



Escomb Primary School Statement for Design and Technology

Design and technology is an inspiring, rigorous and practical subject with the following aims - to ensure children:

- 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

This area of the curriculum involves children in looking at a variety of objects and themes, being creative in coming up with their own designs, making things based on their design and evaluating their success along the way. These projects can lead children in making all kinds of wonderful things!

The core process is to design, make and evaluate while learning key skills and technical knowledge.

Design Technology (DT) projects are linked to class learning challenges and learning may be 'blocked' so that a particular project may be developed over several consecutive days.

Younger children develop their DT skills through child-initiated activities of cutting, gluing, joining and creating. They are taught to review their own work and consider ways to overcome problems they have met along the way.

Older children will work in groups, or individually, on careful development of their design ideas. They seek to apply these in a range of challenging tasks using a range of materials and processes. A significant time is given to the evaluation of what they create so that the quality of their work can be improved each subsequent time. Cooking and nutrition is a newer aspect of the curriculum, where children need to use basic principles of nutrition in a healthy and varied diet, and gain a deeper understanding of where food comes from, including an understanding of seasonality. They also need to learn basic cooking skills, with predominantly savoury dishes, using a variety of techniques.