



WIDER READING IN DESIGN TECHNOLOGY

In Design Technology we promote current affairs and topical events that have high relevance to our subject. On Firefly we are developing a shared resource that showcases some of these and through classroom discussions and homework read and challenge these topical issues. Immersive reader is also available to help those who find reading more challenging.



Reading has its own clear link on the design technology curriculum areas on our learning platform – firefly. This is available to our pupils both in school and at home.

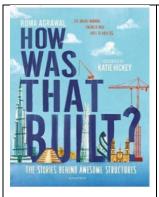
DT Reading



Our ambition is to ensure all pupils are aware of the world around them and take an active interest in these emerging topics by actively reading and discussing these as part of our design technology curriculum.

Recommended reading is promoted through each subject area, examples are below. Additionally, each room has a reading resource area and pupil are encouraged to use these books to help them with studying in this specialist area.

Design Technology recommended reading and **Food** recommended reading:

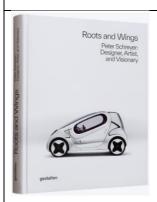


Join Roma Agrawal, the award-winning structural engineer who worked on The Shard, for an exciting behind-the-scenes look at some of the world's most amazing landmarks.

Meet the extraordinary people who challenged our beliefs about what's possible, pioneering remarkable inventions that helped build the Brooklyn Bridge in the US, the Pantheon in Italy, the Burj Khalifa in Dubai, the Shard in England and the Sapporo Dome in Japan. Discover the ingenious methods engineers have come up with to enable us to build underground, underwater, on ice and even in space. And learn about the impact different forces and materials can have on a structure by carrying out your own engineering experiments from the 'Try it at Home' sections.

Beautiful and detailed illustrations by Katie Hickey, including cross-sections, skylines and close-ups of engineering techniques in action, provide unique and illuminating perspectives of our most awe-inspiring constructions.

Get ready to see the built world around you like never before!



A Renaissance man with an eye for detail and foresight for innovation, Peter Schreyer geared himself toward success. Responsible for the births of some of the 20th-century's most iconic cars, his industry experience brought instant classics to the road. From humble beginnings in Germany's divided south to his new base in Seoul, Schreyer embodies a conduit between the west and east - bridging his homeland's history of automotive design with South Korea, a country that has experienced stratospheric growth on the world stage in just a few decades.

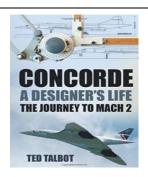
Looking at the formative moments and pivotal artistic discoveries that shaped his creative mindset, Roots and Wings is the never-before-told story of how a man reimagined a car brand and left a mark on history in the process.



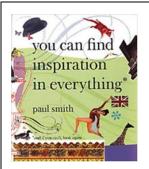
This visual book walks you through the stories of the world's greatest designers, across the decades. Explore each of the legend's life choices, learn how they adapted to trends and adversities, and discover how the fashion industry has changed over the years.

Filled with timelines and fascinating graphics that place each fashion designer on the world stage. This volume shares appraisals of 50 of the most important fashion designers and their iconic status.

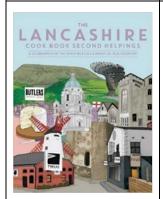
Alongside star designers such as Coco Chanel, Karl Lagerfeld, Cristóbal Balenciaga, and the most influential fashion designers in the fashion industry, it is filled with historical information about the brands and biographies. A special treat for anyone who loves fashion.



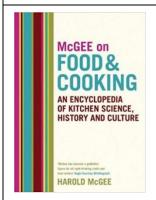
Much has been written about the Concorde itself, but relatively little about the people who designed it. This book is partly an autobiography and encompasses some of the team, several technicalities, and a good measure of the lighter side of the job, especially during the period of actual design. Ted Talbot, who began his career at British Aircraft Corporation; as an aerodynamicist and became chief design engineer, has combined the technical narrative with personal and family reminiscences to remind the reader that engineers have a life too. The path to Mach 2 was bumpy, with threats of cancellation and opposition from the U.S. and the Russians, but this generally indicated to the Concorde team that they were on the right path.



Far from being a fashion monograph, this book "images" Paul Smith's brain on to the page, presenting original and often humorous thoughts and ideas in shop windows, in advertising campaigns, in photographs and souvenirs brought back from world travels that became the inspiration for the look of the season. In addition to texts and images by Paul Smith himself, collaborations include: an account of his teenage obsession with cycling by Richard Williams, sports writer on the "Guardian"; a fiction by celebrated novelist James Flint; interviews with neuroscientist Dr Semir Zeki and curator Hans-Ulrich Obrist; two posters; and "The Bunny", a comic book within the book, complete with a cryptic crossword, puzzles, a fold-out board game and illustrations by various acclaimed artists and designers.



The Lancashire Cook Book: Second Helpings celebrates the best of the county's food scene and follows on from the best-selling first edition released in 2016, which was Booths Supermarket's second best-selling cook book that year. Working in collaboration with Visit Lancashire to highlight the wealth of producers and passionate foodies in the region, the book showcases how the food scene has developed in the last three years, and features more than 40 recipes and stories from some of the region's finest local restaurants, delis, gastro pubs, farm shops, cafes and local suppliers. They include The Freemasons at Wiswell from Steven Smith, named gastropub chef of the year in 2019, longstanding Lancashire favourite The Cartford Inn, award-winning local gin Cuckoo Gin from Brindle Distillery as well as the Clitheroe Food Festival and Ye Olde Sausage Shop who hold more than 50 gold awards for their sausages and superlative Food hall Holmes Mill. So whether your taste is fine dining, no nonsense hearty food or something altogether more exotic, there's lots for you here. This is the 38th book in Meze's hugely successful 'Get Stuck In' series and is expected to be among the best-selling cookery titles in the region.



McGEE ON FOOD AND COOKING is a masterpiece of gastronomic writing; a rich, addictive blend of chemistry, history and anecdote that no self-respecting foodie or cook can afford to be without.

McGEE ON FOOD AND COOKING renders the everyday miracles of the kitchen wondrous and fascinating, shedding light on questions that have puzzled generations of cooks. If you've ever wondered why fish goes off quicker than meat; how to tell stale eggs from fresh ones; why you're supposed to leave pancake batter to rest; how it is that cheese can possibly have so many different permutations of flavour and texture; why chopping onions makes you cry; about the health benefits of chocolate and alcohol; why Jerusalem artichokes make you fart; or even how to avoid poisoning your guests - then this is the book for you. With the enlightenment it brings, you may find yourself emerging from the culinary dark ages.

Harold McGee's original ON FOOD AND COOKING was acclaimed as a masterpiece on both sides of the Atlantic, and won the 1986 André Simon Food Book of the Year. Now completely rewritten for a new generation, reflecting the seismic shifts in science and upsurge in home cooking over the past two decades, this new book will amaze all those who love food.