

DT at OJS

We will continue to offer a broad and balanced curriculum however some elements of the design and technology curriculum have had to be adapted in response to COVID 19.

During this time, to ensure the safety of our pupils and staff we have adapted this subject by taking physical distancing and sharing of resources into account.

We:

- ventilate rooms well.
- seat children side by side, facing the same direction.
- we plan to restart basic **Food Routes lessons with Y3** following May half-term on 7 June 2021 (this will take place in classrooms as the usual cookery room is currently being used as a staffroom to ensure staff safety).
- All other areas of the design technology curriculum will continue to be taught.

During DT lessons:

- before and the end of sessions clean hands and surfaces.
- resources will only be shared between bubbles.
- children's work will be stored in labelled plastic wallets
- before the children's designs are taken home they will be stored for 72 hours in our stock cupboards
- children have individual equipment such as scissors, glue, pencils, pens and rulers.
- any other shared equipment will be cleaned before and after use
- any other resources will be distributed individually to children and not shared
- unfortunately, we are not yet planning any of our usual gatherings in school to celebrate such as parent volunteers, open evenings where we celebrate children's work.

In practical Food Routes sessions:

- before and the end of sessions wash hands and sanitize work surfaces.
- children taught about personal safety/hygiene in lessons eg. hair tied back.
- aprons will not be used.
- children have individual plates/cups/ cutlery/food to use.
- any equipment will be cleaned and sanitised before use.
- children instructed how to use table knives using the 'bridge' and 'claw' techniques.
- equipment, crockery & cutlery to be washed at high temperature in a dishwasher and sanitised before use as resources will be shared across Y3 children.
- safe storage and hygienic preparation of food by qualified adult.
- teacher check for food allergy or intolerance to identify any concerns regarding food tasting.
- food waste bins provided in classrooms.
- no movement around classroom by children (except for handwashing).
- spillages wiped up immediately.
- children's work will be stored in labelled plastic wallets.
- All usual risk assessments for cookery remain in place.

Mrs L Ellerby – DT lead

Mrs K Cooper – Food Routes lead

March 2021