



Stocksbridge High School

Curriculum Intent Statement

Design and Technology KS3

"There is no doubt that creativity is the most important human resource of all. Without creativity, there would be no progress, and we would be forever repeating the same patterns" – Edward De Bono

At Stocksbridge High School, we believe every child deserves the opportunity to grow academically, socially, morally, and spiritually. Our Design and Technology curriculum is built on this belief, offering a rich and inspiring journey that prepares pupils not just for exams, but for life beyond the classroom. During years 7,8 and 9 pupils will study a mixture of Engineering, Hospitality and Catering on a rotational basis. Each subject introduces, explores, and aims to develop a variety of practical, analytical, and theoretical skills

For parents choosing a secondary school, we understand the importance of knowing your child will be supported, challenged, and celebrated. Design and Technology at KS3 is a subject where pupils learn by doing, where creativity meets critical thinking, and where independence is nurtured through meaningful, hands-on experiences.

We foster belief in every pupil's potential, set high expectations for achievement, and celebrate success in all its forms. Whether your child dreams of becoming an engineer, chef, architect, or simply wants to explore their talents, our curriculum helps them build the confidence and skills to succeed. At the heart of our department is a commitment to developing independent learners. We believe that when pupils are given the freedom to explore, supported by thoughtful scaffolding, they grow into confident problem-solvers. Our curriculum is designed to challenge pupils to think critically, adapt to new situations, and persevere through setbacks. Whether they're designing a product or preparing a dish, pupils learn to evaluate their work, make improvements, and celebrate progress. These skills are not just academic they are life skills that prepare pupils for further education, employment, and the challenges of adulthood.

Engineering

In Engineering, pupils engage in purposeful design and manufacturing projects. Each rotation introduces a design brief that encourages independent thinking, problem-solving, and creativity. Pupils learn to use hand tools and machinery safely and effectively, gaining practical experience that builds resilience and pride. They explore the environmental impact of manufacturing, technological advancements, and the importance of sustainable design all while developing the confidence to take risks, make decisions, and learn from mistakes. We support pupils with structured guidance while encouraging them to think for themselves, reflect on their progress, and grow in independence.

Hospitality and Catering

Hospitality and Catering offers pupils the chance to develop essential life skills through weekly cooking sessions. Recipes become progressively more technical, helping pupils master preparation, cooking, and presentation techniques. Health and safety are embedded throughout, ensuring pupils understand the importance of responsibility and care in the kitchen. Beyond the practical, pupils explore nutritional science and hospitality business principles gaining insight into careers and industries that shape our everyday lives. We encourage pupils to take ownership of their work, solve problems creatively, and reflect on their achievements with pride.