

Curriculum Policy

Design Technology



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Design Technology policy

What is our vision?

We are committed to providing children with a progressive and relevant Design Technology education, to prepare them for life in the wider world. We believe that high quality DT lessons will inspire children to think independently, innovatively and develop creative procedural and technical understanding. The skills that are developed in this subject can be transferred across the curriculum. Children will build up and acquire a range of knowledge and techniques through working with mechanisms, structures, food, textiles and electrical systems. A focus will be given to the area of food technology. Children will be taught how to cook and apply the principles of nutrition and healthy eating, allowing them to maintain a healthy lifestyle and equip them with the crucial life skill of how to feed themselves and others affordably and well, in later life.

By the time our pupils leave, they will be able to select resources, take risks and solve problems, to become capable citizens.

Curriculum Aims and Impact:

The national curriculum for design and technology aims to ensure that all pupils:

- Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world.
- Build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users.
- Critique, evaluate and test their ideas and products and the work of others
- Understand and apply the principles of nutrition and learn how to cook.
- Children will gain experience of researching, designing, making and evaluating quality products from an initial design brief.

Children will be able to demonstrate an understanding of purpose and user, in relation to the designs and products that they produce. They will be confident when researching, designing, making and evaluating quality products, based on an initial design criteria. They will be able to select the appropriate skills, tools and techniques, working safely to solve a problem. Children will critique their own *and others*'* designs (*UKS2), assessing their final products against the initial design criteria, making suggestions for further adaptations and improvements.

Children will confidently be able to suggest a range of healthy ingredients to enable them to cook a nutritious, healthy and affordable meal, with an awareness of seasonality and food provenance.

How do we achieve this?

Across school, an adaptation of Kapow's schemes of work will be employed to ensure a consistent approach and progression of skills within all key strands of the DT curriculum. The areas of mechanisms, textiles and structures will be revisited within each key stage to ensure that knowledge and skills are retained and developed overtime. Electrical systems will be taught twice during Key Stage Two. A focus will be placed on cooking and nutrition, which will be taught within each year

group, learning to prepare predominantly healthy savoury dishes. Children will be taught food provenance and seasonality. The long-term plan ensures that children build a repertoire of knowledge and techniques, such as building structures of increasing difficulty and progressing from simple mechanisms towards mechanical systems. These are based on constructions in our locality and reflect the importance of key events and individuals that have influenced some designs that have helped to shape the world around them. Our pupils gain the practical skills in textiles to be able to perform everyday tasks.

Scheme of Work:

Teachers will use the objectives from the planning and assessment document to plan and deliver successful design and technology lessons. Teachers can access planning from Kapow, supplemented and enhanced by the incorporation of their own ideas, if the objectives are matched to those in the school's documents and those in the Natonal Curriculum.

Each area of design technology will be covered at least twice in the children's time at FaringtonPrimary School. This will enable the children to build on their skills and evidence their progression as they move up through school.

Resources:

Published schemes of work are available on the Kapow website.

All classrooms have a range of basic resources. More specialised resources and equipment are all kept within the design technology store cupboard. Design technology supplies will be restocked for the beginning of each academic year. Any specific supplies that are required for individual class projects should be requested ahead of time. Supplies will be audited reagularly by the subject co-ordinator to ensure that general supplies don't run low. The upkeep of the DT storeroom falls predominantly with the subject co-ordinator, however the area and the resources within it should be left as tidy as they are found. As resoursces are used up, the subject co-ordinator should be advised that those materials need replacing.

Assessment – How do we assess skills and understanding?

Formative assessment will predominate within the subject of design technology.

At two points during the year, knowledge review weeks will spend time focusing on the skills that they have accumulated throughout that academic year. Teachers will make judgements about their children's skill and knowledge in design technology, based on the following areas:

- Child's work recorded through photographs, models, designs and written work
- Discussions with pupils
- Listening to the children's ideas during group discussions
- Observation of the children's skills during design technology sessions
- Assessment of the children's work against the learning objectives

Teachers will use the following gradings to categorise the children against the year groups curriculum objectives:

Working towards – the child has not met/ retained the year group curriculum objectives.

Expected – The child has met/ retained the year group curriculum objectives.

Greater depth – The child has met the objectives with a large degree of independence. They also show a design skill talent.

Teacher judgements in design technology will be entered into the tracking document, this will be available to future teachers as a means of transition. These judgements will also be reported to parents at the end of each year through the means of the end of year report.

Health and Safety

The responsibility for the safety of the children during design technology sessions lies predominantly with the class teacher. The children are made aware of the safe use and correct procedure involved when using tools and equipment in a learning environment and how to follow proper procedures for food safety and hygiene. Children are to be made aware of the need to take care and understand that their actions can affect others. The children build up a range of skills when using equipment to reduce unnecessary risk. Protective clothing is to be available when required.

All staff, including helpers, are made aware of food safety procedures when working with food to minimise any risks.

Inclusion and Safeguarding Considerations

All children will be provided with equal access to the design and technology curriculum. We aim to provide suitable learning opportunities according children's abilities, regardless of gender, ethnicity or home background. Differentiation in terms of learning objectives, tasks, teaching methods and resources are planned for pupils with SEN. All pupils have access to materials and opportunities that are suitable to their specific needs.

Any children working above year group expectations are challenged with open-ended tasks that provide opportunities to tackle more complex issues and use a wider range of resources.

Other Points/Considerations:

With the need for many consumables in design and technology, staff will need to ensure that resources that are required for furture DT projects are checked well in advance. Any resources/ materials that are required should be reported to the subject lead in adequate time. If a certain resource is used up during a session, this should be reported to the subject co-ordinator who can then advise and assist on the replenishment of the resource.

Teachers are to be mindful that electrical cooking equipment will need to be booked ahead of time to ensure that the equipment is not being used by others and is in full working order with correct health and safety measures in place.

Any members of staff who have requests for training or resources should discuss this with the subject co-ordinator and put in an order request as required.

Monitoring and Review:

The subject co-ordinator will monitor the learning taking place in design and technology through an annual subject audit. In order to conduct this the following evidnce will be gathered and used:

- Work completed will be viewed against the years groups objectives and how closely they match.
- The amount of work and whether it reflects the time allocated to design technology.
- Reviewing evidence of children's work through the design, production and evaluation processes.
- Pupil interviews regarding their experience of design technology and their inclusion/ understanding of subject-specific vocabulary.
- Monitoring the amount of DT lessons missed due to interventions.

The audits will help to evaluate the strengths and weaknesses in the subject and highlight areas for further improvement.

The work of the subject co-ordinator also involves supporting colleagues in the teaching of design and technology, being informed about current developments in the subject, and providing a strategic lead and direction for the subject in the school.

Design Technology

Key Vocabulary

<u>Year 1</u>

Food	Mechanisms	<u>Textiles</u>
• Blender	• Build	Decorate
Carton	 Design 	 Design
• Fruit	 Evaluation 	Fabric
 Healthy 	 Mechanism 	• Glue
 Ingredients 	• Model	• Model
• Peel	Sliders	 Hand puppet
Peeler	Stencil	 Safety pin
Recipe	 Target audience 	Staple
• Slice	Template	• Stencil
Smoothie	• Test	Template
• Stencil		
 Vegetable 		

<u>Year 2</u>

<u>Structures</u>	Food	<u>Mechanisms</u>
Function	• Diet	Evaluation
 Man-made 	Balanced diet	 Input
Mould	 Evaluation 	Lever
 Natural 	Expensive	• Link
• Stable	Healthy	Mechanical
• Stiff	 Ingredients 	Mechanism
 Strong 	 Nutrients 	Motion
Structure	 Packaging 	Output
• Test	 Refrigerator 	Survey
• Weak	• Sugar	
	Substitute	

<u>Year 3</u>

<u>Textiles</u>	Mechanical Systems	chanical Systems <u>Food</u>	
Accurate	Function	Climate	
Cross-stitch	• Input	 Exported 	
Decorate	Lever	Imported	
• Detail	Linkage	Nationality	
• Fabric	Mechanism	Nutrients	
Patch	Motion	Recipe	
 Running-stitch 	• Net	 Seasonal food 	
 Stuffing 	Output	Seasons	
 Target audience 	• Pivot		
 Template 	 Thumbnail sketch 		

<u>Year 4</u>

Food	<u>Structures</u>	Electrical systems	
 Budget 	Cladding Battery		
 Cooling rack 	 Design criteria 	• Bulb	
Equipment	Evaluation	• Buzzer	
Evaluation	Frame structure	• Cell	
Flavour	Function	Circuit	
 Ingredients 	Pavilion	Conductor	
Method	Reinforce	 Design criteria 	
• Net	Stable	Electricity	
 Packaging 	Structure	 Insulator 	
Quantity	 Target audience 	Switch	
Recipe	Texture	• Test	
Sieving	• Theme	Torch	
Target audience		• Wire	
Unit of			
measurement			

<u>Year 5</u>

Mechanical systems	Food	Textiles
 Design 	• Beef	Accurate
 Design brief 	Cross-contamination	 Blanket-stitch
 Design criteria 	• Diet	 Design criteria
Function	 Ethical issues 	Detail
 Input 	• Farm	Evaluation
 Linkage 	 Healthy 	• Fabric
Mechanism	 Ingredients 	• Sew
Motion	 Method 	• Shape
Output	 Nutrients 	 Stuffed toy
• Pivot	 Packaging 	 Stuffing
 Prototype 	Recipe	Template
• Slider	Research	
Structure	 Supermarket 	
Template	 Vegan 	
	 Vegetarian 	

<u>Year 6</u>

<u>Structures</u>	Electrical Systems	Food
Accurate	Circuit components	Cookbook
Arched bridge	Current	Cross-contamination
Beam bridge	 Investigate 	Equipment
Coping saw	Motor	• Farm
Evaluation	 Motorised 	Flavour
Mark out	Problem solve	 Ingredients
Material properties	 Product analysis 	 Method
Measure	Series circuit	 Preparation
Predict	 Target user 	Processed
Reinforce		Recipe
Research		Research
Sandpaper		 Seasonality
• Suspension bridge		 Target audience
• Test		Unit of
Truss bridge		measurement
• Wood		

	STAGE DESCRIPTORS
EYFS	 Safely use and explore a variety of materials, tools and techniques, experimenting with design, texture, form and function Share their creations, explaining the process they have used Make use of props and materials when role playing characters in narratives and stories Return to and build on their previous learning, refining ideas and developing their ability to represent them Create collaboratively, sharing ideas, resources and skills
KS1	 Design: Explore and evaluate a range of existing products Know the purpose of their product Design a product for a particular purpose or user Communicate a design for their product Make: Follow a simple design Select and use appropriate tools, materials and techniques Perform practical tasks, including cutting and joining Create a product based on their designs Follow safety rules and use equipment correctly Evaluate: Identify strengths and weaknesses of a product Discuss whether their product has met the design criteria Technical Knowledge: Build structures that are strong and stable Use mechanisms in their product Cooking and Nutrition: Follow a simple recipe Use the basic principles to prepare dishes Show an understanding of where the food they are using comes from
LKS2	 Design: Identify the design features of existing products and how they are fit for purpose Know the purpose of their product Design a product for a particular purpose or user Generate and communicate my design ideas in a variety of ways Make: Follow their own design accurately Select and use appropriate tools, materials and techniques, explaining their choices Perform practical tasks, including cutting and joining, with greater precision Create a product that reflects their original design Follow safety rules and use a wider range of equipment correctly

Evaluate:	
 Evaluate their ideas and products against their own design crite 	ria
 Discuss whether their product has met the design criteria 	
Toshnical Knowledge	
Build more complex structures that are strong and stable	
 Understand and use mechanisms in their product 	
Cooking and Nutrition:	
Prenare and cook healthy dishes	
 Understand the principles of a healthy varied diet 	
• Onderstand the principles of a freathry valied diet	. d
 Snow an understanding of seasonality and where a range of for 	Da
comes from	
Design:	
• Use their knowledge of a broad range of innovative, functional	and
appealing existing products to help generate their ideas for the	
intended numbers of user	
intended purpose or user	
Design innovative, functional and appealing products	
 Generate, communicate, develop and justify my design ideas in 	а
variety of ways	
Make	
Flace.	
Select and use a wider range of appropriate materials and tech	niques
with precision and accuracy, taking into account functional prop	erties
and aesthetic qualities	
 Create a product that reflects their original design with adaptat 	ons, if
needed	,
Enclose and identify notantial dangers when using a	widor
• Follow salety fulles and identify potential dangers when using a	wider
range of equipment correctly	
Evaluate:	
 Evaluate their ideas and products against their own design crite 	ria
LIKS2 taking into account the views of others in order to improve thei	r work
Discuss whether their product has met the design criteria	Work
 Discuss whether their product has thet the design chiefla Discuss have been provided in the laboration of the second second	
Discuss now key events or individuals have influenced some de	signs,
inventions and products that have helped shape the world	
Technical Knowledge:	
 Apply their knowledge to strengthen, stiffen and reinforce complexity 	lex
structures	-
Inderstand and use a wider range of mechanisms in their prod	uct and
	uct and
justity choices	
Understand and use electrical systems in their products	
 Apply their understanding of computing to program, monitor ar 	d
control products	
Cooking and Nutrition:	
Dropping and cool a range of healthy dishes	
Prepare and cook a range or nealthy disnes	
Use a range of cooking techniques when creating dishes	
 Apply the principles of a healthy and varied diet to the dishes the dishest t	ney
create	
Know the source of a variety of ingredients	

Summary of subject content

Year Group	Autumn	Spring	Summer
1	Food	Mechanisms	Textiles
	Fruit and Vegetables	Moving Story Book	Puppets
	Healthy smoothies.	Sliders	Sewing
	(Kapow Y1U1)	(Kapow Y1U3)	(Kapow Y1U5)
2	Structures	Food	Mechanisms
	Baby Bear's Chair	A Balanced Diet	Moving Monster
	Exploring stability	Healthy wraps	Pivot, lever, linkages
	and strengthening	(Kapow Y2U2)	(Kapow Y2U5)
	materials		
	(Kapow Y2U3)		
3	Textiles	Mechanical Systems	Food
	Cushions	Pneumatic Toys	Eating Seasonally
	Sewing, cross-stitch	Thumbnail sketches	Healthy vegetable
	and appliqué	and exploded	tarts
	(Y3U1)	diagrams	(Kapow Y3U3)
		(Kapow Y3U5)	
4	Food	Structures	Electrical Systems
	Adapting a recipe	Pavilions	Torches
	Biscuit Bake Off (As	Frames and	(Kapow Y4U5)
	part of a balanced	structures	
	diet.)	(Link to locality)	
	(Kapow Y4U4)	(Kapow Y4U3)	
5	Mechanical Systems	Food	Textiles
	Automata	What could be	Fastenings
	Cam mechanisms	healthier?	Sewing and fastening
	(Kapow Y6U2)	Healthy Bolognese	to create a book
		(Kapow Y5U1)	cover/ipad case.
			(Y4U2)
6	Structures	Electrical Systems	Food
	Bridges	Steady Hand Game	School dinners
	Stability and	(Kapow Y6U3)	(Own unit of work)
	strengthening		
	materials. (Link to		
	locality)		
	(Kapow Y5U5)		