

Welcome to

Design Technology & Food



What will you learn about in DT and Food?

DT works on a rotation at KS3, students will spend a term in Food Preparation & Nutrition, Design & Technology and Textiles. In Design & Technology students will be equipped with a range of transferable practical and theoretical skills. Students will learn how to generate creative solutions to benefit people and the planet. They will communicate and develop ideas through sketches, models and computer aided design. They will also learn how products are manufactured in industry and consider sustainability issues. Students will manipulate materials and use tools to create ideas. They will get the opportunity to work with leading edge technology and manufacturing techniques such as 3D printing, laser cutting and other computer aided design and manufacturing skills. Food Preparation & Nutrition sets out the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. Students will learn the skills of food preparation. They will also study nutrition and health. They will consider aspects of food science and food safety. They will consider food labelling and marketing influences, as well as international cuisines. Students will also consider the environmental impact and sustainability of food.

Why is it so important to study DT AND Food?

Design skills and the ability to visualise new ideas can be useful in many job industries such as marketing, sales and advertising, arts, performing arts, journalism and publishing, construction, as well as engineering, manufacturing and any design related specialism (Product design, furniture design, gaming design etc). Many local colleges offer design-related courses at AS/A-level including: Architecture, Product Design, Furniture design, 3D Design, Graphic design/communication, Computer Aided Design, Aircraft maintenance, Mechanical Engineering, Electronic Engineering and Motorsport Engineering. Food Preparation & Nutrition provides a broad background in food and nutrition with an emphasis on practical skills, nutritional knowledge and the science behind food. It is suitable both for students who wish to progress to further education or for students who wish to enter into the food or sports industries. Many local colleges offer food-related courses in Catering & Hospitality.

GCSE Results 2020

Name	Entries	9 - 4 %	9 - 5 %	9 - 7 %
Design Technology	65	94%	71%	32%

Department Leadership



Emma Wade

Head of Design Technology
& Food

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**“DT is my favourite subject
as you get to see your ideas
come to life.”**

Logan, year 7