



TECHNOLOGY CURRICULUM OVERVIEW

Key Stage 3

Transition Stage

Students begin by learning about basic health and safety rules, for most students this is their first experience of a practical workshop.

All pupils will learn constructional methods which give a very high gain. Pupils will learn wood/electrical theory, including conservation and how to work with wood, electronics and in a practical context. With cross curricular links made with Maths, Art and Science.

In Food Technology, students learn about food hygiene and safety and micro-nutrients.

Foundation Stage

Students start using a range of tools, equipment and processes safely and accurately. All students will know how to accurately measure, mark out, cut and finish their work to high quality.

Students have the opportunity to create a mini electric car and understand the principles of Engineering through application.

In Food Technology, students develop their understanding of nutrients and continue with food preparation of bread, pastries, pasta, rice and potatoes.

Key Stage 4

Examination Stage

Students can opt to study Design & Technology at GCSE level. The course combines theoretical content with practical application. This begins with the basics of health and safety, planning step-by-step, recording of changes made, accuracy during all stages of making - in particular – measuring, marking, cutting and finishing, applying knowledge and understanding, working with materials and evaluating.

Key Stage 5

Advanced Stage