



# The Redhill Academy

## DESIGN AND TECHNOLOGY & FOOD PREPARATION & NUTRITION AT THE REDHILL ACADEMY

Both Design and Technology and Food Preparation & Nutrition are popular and successful subjects at The Redhill Academy. The faculty consists of seven specialist technology teachers assisted by two technicians. The department has a range of well-equipped kitchens, workshops and classrooms.

We are an enthusiastic and forward thinking team of specialists who contribute to our successful results. The faculty has successfully adapted to curriculum changes in all key stages and strives to continue to develop in response to the ever changing world of technology.

Food and Nutrition and Design and Technology (including Textiles) are taught to all pupils in years 7 and 8. Students can then choose to pursue the subject by opting for either Design & Technology GCSE and/or Food Preparation and Nutrition. The number of students opting for these subjects has increased significantly in recent years. The department has chosen AQA for all of its courses. At Post-16, the department offers A-Level Product Design (3D Design). The popularity of this course has also increased in recent years.

The Faculty runs a selection of extra-curricular clubs including a Textiles VIP club, Young Engineers Club, The Redhill Bake off and participates in the Bloodhound Rocket Car National competition.

The D&T Faculty works closely with other schools in the Redhill Trust and has developed a strong network of support and expertise. Future developments include continued modernisation of the curriculum and teaching resources with an emphasis on engagement and challenge. We are looking for an enthusiastic and committed teacher to join a team of hardworking and passionate staff. We can offer excellent professional development opportunities and a chance to join a department with a vision to create a revolutionary learning environment.

Mike Walsh  
*Faculty Leader Design Technology*

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