

WEALD SCHOOL TECHNOLOGY DEPARTMENT

INTRODUCTION

The Technology department is a successful area within the school. Its work is divided across the teaching of Product Design, Systems and Control, Food Technology and Textiles at KS3 and 4, with Product Design/Systems and Control and Textiles carrying on through to AS and A2 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 Real Smart and Google Docs. The department wishes to develop further the courses offered in line with the new National Curriculum and proposed new GCSE courses and believes that it has an excellent opportunity to do this with the resources available to it.

Food Technology is taught in two well-equipped specialised teaching rooms with interactive whiteboards and shared access to networked computers. Both of the Food Technology rooms are scheduled to be refurbished as part of a major £10.1 million school-wide buildings programme. Textiles Technology is also taught in a specialised room with access to networked computers. A second room for Textiles is also shared with Art. Both of these rooms are to be relocated as part of the new buildings programme which will also give 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 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.

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 Technology and Textiles Technology.

At Key Stage 4, students can select one GCSE from the AQA suite of Design and Technology full courses i.e. Product Design, Systems and Control, Food Technology and Textiles Technology. These are three year courses that start in Year 9 and have enrichment opportunities built into them. In September 2015 we will be introducing courses that reflect the changes in the Design and Technology curriculum. All groups are mixed ability.

At 16+, we teach the OCR Design & Technology Product Design course at AS and A2. Textiles is currently delivered through Edexcel Art & Design - Textiles at AS and A2. In line with the national changes taking place at 16+ a new A Level exam in Textiles is starting in September 2015.

The Technology Department has an overall Head of Department; however, Subject Leaders and teachers of individual subjects (Product Design, Systems and Control, Food Technology and Textiles Technology) are responsible for developing material for their areas of the course and ensuring the quality of teaching and learning.

STAFFING 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, one room for teaching Systems and Control. A recent refurbishment has also allowed for the creation of a small workshop area for the 6th form.

Food Technology has three members of staff and one part time technician. There are two Food Technology rooms linked by a shared room with access to network computers. Textiles Technology has two teaching members of staff with a part time technician. There are two Textiles rooms which have access to networked computers.

FOOD TECHNOLOGY AT THE WEALD

At KS3 within the Technology carousel in Year 7 and 8 we deliver the Cookery and Nutrition programme of study. 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. Designs for target groups are developed including consideration of nutritional needs.

Currently at KS4, students follow the AQA DT: Food Technology GCSE course. This takes place over 3 years starting in Year 9. In the first year of the course, practical skills and methods are developed. The Controlled assessment is carried out in year 10 and a high standard of practical work is produced by the students. The folder work is produced and assessed electronically using Google Docs. Year 11 commences with an enrichment module of practical work which focuses on cultural foods. Students have the opportunity to take the CIEH Level 2 Food safety exam. This is followed by extensive exam preparation.

From September 2015, students will progress from Cookery and Nutrition in KS3 onto the new GCSE Food and Nutrition course that will be available as part of the changes taking place to the national GCSE curriculum. Excellent results at GCSE have been consistently achieved over the years.

EXAMINATION RESULTS

GCSE Design and Technology:

	Product Design	Systems and Control	Food Technology	Textiles Technology
Year	% A*-C	% A*-C	% A*-C	% A*-C
2012	56	65	88	88
2013	57	68	80	90
2014	71	69	81	100

A Level Design and Technology:

	AS Results		A2 Results	
Year	% A-C	% A-E	% A-C	% A-E
2012	50	100	43	86
2013	44	89	75	100
2014	53	94	33	100

A Level Textiles:

	AS Results		A2 Results	
Year	% A-C	% A-E	% A-C	% A-E
2012	100	100	100	100
2013	100	100	100	100
2014	100	100	100	100

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, 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 is also working with local primary schools to deliver activities in both Product Design and Systems and Control to Year 6 students. 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.

PERSON SPECIFICATION - Food Technology Teacher

We are seeking to appoint a Food Technology teacher on a full-time, permanent basis from September 2015.

We seek a candidate with the following qualities:

- Well qualified (with Qualified Teacher status) and enthusiastic teacher of Food Technology
- The ability to motivate students and achieve excellent results
- A passion for food preparation and nutrition, and the ability to share this with young people.
- The ability to teach Food Technology at KS3; an ability to teach other areas of Design and Technology would be advantageous
- The ability to teach Food Technology at KS4
- Commitment to high standards of achievement
- 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

January 2015

We are committed to safeguarding and promoting the welfare of children and young people and to equality of opportunity. An enhanced CRB check is required for all successful applicants.