



Gordon's School Technology Department

Introduction

The Technology Department consists of 3 teachers including the Head of Department. We have 2 part-time technicians, one in Food Technology and the other in the workshop and Graphics area. The Department teaches across 3 dedicated classrooms, a Resistant Materials workshop with Laptops available, a Graphics room with full computer suite and Food Technology kitchen and classroom, with Laptops available, all with interactive whiteboards. The Food Technology facility was opened in September 2011 and the workshop has undergone refurbishment this year. All pupils' complete Technology as part of KS3 with many pupils opting to continue Technology subjects as an option at GCSE or post-16.

GCSE/ A Level Courses

We use the AQA board at GCSE to deliver Graphics, Resistant Materials and Food Preparation & Nutrition. In Resistant Materials & Graphics students complete, a 60% controlled assessment on a board context area and a 40% examination, Food Preparation & Nutrition are on the new system 50% exam & 50% controlled assessment.

At A Level we follow the AQA syllabus for Product Design (3-D Design) where students complete a 50% controlled assessment on a board context area and a 50% examination.

Examination results

Examination results in the Technology Department have been consistently high for a number of years. In 2012 the department gained 93% A*-C, 2013 – 79%, 2014 – 88%, 2015 – 94% & 2016 92% with Food achieving 50% A*- A & 100% A*-C and Resistant Materials achieving 46% A*- A & 92% A*-C.

At AS, 72% gained A - C grades in Product Design (3-D Design), with 55% achieving A - B grades. At A2, 75% gained A*- C grades. These results reflect the academic nature of the Department and the high expectations placed upon both our staff and students.

Extra-curricular activities

Each year, a variety of Technology based activities take place.

The department enters the McLaren challenge and the Future Chef competition. This year we have a student competing in the regional final for Future Chef. We also work closely with a link restaurant and two local chefs.

As part of the open study lessons we run a University cooking programme for Year 13 students looking at budgeting and cost effective cooking. We also run a school based cupcake competition "The Great Gordon's Bake off" for all age groups.

The department runs a number of afternoon clubs and two Saturday Morning groups across all Technology areas. These are incredibly popular with full capacity on all evenings and the weekend.

The department has also established a link with a local primary school which Year 5 students visit when they are completing a unit of work on yeast, producing their own bread dough and individual pizza.

The department also runs a whole day event as part of enrichment week producing a food package, chocolate mould, a photo shop label and fair trade biscuits.

Many cross curricular links have been established including Science, where we demonstrate the making of nitrogen ice cream, and Geography where we complete the 'bake off' as part of fair trade fortnight.