

# D&T (FOOD AND TEXTILES) SAA SESSIONS

## SUBJECT CO-ORDINATOR

Zoe Wright

## LOCATION

To be advised when booking

## FEES

£50.00

## CONTACT

Jayne Ellery

Tel: 01582 493680

e-mail: [jayne.ellery@chilterntraininggroup.org](mailto:jayne.ellery@chilterntraininggroup.org)

Tuesday 15 September  
Introduction to the D & T course and team

Tuesday 22 September  
National Curriculum: Overview of Design and Technology in the National Curriculum

Tuesday 29 September  
Structuring Learning: Key Stage 3 Strategy in Design and Technology -

Tuesday 6 October  
Structuring Learning: Planning subject specific lessons in accordance with the National Curriculum

Tuesday 13 October  
Structuring Learning: The Design Process

Tuesday 20 October  
Structuring Learning: Planning subject specific Schemes of Work in

accordance with the National Curriculum

Tuesday 3 November  
Teaching models: Pedagogic Strategies. Skills in Textiles – Surface Design TechniquesTie-Dye

Tuesday 10 November  
Subject Knowledge for Teaching: Using the Overlocker and Computerised Embroidery Machine

Tuesday 17 November  
Structuring Lessons: KS3 Textiles Project: Hat making

Tuesday 24 November  
Differentiation: Preparing Differentiated Work in Food

Monday 30 November  
Subject Knowledge for Teaching: Surface Design Techniques Screen Printing

Tuesday 1 December  
Health and Safety Health & Safety Requirements in Food Technology: Food Safety Certificate Session 1

Tuesday 8 December  
Health and Safety Health & Safety Requirements in Food Technology: Food Safety Certificate Session 1

Monday 15th December  
Health and Safety Food Safety Certificate: Final Assessment/Exam

Tuesday 5 January  
Using ICT to enhance Learning: Using ICT in Food

Monday 11 January  
Lesson design for Inclusion: Working with EAL pupils in D & T

Tuesday 19 January  
Using ICT to enhance learning: Use of the Interactive Whiteboard

Tuesday 26 January  
Active engagement techniques : Surface Design Techniques – Applique

Tuesday 2 February  
Teaching Models: Strategies – Bread making & Pastry

Tuesday 9 February  
Assessment: Introduction to GCSE project

Tuesday 23 February  
Assessment: Assessment Art KS3

Tuesday 2 March  
Assessment: Key Stage 4

Tuesday 9 March  
Curriculum Development: 'Licence to Cook' – A Government Initiative

Tuesday 16 March  
Teaching models: Pedagogic Strategies – Essential Practical and Demonstration Skills

Tuesday 23 March  
Active Engagement Techniques: Experimental work in Food

Tuesday 30 March  
Differentiation: Preparing Differentiated Work in Textiles

Tuesday 20 April  
Using ICT to enhance Learning: CAD/CAM in Food

Thursday 22 April  
Using ICT to enhance Learning: CAD/CAM in Textiles

Tuesday 27 April  
Teaching Models: Improving Pedagogy – Pattern Cutting Session 1

Tuesday 4 May  
Assessment: GCSE Coursework Support/Industrial Practices

Tuesday 11 May  
Structuring Learning: Planning Schemes of Work in Food Technology

Thursday 13 May  
Structuring Learning: Pattern Cutting Session 2

Thursday 20 May  
Structuring Learning: Progression to AS/A2 level work in Textiles

Tuesday 25 May  
Curriculum Development: Industrial Practices in Food

Tuesday 8 June  
Curriculum Development: Vocational Courses in Food GCSE Hospitality & Catering

Thursday 10 June  
Teaching Models: Improving Pedagogy – Working with Smart Textiles

Tuesday 15th June  
Final Assessment

