

CURRICULUM IMPACT STATEMENT:

Design Technology and Food/Hospitality and Catering

INTENTION

Design Technology

The intention of Design Technology is to prepare pupils for the next stages and phases in their education. This is to be achieved through practical, analytical, research and writing skills. With the GCSE in Three dimensional Design, pupils will be able to progress onto Further Education College courses related to the design subject, including construction, motor vehicle and engineering.

Food

KS3 food lesson give pupils an understanding of food hygiene, nutrition and a varied diet. KS4 develop this in the food discipline, including an understanding of different cultures around the world. KS4 pupils have the opportunity of working towards the ASDAN FoodWise qualification, which has units that help them plan and develop menus and meals, continuing with healthy eating.

Hospitality and Catering

The OCN London Level 2 in Skills for Professions in Catering, Hospitality and Tourism is a qualification developed by the awarding body in conjunction with a Further Education College. This has been designed to provide learners with the underpinning skills and knowledge required to enter employment in the catering, hospitality and tourism industries, or progress to further vocational study in these areas.

Opportunities to link all of the above areas with English in developing their writing skills, maths for weighing and measuring, science for material properties and PSHE for diets, nutrition and different cultures. ICT can be linked into these as well.

IMPLEMENTATION

Design Technology

Pupils working towards their GCSE Three Dimensional Design exam have to research and produce an exam portfolio. This involves writing skills, developed in conjunction with English. Pupils are required to research artists and designers and to analyse the work of others.

Knowledge of working properties of materials, thermo forming plastics, types of woods, linked to the science curriculum. Through science lessons, and DT lessons, pupils will develop their skills and understanding, thus having an impact upon both subjects, due to reinforcement of knowledge.

Maths skills are further developed and used in the DT subject, by marking out materials, measuring, calculating areas

for practical projects. Maths is also used within the 2-Dimensional Computer Aided Design Software. Both areas complementing and helping each other.

ICT is used within the DT lessons for research, also with the use of Office packages. Computer Aided Design (CAD) and Computer Aided Manufacturing (CAM) are used throughout the DT course. Opportunities arise for cross curriculum links.

Food/Hospitality and Catering

PSHE lessons link to these subject areas. Understanding about different cultures with the OCN London Level 2 qualification, by using and selecting subject units for making meals from around the world. Healthy eating, diet and nutrition are covered as a large part of Food/Hospitality and Catering, which directly links to PSHE.

Maths are used in Food/Hospitality and Catering for weighing and measuring.

Pupils use ICT to write about aspects of the course in reports and in menu ideas. This involves English skill, use of ICT. Group discussions also take place in the lessons, which link to the speaking and listening aspects of English Language.

IMPACT

Design Technology

Design and Technology/Science - Pupils will be able understand and describe the working properties of materials, enhancing their understanding of how to use them in their practical work. This will help with such things a thermo forming and thermosetting of plastics. By understanding these, they will be able to use their English writing skills to add detailed annotations to their coursework, ultimately enabling them to achieve higher grades.

English and Design Technology – the impact will link to that of the above, with pupils having to use their writing skills to describe, explain and research artists and designers. This will link to their marked exam research. Writing skills and research to help them with their exam preparation work, when having to respond to an artist/designer theme.

Food/Hospitality and Catering

Food Technology/PHSE - During food lessons pupils will be able to develop an understanding of the background of different cultures, which especially links to the

Food/ICT - Pupils will have a greater understanding of ICT skills, which have been further developed as they will be linked with the ASDAN FoodWise qualification. Pupil's coursework for ASDAN will show areas of wider research and presentation skills with the use of ICT. ICT will have a subject related area of interest linking to ICT.