

## **CULTURAL CAPITAL OPPORTUNITIES IN DESIGN & TECHNOLOGY**

All pupils' experience first-hand experiences from the DT Team- the following demonstrate areas of expertise we share with our pupils to promote our subject.

Mr Brandwood ... first hand practical experiences of apprenticeships and the world on architecture and interior design -10 years' work experience and on the job training in the local community for an architectural business. Real examples of architecture in Preston and surrounding areas that I have had design responsibility for. Shared examples of studying building design at local colleges, and a degree in design technology @ Edge Hill University

Mrs Newton ... studied up to degree level at Lancaster University in Hospitality and Catering Management, global work experience from New York to Australia working in wide range of hospitality and catering establishments. Worked in various food outlets and the NHS local hospitals delivering the management of hospitality and catering, before moving over into education to pass on my passion for the industry. Live and work in the local community sharing experiences with pupils' families.

Mrs Halstead ... studied Fashion & Textiles specialising in woven fabrics at Winchester School of Art. As a graduate designer Mrs Halstead has also worked in a variety of Fashion Houses including designing Fashion wear for Top Shop. Additionally, also worked in Colour Casting.

Mr Lowe ... studied Graphics at Newman College and Industrial Design at UCLAN. He had work experience in software engineering and worked for Bloc Sunglasses and Porta Lancastrian for example working on specific client briefs. Mr Lowes engineering expertise has developed over many years and has links with UCLAN, Bae Systems, Westinghouse and Laing O'Rourke.

	Term 1	Term 2	Term 3
Year 7	Food: Introduce concept of the Food Industry and how Food trends have changed throughout the years, in terms of eating habits from after the war until now, with emphasis on healthy eating and up to date eating trends supported by links to local eating establishments.		
	Textiles: History of Pop Art and why it became popular/how and where it started.		
	Product Design: Sustainability, under on the environment - local and glob		usage and its impact
	3D Materials: Advanced manufactur pupils the access to this emerging t		n is this adoption for all

Year	Food: Local farming community, exploring Food provenance with Myerscough college.
8	Understanding the impact of modern farming techniques and how these impact on the food
	that we buy. Links with college and food providers.
	Textiles: Sustainability in the fashion/design world. Companies who are becoming more
	sustainable and what they are doing to help the planet/environment.
	Product Design: Ancient and modern architecture discussion as part of structures.
	Engineering/Systems: Flight, aerodynamic design, using biomimicry as a design tool. Systems and control, how intelligent products work.
Year 9	Food: Following on from 7 & 8, developing knowledge and links with the wider Food industry from Food Scientists to Sports Nutritionists, enabling pupils to think about potential career paths within the global food industry. Links with industry/colleges and Universities in person/video links.
	Textiles: Exploring a range of fashion designers and illustrators. Researching their history/cultures/inspirations.
	Graphics: Growing familiarity with famous designer's work. Careers in graphics design and architecture promoted.
	Options: talks to pupils from external business eg Laing O'Rourke, BAE Systems, United Utilities & Westinghouse potential aspirational careers most recent examples.
	Textiles: Bringing in external inspirational company leaders/brands to encourage boys to have an interest in textiles and explain to them how the industry works in fashion: Shoreline Clothing UK- Police883. Working with UCLAN's Fashion department to launch live briefs, workshops, exhibitions.
	Introducing local college and university opportunities
Year 10	Food: Creating links with industry/colleges- visits to local food providers- Dewlay, colleges to help develop career paths within the Food industry. Local chefs/food nutritionists follow their career path.
	DT: Project links to TOKYO Olympics and going forward considering projects that bring in diversity, culture and traditions. Way of life, etiquette, food, architecture, leisure time. Future Olympics as a possible option (Bejing/Paris). Ongoing projects for each area of expertise link to designers and their work with the possibility to link to digital online exhibition tours.
	Automation first-hand experience with visit to Jaguar Landrover Halewood /Leyland trucks.
Year 11	Food: incorporating speakers form the Food industry in the pupils NEA research tasks. Briefs for the NEAs change each year, so speakers represent the main themes; Michelin star chefs, nutritionists, and the wider members of the community who have a passion of the food industry.
	DT: Discussing colleges and their next steps – how we can support them with their next steps in life. Some of their project ideas link through to where they want to be later in life, we are able to guide them and support their learning so that they have the knowledge and skills to study our subjects for A-levels/apprenticeships.