

MOVING UP TO ANGMERING

★ AMBITION
★ RESPECT
★ COURAGE

Design Technology and Art

Art, Craft & Design in KS3

We aim to provide all of our students with the richest variety of opportunities within the field of Art, Craft and Design including drawing, painting, printmaking and ceramics experience. We learn about artists from different times and places, and promote the value of creative thinking.

There are enrichment opportunities such as Art clubs and trips, and information is shared in the student bulletin. There are often opportunities to take part in special projects within the school and in the wider community as we are an Artsmark school.

Students are expected to bring a 2B pencil, a sharpener and an eraser to every lesson. We encourage students to take pride in their work. Therefore, they must ensure sketchbooks are cared for when taken home, and that they have their book with them in every art lesson.

If you have any queries regarding the Art, Craft and Design curriculum please contact : **Mrs S Hobbs** Subject Leader, Art
shobbs@theangmeringschool.co.uk



Design & Technology in KS3

In KS3 D&T lessons, your child will produce a wide range of exciting work using a variety of 3D materials as well as specialist equipment. Practical work including the use of plastics, wood, textiles and other materials are all included in our current Scheme of Work.

Year 7 – acrylic maze game, timber boats & fabric pencil cases

Year 8 – linkage toy, Light Box & CAD project and glasses holder.

Year 9 – Shepard's Hut Model, Clock & spinning top

We kindly ask for a contribution of £20 to help us cover some of the costs of providing students with a high-quality curriculum throughout Years 7, 8 and 9. We really appreciate your support, which helps us continue to offer these valuable learning opportunities to all students.

If you have any queries regarding the DT Curriculum please contact :

Mrs C Brixey

Subject Leader, Design & Technology
cbrixey@theangmeringschool.co.uk



Food Technology in KS3

We are delighted to welcome your child to Food Technology in Year 7. This subject is a fantastic opportunity for students to develop essential life skills while exploring a variety of recipes and techniques.

What We Cover

Our Year 7 curriculum focuses on fundamental cooking techniques and food safety. Key practical dishes your child will learn to make include:

- Flapjacks / Seasonal Fruit Crumble / Fish Goujons / Sausage Rolls / Christmas Pastry

Providing Ingredients

To ensure every student can participate in these practical lessons, we offer two options:

- **Bring Your Own:** You may provide your own ingredients on the day of the lesson. As our sessions are only one hour long, it is a huge help if students pre-weigh ingredients at home to allow maximum time for cooking.
- **ParentPay (Recommended):** You can pay via ParentPay, and we will provide everything needed for the dishes listed above. This is our most popular option as it saves you from buying bulk ingredients you may not use again and prevents those frantic last-minute morning requests! The money received covers all ingredients plus any associated costs to ensure the practical lessons are successful.

Food Allergies and Dietary Requirements

The safety of our students is our priority. If you choose the ParentPay option, we will ensure that the ingredients provided accommodate any medical food allergies or dietary requirements (such as gluten-free, dairy-free, or vegetarian/halal alternatives for the sausage rolls) registered with the school. If you are providing your own ingredients, please ensure they are suitable for your child's specific needs.

Essential Equipment

For every practical lesson, please provide a LARGE airtight container and a carrier bag to ensure their creations make it home safely.

We look forward to seeing the wonderful dishes our new students will create in 2026!

