How is Design Technology taught at Paddox Primary School?

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Design Technology – Intent

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.

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.

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Design Technology - Implementation

At Paddox Primary school we used a scheme called 'PlanBee' for Design Technology.

PlanBee provides all children with a number of different units to develop their range of designing skills and technology skills. These Design Technology units provide differentiated work to support all pupils needs. They are packed full of creative Design Technology project ideas, and are designed to ensure excellent coverage of the National Curriculum Design and Technology objectives.

Most of the lessons taught are practically, which allows the children to be hands on and explore lots of different materials and tools.

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Design Technology - Implementation

PlanBee Units

Year One	Year Two	Year Three	Year Four	Year Five	Year Six
Moving Pictures	Delightful Decorations	Moving Monsters	Torches	Moving Toys	Programming Pioneers
Wacky Windmills	Vehicles	Seasonal Stockings	Chinese Inventions	Funky Furnishings	Fairground

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Design Technology - Implementation

Food Technology - Implementation

As part of Design Technology, pupils are taught crucial life skills within Food Technology lessons. All pupils at Paddox Primary school receive 6 lessons every year, which allows them to learn about how to cook and apply the principles of nutrition and healthy eating. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Below states what each year group cook during their Food Technology lessons.

Year 1
Cupcakes
Fruit kebabs
Fruit/vegetable smoothies
Biscuits
Chocolate nests

Year 2
Flapjack
Brownies
Healthy sandwich/plate
Bread bones
Fairy cakes

Year 3
Pyramid biscuits
Mahlab bread
Basbousa cake
Falafel
Pyramid shortbread

Year 4
Rock cakes
Victoria sponge
Savoury cheese scones
Apple crumble
Lemon curd tart

Year 5
Cornbread
Salsa
Tex Mex Quorn Tacos
Chocolate brownies
American banana pancakes
Biscuits

Year 6
Chilli and rice
Pizza dough
Tomato sauce (for pizza)
Pizza
Jam tarts

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Food Technology – Implementation KS1

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Food Technology – Implementation KS2

Design Technology - Impact

Children are assessed against the Design Technology Foundation Tracker that we use at Paddox.

Our Design Technology progression grid is collated of a number of objectives taken from the National Curriculum, these assess whether the children are 'working towards' (WTS), 'working at expected' (EXS) or 'working at greater depth' (GDS) in Design Technology.

Using the Foundation Stage Tracker, teachers will see which areas children need to work on, which will then inform planning. Teachers will then plan curriculum days to support learning and any misconceptions children may have for that academic school year.

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