

THE DESIGN TECHNOLOGY FACULTY

The department is staffed by three specialist staff plus three part time technicians. It is constantly striving to motivate students to achieve their best.

Design Technology is a well-established area of the curriculum within the school and has been a popular subject at KS3 and KS4 for many years.

All students study Design Technology throughout Key Stage 3 for three periods per fortnight. During this time they experience a broad foundation course that ensures they develop their thinking / problem solving skills coupled with learning about appropriate materials and processes. This course provides them with a good basis for future study. The students rotate around a carousel system and look at working with food, wood, metal and plastics, as well as using the Design technology ICT suite to produce CAD drawings and using CAM machines.

In Key Stage 4 students can select from GCSE's in Resistant Materials, Catering and Engineering. Students can then progress on to study Product Design to AS and A level. There are 2 groups in each GCSE option subject. The Faculty consists of three members that can all teach all areas of the curriculum.

The accommodation and facilities are made up of: three workshops, one drawing office with good CAM facilities, two material stores, two food technology rooms, faculty room with a photocopier and an ICT suite with 20 computers, these are all are connected to the school network. Students can save and access their work from any networked PC in the school. In addition to standard software, Techsoft 2D Design and Solidworks are the technology specific packages used by staff and students. The CAD/CAM suite, a recent addition, includes networked PCs, an A2 Laser Cutter, a 400E computer-controlled router, MODELA, a Roland CAMM 1 card cutter and Dye Sublimation equipment.

The 'Metal' room is well equipped for technology work and includes a purpose-built heat treatment room with facilities for casting, brazing, arc, oxyacetylene and MIG welding, dip coating facility with large oven. There is a milling machine and a number of metal lathes. The two food technology rooms includes gas and electric cookers, microwaves, a washing machine and tumble drier. With the recent addition new Food technology building opening in September 2014.

There is scope to teach all or one specialism as current staff could be versatile depending on candidate.