Sandwich Junior School

DT

Mission Statement

At Sandwich Junior School, we aim to provide all pupils with a broad and balanced Design Technology (DT) curriculum which prepares them for life beyond primary education.

We encourage pupils to use their creativity and imagination, to design and make a variety of products. By the end of their four years with us they will have been exposed to textiles, construction and cooking based projects, taught through either specific DT lessons or through cross curricular means. Throughout it all pupils are encouraged to become innovators and risk-takers by building on previous years learning.

The DT curriculum combines skills, knowledge and concepts to enable pupils to tackle real problems which are built on every year. It can improve analysis, problem solving, practical capability and evaluation skills.

We believe that Design Technology promotes pupils' creativity and imagination as they are given the chance to solve real life problems in a variety of contexts. We encourage them to develop creative, technical and practical expertise that is needed to perform everyday tasks. A love of DT will encourage and support pupils in questioning and evaluating how things work, and consider ways to improve the world around them.

What we teach

At Sandwich Junior School we use the DT Association's Projects on a Page to realise our aim to provide excellent teaching and learning within DT. These projects are underpinned by a clear progression of skills in both the generic skills of designing and making and within specific areas such as cooking.

Each unit is supported by a Knowledge Organiser which outlines all of the relevant key information and vocabulary that children need to know by the end of the unit. They also outline previous and future learning to help teachers set the new learning within context and establish starting points for learning

Each year group takes part in 3 DT projects over an academic year. 1 food based projects and 2 in either textiles, construction, electronics or mechanisms.

End of KS2 outcomes

Through a variety of creative and practical activities, pupils are taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment]. When designing and making, pupils are taught to:

Design

♣ use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups

♣ generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

♣ select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

♣ select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate

♣ investigate and analyse a range of existing products

♣ evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

♣ understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

♣ apply their understanding of how to strengthen, stiffen and reinforce more complex structures

♣ understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]

♣ understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]

♣ apply their understanding of computing to program, monitor and control their products.

Cooking and nutrition

As part of their work with food, pupils are taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils are taught to:

♣ understand and apply the principles of a healthy and varied diet

♣ prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

♣ understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.