

Wootton Bassett Infant School

Design and Technology Policy - March 2021

“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:

- * Making skills
- * Designing skills
- * Knowledge and understanding of: mechanisms, products and applications, quality, vocabulary and health and safety.

Design and technology is about designing and making products for a specific need or purpose. It involves children learning about the world we live in and developing a wide range of skills through designing and making. It helps children learn vital skills such as thinking creatively through problems, how to organise themselves and how to work with knowledge and practical skills to bring about change and to shape the environment. Through design and technology children become innovators and discriminating, informed users of 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.

Children will have the opportunity to work on at least three different units in each year group.

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 in the staff room. 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.

Guidelines for Handling Food in Design & Technology

Food technology is an important part of design technology and involves the tasting/analysing of food. To ensure that it 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.
- If it is being cut up to share, adults only should do this following basic hygienic principles.
 - (1) Wash hands
 - (2) Clean utensils
 - (3) Wear aprons or similar
- Adults should pass the food out ensuring that the child only touches and picks up the same piece.
- 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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