



Edition 6  
March  
2024

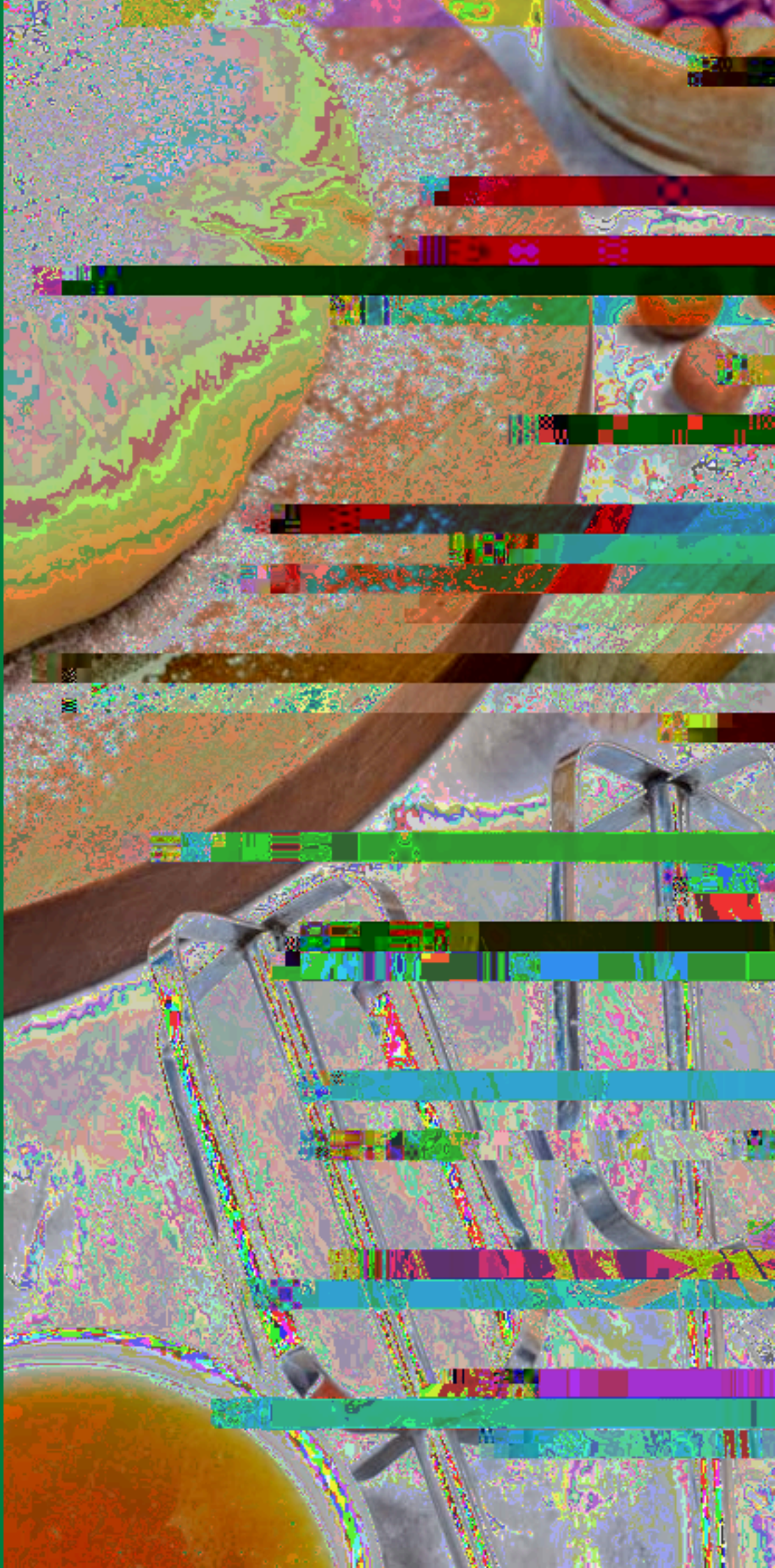
# TECHNOLOGY

## Curriculum Newsletter

### YEAR 9

#### Contact

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# Curriculum Intent

The Design and Technology curriculum aims to develop students' skills, knowledge, values and passion for Design and Technology, to allow them to be successful in an ever-changing world.

Students will develop their problem solving, organisation, planning, creativity and analysis skills, through a carefully developed curriculum. This provides opportunities for students to gain understanding of a range of materials, ingredients and the impact these have on themselves and the world around them.

# Assessment Points

For the Design and Technology Suite, students are assessed on an ongoing basis against the following criteria, that link directly to the Technology Can Do statements; Research, Solving Problems, Specification, Design Communication, Manufacturing Plans, Mathematical Modelling, Isometric Drawing CAD Drawing, Manufacturing Knowledge, Manufacturing Skill, Testing and Evaluation.

For the Craft Suite, students are assessed on an ongoing basis against the following criteria, that link directly to the Food and Nutrition Can Do Statements; Macronutrients, Modifying Sensory Properties, Preparations Skills, Cooking Skills, Food Safety and Making Informed Menu Choices.

## STEM Grand Challenges



Future career opportunities

Learn about Technology



Healthy eating challenges

Product Design: Unleash your

some of the STEM design

Learning. STEM Learning are

and learning.

Apply the Food and Nutrition

Quizlet's Y9 Food and Technology flashcards are a fantastic way to memorise relevant Tech terms to help you with your studies. Click on the icon below to start!





# Careers

We run a series of 'Careers in the Curriculum' weeks in our school. For Technology, this week takes place in March. Students take part in a number of activities to encourage them to think about how what they learn in the classroom can be applied in a number of future careers.

In Year 9 Food Technology Careers lessons, students begin to learn about careers linked to studying food. There is a focus on understanding how the food and catering industry works and just how vast it can be.

Most careers in the Food Industry would require you to study a higher level qualification, but this can also be earned through apprenticeship opportunities available in the catering and hospitality sector. Click on the logo below to watch the YouTube short where Andrew explains how his degree apprenticeship student at Sheild Hallam help him to develop in his role as development chef at Asda.

# The Technology Way

Our subject has a 'Subject Way' at the heart of it. Our Subject Way is designed to help students become young subject specialists. The Technology Way is followed in all of our lessons and has two main purposes:

Firstly, to teach students the vital skills they need to achieve their full potential and gain the very best grades they can. Secondly, to teach students how each subject relates to the wider world, incorporating the life skills they will learn.



At WPT we're always looking for feedback. If you have any thoughts/opinions on this Curriculum Newsletter, its content or the curriculum in general, please click on the title to fill out a short feedback form.