

Craig Ormerod Associates Ltd.

Subject Overview: Design Technology (KS4)

YEAR 10

During Year 10, pupils complete theoretical studies in the material areas of:

- Paper
- Board
- Timber
- Metal
- Plastic
- Textiles
- Systems & Control

Pupils complete a range of design tasks in these material areas. Pupils are introduced to the core technical skills, manufacturing techniques and industrial processes unique to each, in order to give them a sound working knowledge of them all.

YEAR 11

During Year 11, pupils complete a non-examined assessment that represents 50% of their final GCSE grade. This project involves the creation of a design folder and the manufacture of a corresponding product. A written examination, taken at the end of Year 11, makes up the remaining 50%.

GCSE Food Preparation and Nutrition

The GCSE Food Preparation and Nutrition course focuses on practical cooking skills, ensuring that pupils develop a thorough understanding of the working characteristics of food materials. It is split into five discreet units of learning:

- Food, Nutrition and Health
- Food Safety
- Food Science
- Food Provenance
- Food Choice

50% of the course's final mark is based on a single exam paper lasting 1 hour and 45 minutes. The remaining 50% is split between two coursework-based assignments:

- Food Investigation (15%)
- Food Preparation Assessment (35%)