



## WHAT WE AIM TO ACHIEVE

The NCFE Vocational Certificate in Creative Studies: Craft is a relatively new technical qualification designed to develop practical skills and knowledge related to a specific employment area. V-Certs have the same level of rigour as GCSEs but include project-based assessments, which means that we can work more flexibly around the qualification, and have a greater opportunity to use creativity and imagination.

This course is perfect for students who like to work in a creative and practical way with a range of different materials. It will enable learners to work in a hands-on way to develop the core skills to make high quality products using woods, metals and polymers. Learners will have the opportunity to use traditional skills and also modern technologies. You will develop the knowledge, skills and experience which could potentially open the door to a career in related technical industries which would include a variety of trades and the design/manufacturing sector. As a Level 2 Certificate, it is the equivalent of a GCSE and is accepted by local post-16 providers including Suffolk One and Suffolk New College.

Throughout the course we aim to:

- Share with you the skills required for independent learning, team learning and development.
- Teach you a range of transferrable hand craft, enterprise, design and CAD/CAM skills.
- Help you to develop the ability to solve problems.
- Teach you the skills of project-based research, development and presentation.

## COURSE OUTLINE

Creative Studies: Craft is a two year course of study and is awarded as a Level 2 Pass (equivalent to a GCSE grade 4), Merit (grade 5.5), Distinction (grade 7) or Distinction\* (grade 8.5). You will work with a range of materials and process in the workshop and produce a comprehensive portfolio of evidence for assessment of these technical skills.

- Unit 1 - Exploring craft and enterprise skills (internally assessed portfolio of evidence).
- Unit 2 - Research and develop design ideas for craft items (internally assessed portfolio of evidence)
- Unit 3 - Respond to a craft brief (externally assessed assignment).
- Unit 4 - Produce final craft work (internally assessed portfolio of evidence).

## WHAT SKILLS DO I NEED?

Creative Studies: Craft involves carrying out a variety of small projects. You need to be able to work individually and as part of a team. You will need a passion for practical activities using traditional handmade skills and CAD/CAM. You will need to show willingness to complete research tasks to further your understanding of processes. You will need to be passionate about working with wood, metal and polymers. You must have commitment to following procedures for health and safety. A significant portfolio containing evidence of how you meet each assessment objective will be required so you will need the ability to work with independence and to strict deadlines. You will need to be able to showcase the very best of you.



## WHAT WE AIM TO ACHIEVE

Design and Technology GCSE builds on the skills, materials and processes developed in Design and Technology through Years 7 to 9 with the exception of Food (see Hospitality & Catering). The traditional individual subjects of Resistant Materials, Textiles Graphics and Systems finally come together for an exciting iterative approach to product design. The course builds in your knowledge of Mathematics and Science to meet the balance of how a product appears and how a product works.

Design and Technology helps students to:

- Demonstrate their understanding that all design and technological activity takes place within contexts that influence the outcomes of design practice and develop the skills to critique and refine their own ideas whilst designing and making.
- Develop realistic design proposals as a result of the exploration of design opportunities and users' needs, wants and values.
- Use imagination, experimentation and combine ideas when designing.
- Develop decision making skills, including the planning and organisation of time and resources when managing their own project work.
- Develop a broad knowledge of materials, components and technologies and practical skills to develop high quality, imaginative and functional prototypes and demonstrate safe working practices in design and technology.

## COURSE OUTLINE

You will be studying the AQA GCSE Design and Technology course. This GCSE allows students to study core technical and designing and making principles, including a broad range of design processes, materials techniques and equipment. You will also have the opportunity to study specialist technical principles in greater depth. In other words, you will learn about **wood, metals, polymers, textiles, boards, electronics, systems** and **mechanics** in a holistic view to **product design**. Later, you will specialise in your chosen material.

## HOW WILL I BE ASSESSED?

Design and Technology GCSE is assessed by two units. It is graded in the new 9-1 GCSE format.

- Unit 1 is a 2 hour exam worth 100 marks. It makes up 50% of the GCSE. You will be examined on core technical principles, specialist technical principles and designing and making principles.
- Unit 2 is a project of course work worth 100 marks. It also makes up 50% of the GCSE. You will need to complete a project based on a brief. You will start by identifying and investigating a design brief and specification, realising design ideas, analysing and evaluating a final product, all from your chosen material.

## WHAT SKILLS DO I NEED?

DT GCSE involves research, design, planning and working with a wide range of materials. By the very nature of designing and making, you should have a passion for creativity, problem solving, working with materials and quality. DT GCSE would appeal to those who like originating new ideas, forming technically drawn solutions, working within a practical environment and producing high quality products. There is a significant level of written course work so you will also need to be hard working, prepared to persevere and be consistent. You will of course need to be passionate about developing products, work to strict deadlines and adhere to expectations of health and safety.



## WHAT WE AIM TO ACHIEVE

This year we are pleased to be offering WJEC Level 2 Hospitality and Catering as an alternative to GCSE Food Preparation and Nutrition. Hospitality and Catering aims to give students a good foundation for working in the hospitality and catering industry, which is Britain's fourth largest industry and accounts for around 10% of the total workforce. Students will build on their cooking skills and produce a number of dishes throughout the course. This course would suit those students interested in working in catering or hospitality establishments (such as a restaurant or hotel) in the future or those who enjoy cooking and learning about food preparation.

## COURSE OUTLINE

Hospitality and Catering will explore two areas; the first is looking at the different catering and hospitality providers and how they operate. The second area of focus is preparing, cooking and finishing a range of dishes considering the needs of different clients. This is a two year course of study and is awarded as a Level 2 Pass (equivalent to a GCSE grade 4), Merit (grade 5.5), Distinction (grade 7) or Distinction\* (grade 8.5).

## HOW WILL I BE ASSESSED?

- Unit 1 – The Hospitality and Catering Industry (External Exam): This unit considers the business aspects of the hospitality and catering industry. It looks at a range of providers and those involved in the business whether staff or customers. In this unit you will also learn about important legislation that is relevant to the hospitality and catering industry, along with health and safety. It will also look at the success of various providers and allow you to gain the skills to suggest the benefits to an owner and the community of opening a new business. You will demonstrate your understanding through a 90 minute exam.
- Unit 2 – Hospitality and Catering in Action (Coursework): This is a more practical element of the course which will develop your skills in cooking so that you may respond to a brief. You will also consider the nutritional impact of food on different clients. The final course work will consist of a proposal, a plan and a four-hour cook where you will be required to prepare, cook and present two dishes.

## WHAT SKILLS DO I NEED?

An interest in food and cooking is essential along with a desire to learn more about the catering industry. You will be willing to work both individually and as a team and you may wish to participate in extra-curricular activities to extend your understanding of catering. You will need to be keen to complete both practical and written work and abide by the health and safety rules in the kitchen.

Part of the course you will be expected to buy your own apron and skull cap. You will need to provide your own ingredients for cooking on days when it is required.