

# 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

### Year 9 (2016/2017) GCSE Food Preparation and Nutrition

- 91% % of students made expected progress
- 45% of students made more than expected progress.

### Year 8 (2016/2017)

- 73% of students made expected progress
- 23% of students made more than expected progress

### Year 7 (2016/2017)

- 86 % of students made expected progress
- 36% of students made more than expected progress.

## Curriculum Map

	<u>Year Group</u>	<u>Autumn Term</u>	<u>Spring Term</u>	<u>Summer Term</u>
		<i>Sept. '18 – Dec. '18</i>	<i>Jan. '19 – April '19</i>	<i>April '19 – July '19</i>
Key Stage 3	Year 7	<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>
	Year 8	<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>
Key Stage 4	Year 9	<b>City &amp; Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry</b> <ul style="list-style-type: none"> <li>• Exploring the hospitality industry</li> </ul>	<b>City &amp; Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry</b> <ul style="list-style-type: none"> <li>• Food Preparation and Cookery</li> </ul>	<b>City &amp; Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry</b> <ul style="list-style-type: none"> <li>• Food and Beverage service</li> </ul>
	Year 9	<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>
	<b>Year 11</b>	<b>GCSE Food Preparation and Nutrition</b> NEA 1: Food Investigation Task NEA 2: Food Preparation Task	<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>• Food Science</li> <li>• Food Provenance</li> <li>• Food Choice</li> </ul>	<b>GCSE Food Preparation and Nutrition</b> <ul style="list-style-type: none"> <li>• Food Science</li> <li>• Food Safety</li> <li>• Food Provenance</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

