

Creative Arts (Art, Photography and Ceramics) and Food Technology

Ms E Pountney – Lead Teacher Art, Photography and Ceramics

Ms S Tumoe – Lead Teacher Food Technology

Miss A Wren – Art and Photography Teacher

Mr M Rouse – Ceramics and Photography Technical support

Mrs J Pimms – Art Technical support

Mrs A Kudhail – Food Technology Technical support

We believe that the Creative Arts (Art, Photography and Ceramics) and Food Technology are subjects that can help us to understand and give meaning to the world we live in. Through our curriculum we aim to provide students with an experience that is exciting and ensure that our students combine practical and creative skills with critical thinking.

We support our students to aspire through their learning experiences to standards of excellence intellectually, practically, and aesthetically. Each student experiences a variety of media and techniques. In KS3 students will develop their skills and understanding with progressive complexity and sophistication, so that they are able to make informed choices and work with increasing independence into Key Stages 4 and 5. We support students in learning to co-operate and negotiate and be able to share good practice and learn from others. We develop students' awareness of the impact of the Creative Arts and Food Technology on society and expect them to achieve by applying a variety of skills from the wider curriculum together with those learned in the specialist subjects.

We enable students to gain transferable skills that will help them in other curriculum areas and in life. We aim to enable our students to become:

- successful independent learners who enjoy learning, understand how to make progress and achieve to their potential;
- confident self-managers and team-workers, who are willing to take risks and keep an open-mind about new ideas and techniques;
- responsible citizens aware of the role they play in society and the importance of art, design and technology in contributing to society;
- Confident individuals who are able to live safe, healthy and fulfilling lives.

The facilities and expertise in the area enable these aims and values to be explored through Art and Design, Food Preparation and nutrition. Our curriculum is designed to lead to excellence at every level, providing our students with a strong foundation from which to excel in further art, design and STEAM (Science, Technology, Engineering, Art & Maths) related studies.

Resources and facilities

The faculty is situated in the Design Centre at the centre of the academy. Within the block we have three Art and Design rooms, one with a kiln for the ceramics classes. One is designed for sixth form, so they have a creative space to come and work in their free periods. A printing press and a fully equipped Dark Room for black & white film photography processing, We also have a large computer area for developing digital photography skills. Within the block, we also have a food room. In addition to this we have a laser cutter and a range of other CAD/CAM facilities.

Art KS3 – Year 7 and 8

We aim to provide students with the opportunity to develop their skills through a range of media, such as line drawing, painting, collage, printmaking, sculpture, ceramics, photography and multi-media.

The department follows the National Curriculum for Art and Design. The aim of the KS3 programme of study is to:

- Develop an understanding of the formal elements of art.
- Draw from primary and secondary observation and select, collect and present visual information.
- Appreciate and value images and artefacts across times and cultures and to understand the contexts in which they were made.
- Develop ideas using the inspiration of artists. To experiment and develop confidence with a variety of media, materials and processes.
- To be able to self and peer assess their work.

In Years 7 and 8 students have 10 weeks of Creative Art. This will be split into 2 blocks of 10 weeks each. In one 10 week block the focus will be on teaching art with a 2 dimensional outcome, they will learn drawing techniques and will learn how to use paint, collage, printmaking, mixed media and photography. In the second block students will learn how to research artists, record and develop their work using 3 dimensional techniques. They will be able to learn skills in making 3D sculptures and ceramics techniques. The students are taught in mixed ability groups and the programmes of study allow for differentiation by outcome.

Year 8 – GCSE Options

Art, Craft and Design

Lead Teacher: Ms E Pountney.

Members of the Department: Miss A Wren

Examination Board: Edexcel

What will I be studying? You will explore both contemporary and historical pieces of art, craft and design work. In year 9 you will develop a range of skills in drawing, printmaking, ceramics and 3D work as well as painting and colour theory.

What sort of activities will I be doing in class? You will express your skills and knowledge in a range of media while working through different topics such as natural forms, and identity. You will learn how to critically analyse your own and others work using written annotation and appropriate specialist terminology to record your ideas, observations and insights.

How will I be assessed? From year 9, you will produce several sketchbooks evidencing your abilities following the assessment criteria below. This makes up for 60% of your entire GCSE. The remaining 40% comes as an extended exam in year 11(10 hours set over two days). You will also have a mock exam in year 10.

What will the exams be like? The topic of the exam is released in January in year 11. You will then have to produce a sketchbook that explains how you will approach the topic. You will then sit a 10 hour exam (over two days) where you will generate a final piece of art.

The GCSE is marked using the following assessment objectives.

AO1: Develop ideas through sustained and focused investigations informed by contextual and other sources, demonstrating analytical and critical understanding

AO2: Explore and select appropriate resources, media, materials, techniques and processes, reviewing and refining ideas as work develops

AO3: Record ideas, observations and insights relevant to intentions, reflecting critically on work and progress

AO4: Present a personal and meaningful response that realises intentions and, where appropriate, makes connections between visual and other elements

Do I need special skills? Yes – A good ability to draw in at least one media.

What qualifications will I achieve? GCSE in Art and Design.

What sort of homework will I be expected to do? You will be expected to complete one piece of homework every fortnight, it is expected that you will spend a minimum of one hour on your homework.

What can this course lead to in the future?

Animator, Architect, Art editor, Art gallery curator, Art therapist, Community arts worker, Costume designer, Exhibition designer, Fashion designer, Fine artist, Graphic designer, Illustrator, Jewellery designer-maker, Make-up artist, Medical illustrator, Photographer, Sign writer, Tattooist, etc.

What deadlines will I need to meet? Homework deadline every fortnight. Coursework deadlines throughout the year.

Who can I speak to for further information? Any member of the department or students that are currently studying the subject.

Where can I find more information?

<https://www.bbc.co.uk/education/subjects/z6hs34j>

<https://www.google.com/culturalinstitute/beta/>

<http://qualifications.pearson.com/en/qualifications/edexcel-gcses/art-and-design-2016.html>

PHOTOGRAPHY (ART AND DESIGN)

Lead Teacher: Ms E Pountney

Members of the Department: Miss A Wren

Examination Board: Edexcel

What will I be studying? You will learn Photographic techniques including traditional (analogue) photography, digital photography and camera-less photography. You will be learning about composition, depth of field, lighting, and focus. You will explore how traditional photography uses light-sensitive film negatives and light-sensitive paper to create an image and how Digital photography saves images as files that can be manipulated on a computer.

What sort of activities will I be doing in class? Look at other photographers' work and their use of subject matter, the art elements, and media, techniques and processes. You will get to express your ideas and knowledge in a range of techniques while working through different topics such as distortion and portraits. You will critically analyse your own and others work using written annotation and appropriate specialist terminology to record your ideas, observations and insights.

Do I need special skills? Yes, you do need to be able to sketch out your ideas.

How will I be assessed? You will produce several workbooks evidencing for your abilities. This makes up for 60% of the subject. The remaining 40% comes as an extended exam.

What will the exams be like? The topic of the exam is released in January in year 11. You will then have to produce a portfolio that explains how you will address the brief. You will then sit a 10 hour exam (over two days) where you will generate as piece of photographic artwork.

The GCSE is marked using the following assessment objectives.

- AO1: Develop ideas through sustained and focused investigations informed by contextual and other sources, demonstrating analytical and critical understanding
- AO2: Explore and select appropriate resources, media, materials, techniques and processes, reviewing and refining ideas as work develops
- AO3: Record ideas, observations and insights relevant to intentions, reflecting critically on work and progress
- AO4: Present a personal and meaningful response that realises intentions and, where appropriate, makes connections between visual and other elements

What qualifications will I achieve? GCSE in Art and Design.

What sort of homework will I be expected to do? You will be expected to complete one piece of homework every fortnight, it is expected that you will spend a minimum of one hour on your homework.

What can this course lead to in the future? TV or film camera operator, Video editor, Art editor, Director of Photography, web designer, Community arts worker, Exhibition designer, Graphic Designer, Stylists, Photographer, Advertising, Animation.

What deadlines will I need to meet? Homework deadline every fortnight. Coursework deadlines throughout the year.

Who can I speak to for further information? Any member of the department or students that are currently studying the subject.

Is there anything else I need to know?

KS5 - A Level

In Years 12 and 13 students are offered the Edexcel unendorsed Art, Craft and Design syllabus. The broad-based Art, Craft and Design title will enable students to explore a range of two or three dimensional approaches to their studies. Work produced will demonstrate the use of formal elements and creative skills, and give visual form to individual thoughts, feelings observations and ideas.

Exam Board: Edexcel

There are 2 units for A-Level Art:

Unit 1 – Personal investigation component (practical work and personal study) (60%)

Unit 2 – Externally set assignment and a 12 hour timed exam (40%)

The A-Level assessment objectives are:

AO1: Develop ideas through sustained and focused investigations informed by contextual and other sources, demonstrating analytical and critical understanding

AO2: Explore and select appropriate resources, media, materials, techniques and processes, reviewing and refining ideas as work develops

AO3: Record ideas, observations and insights relevant to intentions, reflecting critically on work and progress

AO4: Present a personal and meaningful response that realises intentions and, where appropriate, makes connections between visual and other elements

FOOD AND COOKERY

Members of the Department: Ms S Tumoe - Lead Teacher Food Technology
Mrs A Kudhail – Food Technology Technical support
Food Preparation and Nutrition KS3

In Years 7 and 8 students have 10 weeks of Catering. Students are taught in mixed ability groups and the programmes of study allow for differentiation by outcome.

Year 7

The main aim is to enable students to develop basic culinary skills and a basic understanding of nutrition and knowledge and understanding of ingredients and healthy eating in line with the new National Framework in Food Preparation and Nutrition. This is to allow them to build confidence when making food choices, working in the kitchen to design, prepare and make a range of well-balanced food products that would be suitable for them to make and take home. The focus in KS3 is to introduce students to a range of local and national food sources, (for example, the home, health, Religion, leisure and culture), and industrial contexts [for example, science, manufacturing, construction, food, energy, agriculture and horticulture).

Practical Lessons: **Fruit Cocktail, Apple & Sultana Crumble, Flapjacks and Vegetable Pizza.**

Year 8

Students will deepen their knowledge and understanding of food and nutrition, further develop food preparation and cooking techniques, develop their knowledge of consumer food and drink choice, apply their knowledge to make informed choices about the food and buy and eat. They will develop the creative, technical and practical expertise needed to perform everyday tasks confidently and will build and apply a repertoire of knowledge, understanding and skills in order to design, make high quality products for a wide range of ingredients and evaluate and test their ideas and products and the work of others. The aim is for students to be able to follow and adapt recipes, as well as being able to cook healthy food independently. Each year has ten lessons which are primarily practical.

Practical Lessons: **Vegetable Noodles, Couscous, Blackberry Muffins, Scone / Biscuit.**

FOOD AND COOKERY year 8 Option

FOOD AND COOKERY

FOOD PREPARATION AND NUTRITION

Lead Teacher: Ms S Tumoe

Members of the Department: Mrs A Kudhail – Food Technology Technical support

Examination Board: AQSA

Examination Board: NCFE

This new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. In doing the course learners will focus on nurturing practical cookery skills to give them a strong understanding of nutrition. Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance.

As well as investigating the economic, environmental, ethical and socio-cultural influences on food availability, production processes and diet and health choices. Upon completion of this course, students will be qualified to go on to further study, or embark on an apprenticeship or full time career in the catering or food industries.

Assessment and feedback

The exam and non-exam assessment (NEA) will measure how students have achieved the following assessment objectives:

- AO1 - Identify, investigate and outline design possibilities to address needs and wants
- AO2 - Design and make prototypes that are fit for purpose
- AO3 - Analyse and evaluate design decisions and outcomes, including for prototypes made by themselves and others, and wider issues in design and technology
- AO4 - Demonstrate and apply knowledge and understanding of 'technical' principles and 'designing and making' principles.

Exam Board AQA

Assessed 9 – 1

Assessment:

Task 1 – Investigation 15%

Task 2 – Practical 35%

Task 3 – Written paper 50%

FOOD AND COOKERY year 8 Option

What will I be studying? NCFE is a national qualification equal to a GCSE in Food and Cookery. The main focus is around understanding and producing food for a balanced lifestyle.

Prepare and cook using basic skills.

- Understand food and its functions in the body and in recipes.
- Understand balanced diets and modification of recipes for health.
- Plan and produce dishes for a purpose.
- Ensure a safe and hygienic environment.

What sort of activities will I be doing in class? Lots of practical lessons developing your skills in preparing and producing a range of dishes. Your theory lessons will focus around understanding food.

Do I need special skills? You will need to demonstrate good practical abilities in a range of cookery skills.

How will I be assessed? You will produce 3 pieces of NEA (non-exam assessment) Coursework. Some will demonstrate your understanding of food, others will show off your practical skills.

What will the exams be like? You need to submit 3 pieces of coursework demonstrating your understanding and skills in cooking. You will then sit a two hour exam which explores what we eat.

What qualifications will I achieve? NCFE in Food and Cookery equal to a GCSE.

What sort of homework will I be expected to do? You will be expected to complete one piece of homework every fortnight, it is expected that you will spend a minimum of one hour on your homework.

What can this course lead to in the future? Will lead to A-Levels or college course in Food, Home Economics, or straight into the Catering industry.

What deadlines will I need to meet? Homework deadline every fortnight. Coursework deadlines throughout the year.

Who can I speak to for further information? Any member of the department or students that are currently studying the subject.

Is there anything else I need to know? This is a new technical qualification syllabus equal to GCSEs. There is an additional cost to cover the ingredients.

Where can I find more information?

<https://www.bbc.co.uk/education/subjects/z48imp3>

<http://www.foodafactoflife.org.uk/>

<http://www.bbc.co.uk/food/>

<https://www.nutrition.org.uk/foodinschools>

<https://www.technologystudent.com>

<https://www.ncfe.org.uk/schools/subject-areas/food-and-cookery/>

Career Paths

A passion for Food and Catering can lead to a wide range of career opportunities. There is a range of career paths — in agriculture, catering and hospitality, environmental health, leisure and tourism, retail sales and customer service, as well as Food Production Scientist and manufacturing, Public health nutritionist, Nutritionist, Food safety auditor, Chef, Clinical Dietetics, Food Journalist, Quality manager, Regulatory affairs officer, Scientific Laboratory Technician, Technical brewer, Food Lawyer, Food Stylist, Holistic Health Coach, Molecular Gastronomist, Mycologist, Production manager, Purchasing manager, Research scientist (life sciences) and Toxicologist, Nutritional therapist, Food Labelling specialist, Hygiene Manager, Food Psychologist and Teacher.

Food preparation and nutrition/Catering courses has strong links to all subjects - particularly Science, Maths, Geography, History, PE, Sociology, Psychology, Economics, MFL and PSHE and Business Studies.