



THE  
**HOLGATE**  
— ACADEMY —

# The Creative Arts Faculty

## Design and Technology

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We empower | We respect | We care

Part of  
**DA** Diverse  
Academies

# Everything you need to know about the Design and Technology department at The Holgate Academy

Meet the team of DT teachers and technicians.

- The equipment you'll need for your DT lessons
- . - What you will learn in year 7
  - Health and safety

***We hope you find this guide useful and we look forward to meeting you all in September.***



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Mr Harvey

I teach resistant materials and other subjects. I am happiest when I am in the workshop. I support Derby County...go Rams!!! I love spicy Indian food I love trains and spent a big chunk of my career maintaining and building trains I can play the guitar



# Miss Roger



1. My favourite food is pasta
2. My favourite colour is purple
3. I enjoy going for walks when I'm not in school
4. I love listening to music
5. My favourite sport is Rugby

# New staff that you will meet from Sep 2022



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Hello. I'm **Miss Westgate**.

I maybe teaching you in your **French** or **Food Tech** lessons.

- I am originally from the South-West of England but have also lived in North Wales and Toulouse, France.
- I am a very keen sportsperson and I love to play and umpire hockey.
- I really enjoy singing...and not just in English!
- I love making things, whether it's food, craft or anything else.
- I **LOVE** travelling! It is a great way to meet new people, experience new things, try different foods...and learn how to say hello in even more languages!



Mrs Bailey Likes:

family, sunshine holidays, cooking and baking, love supporting students in class, MacDonalds cheeseburger, Chocolate and cheese, mild exercise - walking Dislikes: Spiders and snakes, cold rainy days, marmite and hovering About me; I am a food technician in the DT food department at THA. My role is to buy on behalf of the school all the ingredients you will need to be able to take part in our cookery lessons. It doesn't matter if you're a diabetic, vegetarian, or have an allergy I am able to adapt our recipes to suit you. I will also be in your practical classroom to offer help when needed; so you can enjoy your cooking experience at Holgate, whilst learning many skills that you will remember in life; some of you may even go on to make catering your career in the future. The dishes you make are taken home by you for your parents/carers to enjoy. I'm really excited to be meeting you all in September and hearing all your stories of what and who you cook with at home.



## Miss Clarke Art and Design Technician Likes:

Drawing, reading, playing video games,  
watching spooky films, listening to punk rock,  
fussing my cats

Dislikes: Soggy bread, salad  
cream, badly made coffee, the Twilight Saga

About me: My role is to help prep DT lessons,  
making sure the various tools are working and  
helping you finish any work that requires the  
laser cutter or big tools like the bandsaw.  
You'll also find me in Food with Mrs Bailey,  
prepping practical lessons and occasionally  
helping the teachers in your lessons.





Everything is designed... you cannot use up  
creativity

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# Equipment you will need



Blue or black pens to complete your written work.



A pencil for your diagrams.



A green pen to mark your work and make corrections.

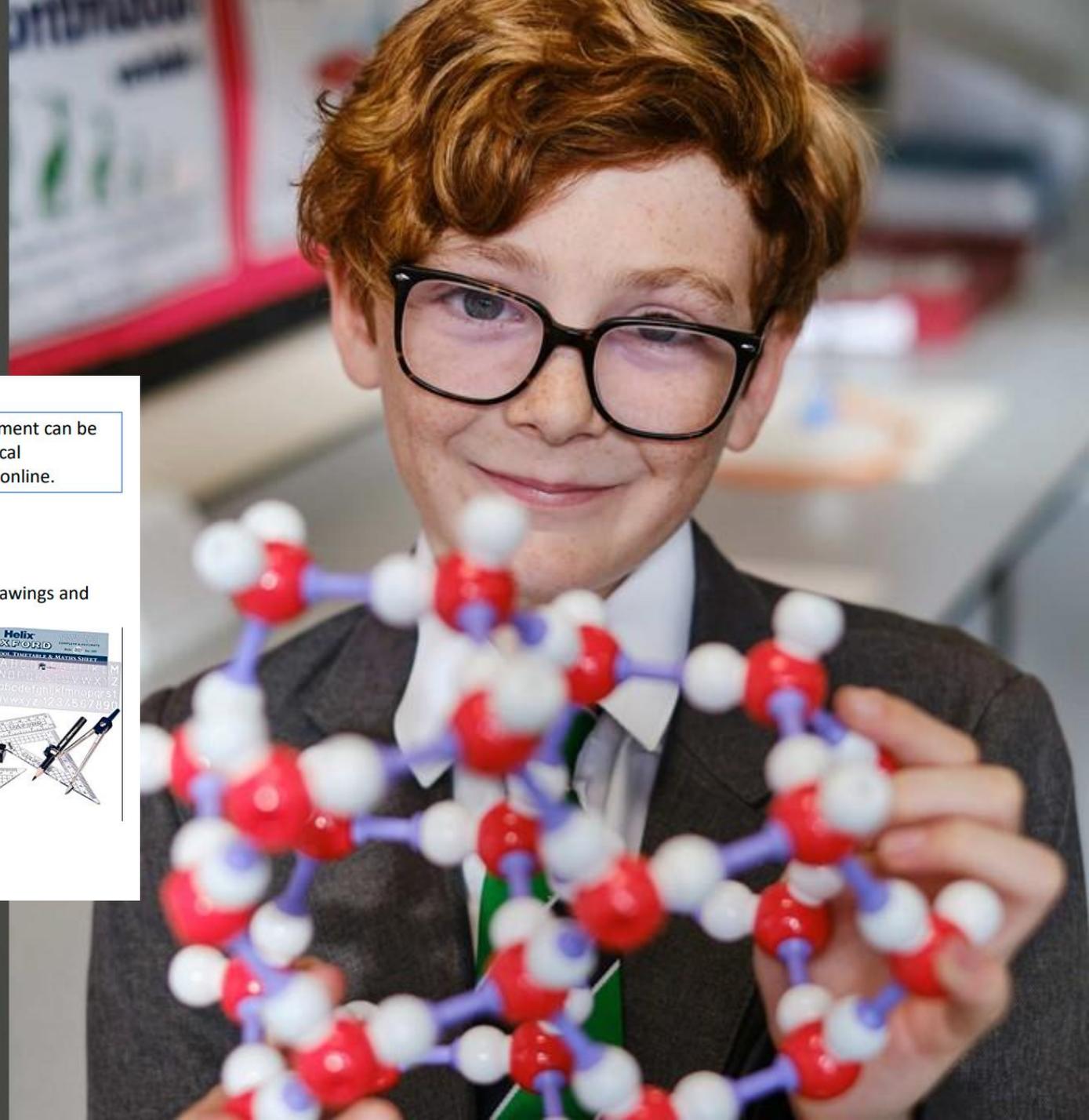


A ruler to underline date and titles, also to draw neat diagrams.

Desirable equipment to have. These will help with your drawings and designs.



All of this equipment can be found in your local supermarket or online.



## Food and Nutrition Equipment, Hygiene and Safety Things you will need and need to know



On days where you have practical lesson in food you will need a container to take home your food without it leaking or spilling.



If you have long hair you will need to have your hair tied up on have a bobble to tie it up at the start of the lesson.



You will be provided with an apron. But you can bring your own colourful, fun apron if you would like to stand out.



A bag to carry your food in. This can be your school bag or another suitable bag.



**NO GEL/NAIL VARNISH**  
You will not be able to cook if you have nail varnish on. You will be asked to remove any nail varnish before cooking. We also recommend you do not have gel varnish when cooking.



Every lesson you will be expected to have your basic equipment.



**NO JEWELLERY**  
On days when you cook. It is advised that you leave any watches, rings at home. If you wear jewellery on a cooking day you will be asked to remove it and put it in your blazer. Your teacher will not be responsible for looking after it.



Pencil crayons might be useful on the lessons where you need to design a health dish.



## What to wear in the Workshop

- You will be given an apron
- Your tie must be tucked behind the apron or in your shirt
- You will be given safety goggles to wear
- All long hair must be tied back
- Blazers, coats and bags are required to be stored in the Boxes provided in the workshop

**When taking part in textiles you need to make sure coats are on chairs and bags are under tables. You will need to wear an apron when using fabric dyes and inks**



## Topics in year 7

You will learn first of all how to use both DT rooms and Food rooms safely. This is very important as you will be using equipment that takes a lot of focus and care, so health and safety is very important.

You will do a rotation in year 7. this means you will explore a number of different subjects that you will find in Design and Technology. These rotations last about 8/9 weeks. Once you have completed that subject your teacher will tell you which subject you will do next.



What subjects will I experience in the Design and Technology rotation?

**Food and Nutrition**, you will learn about healthy eating and safe cooking practises in the food room. You will get to bake and take your goods home with you

**Workshop**, you will create and make your own keyring using specialist tools and machinery in our dedicated workshop.

**Photography**, you will discover how to use a camera like a professional and pick up some useful tips to ensure you always take a successful shot. You will use our purpose built photography studio.

**Graphics and Product design**, you will explore the design process and create a product that answers a client brief.

**Textiles**, you will take part in a project that expands and explores Alice in wonderland resulting in you creating your own textiles based mad hatter's Tea Party.



We are looking forward to seeing you at the Holgate Academy in September





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