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**Design Technology at**

**Bibury C of E Primary School**

**Intent**

"Technology makes possibilities. Design makes solutions."

**John Maeda**

Design and Technology is key to enabling our pupils to thrive in an ever-changing world. At Bibury, we encourage children to become creative problem solvers, recognising that sometimes this is a collaborative process. Through Design and Technology, they will be able to identify and respond to needs and opportunities by developing both their ideas and the practical skills needed to bring these to life.

The National Curriculum states that pupils should:

* develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
* build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
* critique, evaluate and test their ideas and products and the work of others
* understand and apply the principles of nutrition and learn how to cook.

Beyond these requirements, we aim to foster an excitement in the creation, evaluation and improvement of design, encouraging creativity and individuality, nurturing an ongoing interest in the subject which may lead to future study.

**Implementation**

Our long term planning sets out the areas of learning in DT, which are taught 3 times a year, in addition to food technology (see below). The areas of construction, mechanics, computing, textiles, electricals and materials will be revisited every 2 years to allow for the development of skills and expertise, with projects linked to our topic or the time of year where possible – for example, making Christmas stockings in the autumn term; constructing wooden mazes to link with the story of Theseus.

Additional opportunities for design technology may be exploited during the year as part of cross-curricular work -for example the building of periscopes to link with studies of light in science.

Food Technology is taught 3 times per year, with other DT units taught in the alternating terms. Our long term overview shows where different elements of the subject are addressed.

Pupils are taught safe practice when using tools and materials.

We use ‘Kitchen Club’ to provide Food Technology lessons. This allows the whole class to work together to cook complete menus from scratch. Where possible, these cookery sessions are linked to topic work, or to events – for example, pupils made a range of soup to serve to the local community during Harvest celebrations.

In addition to curriculum DT, pupils in KS2 take part in STEM challenges provided as part of the annual Royal International Air Tattoo in Fairford.

We have also participated in workshops run by the Smallpiece Trust.

**Impact**

Children at Bibury CE School will have the creativity, confidence and practical skills to enable them to safely develop solutions to design problems. They will develop the perseverance to overcome problems and the resilience to modify and honestly evaluate their projects

They will know what constitutes a healthy and varied diet and will be able to safely prepare and cook a range of food using a range of techniques.

They will be excited by DT and keen to pursue this in future study.