



Leechpool Primary School Design Technology SOAP

Updated May 2025

Subject Leader(s): by Lucy Dwyer



Who?	What?	When?
<p>Led by Lucy Dwyer, who has brought strong subject knowledge and enthusiasm Taught by class teachers with support from well-resourced planning and toolkits Children engage confidently and positively with DT across the school Monitoring includes planning reviews, drop-ins, work scrutiny and pupil voice Clubs, themed events and cross-curricular links extend DT beyond the classroom</p>	<p>Curriculum covers food tech, mechanisms, textiles, structures and electronics Skills progression and long-term plans ensure sequencing and coherence Planning includes objectives, vocabulary, and clear learning outcomes STEM fortnight enhances real-world links and future career awareness Vocabulary and oracy are developed through design, evaluation and reflection</p>	<p>DT is taught termly through clearly defined and progressive units STEM fortnight and curriculum weeks provide enrichment across the year DT planning and monitoring are reviewed at key points each term Food tech begins Summer 2 following room completion and staff training After-school clubs run each term for targeted and inclusive access</p>
Where?	Why?	How?
<p>Delivered in classrooms and the newly completed food tech room Glue guns, saws, thread sets and mobile toolkits are accessible to all staff Displays and topic books showcase practical learning and design thinking Resources are centrally stored and available throughout the year Outdoor and cross-curricular projects link to wider school initiatives</p>	<p>To equip pupils with life skills in creativity, planning, making and evaluating DT develops resilience, problem-solving and collaborative learning Projects give children purpose and pride, linking school to home experiences Cultural capital and equity are promoted through access to specialist tools DT encourages gender balance, aspiration and breaking down stereotypes</p>	<p>Teaching follows consistent LTPs and school-specific skills overviews Planning and modelling support teachers to deliver high-quality, inclusive DT New food tech room use is scheduled, with training underway for all staff Clubs, fairs and community links celebrate pupil work and raise the subject's profile Monitoring ensures consistency, safety, progression and positive engagement</p>