

DESIGN TECHNOLOGY



Our vision

Is to empower students to develop the creative, technical, and practical skills necessary for everyday tasks, enabling confident participation in a technology-driven world. Foster the ability to design, create, and evaluate high-quality products and prototypes for diverse users. Encourage critical thinking, testing, and refining of ideas and products, while also teaching the principles of nutrition and the skills needed to cook healthy meals.



Why do we teach D&T?

To develop creativity, problem-solving, and critical thinking. Hands-on projects encourage practical learning, boosting confidence and independence. D&T also promotes teamwork, communication, and collaboration, preparing students for future careers. It connects classroom learning to real-world applications, fostering an understanding of materials, tools, and sustainability. Ultimately, it equips children with the skills they need to navigate a technology-driven world.



"I enjoy using my hands to make real life things!" - Y4



What does D&T look like at St Luke's?

Lessons are designed to be a 'hands on' experience, which fosters creativity, problem-solving, and critical thinking as the children follow the 3 step process of **design**, **create**, and **evaluate**. They learn how to apply knowledge practically, building confidence and independence. The projects are designed to be cross curricular and engaging. They use a range of different tools and materials.

"I like cutting the vegetables and eating it!" - Y2



What learning opportunities are there?

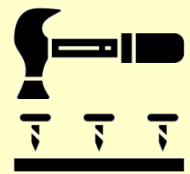
Whole school projects include our Christmas 'hoops' where each class designs and makes a themed product to be used for our School Christmas Fair. Additionally designing, making and evaluating t-shirts for their school production for Key Stage 2 and The Nativity for Reception and Key Stage 1. Y2 children also have the opportunity to experience D&T during Art and Design club.

"I loved making my own toys." - Y6

Key Concepts



Design



Make



Evaluate



Technical Knowledge



Cooking and Nutrition