



Roundwood Park School

The Design & Technology Department

The D&T Department is a team of experienced, successful, highly committed, friendly and supportive teachers and technicians. As a department we nurture pupils' creativity and teach them the skills to not only come up with brilliant ideas, but to turn them into a reality. We teach a curriculum that compliments their wider learning and brings it to life in practical terms.

We encourage pupils to be resourceful, innovative and enterprising as they solve real and relevant problems. This means developing the essential skills young people need for everyday life, and unlocking their ability to be the designers and innovators of tomorrow.

Key Stage 5 – A Level Product Design (OCR NEW SPEC)

Inspiring a future in design and technology – Drawing on authentic design practice and contemporary technologies students will be free to explore design possibilities that excite and engage students, giving a strong foundation for further study and developing thinking and design skills that will support them in any future direction.

KS4 Food Preparation and Nutrition (AQA Exam Board 9-1)

The GCSE Food Preparation and Nutrition is an exciting and creative one that focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. Food preparation skills are integrated into five core topics: Food, nutrition and health, Food science, Food safety, Food choice, Food provenance. We have recently updated the food practical room with a brand new kitchen.

KS4 Design and Technology (OCR 9-1) Exam Board

Principles of Design and Technology This includes both the 'core' principles that all students must know, and 'in-depth' principles that are more specific to the materials or systems they have deeper practical and design experience of.

Iterative Design Challenge Central to this non-examined assessment is the requirement for learners to understand and apply processes of iterative designing in their design and technology practice: exploring needs, creating solutions and evaluating how well the needs have been met. This component does not limit the range of materials or processes a learner uses when developing their design solutions.

Key Stage 3

Students rotate in three different disciplines each term throughout the Food and Design technology subjects. Students at the end of Year 8 choose between D&T & Languages to take extra lessons throughout Year 9.

Students learn about a wide range of topics and develop their skills and understanding of these whilst undertaking projects in different material areas. All students are assessed against the following key criteria whilst completing the various projects taught:

- **Research and Analysis** – Students' ability to carry out research and analyse their findings
- **Specification** – Students' ability to create a set of criteria that their product must meet
- **Design and Develop** – Students' ability to generate a range of ideas and test them out and improve them
- **Plan and Make** – Student's ability to plan the making of their product and demonstrate their skills making it
- **Evaluate** – Students' ability to evaluate their work and the work of others

Extra-Curricular

In Food Tech we run extremely popular House Events for both staff and students. Throughout the year we also hold events for particular groups of students to cook recipes to support them socially and emotionally. Often, we have student mentors working alongside us in these sessions.

Each year we enter a number of competitions, including the Rotary Challenge, with a mixture of year groups, and we will often come home with trophies for our students' innovation and design knowledge.

You will often find students in D&T after school, developing their products to ensure that they reach their true potential.