

# Design and Technology

## Staffing

Cristina Mazzoni	Head of Faculty
Penny Gaize	Head of Design and Technology
Elaine O'Carrol	Design and Technology Technician

## Aims

Actively promote an interest and understanding of the world around them  
 Develop practical skills, creativity and innovative thinking  
 Prepare students' for success in their GCSE examinations

## Progress

<b>Year 9 (2016/2017) GCSE Food Preparation and Nutrition</b>
<ul style="list-style-type: none"> <li>91% % of students made expected progress</li> <li>45% of students made more than expected progress.</li> </ul>
<b>Year 8 (2016/2017)</b>
<ul style="list-style-type: none"> <li>73% of students made expected progress</li> <li>23% of students made more than expected progress</li> </ul>
<b>Year 7 (2016/2017)</b>
<ul style="list-style-type: none"> <li>86 % of students made expected progress</li> <li>36% of students made more than expected progress.</li> </ul>

## Curriculum Map

		<u>Autumn Term</u>	<u>Spring Term</u>	<u>Summer Term</u>
		<i>Sept. '17 – Dec. '17</i>	<i>Jan. '18 – April '18</i>	<i>April '18 – July '18</i>
<b>Year 7</b>		<ul style="list-style-type: none"> <li>Textiles Technology – Personality Plushies</li> </ul>	<ul style="list-style-type: none"> <li>Food Technology – Family Favourites</li> </ul>	<ul style="list-style-type: none"> <li>Resistant Materials – Community Birdhouse Project</li> </ul>
	<b>Year 8</b>	<ul style="list-style-type: none"> <li>Food Technology - World Foods</li> </ul>	<ul style="list-style-type: none"> <li>Resistant Materials – Calendar Cubes Textiles –</li> </ul>	<ul style="list-style-type: none"> <li>Graphic Product Design, Trainers</li> </ul>
<b>Year 9</b>		<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>Introduction to Food Science and Nutrition</li> <li>Planning a Healthy Diet</li> <li>Nutritional needs and health</li> </ul>	<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>Developing Food Science and Nutrition</li> <li>Food Choices</li> <li>Food Provenance</li> </ul>	<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>Nutrients</li> <li>Designing meals for individual needs</li> <li>Food and the environment</li> </ul>
	<b>Year 10</b>	<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>International Cuisine</li> <li>Developing practical skills</li> <li>Food Investigation Task</li> </ul>	<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>Food Preparation Task</li> <li>Developing practical skills</li> <li>Functional and chemical properties of food</li> </ul>	<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>Food Safety</li> <li>Developing practical skills</li> <li>Food Processing and Production</li> </ul>

### **Enrichment**

Weekly booster classes for students not making expected progress (3:15pm to 4:15pm)  
Design & Technology Homework Club once a week.

### **Extra-Curricular**

Food Technology Club, once every week.  
Developing nutrition knowledge and cooking skills.

### **Contact Details**

If you require further information on the Design & Technology Curriculum offered at  
Jewellery Quarter Academy  
please contact

**Penny Gaize**

at

Jewellery Quarter Academy  
Saint George's Court  
1 Albion Street  
Birmingham  
B1 3AA

Telephone: 0121 289 3944