

Wootton Bassett Infant School

Design and Technology Policy - September 2022

"Tell me and I forget-show me and I may remember- let me do it and I learn. Learning through making works!"
Prue Leith

Design and Technology is a foundation subject. The design and technology order in the National Curriculum states that the main aspects are:

Design

- to design purposeful, functional, appealing products for themselves and other users based on design criteria
- to generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make

- to select from and use a range of tools and equipment to perform practical tasks for example, cutting, shaping, joining and finishing.
- to select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

- to explore and evaluate a range of existing products
- to evaluate their ideas and products against design criteria

Technical knowledge

- to build structures, exploring how they can be made stronger, stiffer and more stable
- to explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products.

Aims

The prime aim for design and technology is to maintain and develop the confidence and ability of all children to solve technological problems. Our specific aims are to:

- Stimulate curiosity and imagination.

- Engage the interest and sustain the motivation of the children.
- Provide opportunities to work as part of a team.
- Develop an appreciation of quality.
- Provide opportunities to design for and consider the needs of other people.

In the Foundation stage, we provide opportunities for the children to:

- Develop a curiosity and interest in the made world through investigating, talking and asking questions about familiar products.
- Develop confidence and enthusiasm through frequent exploration of construction kits to build and construct objects, and activities to explore joining, assembling and shaping materials to make products.
- Extend their vocabulary by talking and explaining their designing and making activities.

Objectives

Our main objectives are to provide the children with experiences through activities which:

- Develop manipulative skills
- Require them to design and make quality products.
- Focus on particular skills and knowledge.
- Allow the children to apply skills and knowledge.
- Develop appropriate vocabulary.
- Allow them to work with a range of resources and materials.
- Encourage them to investigate and evaluate their products.

Organisation of Teaching and Learning

Throughout the school, the emphasis will be on practical and manipulative skills.

Children will mostly work in small groups, though it may sometimes be appropriate to teach individuals or even to tackle a task with the whole class.

Teachers will follow the scheme of work which will ensure continuity and progression. A minimum of one main design and technology assignment will be completed each term.

Assessment, recording and reporting.

Children are encouraged to make personal assessments of their own work through evaluating activities and identifying what could be improved.
Annual reports to parents will outline the work covered and the children's progress.

Health and Safety

Teachers will always teach the safe use of tools and equipment and insist on good practice. Children will be taught to recognise hazards to themselves and others. Teachers will ensure that children are operating in a safe manner when engaged on tasks. When using tools that are sharp the children will be supervised by an adult.

Equipment

Equipment used daily will be kept in the classroom. Larger consumable items will be stored centrally. The co-ordinator is responsible for checking and ordering when necessary. The staff will be responsible for ensuring that equipment used is returned appropriately to the assigned area.

Food Technology

As part of their work with food, the National Curriculum states that pupils should be taught how to cook and apply the principles of nutrition and healthy eating. In Key Stage 1 they should use the basic principles of a healthy and varied diet to prepare dishes and understand where food comes from.

Guidelines for Handling Food in Design & Technology

To ensure that Food technology is safe the following guidelines must be adhered to:

Tasting Food

- Staff should be aware of all allergies and any religious/ethical requirements.
- No meat products should be used.
- Food should be freshly bought and the sell by date checked to ensure that it is in date.
- Basic hygienic principles should always be followed:
 - (1) Wash hands
 - (2) Clean utensils
 - (3) Wear aprons or similar
- Children should not be forced to taste any food.

Preparing Food

- Children and adults should ensure that their hands are washed and clothes covered.
- All utensils and work surfaces should be clean.
- Children should be reminded about how to use, pass and store knives/scissors safely.
- Only adults should use hob/cooker/microwave.
- All utensils/work surfaces must be cleaned afterwards.

Adults must supervise at all times.

All equipment must be stored correctly after the end of the session.

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