## **British Values in Design Technology**

Students are taught about the moral choices facing designers & manufacturers when deciding on materials.

Students are taught to understand how products evolve according to users' and designers' needs, beliefs, ethics and values.

Students study iconic British designers and art & design movements.

Students explore how products contribute to lifestyle and consumer choices.

Students use the six 'Rs' of sustainability to understand and apply ways of conserving the earth's resources.

Focus on recycling in food and how to manage portion sizes to minimise waste helps students to connect with the dilemmas of those who do not have an abundance of food.

Pupils will trace a products eco footprint.

Students will learn the responsibilities of developed countries in minimising waste and the impact of global warming on the environment.

Students learn the advantages and disadvantages to society and the environment of how to minimise waste production through the life cycle of a product.

Students develop an awareness of Health & safety for themselves and others within each work area. Students will learn about consumer rights and legislation.

Students are taught the social skills around behaviour self—regulation to ensure collective responsibility for a safe and efficient working environment.

They are taught to challenge each other's behaviour or practices if they fall short of the collective expectations of the group.

We encourage students to show an interest in investigating and offering reasoned views about moral and ethical issues, and appreciate the viewpoints of others.

We encourage students to have a sense of enjoyment and a fascination for learning about the world around them.

We ensure that students know the difference between right and wrong and understand that actions have consequences so that they respect the rule of law (merits and sanctions given).

We celebrate diversity and develop the mutual respect and tolerance of those with different faiths and beliefs. For instance in food pupils are taught about Kosher and Halal products.

Students are taught about organic, free range, local & seasonal foods and the moral and ethical reasons behind buying these foods.

We encourage mutual respect through peer observations. We focus on the learning habits to build self-confidence and allow students to not be scared to fail. We carry out product analysis in all areas and give students the opportunity to maturely critique each other's work.

Students look at cultural influences on the food we cook and the diversity of ingredients available for us to cook with. They also learn about staple foods of other countries.