





THERE WILL BE A NUMBER OF DIFFERENT AREAS AVAILABLE IF YOU CHOOSE DESIGN AND TECHNOLOGY

AQA DESIGN & TECHNOLOGY G.C.S.E

WJEC HOSPITALITY & CATERING

WJEC BUILDING & CONSTRUCTION



AQA Design and Technology

AQA DESIGN AND TECHNOLOGY Product Design















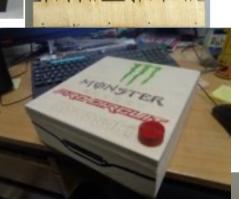


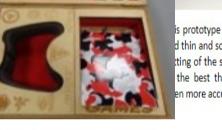












GCSE Design and Technology

What will you learn?

The iterative design process

How to present designs including technical drawing skills

Researching designers, new and existing products.

Practical based skills- using different materials, hand tools and selected pieces of machinery

CAD/CAM skills including use of 3D printer, laser cutter and vinyl plotter

How will you be assessed? 2 Units of work

1 x Externally assessed examination (50%)

1 x Controlled assessment set by the exam board. You will design and make a prototype that will solve a real and relevant problem for a client. (50%).

Progression routes – AS and A-level Design and Technology in either Product Design or Fashion and Textiles, post 16 graphical design courses, Level 2/Level 3 apprenticeships, Level 3 college based vocational courses and perhaps onto related university degrees.

GCSE Design and Technology

Why might this subject suit me?

- You must have a strong interest in Design, like drawing and coming up with new ideas
- You must like using computers exploring Computer Aided Design
- Bringing ideas to life
- Problem Solving



WJEC HOSPITALITY & CATERING

WJEC HOSPITALITY & CATERING





















Belonging, Engaging, Succeeding Together

WJEC HOSPITALITY & CATERING

What will you learn?

- A wide range of food practical skills as well as presentation techniques.
- Learn about different types of hospitality/catering business and what makes them successful.
- Hygiene and safety laws.
- Menu planning including the nutritional benefit of food and much more!

How will you be assessed? 2 Units of work

- 1 x Externally assessed 80 minute on-screen/written examination (40%)
- 1 x Practical/coursework unit internally assessed (60%).

Progression routes - You can progress onto college or apprenticeships to study level 2/3 in professional cookery, hospitality and catering, food and beverage service and perhaps onto university to study BA (Hons) Hospitality Management.

 Part time work in a catering or hospitality business whilst you study at college or university or a summer job!



WJEC Construction and the Built Environment

WJEC CONSTRUCTION & BUILDING





Belonging, Engaging, Succeeding Together















(WJEC) Level 1 / 2 Construction

What will you learn?

- Practical and technical knowledge based sessions in our purpose built skills centre concentrating mainly on Decorating, Joinery and Bricklaying.
- We have close links with local colleges and businesses and our extended programme of study allows students to extend their out of school learning in sectors such as plumbing, electrical, plastering and carpentry.
- 'desk based' learning how to plan a construction project, looking at different built environments and focusing on areas such as materials, sustainability, technical drawing and different roles and responsibilities of the built construction environment.

How you will be assessed! - 3 units of work

3 x Practical based units backed up with construction knowledge portfolio. (40 Hours)

1 x externally assessed examination

Progression routes -This course concentrates on preparing students for the world of the built environment, and the different specialist career paths such as Architecture, Civil and Mechanical Engineering, Managerial roles and specialist trades. You can progress onto college or apprenticeships to study level 2/3 construction related qualifications and if desired continue to study to university level.

GCSE Design and Technology

Why might this subject suit me?

- You must have a strong interest in the construction industry and world around us
- Want to learn a trade or skill
- Be able to work in a busy environment safely



Who To Speak To For More Information

- Ms Clarke
- Mrs Fisher
- Mr Royle
- Mrs Thirkell
- Mrs Ballard