



## Design Technology Curriculum Statement

		Curious	Creative	Confident
<b>Intent</b>	<p>At Montpelier, DT will allow pupils to develop <i>practical</i> life skills. The pupils' curiosity and creativity will be challenged as they learn to solve problems in the real world. Pupils will be inspired to plan, develop, test, and be able to refine their own ideas for a particular purpose and the needs for those around them. They will learn how to take risks, become innovative, resourceful and reflective. Our DT education will allow pupils to incorporate other subject knowledge and disciplines. We will use specialist expertise from within and beyond our community to share their passion, and our history to enhance our learning. We endeavour to inspire designers of the future.</p>			
<b>Implementation</b>	<b>What</b>	<b>KS1</b>	<b>KS2</b>	
		<p><b>Design</b></p> <ul style="list-style-type: none"> <li>design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul> <p><b>Make</b></p> <ul style="list-style-type: none"> <li>select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</li> </ul> <p><b>Evaluate</b></p> <ul style="list-style-type: none"> <li>explore and evaluate a range of existing products</li> <li>evaluate their ideas and products against design criteria</li> <li>Technical knowledge</li> <li>build structures, exploring how they can be made stronger, stiffer and more stable</li> <li>explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.</li> </ul> <p><b>Cooking and nutrition</b></p> <ul style="list-style-type: none"> <li>Key stage 1</li> <li>use the basic principles of a healthy and varied diet to prepare dishes</li> <li>understand where food comes from.</li> </ul>	<p><b>Design</b></p> <ul style="list-style-type: none"> <li>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</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design</li> </ul> <p><b>Make</b></p> <ul style="list-style-type: none"> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> <li>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</li> </ul> <p><b>Evaluate</b></p> <ul style="list-style-type: none"> <li>investigate and analyse a range of existing products</li> <li>evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</li> <li>understand how key events and individuals in design and technology have helped shape the world</li> </ul> <p><b>Technical knowledge</b></p> <ul style="list-style-type: none"> <li>apply their understanding of how to strengthen, stiffen and reinforce more complex structures</li> <li>understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]</li> <li>understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]</li> <li>apply their understanding of computing to program, monitor and control their products.</li> </ul> <p><b>Cooking and nutrition</b></p> <ul style="list-style-type: none"> <li>Key stage 2</li> <li>understand and apply the principles of a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</li> </ul>	

	<b>How</b>	<p style="text-align: center;">Develop <i>practical</i> life skills.</p> <p style="text-align: center;">Challenge their curiosity and creativity as they learn to solve problems in the real world.</p> <p style="text-align: center;">They will be inspired to plan, develop, test, and be able to refine their own ideas for a particular purpose and the needs for those around them.</p> <p style="text-align: center;">Learn how to take risks, become innovative, resourceful and reflective.</p> <p style="text-align: center;">Incorporate other subject knowledge and disciplines.</p> <p style="text-align: center;">Use specialist expertise from within and beyond our community to share their passion, and our history to enhance our learning.</p> <p style="text-align: center;">We celebrate our learning with design exhibits.</p> <p style="text-align: center;">Quality teaching of Design Technology each half term.</p> <p style="text-align: center;">Cross-curricular links where possible.</p> <p style="text-align: center;">Inviting to school and visiting local designers, engineers and chefs.</p>								
	<b>Fingertip Knowledge</b>	To develop practical life skills.	To learn how to solve problems in the real world.	To understand the importance of planning, developing, testing, and refining their own ideas for a particular purpose, before making it.	To be familiar with the process of DT, using Focused Practical Tasks (FPT).	To use a variety of tools and understand the right tool for the task.	To take risks, become innovative, resourceful and reflective.	To incorporate other subject knowledge and disciplines.	How can DT prepare and inspire people for adult life and future jobs?	To understand safety rules including, food hygiene. - washing hands - food technology - cleaning up afterwards
<b>Assessment</b>	Quizzing			Peer assessment				Pupil conferencing		
<b>Impact</b>	<b>Quality of education</b>			<b>Behaviour and attitudes</b>				<b>Personal development</b>		
	<ul style="list-style-type: none"> <li>- Pupils will be inspired to plan, develop, test, and be able to refine their own ideas for a particular purpose and the needs for those around them.</li> <li>- To incorporate other subject knowledge and disciplines.</li> </ul>			<ul style="list-style-type: none"> <li>- Pupils' curiosity and creativity will be challenged as they learn to solve problems in the real world.</li> </ul>				<ul style="list-style-type: none"> <li>- Pupils will develop practical life skills.</li> <li>- To learn how to take risks, become innovative, resourceful and reflective.</li> </ul>		