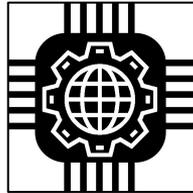




Vyners School

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Welcome to the DT Department



DT SHAPING
THE
FUTURE

Staff:

- Mr Babra, Subject Leader HoD DT
- Mr Welch, Asst SL FD
- Mrs Berlajolli, Teacher
- Mrs Davies, PT Teacher
- Mrs Merrick, Teacher
- Mrs Kendall, Food Technician
- A DT Technician



What the DT staff say about their department.

“The DT department is made up of passionate, committed and a professional team that deliver the highest quality of inclusive teaching”- Mr Babra

“We have a fantastic team that is dedicated to delivering engaging, dynamic lessons in a safe, supportive and warm environment”- Mr Welch

“Great moments are born from great opportunities” - Mrs Kendall

“Because the things that you make, make a difference to people lives” - Mr Luscombe



Mr Babra



Mr Welch



Miss Berlajolli



Mrs Davies



Mrs Kendall



Mrs Merrick



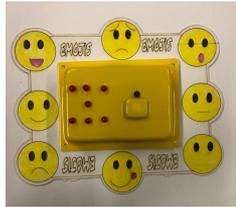
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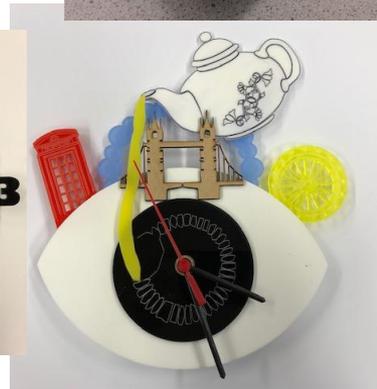
Our Year KS3 Curriculum

At KS3, Vyners students will study a range of topics in DT, including Food, that link with Industry so that they get an enjoyable real life experience.

Electronics
Pairing
Food
Theory



Wildlife hotel
Clock
Food
Theory



*"I really really like DT"
DT Student*



Our Key Stage 4 Curriculum

At GCSE students are entered for GCSE qualifications with AQA. Students will study a whole range of topics that will support and develop their skills and knowledge in all aspects of DT which includes Food Technology

GCSE Resistant Materials: AQA

The new GCSE places greater emphasis on understanding and applying iterative design processes. Students will use their creativity and imagination to design and make prototypes that solve real and relevant problems, considering their own and other's' needs, wants and values.

The GCSE is now split 50/50 with a Written exam & Non-exam assessment (NEA) task.

GCSE Food Preparation & Nutrition: AQA

In Food Preparation & Nutrition GCSE students enjoy practicing and developing a wide range of preparation and cooking skills. These include exciting and challenging tasks such as making choux pastry, making sauces, making and shaping pasta and meat and fish preparation. Students follow set practicals and are also challenged to design and execute their own, unique signature dishes. The theoretical elements include health and safety, food hygiene, function of ingredients, sensory testing, nutrition and diet. The course includes two controlled assessments in year 11 which account for 50% of the overall grade.



"I thought that I would only enjoy the making but I enjoyed all parts of the course, even the theory" Year 11 Student



Our Key Stage 5 Curriculum

At A Level students have the opportunity to study towards qualifications with AQA & WJEC.

AQA A Level Product Design

This highly creative and stimulating qualification gives students the practical skills, theoretical knowledge and confidence to succeed in a number of careers. They will investigate historical, social, cultural, environmental and economic influences through design and technology, whilst enjoying opportunities to put their learning in to practice by producing products of their choice. Students will gain a real understanding of what it means to be a designer, alongside the knowledge and skills sought by higher education and employers. The qualification is assessed through an externally set exam which is worth 50% of the overall grade. The remaining 50% of the qualification consists of an internally set and moderated non-exam assessment task. The qualification is assessed through an externally set exam which is worth 50% of the overall grade. The remaining 50% of the qualification consists of an internally set and moderated non-exam assessment task.

"It was a challenging course, but it made me seriously think about what I could do to change and improve the world we work and live in, even if only a little "
Year 13 Student

WJEC Food Science and Nutrition Level 3

The Food Technology department currently offers the option to study WJEC Food Science and Nutrition Level 3 in the sixth form. This dynamic and inspiring course allows students to build on their knowledge and skills gained at GCSE level and applies them in practical and theoretical context. Advanced practical skills are developed and creativity is harnessed and encouraged. Students are expected to make complex dishes and use a wide range of ingredients, skills and processes with accuracy. In Food Science and Nutrition, students can also develop and improve many important transferable skills. The course encourages students to solve problems, become independent learners, and improve research and presentation skills. It also provides students with the knowledge and ability to improve their own dietary health and well-being. The qualification is assessed through an externally set exam, which is worth 50% of the overall grade and the remaining 50% of the qualification consists of an externally set and moderated non-exam assessment task.





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Celebrating student success

Aviation

Celebrating
women in
aviation

DT STEM GALLERY

We have a dedicated DT STEM Gallery which displays different interactive topics celebrating Science, Maths, Engineering and Technological innovation.

It encourages students to ask questions and think deeper about how DT impacts the world in a positive and constructive way. We are really proud of the way that our students embrace DT.



DT Exhibition

The DT department has a yearly exhibition that celebrates the success of the students achievement which is held in the DT department but is enjoyed by students, staff and parents alike.





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Our Co-curricular Offer

Students are invited to join:

- Lego Club
- Come & Cook Club
- Young Enterprise
- Textiles Club

Past trips & Competitions have included:

- Design Museum
- V&A
- Science Museum
- National History Museum
- IET - Young Engineer
- Design Ventura winners
- Young Chef Regional winners





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**We look forward to meeting you in
September 2025!**