

Doing it Differently

Ideas for D&T accommodation

The following file is a case study to show aspects of D&T accommodation in just one school

The purpose of this case study is to provide ideas and talking points for those involved in the refurbishment or new – build of D&T accommodation in secondary schools

This case study is not presented as an ‘ideal solution’ applicable to all schools

School:

The Westwood School - A Technology College

Age range / type:

11-18 , secondary and specialist technology college

D&T subjects taught:

GCSE's: resistant materials, graphic products and hospitality and catering, DA engineering and diploma

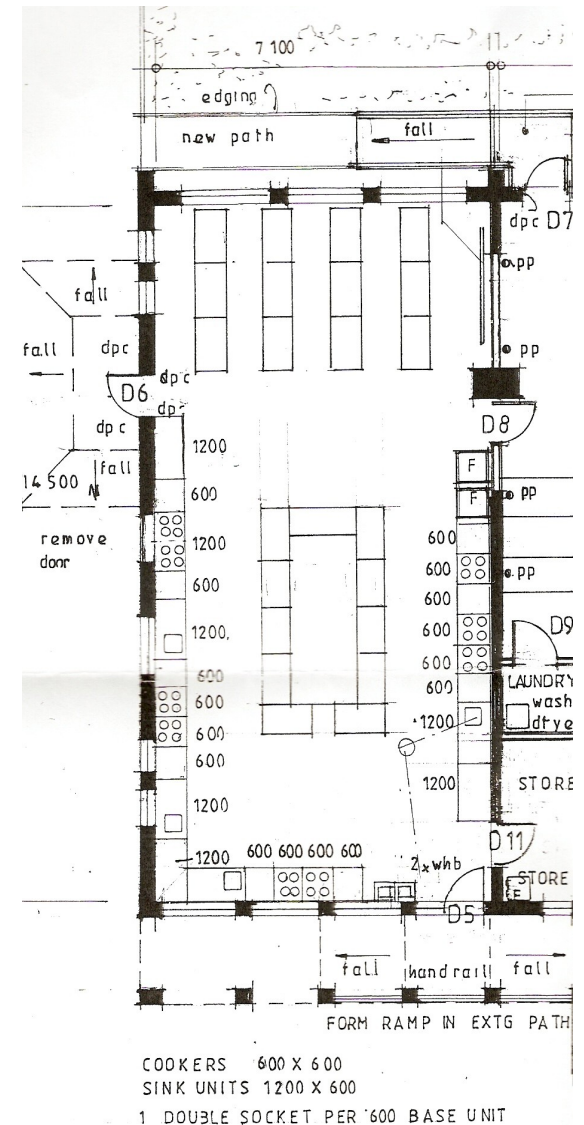
Focus of this case study:

Hospitality and catering provision

- The Westwood School has 603 students on roll and was built in 1974 with full completion in 1984
- It is due for a part rebuild opening in 2011 within the BSF programme



- The hospitality and catering room was designed and built in 2003-2004
- the school has two resistant materials workshops, one graphics room and one hospitality and catering room





View of catering room prior to
stainless steel tables being arranged



Room view of practical area – all tables and worktops are stainless steel and moveable



Loose tables allow flexibility for theory, preparation and product evaluation work



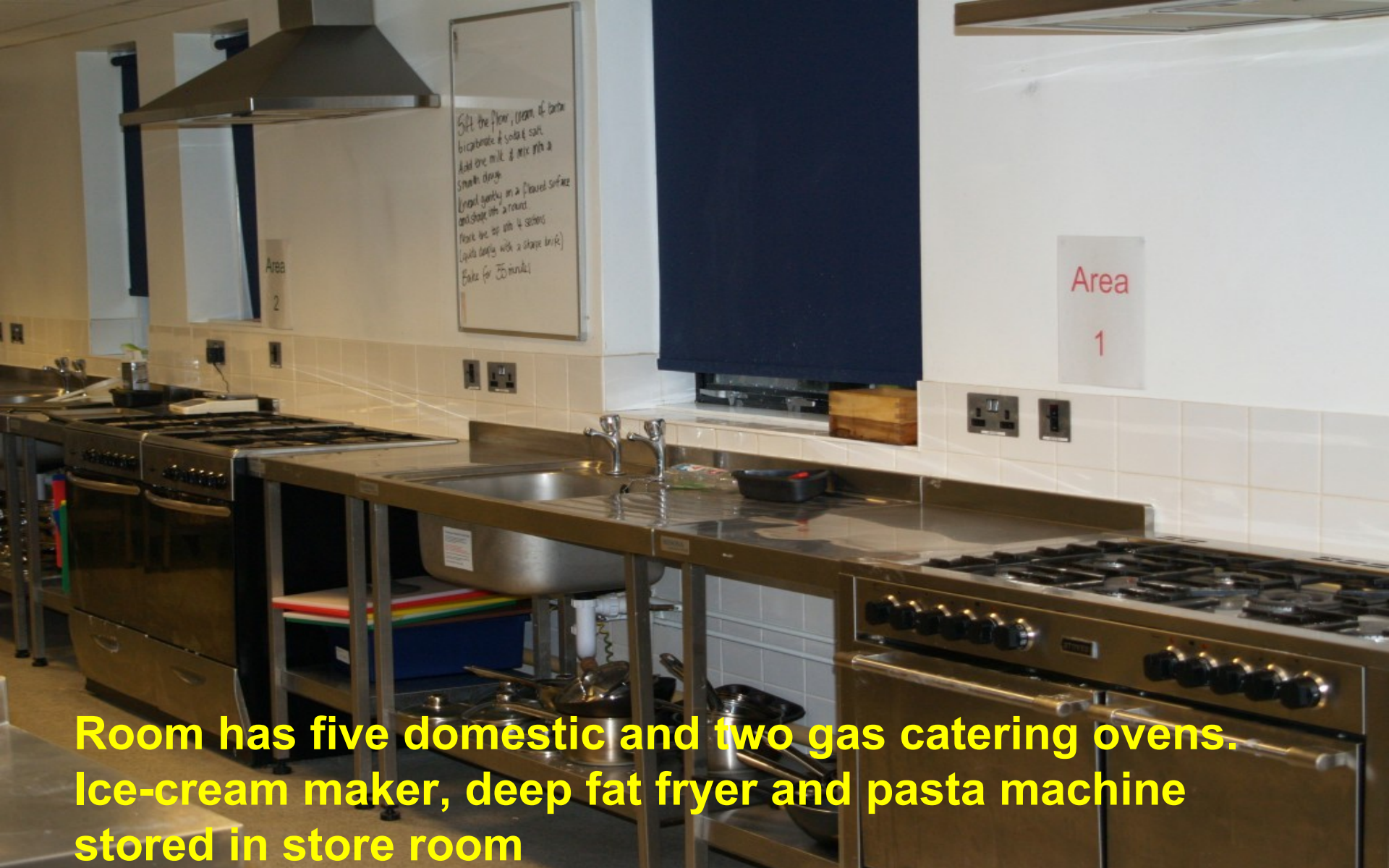
Five work areas and four sinks



Fridge in room. Fridge/freezer also in store room



Sink and hob stored under table which slide out for use by disabled pupils



Room has five domestic and two gas catering ovens. Ice-cream maker, deep fat fryer and pasta machine stored in store room



Flexible teaching area



Interactive whiteboard



Two hand wash basins. No dishwasher.



Coloured chopping boards in each work area



Auto chop – a safe and easy to use chopping machine for visually impaired pupils

Doing it Differently

Ideas for D&T accommodation

Case study prepared by:

Sue Wheeler

Contact email:

sue.wheeler@coventry.gov.uk

Date:

January 2009