinator of Key Stage 3 Technology.

## Staff and Accommodation

Currently the Product Design/ Systems and Control Departments have four teaching members of staff and one full time technician. Our technician is able to support students or activities in the classroom as well as prepare materials or equipment. There are two workshops primarily equipped to deliver Product Design, one dedicated ICT suite for Product Design and one room for teaching Systems and Control. A recent refurbishment has also allowed for the creation of a small workshop area for the 6<sup>th</sup> form.

Food and Nutrition has two members of staff and one part time technician. There are two Food and Nutrition rooms. Textiles Technology has two teaching members of staff with a part time technician. There is one Textiles room which has access to networked computers.

Food & Nutrition is taught in two well-equipped specialised teaching rooms with interactive whiteboards and shared access to Chromebooks. Both of the Food rooms have recently been refurbished as part of a major £11 million school-wide buildings programme. Textiles Technology is also taught in a specialised room with access to networked computers. Textiles was recently relocated as part of the new buildings programme which gives them access to a new computer suite shared within the department. The Product Design department has access to one dedicated networked ICT suite which accommodates a laser cutter, 3D printer and an interactive whiteboard. Additionally Product Design has access to two specialised workshops with general manufacturing capability and two integral smaller suites of networked computers. Systems and Control is taught in a room with a class set of networked computers, PIC/Logicator computer control, access to circuit manufacturing equipment and a second laser cutter.

## Food and Nutrition at The Weald

We deliver the Food Preparation and Nutrition programme of study at Key Stage 3 within the Technology Carousel in Year 7 and 8. In Year 7 the emphasis is on healthy eating, safety and hygiene and developing basic practical skills. In Year 8 the range of practical skills are extended and more challenging ones introduced. Recipes are developed including consideration of nutritional needs.

Currently at Key Stage 4, students follow the AQA Food Preparation and Nutrition GCSE course. This takes place over 3 years starting in Year 9. In the first two years of the course, practical skills and methods are developed alongside relevant theory. In Year 10 mock non-exam assessments take place throughout the year. The non-exam assessment is carried out in Year 11 and a high standard of practical work is produced by the students. The folder work is produced and assessed electronically using Google docs. This is followed by extensive exam preparation. Excellent results at GCSE have been consistently achieved over the years.

## Extra-Curricular

The technology department gives students the opportunity to widen their technological experience. Activities have included visits (e.g. visit to Warner Brothers Studios, lectures at the Goodwood Festival of Speed) and competitions (Green Power electric car project with a link engineer, Rolls Royce and Rotary competition).

As part of the school's drive to widen the range of educational opportunities for students, the department is keen to run on-going extra-curricular activities. The department has also supported a number of business enterprise projects to help support the school's Africa appeal which aims to build classrooms for schools in Africa.

In association with the Rotary Club, we offer to all students the opportunity to take part in a Young Chef competition. The standard of this is always exceptional and we are always praised by the judges for what our students achieve.

## Examination Results

### *GCSE Design and Technology:*

	Product Design	Systems and Control	Food Technology	Textiles Technology
Year	% A*-C	% A*-C	% A*-C	% A*-C
2015	92	77	93	95
2016	69	75	84	89
2017	76	65	79	89

### *A Level Design and Technology:*

	A2 Results	
Year	% A-C	% A-E
2015	78	100
2016	86	100
2017	73	100

### *A Level Textiles:*

	A2 Results	
Year	% A-C	% A-E
2015	100	100
2016	100	100
2017	100	100

# Weald School Health & Social Care Department

## Introduction

Health & Social Care is offered to students at Key Stage 4 and 5 and take-up is popular amongst students of a wide range of backgrounds and abilities. In line with the withdrawal of A level and GCSE qualifications, we recently moved over to the more vocational, industry-ready qualification and students have the opportunity to apply learning in a practical and realistic manner within this highly valued sector.

## Curriculum

Key Stage 5 students follow the Cambridge Technical Foundation Diploma to Level 3 which represents 520 guided learning hours and is the equivalent to 1.5 A-levels. This attracts relevant UCAS points. It is taught in a single option slot, however, the students have allocated curriculum time specifically dedicated to the subject outside the lesson slots. At Key Stage 4 we study the Cambridge National Certificate to Level 2 which follows a natural progression in terms of topics and projects into the Level 3 Diploma. The enrichment programme taught in Year 9 is deliberately designed to feed key skills and information for the examined units in the course.

## Staff and Accommodation

There is currently a team of three teachers who teach Health & Social Care. Lessons are normally taught in a computer room and students can often be found working there, supervised by one of the teachers after school.

## Extra-Curricular

We are fortunate in terms of the school's location as we have a pre-school setting within the school grounds, a linked primary school a few minutes away, and a SEND school for students with complex needs situated very locally. This means we can access experiences and visits with ease. We assist with the Community Christmas events and this enables students to be assessed for their communication unit qualifications whilst helping with this event. There are regular after-school support sessions to enable the students to reach their full potential.

## Examination Results

### *GCSE Health & Social Care:*

Year	% A*-C
2015	82%
2016	79%
2017	41%

### *A Level Health & Social Care:*

	A2 Results	
Year	% A-C	% A-E
2015	100%	100%
2016	83%	100%
2017	38%	75%

## Subject Leader for Food & Nutrition (and possible Lead for Health & Social Care)

We are seeking to appoint a well-qualified, talented and committed teacher of Food & Nutrition to lead the department from September 2018 on a full time, permanent basis. There is scope for an appropriately qualified and experienced teacher to also lead Health & Social Care. The successful candidate will be committed to promoting learning, have high expectations of all students' achievement and will approach the job with enthusiasm.

### Person Specification

We are seeking to appoint an enthusiastic and hard-working teacher and leader who meets the criteria below:

- A well-qualified (with Qualified Teacher Status) and enthusiastic teacher of Food & Nutrition who can inspire and engage young people
- A passion for the subject, and the ability to share this with young people
- The ability to teach Food and Nutrition at KS3
- An ability to teach other areas of Design and Technology would be advantageous
- The ability to teach Food and Nutrition at KS4
- The ability to teach Health & Social Care at KS4 and/or at KS5 would be advantageous
- The ability to motivate staff and students, with a proven track record of excellent results and impact within their current department
- The ability to give clear direction in the leadership and teaching of Food & Nutrition and Health & Social Care
- The capacity to work collaboratively as part of a team
- Excellent ICT and organisational skills
- Excellent people management and interpersonal skills
- Willingness to be a form tutor

*We are committed to safeguarding and promoting the welfare of children and young people and to equality of opportunity. Enhanced DBS clearance is required for all successful applicants.*