




## Department Intent

Our intent is that the **Design and Technology** curriculum:

	<ul style="list-style-type: none"> <li>• creates opportunities to develop knowledge, skills and understanding of technical, designing and making principles.</li> <li>• develops an understanding of cooking and nutrition, and how this contributes to a healthy lifestyle.</li> <li>• increases an ability to create design possibilities to address the needs and wants of themselves and others.</li> <li>• creates links between what is studied and what future careers opportunities there are in industry, design and food manufacturing.</li> <li>• raises an awareness of how social, moral, sustainability and cultural issues are important in the designing and realisation process.</li> </ul>
	<ul style="list-style-type: none"> <li>• presents a range of challenging problems to solve.</li> <li>• provides many opportunities to research and analyse design and making in a range of contexts.</li> <li>• enables the development and refinement of work by selecting and using the appropriate, tools, materials and techniques.</li> <li>• generates opportunities for learners to critically evaluate the work of themselves and others.</li> <li>• fosters teamwork, resilience and confidence.</li> <li>• enhances literacy and numeracy skills, through the focus and use of key terminology and the use of mathematical principles.</li> </ul>
	<ul style="list-style-type: none"> <li>• develops confidence in practical ways of working.</li> <li>• enables learners to create working prototypes.</li> <li>• allows for creative thinking which can be expressed through the realisation of final products.</li> <li>• promotes health, well-being and safety in the workplace.</li> <li>• develops skills for life.</li> </ul>