

Development and Prototypes

Final pieces



Year



Students will learn key practical skills and Health & Safety within the workshop through a Focussed Practical Task. An introduction into Healthy eating and the importance of having a Healthy Nutritious and Balanced diet.

Students conduct a series of experiments within the kitchen using a wide range of equipment and ingredients. High level skills such as producing roux sauce and choux pastry challenge and develop the students' capabilities within a working kitchen environment.







Y8 Taster Sessions / Transition days



Home Learning Projects

Students spend one term studying Resistant Materials, then the second term studying Graphic Products and the third term studying Food Preparation & Nutrition. This will rotate throughout the year



Students will begin their **Design & Technology** learning journey by following a carousel of 3 subject areas. These include Resistant Materials, **Graphic Products and Food Preparation & Nutrition**

WELCOME