Subject: Technology	KS3	KS4
Aims of the Curriculum	In KS3 students develop the creative, technical and practical expertise they will need to perform everyday tasks confidently and to participate successfully in an increasingly technological world. They will complete a number of design and make projects which enables them to build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products. KS3 students are encouraged to take risks when producing and developing their design proposals and while learning to critically evaluate and test their ideas. As part of their work with food, students are taught how to cook and apply the principles of nutrition and healthy eating. Students will understand the source, seasonality and characteristics of a broad range of ingredients	The KS4 Technology curriculum offers further opportunities for learners to identify and solve real problems by designing and making products which meet users' needs and preferences. Key stage 4 students have the opportunity to achieve a GCSE qualification in Design and Technology and/or Food Preparation and Nutrition. Both of these qualifications follow the EDUQAS examination board specifications. Students studying GCSE Design & Technology will develop their knowledge and skills to confidently and successfully participate in an increasingly technological world. They will become aware of the wider influences on design and technology. The EDUQAS GCSE in Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating.
Skills Entitlement:	Students develop skills in; • Using research to understand the needs of the user. • Producing specifications to inform the design of realistic products. • Developing and communicating their design ideas using a variety of different media. • Selecting and using specialist tools, techniques, processes, equipment and machinery. • Selecting and using a range of materials, components and ingredients. • Testing, evaluating and refining their ideas and products. • Become competent in a range of cooking techniques including; selecting and preparing ingredients, using utensils and electrical equipment and applying heat in different ways.	Students develop their skills in; • Producing realistic design proposals as a result of the exploration of users' needs, wants and values. • Using imagination, experimentation and combine ideas when designing. • Decision making, including the planning and organisation of time and resources when managing their own project work. • Developing a broad knowledge of materials, components, ingredients and practical skills to develop high quality, imaginative and functional products and prototypes. • Demonstrating safe working practices.

Meeting our Students' Needs:	The Design & Technology curriculum at Corley Centre intends to inspire students to use their creativity and imagination to produce designs and make products that will develop their ability to solve real and relevant problems. Our students are encouraged to consider their own, and others' needs, wants and values. Students develop the required skills and knowledge in a progressive way to turn their ideas into products, and are encouraged to spend time modifying and evaluating their decisions as their work progresses. Students are encouraged to take risks and become resourceful, innovative and confident individuals. In Food Technology, students are taught how to cook and apply the principles of nutrition and healthy eating when making diet choices. Throughout the course, students are encouraged to learn how to cook as a crucial life skill that will enable them to feed themselves and others, now and in later life.