Design Technology and Food

The Technology Department aims to develop our students' curiosity and understanding of the world around them through the products they use and the food they eat. The 'hands-on' practical aspects of the course serve to develop our students' skills and confidence with both workshop processes and kitchen equipment. They find how to use equipment safely and appropriately and how to select materials or ingredients according to their specific properties and uses.

Creativity and problem solving underpin the ethos of our design and planning work and a core part of this is studying the approach of well-known and important chefs or designers. Students are also challenged to think about their social and environmental responsibilities e.g. concerning the origin, production, use, disposal and wastage of materials, food and other natural resources.

[reviewed, unchanged 5 Oct 2022 - GM]