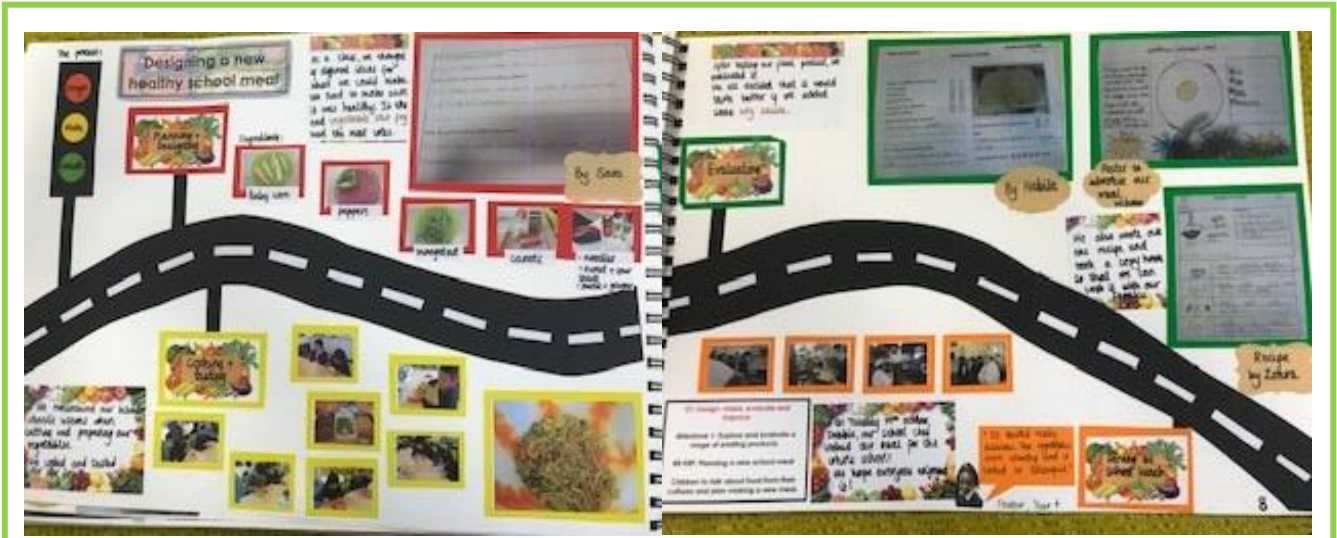


DESIGN & TECHNOLOGY at Woolmore

"Design and technology in primary schools develops children's skills and knowledge in design, structures, mechanisms, electrical control and a range of materials, including food. It encourages children's creativity and encourages them to think about important issues." -D&T Association



Part of a sequence of Year 2 food technology learning captured in a curriculum floor book.

Our Key Concepts for teaching and learning in Design and Technology

1. **Master Practical Skills** – developing the skills needed to make high quality products.
2. **Design, make, evaluate and improve** – developing the process of design thinking and seeing design as a process.
3. **Take inspiration from design throughout history** - appreciating the design process that has influenced the products we use in everyday life.

At Woolmore, becoming a Designer involves:

- Being creative and willing to take risks to produce innovative ideas and prototypes.
- Having a positive attitude to learning and independent working.
- The ability to use time efficiently and work constructively and productively with others.
- The ability to carry out research, show initiative and ask questions to develop knowledge of users' needs.
- The ability to act as responsible designers and makers, working ethically, using fixed materials carefully and working safely.
- Developing knowledge of which tools, equipment and materials to use to make their products.
- The ability to apply mathematical knowledge.
- The ability to manage risks well to manufacture products safely and hygienically.
- A love of the subject and knowledge of up-to-date technological innovations in materials, products and systems.

What makes DT at Woolmore special?

DESIGN & TECHNOLOGY at Woolmore

1. Increasing emphasis on food technology

Teaching healthy eating and food technology in our school is something we are increasingly proud of. We understand

the importance of ensuring children are educated in healthy eating. Learning how to cook is an important life skill that enables pupils to feed themselves now and later in life.

Food technology not only teaches children how to cook, but the importance of a nutritious and balanced diet and the impact this has on their physical and mental health and well-being.

Many of our families grow some of their own fruit, vegetable and herbs at home and prepare foods from scratch. We use this knowledge during our food technology lessons to further inspire our children to find purpose and enjoyment in creating tasty and nutritious foods. We know that family budgets are tight and supporting families with recipes for healthy and affordable food options are important. When we cook in school, we send children home with their recipes so they can discuss what they have made and possibly even re-create the meals at home.

Year 5 Seasonal Soup making: using cooking equipment safely to cut, grate, mix etc.



Year 5 Seasonal Soup making: a tasty evaluation session.



2. Exploring ways to use new technologies to support our teaching and learning

The use of technology within our school curriculum has increased during the past few years. As more and more children become accustomed to using technology within their learning, we can use this within our wider curriculum, transforming what is possible within the classroom. From Y6 computer-aided design work creating their own Mayan temples to capturing Y3 children talking aloud their design choices when making magnetic games, we are finding ways to future-proof our children's design learning and skills.

