

## **British Values – Design and Technology**

### **Respect civil and criminal law**

DT teachers place a strong emphasis upon students knowing the difference between right and wrong and understand that their actions have consequences so that they respect the rule of law (appropriate merits and sanctions awarded).

A key aspect of all DT students is to develop an awareness of Health & Safety for themselves and others within each specialist focus area. This will include adherence to the Health and Safety Executive's (HSE) requirement for all workplaces to carry out risk assessments of potentially hazardous machinery and activities.

### **Appreciate the viewpoints of others on ethical issues**

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

In Product Design students learn about sustainability, including the responsibilities of designers in minimising waste production and the impact of global warming on the environment throughout the life cycle of a product.

Food Preparation & Nutrition discuss the advantages of buying fair trade products and why people choose to become vegans/vegetarians. Students are taught about organic, free range, local & seasonal foods and the moral and ethical reasons behind buying these foods.

Food Preparation & Nutrition celebrate diversity and develop the mutual respect and tolerance of those with different faiths and beliefs by exploring both Kosher and Halal products.

Product Design students are taught about the moral choices facing designers & manufacturers when deciding on materials, processes and country of manufacture (including issues relating to offshore manufacturing in less economically developed countries).

Food 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.

Food provenance is delivered to explore the source or origin of food (both locally produced and organic food). The primary and secondary processing of food and food miles are also explored. This helps to develop students' appreciation for fair trade ingredients while still considering food miles and the impact this has on the environment.

In Product Design students explore how products contribute to lifestyle and consumer choices, understanding how products evolve according to users' and designers' needs, beliefs, ethics and values.

### **Acceptance and engagement with fundamental British values of democracy**

DT teachers encourage mutual respect through peer assessment opportunities. Teachers focus on the learning habits to build self-confidence and resilience and allow students to not be scared of failure by 'learning from the mistakes they make' in order to progress.

All 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.

**Projects contribute positively to life in Modern Britain**

Design Technology can be an extremely useful means of demonstrating that JFS is actively promoting British Values. We can make the work that DT is doing visible for the school community and visitors to share and experience. Displays of classwork and appropriately labelled examples of British design and designers can be a very powerful way of demonstrating that DT is committed to promoting British Values.

BTEC Product Design and Fashion & Textiles students explore iconic British and international designers and historical art & design movements as part of their research studies for internally assessed units of work in order to understand their influences and analysis their outcomes. Design Ideas can then be created that reflect these influences.

KS3 DT students undertake a series of reading tasks for homework which focus upon famous contemporary designers and chefs and how their cooking is influence by their British values.