



**TECHNOLOGY**

Faculty of Technology

PT: Mr A Hynd

**Course Content**

**Design Technology**

**Design and Manufacture** - 2 periods per week

Pupils will

- will focus on the theory and implementation of design, analysing every day household and engineered objects
- research the Theory and practice of wood, metal and plastic processes in both the workshop and the real world
- Complete a design and make project to a set brief

**Practical Craft Skills** – 2 periods per week

- Work within a totally practical based environment
- Learn woodwork and engineering skills required in Industry
- work with wood and metal to create models to a given brief

**Engineering Technology**

**Graphic Communication** – 2 periods per week

Pupils will

- Develop the 2D and 3D sketching skills for everyday and engineering products
- Develop their 2D Technical Graphic Skills, working on the drawing board.
- Develop their DTP and CAD work knowledge to complete a series of projects to a given brief

**Engineering Science** – 2 periods per week

- develop skills in Electronic, Electrical and Mechanical Engineering
- experience Practical and theory based learning applied to the real world, dealing with real industry problems
- Investigate what an engineer does in the Energy Sector



**Business and IT**

**Business Management** 2 periods per week

Pupils will:

- Develop their decision making skills by solving straightforward business-related problems
- Develop an understanding of market research strategies which ensure customer needs are met
- Develop valuable skills transferable to the workplace [problem-solving, team-working etc]
- Discover how fashion, lifestyle and culture influences business decisions

**Administration and IT** – 2 periods per week

Pupils will:

- Develop their existing knowledge and skills in business software [Word, Excel and Access] in order to complete problem-solving activities
- Develop valuable skills transferable to the workplace [problem-solving, handling information, numeracy etc]
- Plan, organise and support a small scale event ensuring all participants are catered for



**HOME ECONOMICS**

Principal Teacher: Mrs A McGillivray

**Course Content**

**Hospitality Practical Cookery and Skills**

Pupils will learn and develop a range of cookery related skills, knowledge and understanding by becoming familiar with and using basic cookery skills, organisational skills, budgeting, simple food preparation techniques and cookery processes.

Safe hygienic and working practices will be an integral element of the course.

Pupils will be able to apply the knowledge and skills learnt throughout the course to plan, produce and evaluate a selection of individually selected recipes, which will be presented to Hospitality Standards.

This course will lead to a National qualification in Hospitality in S4.

**Child Care and Development**

Pupils will learn and develop knowledge that relates to food, nutrition, current healthy eating, child development, budgeting, textile skills and care-worker/parenting responsibilities when working within the childcare context.

Pupils will learn and develop a range of cookery related skills and techniques to prepare food suitable for children, within a home, nursery and or care context.

This course will lead to a National Qualification in Care and/or Textile Technology in S4.