

## Curriculum Statement for Design Technology

### *Intent*

#### *What we aim to achieve:*

At Red Oaks the Design Technology curriculum provides our children with skills and knowledge they can build upon throughout their lives in an everchanging world. Design Technology is an inspiring, rigorous and practical subject where critical, logical and creative thinking is valued. Children are given design briefs for products that solve real, relevant problems within a variety of contexts that consider their own and others' needs, wants and values. They are supported through the designing, making, testing and evaluating process. They are encouraged to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. As part of the Design Technology curriculum children are taught principles of nutrition, hygiene, seasonality and healthy eating that will provide them with the skills and confidence to feed themselves in later life.

### *Implementation*

#### *How we will achieve this:*

A variety of teaching and learning styles in Design and Technology lessons are used and within lessons, children have the opportunity to work on their own and to collaborate with others. They listen to other children's ideas and are taught to respond to these with respect. Children critically evaluate existing products, their own work and that of others. They have the opportunity to use a wide range of materials and resources, including ICT and the use of facilities at the Abbey Park School when they are available. Each year group are taught key skills and knowledge which are taken from the DT progression map which enables children build upon their learning as they move through the school.

Alongside the requirements of the National Curriculum 2014, we at Red Oaks Primary School aim for the pupils to:

- Develop their abilities to research in a variety of ways.
- Find out about the work of designers from the past and from the present day; researching in a variety of ways and critically evaluate designs in a way that is appropriate for their age group.
- Think creatively and come up with their own designs and to be resilient when they encounter problems.
- Represent their ideas in a variety of ways and communicate their ideas with others.
- Be familiar with the safe use of a wide range of tools and equipment; using them with increasing skill.
- Evaluate their own and friend's designs in a constructive way and suggest possible improvements.
- Understand where food comes from and that the sharing of food is an important part of many celebrations.
- Understand the need to eat a variety of foods.
- Demonstrate hygienic practises with increased skill and independence; when preparing to cook, while cooking and when tidying up.
- Follow recipes with increasing independence and to sometimes adapt them.
- Understand the need to tidy up after all Design Technology activities.

The teaching of the DT curriculum, through the development of skills and knowledge using the agreed progression will be monitored by the DT lead through the monitoring of planning, overseeing DT on the school website, learning walks, pupil conferencing and book scrutiny. The DT lead will have an awareness of the top and bottom 20% of children for each aspect of DT covered and they will know how these children are being supported.

### *Impact*

#### *What is the impact for our children:*

Through the development of knowledge and skills children have covered using the Red Oaks DT progression they will be increasingly confident to use tools and equipment safely. Approach solving problems using the skills and knowledge they have learnt in an organised and methodical way. The children will demonstrate resilience and ability to work with others collaboratively, making suggestions for design improvements in a constructive and respectful manner. Children will be able to prepare simple healthy meals safely; using their awareness of ingredients, hygiene and availability.