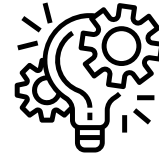


# Moving up to Angmering - Issue 5

## Design and Technology in KS3



In KS3 D&T lessons, your child will produce a wide range of exciting work using a variety of 3D materials as well as specialist equipment. Practical work including the use of plastics, wood, textiles and other materials are all included in our current Scheme of Work.



**Year 7** - acrylic maze game, timber boats & fabric pencil cases

**Year 8** - linkage toy, candle holder & mobile phone holder

**Year 9** - Mobile phone prototype, nightlight & spinning top

**We do need to ask you for £10 to help us cover some of the costs required to enable students to access such a high quality KS3 curriculum.**



## Food Technology in KS3

Food Technology is particularly important as to health for making good food choices throughout life. We develop the skills and knowledge needed through a combination of theory and practical work, our aim being to foster a lifelong enthusiasm for good food.



Developing practical skills is a high priority and an essential element of the course. Students will be encouraged to adapt recipes and to discuss their choices with you. We will give as much notice as possible for the practicals - a minimum of a week, never one day. Students will have the dates for the practical lessons written in their planners/class charts. Our recipes are kept up to date and published on Google docs –students will have access to this. Our tasting lessons will develop experience and an awareness of different foods and we will provide ingredients.

# Moving up to Angmering - Issue 5

In September we will be cooking dishes around the theme “Introduction to cooking”.

The dishes that we will be making are:

- Fruit salad
- Omelette (vegetarian option available)
- French bread pizza (vegetarian option available)
- Christmas cooking



Students will need to have the ingredients for those lessons. There are two ways to provide ingredients.

**1. You can provide your own ingredients on the day of the cookery lesson. As our lessons are an hour long it will help greatly if students could weigh their ingredients at home. Students will be informed of when this lesson is on Classcharts. Recipes will be shared with students on Google classroom. Or to make life easier**

**2. You can pay £7.00 on Parent Pay and we will provide the ingredients for those dishes above. This seems to be the most popular option with parents/carers as it saves them buying ingredients that they may not use again or students asking them for ingredients on the morning of the lesson! The money received will be used to cover the cost of all ingredients plus any other associated costs required to ensure the practical lessons are successful.**

Also for those lessons please provide a LARGE container and a carrier bag for safe arrival home.

In September we will send to you a consent form so that your child can safely take part in these activities and ask you to please advise of any known allergies.

Students will have their own apron for Food lessons. This will last them throughout KS3 & 4. The cost of the apron is £5.

# Moving up to Angmering - Issue 5

## Art, Craft and Design in KS3



We aim to provide all of our students with the richest variety of opportunities within the field of Art, Craft and Design.

There are enrichment opportunities such as Art clubs, information is sent out on Student bulletins. and there are often opportunities to take part in special projects within the school and into the wider community.

Students are expected to bring a 2B pencil, a sharpener and an eraser to every lesson. We encourage students to take pride in their work. Therefore, they must ensure sketchbooks are cared for when taken home, and that they have their book with them in every art lesson.



**If you have any queries regarding the DT and Art Curriculum  
please contact :**

**Mrs C Brixey**  
**Subject Leader, Design & Technology**  
**[cbrixey@theangmeringschool.co.uk](mailto:cbrixey@theangmeringschool.co.uk)**