

DESIGN TECHNOLOGY

FAQs

All your frequently asked questions about Design Technology (DT) at Blackfen!

DO WE HAVE TO PROVIDE FOOD FOR PRACTICAL LESSONS?

Premium, students
are expected to buy their own
ingredients for practical lessons. If
you are
pupil premium you have the option
for the department to provide the
ingredients
if you choose

WHAT ELSE DO YOU DO IN DESIGN TECHNOLOGY APART FROM MAKE THINGS?

In Design Technology we don't just make things.

Creating products whether it be in food, textiles or product design takes a process of understanding. Students will learn about the functions and properties of ingredients and materials as well as designing skills and evaluative problem solving. Making things is only 50% of what we do

WHAT CAN MY DAUGHTER DO IF SHE WISHES TO STUDY THIS SUBJECT AFTER YEAR 9?

We currently offer the AQA Food
Preparation and
Nutrition GCSE as well as the AQA
Art and Design: Textiles GCSE. We
are also
hoping to offer the AQA GCSE Design
and Technology GCSE in the future

WHAT SKILLS WILL HELP MY DAUGHTER IN DESIGN TECHNOLOGY?

Turning on electrical appliances and being able to turn the oven to the correct temperature, organisation and personal hygiene including washing hands regularly and no touching of the face/hair etc, using basic equipment such as spoons, knifes, chopping boards, being able to follow a simple recipe with a set of instructions, being able to weigh ingredients properly

Reading care labels and where to find out information about a garment on the label, threading a needle, tying a knot, basic stitches such as running stitch, how to cast off, using scissors to cut out shapes in fabric, sewing a button onto a garment.

Measuring accurately and understanding the basic measurement conversions of cm/mm/inches, being able to draw a straight line accurately, being able to cut a straight line, helping with DIY around the house can help greatly

WHAT DO THE YEAR 7'S CURRENTLY DO IN THEIR DESIGN TECHNOLOGY EDUCATION?

Currently we have many engaging and fun lessons that include the following: Nutritional needs and health through life, health and safety in the kitchen, recipes to include fruit salad and macronutrients, social and environmental considerations, textiles and their working properties, product analysis, engineering and designing for user needs, the 6R's of sustainability. In our theoretical lessons we are using a range of learning tools and resources for students to benefit from

WHAT CAREERS ARE OUT THERE IF MY DAUGHTER WISHES TO PURSUE THIS SUBJECT FURTHER?

Food scientist, nutritional engineer, nutritionist, personal trainer, food development manager, food advertiser, professional chef, confectioner, marketing manager, purchasing manager, environmental health officer etc.

clothing technologist, colour technologist, fashion designer, textile and print designer, printmaker, stylist, visual merchandiser, interior designer

Engineering- space, architectural, aeronautical, product designer, architect, interior designer, inventor, design director, product purchasing manager, industrial design

020 8303 1887

ADMIN@BLACKFEN.BEXLEY.SCH.UK