St Philomena's
Catholic High School for Girls

ST PHILOMENA'S CATHOLIC HIGH SCHOOL FOR GIRLS

THE DESIGN AND TECHNOLOGY DEPARTMENT

The Design and Technology Faculty currently consists of three full-time teaching staff, three part time teaching staff and three dedicated subject technicians:

Head of Product Design **Key Stage 3 Coordinator of Design and Technology**	Mrs S Chadwick	P/T Teacher of Product Design
Head of Food	Mrs P Knight	Teacher of Food and Textiles
	Mrs K Curtis	P/T Teacher of Food and Product Design
Head of Textiles	Mrs A Hare	Teacher of Textiles and Food
Technicians	Mrs M Martin	Product Design
	Mrs K Love	Food
	Ms S Powell	Textiles

Course Structure
Students rotate and spend a term in each material area throughout Key Stage 3. Students will be undertaking the following specialisms – Product Design, Food Preparation & Nutrition and Textiles. Teaching time in Key Stage 3 is one 90 minute lesson per week.
At Key Stage 4, we offer all three subjects at GCSE from Year 10 and all follow the AQA specifications: Product Design, Food Technology and Textiles Technology. Class sizes are usually twenty students.

Exam Boards

	Product Design	**Food**	**Textiles**
Key Stage 4	**OCR Design & Technology**	**AQA Food Preparation & Nutrition**	**OCR Art & Design: Fashion & Textiles**
Key Stage 5	**Edexcel Design & Technology: Product Design**	**BTEC Level 3 Hospitality**	**OCR Art & Design: Fashion & Textiles**

Facilities
Every member of staff receives an iPad and students in Years 8, 9, 10, 11 have access to an iPad/Chromebook in lessons using the Anytime, Anywhere Learning Scheme.

There is the opportunity to study on site for a part funded Masters in Leadership and Innovation. This is heavily subsidised by the school.

In Product Design
There are two Product Design workshops, which are both equipped for the use of timber and plastics. Both rooms make full use of interactive whiteboard technology. Product Design is a well-resourced department with many facilities available for students, including:

- CAD software – Techsoft 2D Design, Photoshop, Google SketchUp
- Roland CAM Vinyl Cutters – Used for signs, stencils, labels, etc…
- Laserite 30W Laser Cutter – Capable of cutting many materials such as card, fabrics, woods and plastics.
- Sublimation Printing Technology – Used to transfer printed designs onto a wide range of materials.
- Vacuum Press Bag – For bending flexible sheet materials and laminates into curved shapes.
- Wood Turning Lathe – Turn intricate designs onto wooden spindles.
- Forming Plastics – Vacuum Former, Strip Heater.

In Food Technology
Food Technology is housed in two brand new large practically equipped rooms.
In the last three years we have modernised and upgraded much of the equipment including new cookers, an industry standard refrigerator, food processors and colour coded chopping boards. We also have other electrical equipment to facilitate the making of ice-cream, bread, pasta, cakes, and much more. Both practical rooms have the use of Interactive Whiteboard technology.

In Textiles
We have two large specialist rooms for Textiles with access to ICT facilities. There is a purpose built print room with screen wash area and fully functioning print table that allows for lengths of fabric to be printed. We have an A2 sublimation printer and heat press and also an A3 heat press that is in constant use with projects in KS3 and independent projects in KS4 and 5.

We also have an A3 laser cutter and have access to an A0 laser cutter in Product Design. Students often return from foundation courses elsewhere in order to use facilities after they have left.