

# **Design and Technology**

## Intent

At The Blessed Sacrament Catholic Primary School, we aim to deliver a high-quality education within Design and Technology that enables our children to express their skills and incorporate these newly learnt skills to the world around them. DT has strong links to Maths, Science and Computing; therefore, it is part of our STEM faculty within school. The core of DT is developing their practical skills such as: cooking, sewing and woodwork. Our children are taught to evaluate and incorporate their skills within their daily lives. DT also ensures that our children become independent citizens of the wider world, this is in line with our school ethos of STRIVE.

## **Implementation**

Our teachers have access to learning steps and the National curriculum to guide their planning. DT is taught as both a discrete subject and in a cross-curricular way when appropriate. Classes have access to resources, such as equipment for sewing, woodwork and baking to ensure learning is accessible. Furthermore, each class teacher has an allocated class budget which could be used to purchase any additional resources. The DT subject leader monitors the resources required to deliver the curriculum on a regular basis.

## **Impact**

At The Blessed Sacrament Catholic Primary School, we constantly assess children's work in DT by making formative judgements during each lesson and summative assessments at the end of each outcome. On completion of a project, children are to use their Golden books and write an evaluation for their design. Entries are also made in the class floor book during a topic. The DT subject leader collects a portfolio of evidence for reference and moderation throughout the year.

## **Curriculum Coverage**

STRAND	YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5	YEAR 6
MECHANISMS	LEVERS AND SLIDERS	WHEELS AND AXLES		LEVERS AND LINKAGES	CAMS/PULLEYS/GEARS	PROGRAM, MONITOR, CONTROL USING ICT
STRUCTURES		FREE-STANDING STRUCTURE	FRAME/SUPPORTING STRUCTURES e.g trams and bridges			
COOKING & NUTRITION	ARRANGING FOOD eg sandwich/wrap/fruit kebab	COMBINE INGREDIENTS BUT NOT COOKING eg Dips/smoothies	PREPARING INGREDIENTS AND BASIC COOKING eg Soup	PREPARING INGREDIENTS AND COOKING eg Pizza	WEIGHING AND BAKING Eg Bread	COMBINING COOKING SKILLS eg Pastry: quiche/scones/biscuits
TEXTILES	TEXTILE - weaving		Textile- Sewing		3D TEXTILE – Sewing	
ELECTRICAL SYSTEMS				ELECTRICAL – using bulb		ELECTRICAL – using buzzers or motors

#### This Year's Focus

- 1. Ensure that teachers are confident in their delivery of the Design and Technology curriculum.
- 2. Consistency achieved through year group moderation.
- 3. Identification of groups of children that require further support or intervention in order to achieve.

## **EXPECTATIONS**

# **Learning Model** Design/outcome Concepts Unpack recap prior skills • Show case different Enhancing on prior skills Key terms and vocabulary. Provide opportunities for materials/products pupils to apply their skills and evaluate their design. Product design Retrieval activities. Modelling and application Examine a range of materials/products. of practical skills **Prior Learning Practical**

## **Outcome**

- Describe the design created.
- Evaluation of the design.
- Future improvements on their product.

## **Books**

- Knowledge organiser's in Topic books
- Initial design of product in their sketchbooks
- Use of Golden books to evaluate their final product.

## **Outcome**



#### **Assessment**

- Formative assessments on practical skills
- Summative assessment for the outcome.
- Termly assessment judgements made by subject lead.

# **Examples of work**













