

THE CHARLES DICKENS SCHOOL – DESIGN TECHNOLOGY DEPARTMENT

Facilities

The Department of Design and Technology comprises of 4 teaching rooms. Two workshops / teaching rooms for Product Design/Resistant Materials and Graphics, a teaching room equipped for Textiles and a teaching room equipped for Food Technology. In addition to these, there is a technician's preparation room/storage area for the two workshops and a preparation/storage room for Food Technology. All teaching areas have access to laptops; and four computers in the Textiles room. An A3 colour printer and photocopier is located within department for department use. Product Design equipment includes a laser cutter, 3D printer, sublimation printing system, CNC Router and a CAM vinyl cutter/plotter. Food Technology equipment includes nine ovens and a low-level practical area. The department employs a full time DT Technician who supports Product Design/Textiles/Engineering and a part-time Food Technician.

Key Stage 3

KS3 (Y7 & 8) Design and Technology is delivered through two 60 minute lessons per fortnight, and homework is set in 1 of those lessons. Within the department, there are currently 3 rotations every 10 weeks, consisting of Food Technology, Design Technology and Textiles. We follow the Design and Technology national curriculum and the learning is supported by a wide range of practical activities, ICT, interactive and printed resources, ensuring that a variety of activities is offered to suit every type of learner. Work set is largely project based using problem solving design and making tasks. By the end of KS3 we expect the majority of our students to achieve their minimum target grade. Students are rewarded through the awarding of CDS points, in line with whole School policy at KS3.

Key Stage 4

We are proud to offer Hospitality and Catering and Engineering Design. KS4 is 5 hour lessons per fortnight. The EDUQAS Hospitality and Catering course is assessed across 2 units: a practical exam and theory paper. The hospitality and catering industry and hospitality and catering in action. These are both internally and externally assessed. Students are given learning outcomes to complete for each assessed unit.

We currently follow the OCR examination board for Engineering Design. The course is split into three sections R106, R107 and R108 and is weighted 75% coursework and 25% examination. Students will go to a local factory to visit and see industry in action.

R105 is the examination unit.

R106 focuses on products analysis and research, students will research existing products and the types of users and other design possibilities.

R107 focuses on developing and presenting engineering design. Students will develop different techniques to present ideas professionally, such as 2D/3D presentation techniques including Computer Aided Design (CAD) which is reflected in industry.

R108 3D design realisation – students make a final product and need to document the making stages.