ntent



Design and Technology Intent

At Ditton Lodge our vision statement is that 'Together we succeed as lifelong learners'. This is carried throughout every area of the curriculum including DT.

Our values are that children LEARN (Listen, Enjoy & take risks, Aim high & achieve, Respect and Never give up) these values will be demonstrated by students within each lesson.

Design & Technology



Intent:

At Ditton Lodge design and technology should be fully inclusive to every child. Our aims are to: fulfil the requirements of the National Curriculum for design and technology, provide a broad and balanced curriculum, ensure the progressive development of knowledge and skills, to learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens through evaluation of past and present design and technology, develop a critical understanding of its impact on daily life and the wider world, to participate successfully in an increasingly technological world using the language of design and technology.



Intent



Design & Technology



The aims of teaching design and technology in our school are:

- Develop creative, technical and imaginative thinking in children and to develop confidence to participate successfully in an increasingly technological world.
 Enable children to talk about how things work and to develop their technical knowledge,
- Apply a growing body of knowledge, understanding and skills in order to design and make prototypes and products for a wide range of users,
- Encourage children to select appropriate tools and techniques when making a product, whilst following safe procedures,
- Develop an understanding of technological processes and products, their manufacture and their contribution to our society,
- Foster enjoyment, satisfaction and purpose in designing and making things,
- Critique, evaluate and test their ideas and products, and the work of others,
- Understand and apply the principles of nutrition and to learn how to cook,
- Understand how key events and individuals in design and technology have helped shape the world.



Design & Technology



Purpose of study (The National Curriculum)

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

Intent



Design & Technology



Aims

The national curriculum for design and technology aims to ensure that all pupils:

- 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.
 (The National Curriculum, 2014)



Design & Technology Why is DT important?



Design and Technology is about providing opportunities for children to develop their capability. By combining their design and making skills with knowledge and understanding they learn to create quality products.

D&T is often one of a child's favourite subjects. Children like making decisions for themselves and doing practical work. They love creating products they can see, touch – and even taste – for themselves. They feel proud to have done so.

D&T brings learning to life. It is a motivating context for discovering literacy, mathematics, science, art, PSHE and ICT. Primary Design and Technology also provides a firm basis for later learning in the subject and a platform for developing skills in literacy and numeracy.

Implementation

T a a k d in T



To ensure high standards of teaching and learning in design and technology, we implement a curriculum that is progressive throughout the whole school based on the Kapow website and curriculum. Design and technology is taught as part of a termly topic, focusing on knowledge and skills stated in the National Curriculum. At Ditton Lodge, we ensure that design and technology is given the same importance as the core subjects, as we feel this is important in enabling all children to gain 'real-life' experiences.

The design and technology curriculum at Ditton Lodge is based upon the 2014 Primary National Curriculum in England and is supported by CUSP, which provides a broad framework and outlines the knowledge and skills taught in each Key Stage. Teachers can use these documents, videos, knowledge strips and vocabulary to plan their design and technology lessons suitable to their class's interests and what they want to learn about. The progression grids ensure the curriculum is covered and the skills/knowledge taught is progressive from year group to year group.

When teaching design and technology, teachers should follow the children's interests to ensure their learning is engaging, broad and balanced. A variety of teaching approaches are used based on the teacher's judgement.

Content and Sequence



CUSP DT Long term sequence	Block A	Block B	Block C	Block D	Block E	Block F
Year 1	Mechanisms	Structures	Food and Nutrition	Understanding Materials	Textiles	Food and Nutrition
Year 2	Textiles	Food and Nutrition	Mechanisms	Understanding Materials	Food and Nutrition	Structures
Year 3	Textiles	Food and Nutrition	Mechanisms	Food and Nutrition	Systems	Structures
Year 4	Food and Nutrition	Mechanisms	Textiles	Structures	Systems	Food and Nutrition
Year 5	Food and Nutrition	Systems	Textiles	Mechanisms	Structures	Food and Nutrition
Year 6	Food and Nutrition	Mechanisms	Food and Nutrition	Structures	Systems	Textiles



Content and Sequence

Implementation



Year	Block A	Block B	Block C	Block D	Block E	Block F
1	Core discipline: Mechanisms Key Concept: Sliders and levers	Core discipline:	Core discipline: Food and Nutrition Key Concept:	Core discipline: Understanding Materials Key Concept: Selecting materials	Core discipline: Textiles Key Concept: Joining techniques	Core discipline: Food and Nutrition Key Concept:
				CUSP link: Materials	CUSP link: Hot and cold places	
2	Core discipline: Textiles Key Concept: Exploring shape using a template	Core discipline: Food and Nutrition Key Concept: CUSP link: Animals, including	Core discipline: Mechanisms Key Concept: Axles and wheels	Core discipline: Understanding Materials Key Concept: Manipulating materials	Core discipline: Food and Nutrition Key Concept:	Core discipline:
		humans (Keeping healthy)		CUSP link: Use of everyday materials		
3	Core discipline: Textiles Key Concept: Stiffening and strengthening fabric	Core discipline: Food and Nutrition Key Concept: CUSP link: Animals, including humans	Core discipline: Mechanisms Key Concept: Levers and linkages CUSP link: Forces and magnets	Core discipline: Food and Nutrition Key Concept:	Core discipline: Systems Key Concept: How things are powered	Core discipline:
4	Core discipline: Food and Nutrition Key Concept:	Core discipline: Mechanisms Key Concept: Hinges	Core discipline: Textiles Key Concept: Fixings and fastenings	Core discipline: Structures Key Concept: Designing structures using a frame to make them stronger and sturdier	Core discipline: Electrical Systems Key Concept: Switches and circuits revisited CUSP link: Electricity	Core discipline: Food and Nutrition Key Concept: CUSP link: Animals, including humans (Digestion)
5	Core discipline: Food and Nutrition Key Concept:	Core discipline: Systems Key Concept: Greener power	Core discipline: Textiles Key Concept: Durability of fabric	Core discipline: Mechanisms Key Concept: Pulleys and gears CUSP link: Forces	Core discipline:	Core discipline: Food and Nutrition Key Concept: CUSP link: World countries
6	Core discipline: Food and Nutrition Key Concept:	Core discipline: Mechanisms Key Concept: Pulleys and gears	Core discipline: Food and Nutrition Key Concept:	Core discipline:	Core discipline: Electrical Systems Key Concept: Complex switches and circuits CUSP link: Electricity	Core discipline: Textiles Key Concept: Sustainable materials





Year	Block A	Block B
1	Core discipline: O Mechanisms	Core discipline:
	Key concept: Sliders and levers	Key concept: Freestanding structures
	How can you make a picture move?	How can you stop a tower from toppling
		over?
2	Core discipline:	Food and Nutrition
	Key concept: Exploring shape using a template	Key concept: Nutrients and the body
	How can you repurpose an item of	What does healthy mean?
	clothing?	,
3	Core discipline:	Core discipline:
	Key concept:	Key concept:
	Stiffening and strengthening fabric	Individual diets
	How can you make a box out of cloth?	What do we mean by a balanced diet?
4	Core disciplines	Core discipline:
	Key concept:	Key concept:
	Ultra-processed food	Hinges
	What's really in your food?	How many ways are there to open a door?
5	Core discipline:	Core discipline:
	Key concept:	Key concept:
	Food choices	Greener power
	Why are our diets so different?	Details to follow
6	Core discipline:	Core discipline:
	Food and Nutrition 2 Key concept:	Mechanisms O Key concept:
	Multicultural influences on food	Pulleys and gears - rotary and linear
	Can street foods save us?	movement
		How do pulleys and gears let you see the world?
		TT SET TIME I





Year	Block A	Block B		
1	Nechaniana 🏠	Structures Poly		
	SEders and levers O	Freestanding structures		
	How can you make a picture move?	Now can you stop a tower from toppling over?		
	Know common uses of slidens	Know a freestanding structure is a structure that stands on its		
	Know different methods to create card sliders	own foundation or base-without attachment to anything else Re-able to build structures that are freestanding using a range of		
	Know how sliders can create simple mechanisms	different materials		
	Be able to design and make a slider product			
	Be able to evaluate the success of their patcomes and recommend improvements			
2	Textiles 4	Food and Natrition		
-	Textiles Exploring shape using a templata	Nutrients and the body 🗙		
	Herr can you repurpose an item of clothing?	What does healthy mean?		
	Know how to output shapes which have been created by using a	Know why vegetables are so important to our health		
	template	Know what processed foods are		
	Know how to use a range of basic sewing skills	Be able to prepare a range of salad vegetables		
	Be able to use a template to transfer a pattern	Be able to shape and season a bread snack		
	Be able to cutout and join fabric shapes using a template			
3	Textiles Sta	Feed and Natrition		
	Stiffening and strangthening fabric 🚳	Individual diets 🗙		
	Here can you make a look out of cloth?	What do we meanizy a balanced diet?		
	Know labric can be stiffened	Knew what is meant by the term balanced		
	Know stiffened fabric can hold a form	Know why fresh foods are better		
	Be able to select and apply solutions to stillen fabric	Be able to make a fruit and yoghurt descert		
	Be able to make a box using stiffened fabric	Be able to make homemade chips		
		Be able to flavour foods to increase their sensory qualities		
4	Food and Nutrition	Machanisma Ö		
4	Ultra-processed food 🗙	Mechanismo O		
4	Ultra-processed food 🗙 🗙	Mechanisms Hingos How many ways are there to open a door?		
4	Ultra-processed food What's really in your food? Enou processed foods have many added ingredients	Mechanisms Hinges How many ways are there to open a door? Know types of hinges and the related terminology		
4	Ultra-processed food What's really in your food? Know processed foods have many added ingredients Be able to make, roll and shape bread dough	Mechanisms Hingee How many ways are there to open a door? Know types of hinges and the related terminology Know common uses for hinges		
4	Ultra-processed food What's really in your food? Enou processed foods have many added ingredients	Mechanisms Hinges How many ways are there to open a door? Know types of hinges and the related terminology Know common uses for hinges Be able to make a veriety of model hinges		
4	Ultra-processed food What's really in your food? Know processed foods have many added ingredients Be able to make, roll and shape bread dough	Mechanisms Hingos How many ways are there to open a door? Know types of hinges and the related terminology Know common uses for hinges		
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5	Utra-processed food What's really in your food? Know processed foods have many added ingredients be able to make, roll and shape bread dough be able to make a scup Food end Nutrition Food choices Why are our dists so different? Know now other cultures' food can be subticus be able to make, roll and cook a fatbread De able to make, roll and cook a fatbread De able to make, roll and cook a fatbread De able to prepare a sample of regenables Be able to prepare a sample of regenables Be able to prepare a sample of regenables Be able to present foods to a high standard Food and Nutrition Multicultural influences on food Can street foods are Know what street foods are Know what street foods are Know what street foods are Know what street foods are Know how streets cools are Know how streets cools are be able to make a burito	Mechanisms Filegee How many ways are there to opena door? Know types of hinges and the related terminology Know types of hinges and the related terminology Know types of hinges Be able to make a variety of model hinges Be able to make a variety of model hinges Be able to make a variety of model hinges Be able to make and evaluate hinged products using modelling materials Core discipline: System Rey concept Generar power Details to follow Mechanisms Pulleys and gears - rotary and linear movement How do pulleys and gears let you see the world? Know types of pulley systems and gears Know common uses of pulleys and gears Know how pulleys and gears and gears Know how pulleys and gears and gears		
5	Utra-processed food What's really in your food? Know processed foods have many added ingredients be able to make, roll and shape bread dough be able to make a scup Food and Nutrition Food choices Why are our dists so different? Know some foods and key ingredients from other cultures Know how other cultures' food can be subtices be able to make, roll and cook a fatbread De able to make, roll and cook a fatbread De able to prepare a sample of regerables Be able to present foods to a high standard Food and Nutilition Multicultural influences on food Can steer foods are Know how statest foods are Know how statest foods are Know how statest foods are Encour how statest foods are Encour how statest foods are Encour how statest could are Encour how statest could be good foods to east De able to make a burito Be able to make a burito Be able to make a burito	Mechanisms Hinges How many ways are there to opens door? Know types of hinges and the related terminology Know common uses for hinges Be able to make a veriety of model hinges Be able to make and evaluate hinged products using modeling materials Core discipline: Systems Reg concept Greatly to follow Mechanisms Pulleys and gears - rotary and linear movement How do pulleys and gears lot yourse the world? Know types of pulley systems and gears Know common uses of pulleys and gears Know types of pulleys and gears Know type and gears is to access the imple mechanisms and change direction of movement		





Year	Block C	Block D
1	Core discipline: Food and Nutrition Key concept: Exploring food senses How does food affect your senses? CUSP link: Animals, including humans	Core discipline: Understanding Materials Key concept: Selecting materials Can you build with bread? CUSP link: Everyday materials
2	Core discipline: Mechanisms Key concept: Axles and wheels Are bigger wheels always better?	Core discipline: Understanding Materials Key concept: Manipulating materials How can you waterproof a hat? CUSP link: Uses of everyday materials
3	Core discipline: Mechanisms Key concept: Levers and linkages - mechanical advantage How can you do a lot of work with little effort? CUSP link: Forces and magnets	Core discipline: Food and Nutrition Key concept: Food as medicine How does food affect your body and mind? CUSP link: Animals, including humans
4	Core discipline: Textiles Key concept: Fixings and fastenings How do you keep a tea towel from slipping off a hook?	Core discipline: Structures Key concept: Designing structures using a frame to make them stronger and sturdier Which shapes will give a structure stability?
5	Core discipline: Textiles Key concept: Durability of fabric Which fabric is ideal for creating a functional and hardwearing lunch bag?	Core discipline: Mechanisms Key concept: Pulleys and gears - transferring rotational force How can you lift a car onto a roof? CUSP link: Forces
6	Core discipline: Food and Nutrition Key concept: Food and mood Does food affect the way you feel?	Core discipline: Structures Key concept: Designing structures revisited - combining skills and knowledge How strong is a piece of spaghetti?







Year	Block C	Block D
1	Food and Hutrition Exploring food senses How does food affect your senses? Know why colourly food can be healthier Know how different foods can effect senses De able to peek, chap and grate a selection of vegetables De able to readily food to sult food senses	Understanding Materials Selecting materials Canyou build with bread? Encour building materials have different properties which enable therm to be used for different purposes Be able to identify, sort and selectmaterials that can be used in construction Be able to combine materials
2	Hechanians Acts and wheels Are bigger wheels always better? Encore how wheels and axies work together Encore the site and polition of wheels affects how they more the abile to use wheel mechanisms to propel a simple vehicle	Understanding Materials Manipulating materials How can you waterproof a hart? Encur materials can be modified to become waterproof Encur origani comes from the Japanese words: ori - fulding and hardi - paper Be able to make paper waterproof Be able to transform flat paper by folding and creasing to form a hat
3	Hexhanizers Lavers and linkages - mechanical advantage Here can you do a lot of work with listle effort? Encer types of levers and linkages Encer kay terminology relating to levers and linkages Encer hav have remained linkages can change the direction of movement. De able to design and make simplistic lever and linkage products. Be able to excluste the success of outcomes and recommend improvements.	Freed and Matrixian Freed as modifies How does freed affect your body and mind? Know how to prepare and cook a range of vegetables Be able to peel and grate a range of vegetables Be able to add flavour and texture to foods
4	Tartiles Fixings and fastenings How do you keep a tea towelfrom slipping off a book? Rnow a transk provides a small amount of space between the bottom and fabric De able to select appropriate fastenings and attach them to fabric Be able to make a shark for a bottom	Structures Designing structures using a frame to make them strunger and structure using a frame to make them strunger and structure Which shapes will give a structure stability? Know triangles provide stability in a structure Know structurel empireers work with architects to ensure chuckurate withstand forzies Be oble to identify the forces thet effect structures
5	Textiles Develoiility of fubric Which false's is ideal for creating a functional and hardwearing funching? Know how to waterproof cotton fabric Know which fabrics are both functional and hardwearing Be able to use becowards waterproof cotton fabric Be able to repurpose a pair of jeans.	Machaniams Pulleys and geans - transferring notational force How carry switch a car out a new? Ensue types of geans and terminology relating to geans Ensue common-uses of polleys and geans Ensue how pulleys and geans can change the direction of movement. Be oble to design and make products that use polleys and geans to life loads Be able to evaluate the occess of autoones and recommend improvements.
6	Feed and Natridian Feed and Matridian Destination of the may perfect? Know the difference between slow release and quick release carbohychates. Know how food can improve mood and energy levels Be able to dire, slice, pref, grate and cosk a range of mightables be able to make a sauce and a stock. Be able to make a nauce and a stock. Be able to use height and colour to improve the visual appeal of food	Structures Designing structures revisited - combining skills and knowledge How structures can be supported with guy lines and tying bettresses Know the shorter the piece of spaghett, the stronger is will be Be able to construct a fying bettress to support a tower Be able to construct a fying bettress to support a tower Be able to use appropriate lengths of spaghett to increase strength and stability







Year	Block E	Block F
1	Core discipline: Textiles Key concept: Joining techniques How can two squares of fabric keep you warm? CUSP link: Hot and cold places	Core discipline: Food and Nutrition Key concept: Vitamins in food Why are vegetables the best?
2	Core discipline: Food and Nutrition Key concept: Processed food How healthy is your food?	Core discipline: Structures Key concept: Developing strength in structures How strong is a piece of paper?
3	Core discipline: Systems Key concept: How things are powered How are things powered?	Core discipline: Structures Key concept: Spanning gaps What makes a bridge strong?
4	Core discipline: Electrical Systems Key concept: Switches and circuits revisited How useful are switches? CUSP link: Electricity	Core discipline: Food and Nutrition Key concept: Benefits of fresh food Is cheap food always worse for you? CUSP link: Animals, including humans
5	Core discipline: Structures Key concept: Developing structures that are fit for purpose How are frames strengthened, reinforced and made rigid?	Core discipline: Food and Nutrition Key concept: Cultural influences on diet What can you learn from different cultures' diets? CUSP link: World countries
6	Core discipline: Electrical Systems Key concept: Complex switches and circuits Can switches perform more than one function? CUSP link: Electricity	Core discipline: Textiles Key concept: Sustainable materials How can you reduce, recycle, repurpose?



Content and Sequence





Year	Block E	Block F
1	Textiles Joining techniques How can two equates of fabric losspy you wares? Know fabric can be joined together using enuming stitch Know the types and names of tools needed for sewing Be able to create a running stitch Be able to create a running stitch Be able to select tools for sewing Be able to select tools for sewing Be able to select tools for sewing	Peed and Matrixien Whaniss in food Why are vegetables the best? Know the importance of including a range of regetables in a dist Be able to peel, grass, season and breadorumb a range of vegetables.
2	Feed and Mutrition Processed Feed New healthy is your food? Enow the difference between their food and ultra-processed foods Be able to shape and form ingredients to make delocous food De able to use a range of culturary techniques	Structures Developing strength is structures How strong is a piece of paper? Know paper becomes stronger when it is folded Know a load is the amount of weights structure must carry Se able to fold paper to increase strength and stability Be able to test and record how much weight paper can hold
3	Systems How things are powered How are things powered? Encountry designment need to carefully consider energy sources Be able to identify how things are powered Be able to suggest appropriate energy sources for design problems	Structures ULU Spenning gaps D What makes a kildge strong? D Know bridges are structures that allow people and whiches to cross over on open spece D Know towers, plen and arches provide strongth to a bridge Be able to design and load a beam bridge that can hold the weight of 100 gennies Be able to identify and name parts of a bridge Be able to identify and name parts of a bridge
4	Electrical Systems Switches and sirealits revisited How useful are switches? Snow a witch is an interruption in a circuit Snow-awitches are widely used in a range of products En able to incorporate different types of switches into circuits to perform a function	Food and Matrixian Benefits of fresh food Is cheap food always wasse for you? Know that cheap processed food offer contains additives, salt and sugar, which makes these healthy than unprocessed food Be able to peel, grate and chop vegetables to make economical, tasty and healthy food
5	Structures Developing structures that are fit for purpose How are frames strengthened, reinforced and made right in Snow engineers use a range of methods to strengthen and reinforce structures Be able to identify and describe ways that frames are strengthened and reinforced	Feed and Matrixian Cultural influences on-flet What can you learn from different subtanes' direct Know how eating food from different countries can help us be healthy Be able to rell and shape ingredients Be able to silce and ribbon a range of vegetables Be able to silce and ribbon a range of vegetables Be able to silce and ribbon a range of vegetables
ó	Electrical Systems Complex switches and circuits Can switches perform more than one function? Enswinse than are switches to used to change the functionality of a product. Be able to use switches to adapt a product in response to a design brief	Textiles Besteinable materials How can you reduce, recycle, repurposed Know plastic waste can be recycled and repurposed into practical, useful items Be able to make a crochethook out of a chopatick Be able to use plastic bags and snack packets to create practical items



Design and Technology in EYFS



Our wider curriculum is taught through 'Expressive Arts and Design'. EYFS staff have a good understanding of how the ELG's feed into the National curriculum through our half termly coverage grids and our long-term plans. Subject leaders throughout the school are also aware of the ELG's that link to each foundation subject and the progression of the subject. Exciting and meaningful activities are planned to build on the children's natural curiosity. These will stimulate their senses as well as encourage them to ask questions, explore and wonder at their environment, they will undertake investigates and design projects that engage their interests.

Expressive Arts and Design

Creating with Materials

- Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.
- Share their creations, explaining the process they have used.
- Make use of props and materials when role playing characters in narratives and stories.

Being Imaginative and Expressive

- Invent, adapt and recount narratives and stories with peers and their teacher.
- Sing a range of well-known nursery rhymes and songs.
- Perform songs, rhymes, poems and stories with others, and (when appropriate) try to move in time with music.

Cross Curricular Links



Get cross curricular with D&T

Although many subjects can offer an interesting context for learning, here are just a few examples of some meaningful links between D&T and other subjects.

Maths

Measuring accurately is a key D&T skill and allows children to apply and consolidate their mathematical understanding.

TECHNOLOGY

Computing

The curriculum requires pupils to use their Computing knowledge and skills within their D&T work providing them with real life opportunities to put their skills to practical use.

English

Pupils can apply their instructional writing skills in the planning process of their D&T work as well as developing their speaking and listening skills when communicating their ideas to others.

Art

The ability to visually express their ideas accurately is an artistic skill. It enables children to develop their ideas, plan their project and communicate the concept to others.

Science

An understanding of forces is essential for creating mechanisms (pulleys, wheels and axles, levers and linkages).

Example of planning



Although we follow the same syllabus for Key Stage One and Two, we do adapt the plans in order that they are sufficient for both teachers to teach from and for students to learn.

Teachers are non-specialists and the plans have therefore been set out to ensure that staff have the information and training they need in order that they can successfully deliver the lessons to our students.



Example of planning: Key Stage One





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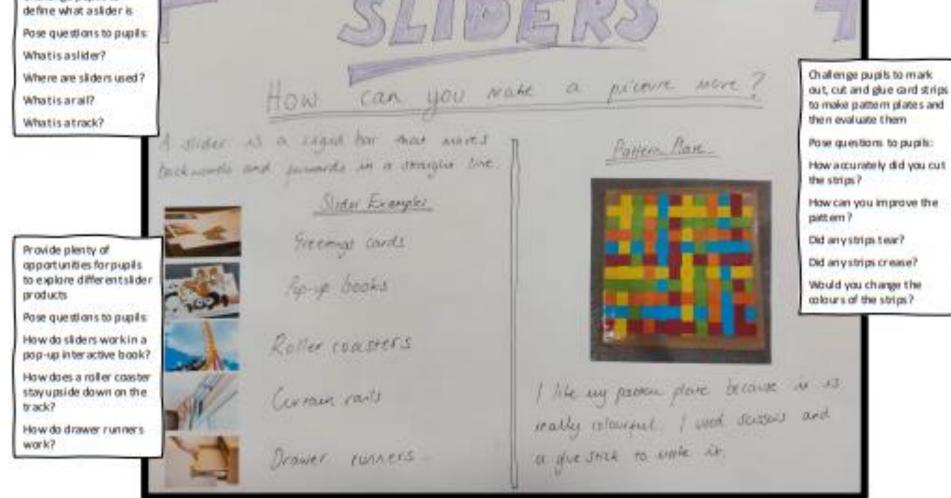


Year 1: Mechanisms How do you make a picture move?			·	R
Core content: Investigate how sliders work.	Revisiting prior learning	Taught content	Point of practice	Point of reflection
Design and make a card slider product.	1. Scissors can be used more accurately by placing the material to	Define the terms: slider, push, pull, linear and movement	Prior to the lesson, ask pupils to bring in examples of pop-up books and cards.	Can explain what a slider is
Fechnical vocabulary: Slider — a rigid bar which moves backwards and forwards along a straight line.	be cut near the pivot of the scissors and making small cuts	Explore sliding mechanisms in greetings cards, interactive books and everyday objects	Introduce pupils to the key question for this unit: How can you make a picture move? Show a simple picture book and invite pupils to suggest ways that the pictures could be made to move. Show some examples of pop-up books and explain the techniques that have been used to make the images move.	Can explain the way a slider moves and the direction it moves in Can demonstrate a push and a pull force
Slot – a narrow cut which a slider can pass		Explain the movement and forces involved in sliders: push, pull, linear	Introduce pupils to the term <i>slider</i> and refer to the Knowledge Note to share the definition of this word. Show pupils specific examples of sliders in interactive books and use the	Can use a template to cut strips of paper accurately and safely
Bridge – rectangles cut from rigid material and stuck to the surface which the slider passes under.		Define the terms: weave and template Use scissors and templates to make a paper weave (pattern plate)	supporting images to explain the application of sliders in everyday objects. Demonstrate the type of movement created by sliding mechanisms (linear) and use the Knowledge Note to explain the forces involved: <i>push</i> and <i>pull</i> . Challenge pupils to demonstrate these forces.	Can use the 'up and under' weaving method accurately and consistently Can identify what they have done well and how
Push−a force to move something away from 🆞 ➡ you.		Evaluate results	Explain to pupils that they will make a slider product in Lesson 3 and in today's lesson they will create a paper weave (pattern plate) to practise the skills they will need to use when making their own product.	their work could be improved Can make a record of what they have learnt
Pull – a force to move something closer to you. 🖗 💳			Explain the terms weave and template and demonstrate how to use the template to cut strips of equal width from coloured paper or thin card. Demonstrate how to construct the pattern plate and allow pupils to create their own.	and the techniques they have used, with simple sentences and drawings
Rigid — stiff and difficult to move or bend			Adjustments such as reducing the size of the plate and number of strips required may be necessary for less able pupils. Teachers may also wish to provide pre-cut strips for pupils to use.	
Connections Little Red Riding Hood Deans of London (1855)			Once the weave patterns are complete, use questioning to support pupils in evaluating the finished result. Prompt pupils to make a record of the processes they have used, with some simple notes and drawings in their portfolios.	

Implementation

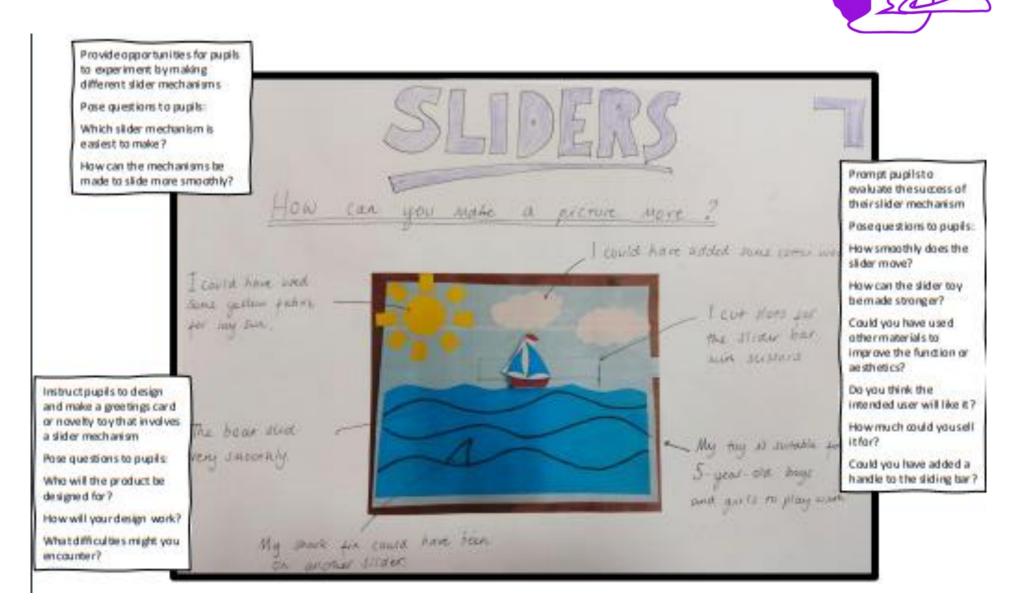






Example of planning: Key Stage One





Example of planning: Key Stage One



Year 6: Textiles How can we reduce, recycle and repurpose?

Core content:

Learn how to reduce waste by recycling and repurposing snack packets and plastic bags into useful items.

Technical vocabulary

Recycle – to collect and treat used objects and materials in order to use them again. Reduce – to become or to make something smaller in terms of size, degree of importance or quantity.

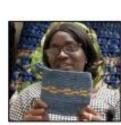
Chain — a crochet stitch where connected loops of yarn or thread form a chain.

Seal - to fasten or close securely.

Skein – a loosely coiled length of yarn.



Isatou Ceesay (born 1972) Gambian activist and social entrepreneur



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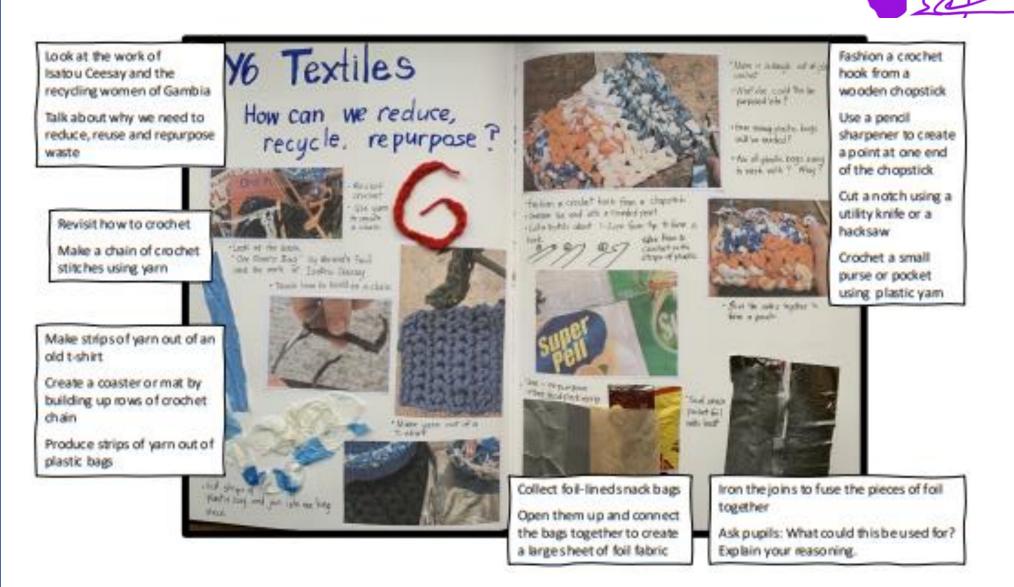
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Revisiting prior learning	Taught content	Point of practice	Point of reflection
1. A chain stitch can be made using yarn	Explore ways in which objects and materials can be repurposed Crochet using repurposed materials Identify properties of materials Explain how a material's properties will determine its use	Explain to pupils that they are going to be learning about how a range of materials can be recycled, reused and repurposed rather than being thrown away. Introduce pupils to the Knowledge Note and define the key terms for this unit. Pose questions to pupils: What does repurposing mean? Why is it important to reduce the amount of waste we produce? How is the planet being affected by the waste materials we create? Revisit how to make a chain with yarn, using a crochet hook. Demonstrate how to make a crochet hook from a chopstick by sharpening one end with a pencil sharpener to form a point and using a utility knife or hacksaw to cut a small notch into the stick. Demonstrate how an old T-shirt can be cut into strips to make a skein of yarn. Using the crochet sticks they have made, pupils then crochet a series of connected chains to form a small square (approx. 10cm x 10cm) which could be used as a coaster or heat-resistant mat. Through questioning and discussion, establish that when repurposing items, it is important to consider the properties of the materials in deciding their new use. Pupils make a record of their work, using photographs, notes and drawings in their portfolio.	Can use the crochet technique correctly Can identify the properties of T-shirt fabric Can explain why T-shirt fabric is a suitable material to crochet with and why it can be used to make a heat-resistant mat

Example of planning: Key Stage Two







Design and Technology Impact



Dact

How do you document learning, monitor progress and achievement?

Students are expected to record learning in their learning journals and some lessons and photographs and videos are taken in each lesson as their work progresses. The children may record their work through the form of writing, mind maps, pictures etc and will involve students answering specific questions. During lessons, teachers may use discussion to support students in self-assessing their work and they may be asked to edit and improve their work during this time using blue pen.

During each individual lesson, teachers will use the school's marking policy in order that they can assess students' progress against the lessons objectives. This also takes into account how far students have used the minimum expectations set out in this policy. By the end of the lesson, staff are expected to know whether students have achieved the objective and teaching in the next lesson will be adapted if needed to ensure that understanding is complete, and any misconceptions have been addressed.





How do you measure the impact of Design and Technology teaching?

Teacher assessment The use of videos and photographs An assessment grid which is available online Check that the key objectives are met in each lesson

Key questioning throughout each lesson



Ditton Lodge Primary School Formative Assessment Toolkit September 2021



Ditton Lodge's curriculum subject coverage is planned sequentially and with a clear rationale for making connections with prior learning: selecting, organising and integrating new knowledge with prior learning. Our knowledge and vocabulary-rich learning modules are positioned to support and enhance learning so that pupils both retrieve and transfer knowledge.

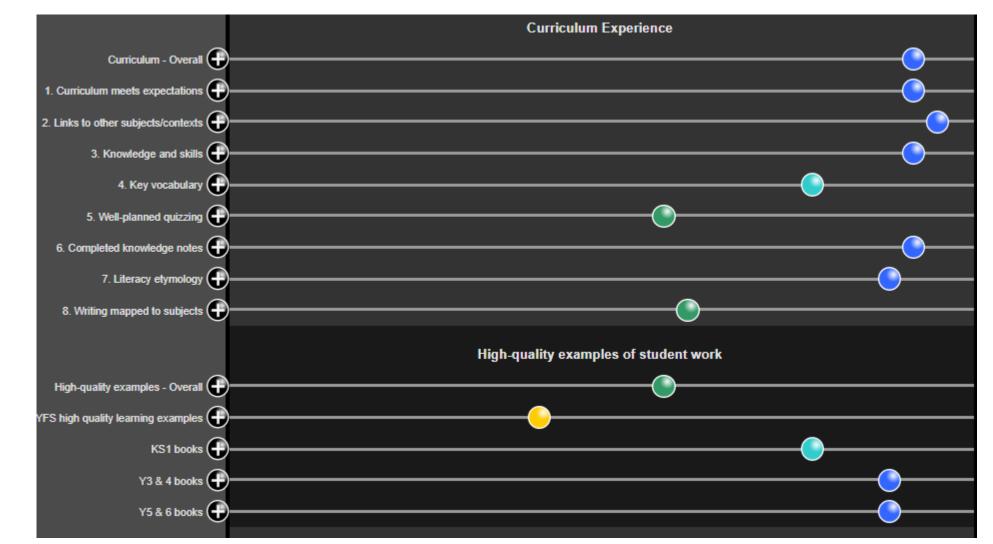
It is the gleaning of information through responsive teaching and a range of wellchosen pedagogical practice that informs the next steps, such as:

- Deliberate practice and rephrasing of taught content Think aloud and the use of My Turn, Your Turn
- Cumulative quizzing within the learning sequence.
- Retrieval practice, including just two things (self-testing).
- Asking relevant questions that engage all pupils, not just a few using techniques that allow everyone to participate, such as show what you know or think-pair-share
- Vocabulary use and application. Pupils' practise and define words. Words are used, connected and deconstructed for meaning within the learning sequence.
- Summarising and explaining the learning question from the sequence.

TECHNOLOGY

How do you measure the impact of Design and Technology teaching?

Subject Leaders use iAbacus as a tool for developing their subject, as seen in this example:





What do you consider to be the strengths of Design and technology within the school?

A well thought out and comprehensive syllabus that engages and informs students by using:

Links with the other subjects Practical skills are developed and enhanced Children have access to specialist teaching videos

How do you know?

Learning journals Half-termly learning walks/observations Pupil Voice Questionnaire Pictures and videos

