ASA Technology Department

About us

Technology Staff 2024

Director of Learning For Technology Mrs A V Batley
Mrs S Russell teacher of Hospitality and Catering /
Food Technology/Technology
Mr J. Fearn teacher of Technology
Miss C. Dixon Lead Teacher of Animal Care
Mrs D Chapman Food Technician
Mr Technology Technician

The Hospitality and Catering Curriculum teaches the principles of nutrition and healthy eating, instilling a love of cooking in all pupils. The Design Technology Curriculum aims to provide an inspiring, rigorous and practical approach to learning in order to develop all learners' creativity and imagination. In Animal care our curriculum engages the students through various topics that are directly related to animal health and welfare. We teach to the specification of the BTEC Tech Award in Animal Care, level 1/2.

We aim to encourage independent learning through practical participation and ensure that our students have a wider understanding of environmental impacts on choices of foods and materials. We encourage and aim for our students to have a clear understanding of different religions/cultures and ethical beliefs.

Our lessons

The Department has a strong focus and drive to develop independent learners and promote high standards of academic achievement. Through the Learning Cycle.Students through this become more resilient learners, it gives them the tools and the thirst to achieve and have higher aspirations.

The department has a strong belief that all students should be independent,enabling our students to develop personal responsibility and self-motivation and to consider the needs of others. This equips our students with the knowledge and cultural capital to succeed in life.

Areas for development

1. Continued improvement in both Academic Outcomes & Progress.
2. Cultural and Subject enrichment
3. Challenge for all

Our ambitious and inspiring curriculum for all

KS3 - Both Food Technology and the Design Technology Curriculum follow the National Curriculum Guidelines. It aims to provide an inspiring, rigorous and practical approach to learning in order to develop all learners' skill, creativity and imagination. Learners will prepare and cook a variety of nutritious meals and in Design Technology they will learn how to design, make and think critically.All will develop a broad range of subject knowledge which will develop their understanding enough to confidently explore their creativity and independently express themselves during Key Stage 4 .

KS4 - The Y10 and Y11 Hospitality and Catering Course has been designed to develop students' knowledge and understanding related to a range of hospitality and catering providers.Students will learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. The Design Technology specification sets out the knowledge, understanding and skills required to undertake the iterative design process of exploring, creating and evaluating. At KS4 in Animal Care, our ambition is to nurture a deep appreciation of the natural world, prompting good animal welfare and respect for God's animal kingdom. The curriculum provides students with the skills and wisdom required to produce comprehensive reports on animal behaviour and accommodation, along with the courage to perform practical animal handling across a variety of animal species. We create an inspiring learning environment where students feel confident to explore, question and grow, providing them with enriching experiences that will ignite their curiosity and empower them to become compassionate young people.

ASA Technology Department

Our curriculum intent

Our Design and Technology curriculum is designed to equip our young people with a variety of skills and knowledge to be able to become more confident and able to make independent decisions which equips them in becoming lifelong learners and to aspire to work within their chosen field.

Marking and feedback

All our students will receive a variety of marking feedback methods. Circulation around the classroom is a prominent feature in practical lessons where verbal misconceptions will be corrected. Students will peer assess work as well as receiving Feedback on their work allowing students to reflect and respond to teacher comments. All key stages are formally assessed at KS3 this will be one practical assessment and 1 written assessment and KS4 will complete Practical Exam PPE's and Exam PPE's.

Quality assurance

The Technology department evaluates the quality of teaching and learning to ensure that students can make the best progress. This is monitored by our whole school policies which include:
Learning Walks
Book Looks
Pupil Voice
Department standardisation and moderation of work for work and work for exam assessments.

Curriculum enrichment

The Technology department offer an exciting and extensive enrichment programme to its students.

Food Technology - Visits from the Royal Navy.
-        The Great Yorkshire Show
Design Technology - Guest Speakers
Animal care - Core visit: Yorkshire Wildlife Park,
Guest speakers - Guide Dogs for The Blind, Sam's Safaris.

Intervention

The Technology Department offers a range of interventions these include

- SPS sessions - Lesson 6
- Revision Sessions in half terms
- Drop in sessions at lunch time
- Exam breakfasts and exam master classes.

Home learning

The Technology department requires students to practice skills at home wherever possible for both KS3 and KS4.

KS4 students are required to complete homework tasks specifically to aid their learning and understanding for written exam papers so many past exam questions are used for this purpose.