# St. Andrew's C of E Primary School Design and Technology Curriculum Framework



Design and Technology provides the children with a real-life context for learning where they can learn to think creatively and solve problems.

Our Design and Technology Curriculum aims to engage and challenge pupils as they are inspired by engineer, designers, chefs and architects to enable them to create a range of structures, mechanisms, textiles, electrical systems and food products with a real life purpose within a range of relevant contexts. Through a variety of creative and practical activities, they will be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making.

		Key Concepts		
Design	Make	Evaluate	Technical Knowledge	Nutrition and Cooking
<ul> <li>use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups</li> <li>generate, develop, model, and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design</li> </ul>	<ul> <li>select from and use a wider range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining, and finishing) accurately</li> <li>select from and use a wider range of materials and components, including construction materials, textiles, and ingredients, according to their functional properties and aesthetic qualities</li> </ul>	<ul> <li>investigate and analyse a range of existing products</li> <li>evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</li> <li>understand how key events and individuals in design and technology have helped shape the world</li> </ul>	<ul> <li>apply their understanding of how to strengthen, stiffen and reinforce more complex structures</li> <li>understand and use mechanical systems in their products (e.g. gears, pulleys, cams, levers and linkages)</li> <li>understand and use electrical systems in their products (e.g. series circuits incorporating switches, bulbs, buzzers, and motors)</li> <li>apply their understanding of computing to program, monitor and control their products</li> </ul>	<ul> <li>as part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating.</li> <li>instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity.</li> <li>learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.</li> </ul>

# **EYFS**

# **EYFS Framework: Expressive Arts and Design**

## **ELG: Creating with Materials**

Children at the expected level of development will: -

- ✓ Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function
- ✓ Share their creations, explaining the process they have used
- ✓ Make use of props and materials when role playing characters in narratives and stories.

# ✓

## EYFS Development Matters: Expressive Arts and Design

The development of children's artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials.

# **National Curriculum**

The National Curriculum for Design and Technology aims to ensure that all pupils:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- critique, evaluate and test their ideas and products and the work of others
- understand and apply the principles of nutrition and learn how to cook

		Key Stage One		
Design	Make	Evaluate	Technical Knowledge	Nutrition and Cooking
Pupils should;  work confidently across a range of contexts such as imaginary, story -based, school, garden etc.  state what products they are designing and making  say whether the products are for themselves or other users  describe who the products are for and how they will work  say how they will make their products suitable for the intended users  use simple design criteria to help develop their ideas  generate ideas by drawing on their own experience  use knowledge of existing products to come up with their own ideas  develop and communicate ideas by drawing and talking  model ideas by exploring materials components and construction kits by making templates and mock-ups  use information and communication technology where appropriate to develop and communicate ideas	<ul> <li>Pupils should;</li> <li>plan by suggesting what to do next</li> <li>select from a range of tools and equipment explaining their choices</li> <li>select from a range of materials and components according to their characteristics</li> <li>follow procedures for safety and hygiene</li> <li>use a range of materials and components including textiles, construction kits, food ingredients and mechanical components</li> <li>measure, mark out and cut and shape a range of materials and components</li> <li>assemble, join, and combine materials and components</li> <li>use finishing techniques including those from art and design</li> </ul>	When making their own products pupils should:  • talk about their own designs ideas and what they are making • make simple judgements about their products against design criteria • suggest how their products could be improved  When using existing products pupils should explore:  • what they are • what they are for • how they work • how they are used • what materials they are made from • what they like/dislike about the product	Pupils should know:  about the simple working characteristics of materials and components  about the movement of simple mechanisms such as sliders, levers, wheels, and axels  how free-standing structures can be made stronger, stiffer and more stable  that 3-D textile products can be assembled from 2 identical fabric shapes  the correct technical vocabulary for the projects they are undertaking	Pupils should know:  that all food comes from plants or animals that food has to be farmed, grown elsewhere or caught how to name and sort foods into the five groups of the 'eat well' plate that everyone should eat at least five portions of fruit and vegetable everyday how to prepare simple dishes without using a heat source how to use techniques such as cutting, peeling and grating

		Key Stage Two		
Design	Make	Evaluate	Technical Knowledge	Nutrition and Cooking
work confidently within a range of contexts such as the home, leisure, culture, enterprise, industry and the wider environment     describe the purpose of their products Indicate the design features of their products that will appeal to intended users     explain how parts of their product work  In Years 3 and 4, pupils should:     gather information about the needs and wants of particular individuals/groups	Across KS2, pupils should:  • select tools and equipment suitable for the task • explain their choice of tools and equipment in relation to the skills and techniques they are using • select materials and components suitable for the task • explain their choice of materials and components according to functional and aesthetic properties  In Years 3 and 4, pupils should:  • order the main stages of making • mark out, measure, cut and shape materials and	<u> </u>	Across KS2, pupils should know:      how to use learning from science and mathematics to help design and make products that work      that materials have functional properties and aesthetic qualities      that materials can be combined to make more useful characteristics      that mechanical and electrical systems have an input, process and output      the correct technical vocabulary for the project they are undertaking	Across KS2, pupils should know:  • that food is grown, reared and caught in the UK, Europe and the world  In Years 3 and 4, pupils should also know:  • that a healthy diet is made up from a variety and balance of different food and drink as depicted in the 'eat well' plate  • that to be healthy and active food and drink are needed to provide energy for the body  In Years 5 and 6, pupils should also know:
<ul> <li>develop their own criteria and use them to inform their ideas</li> <li>In Years 5 and 6, pupils should:         <ul> <li>carry out research using surveys, interviews, questionnaires, and web-based resources</li> <li>identify the needs, wans preferences and values of individuals/groups</li> <li>develop a simple design speciation to guide thinking</li> </ul> </li> </ul>	components with some accuracy      assemble, join and combine materials and components with some accuracy     apply a range of finishing techniques including those from art and design with some accuracy  In Years 5 and 6, pupils should:      produce appropriate lists of materials and equipment they will need     formulate step-by-step plans as a guide to making     follow procedures for safety and hygiene     use a wider range of materials and components including textiles, construction kits, food ingredients and mechanical components     accurately mark out, measure, cut and shape materials and components     accurately join and combine materials and components	<ul> <li>critically evaluate the quality of the design, manufacture and fitness for purpose of the products they design and make</li> <li>evaluate their ideas and product in relation to the design specification</li> <li>When using existing products, pupils across KS2 should investigate and analyse:         <ul> <li>how well products have been made</li> <li>how well products have been designed</li> <li>why materials have been chosen</li> <li>what methods of construction have been used</li> <li>how well the product works</li> <li>how well the product meets the needs and wants of users</li> </ul> </li> </ul>	In Years 3 and 4, pupils should also know:  • how mechanical systems such as levers and linkages or pneumatic systems create movement • how simple electrical circuits and components can be used to create functional products • how to program a computer to control their products • how to make strong, stiff shell structures  In Years 5 and 6, pupils should also know:  • how mechanical systems such as cams, pulley or gears can create movement • how more complex circuits can be used to create functional products • how to program a computer to monitor changes in the environment and control their products • how to strengthen and reinforce a 3-D framework	<ul> <li>that seasons may affect the food available</li> <li>how food is processed into ingredients that can be eaten or used in cooking</li> <li>how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, using a heat source</li> <li>how to use a range of techniques including cutting, peeling, kneading, chopping, grating, mixing and baking</li> <li>that different food contains different nutrients, water and fibre that are essential for good health</li> </ul>

<ul> <li>accurately apply a range of finishing techniques including those from art and design</li> <li>demonstrate resourcefulness when tackling problems</li> </ul>	<ul> <li>who designed and made the product</li> <li>where the product was designed</li> <li>when products were designed</li> <li>whether they can be reused or recycled</li> </ul> In Years 5 and 6, pupils should investigate and analyse: <ul> <li>how much the product costs to make</li> <li>how innovative products are</li> <li>how sustainable the products are in products</li> <li>what influence products have beyond their intended purpose</li> </ul> In KS2 pupils should know about designers, engineers, chefs, and manufacturers that have developed ground breaking products		
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		Cycle A	
Years 1 and 2	Design Technology 1A Unit 5 Mechanisms Wheels and Axels	Design Technology 2A Unit 4 Textiles Templates and Joining Techniques	Design Technology 3A  Unit 3 Food  Preparing Fruit and Vegetables
Prior learning	<ul> <li>Prior learning</li> <li>Assembled vehicles with moving wheels using construction kits.</li> <li>Explored moving vehicles through play.</li> <li>Gained some experience of designing, making and evaluating products for a specified user and purpose.</li> <li>Developed some cutting, joining and finishing skills with card.</li> </ul>	Prior learning  Explored and used different fabrics.  Cut and joined fabrics with simple techniques.  Thought about the user and purpose of products	Prior learning  Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell.  Experience of cutting soft fruit and vegetables using appropriate utensils.
Key Domain Knowledge	Designing Generate initial ideas and simple design criteria through talking and using own experiences. Develop and communicate ideas through drawings and mock-ups.  Making Select from and use a range of tools and equipment to perform practical tasks such as cutting and joining to allow movement and finishing.	Designing Design a functional and appealing product for a chosen user and purpose based on simple design criteria. Generate, develop, model and communicate their ideas as appropriate through talking, drawing, templates, mock-ups and information and communication technology.  Making Select from and use a range of tools and equipment to perform practical tasks such as marking out, cutting, joining and finishing.	<ul> <li>Designing</li> <li>Design appealing products for a particular user based on simple design criteria.</li> <li>Generate initial ideas and design criteria through investigating a variety of fruit and vegetables.</li> <li>Communicate these ideas through talk and drawings.</li> <li>Making</li> <li>Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.</li> </ul>

	Select from and use a range of materials and components such as paper, card, plastic and wood according to their characteristics.  Evaluating Explore and evaluate a range of products with wheels and axles. Evaluate their ideas throughout and their products against original criteria.  Technical knowledge and understanding Explore and use wheels, axles and axle holders. Distinguish between fixed and freely moving axles. Know and use technical vocabulary relevant to the project.	<ul> <li>Select from and use textiles according to their characteristics.</li> <li>Evaluating</li> <li>Explore and evaluate a range of existing textile products relevant to the project being undertaken.</li> <li>Evaluate their ideas throughout and their final products against original design criteria.</li> <li>Technical knowledge and understanding</li> <li>Understand how simple 3-D textile products are made, using a template to create two identical shapes.</li> <li>Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling.</li> <li>Explore different finishing techniques e.g. using painting, fabric crayons, stitching, sequins, buttons and ribbons.</li> <li>Know and vocabulary relevant to the project.</li> </ul>	<ul> <li>Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product.</li> <li>Evaluating</li> <li>Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.</li> <li>Evaluate ideas and finished products against design criteria, including intended user and purpose.</li> <li>Technical knowledge and understanding</li> <li>Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.</li> <li>Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The eatwell plate.</li> <li>Know and use technical and sensory vocabulary relevant to the project.</li> </ul>
Key Vocabulary	vehicle, wheel, axle, axle holder, chassis, body, cab, assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism, names of tools, equipment and materials used design, make, evaluate, purpose, user, criteria, functional	names of existing products, joining and finishing techniques, tools, fabrics and components, template, pattern pieces, mark out, join, decorate, finish, features, suitable, quality mock-up, design brief, design criteria, make, evaluate, user, purpose, function	fruit and vegetable names, names of equipment and utensils, sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard, flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients, planning, investigating tasting, arranging, popular, design, evaluate, criteria
	Design Technology 1A	Design Technology 2A	Design Technology 3A
Years 3 and 4	Unit 7 Mechanical systems  Pneumatics	Unit 9 Electrical systems	Unit 12 Structures
	rneomanes	Simple Programming and Control	Shell Structures
Prior learning	Prior learning  Explored simple mechanisms, such as sliders and levers, and simple structures.  Learnt how materials can be joined to allow movement.  Joined and combined materials using simple tools and techniques.	Prior learning Constructed a simple series electrical circuit, using bulbs, batteries, switches and buzzers. Cut and joined a variety of construction materials, such as wood, card, plastic, reclaimed materials and glue.	Prior learning  Experience of using different joining, cutting and finishing techniques with paper and card.  A basic understanding of 2-D and 3-D shapes in mathematics and the physical properties and everyday uses of materials in science.
	Designing  • Generate realistic and appropriate ideas and their own	Designing  • Gather information about users' needs and wants, and	Designing  • Generate realistic ideas and design criteria collaboratively through

	Investigate and analyse books, videos and products with pneumatic mechanisms.     Evaluate their own products and ideas against criteria and user needs, as they design and make.  Technical knowledge and understanding     Understand and use pneumatic mechanisms.     Know and use technical vocabulary relevant to the project.	<ul> <li>Program a standalone control box, microcontroller or interface box to enhance the way the product works.</li> <li>Evaluating</li> <li>Investigate and analyse a range of existing battery-powered products, including pre-programmed and programmable products.</li> <li>Evaluate their ideas and products against their own design criteria and identify the strengths and areas for improvement in their work.</li> <li>Technical knowledge and understanding</li> <li>Understand and use computing to program and control products containing electrical systems, such as series circuits incorporating switches, bulbs and buzzers.</li> <li>Know and use technical vocabulary relevant to the project.</li> </ul>	<ul> <li>Evaluating</li> <li>Investigate and evaluate a range of existing shell structures including the materials, components and techniques that have been used.</li> <li>Test and evaluate their own products against design criteria and the intended user and purpose.</li> <li>Technical knowledge and understanding</li> <li>Develop and use knowledge of how to construct strong, stiff shell structures.</li> <li>Develop and use knowledge of nets of cubes and cuboids and, where appropriate, more complex 3D shapes.</li> <li>Know and use technical vocabulary relevant to the project.</li> </ul>
Key Vocabulary	components, fixing, attaching, tubing, syringe, plunger, split pin, paper fastener, pneumatic system, input movement, process, output movement, control, compression, pressure, inflate, deflate, pump, seal, air-tight, linear, rotary, oscillating, reciprocating, user, purpose, function, prototype, design criteria, innovative, appealing, design brief, research, evaluate, ideas, constraints, investigate.	series circuit, fault, connection, toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, light emitting diode (LED), bulb, bulb holder, USB cable, wire, insulator, conductor, crocodile clip, control, program, system, input device, output device, process, user, purpose, function, prototype, design criteria, innovative, appealing, design brief	shell structure, three-dimensional (3-d) shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity, marking out, scoring, shaping, tabs, adhesives, joining, assemble, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating, font, lettering, text, graphics, decision, evaluating, design brief design criteria, innovative, prototype
Years 5 and 6	Design Technology 1A  Unit 15 Textiles  Combining different fabric shapes	Design Technology 2A Unit 18 Mechanical Systems Pulleys and Gears	Design Technology 3A Unit 13 Electrical Systems Simple circuits and switches
Prior learning	Prior learning  Experience of basic stitching, joining textiles and finishing techniques.  Experience of making and using simple pattern pieces.	<ul> <li>Prior learning</li> <li>Experience of axles, axle holders and wheels that are fixed or free moving.</li> <li>Basic understanding of electrical circuits, simple switches and components.</li> <li>Experience of cutting and joining techniques with a range of materials including card, plastic and wood.</li> <li>An understanding of how to strengthen and stiffen structures.</li> </ul>	Prior Learning  Constructed a simple series electrical circuit in science, using bulbs, switches and buzzers.  Cut and joined a variety of construction materials, such as wood, card, plastic, reclaimed materials and glue.

	<ul> <li>Formulate step-by-step plans and, if appropriate, allocate tasks within a team.</li> <li>Select from and use a range of tools and equipment to make products that are accurately assembled and well finished. Work within the constraints of time, resources and cost.</li> <li>Evaluating</li> <li>Investigate and analyse textile products linked to their final product.</li> <li>Compare the final product to the original design specification.</li> <li>Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.</li> <li>Consider the views of others to improve their work.</li> <li>Technical knowledge and understanding</li> <li>A 3-D textile product can be made from a combination of accurately made pattern pieces, fabric shapes and different fabrics.</li> <li>Fabrics can be strengthened, stiffened and reinforced where appropriate.</li> </ul>	Compare the final product to the original design specification.     Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.     Consider the views of others to improve their work.     Investigate famous manufacturing and engineering companies relevant to the project.  Technical knowledge and understanding     Understand that mechanical and electrical systems have an input, process and an output.     Understand how gears and pulleys can be used to speed up, slow down or change the direction of movement.     Know and use technical vocabulary relevant to the project.	Select from and use materials and components, including construction materials and electrical components according to their functional properties and aesthetic qualities.  Evaluating Investigate and analyse a range of existing battery-powered products.  Evaluate their ideas and products against their own design criteria and identify the strengths and areas for improvement in their work.  Technical knowledge and understanding  Understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs and buzzers.  Apply their understanding of computing to program and control their products.  Know and use technical vocabulary relevant to the project.
Key Vocabulary	seam, seam allowance, wadding, reinforce, right side, wrong side, hem, template, pattern pieces, name of textiles and fastenings used, pins, needles, thread, pinking shears, fastenings, iron transfer paper, design criteria, annotate, design decisions, functionality, innovation, authentic, user, purpose, evaluate, mock-up, prototype	pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor, circuit, switch, circuit diagram, annotated drawings, exploded diagrams, mechanical system, electrical system, input, process, output, design decisions, functionality, innovation, authentic, user, purpose, design specification, design brief	series circuit, fault, connection, toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip, control, program, system, input device, output device, user, purpose, function, prototype, design criteria, innovative, appealing, design brief

		Cycle B	
Years 1 and 2	Design Technology 1B Unit 1 Mechanisms Sliders and Levers	Design Technology 2B Unit 2 Structures Free Standing Structures	Design Technology 3B School Unit Cooking and Nutrition
Prior learning	Prior learning  Early experiences of working with paper and card to make simple flaps and hinges.  Experience of simple cutting, shaping and joining skills using scissors, glue, paper fasteners and masking tape.	<ul> <li>Prior learning</li> <li>Experience of using construction kits to build walls, towers and frameworks.</li> <li>Experience of using of basic tools e.g. scissors or hole punches with construction materials e.g. plastic, card.</li> <li>Experience of different methods of joining card and paper.</li> </ul>	KS1-Cooking and nutrition   STEM  Unit planned to link with seasonal and thematic learning

Key Domain Knowledge	<ul> <li>Designing</li> <li>Generate ideas based on simple design criteria and their own experiences, explaining what they could make.</li> <li>Develop, model and communicate their ideas through drawings and mock-ups with card and paper.</li> <li>Making</li> <li>Plan by suggesting what to do next.</li> <li>Select and use tools, explaining their choices, to cut, shape and join paper and card.</li> <li>Use simple finishing techniques suitable for the product they are creating.</li> <li>Evaluating</li> <li>Explore a range of existing books and everyday products that use simple sliders and levers.</li> <li>Evaluate their product by discussing how well it works in relation to the purpose and the user and whether it meets design criteria.</li> <li>Technical knowledge and understanding</li> <li>Explore and use sliders and levers.</li> <li>Understand that different mechanisms produce different types of movement.</li> <li>Know and use technical vocabulary relevant to the project.</li> </ul>	<ul> <li>Designing</li> <li>Generate ideas based on simple design criteria and their own experiences, explaining what they could make.</li> <li>Develop, model and communicate their ideas through talking, mock-ups and drawings.</li> <li>Making</li> <li>Plan by suggesting what to do next.</li> <li>Select and use tools, skills and techniques, explaining their choices.</li> <li>Select new and reclaimed materials and construction kits to build their structures.</li> <li>Use simple finishing techniques suitable for the structure they are creating.</li> <li>Evaluating</li> <li>Explore a range of existing freestanding structures in the school and local environment e.g. everyday products and buildings.</li> <li>Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original design criteria.</li> <li>Technical knowledge and understanding</li> <li>Know how to make freestanding structures stronger, stiffer and more stable.</li> <li>Know and use technical vocabulary relevant to the project.</li> <li>cut, fold, join, fix, structure, wall, tower, framework, weak, strong,</li> </ul>	The unit supports the Design, Make and Evaluate process which is integral to Design and Technology through the topic area of food preparation and cooking. The activities support learning about cooking and nutrition with Key Stage One. The unit will develop skills through focussed practical tasks, so children are able to apply these techniques to their preparation of different dishes. This will provide apportunities to explore the principles of a healthy and balanced diet and allow children to find out more about the food that they eat and where it comes from. There will be a range of authentic contexts for children to design, make and evaluate their own dishes and make any changes to improve them, in particular, for the people that they have designed them for.
Key Vocabulary	paper fastener, join, pull, push, up, down, straight, curve, forwards, backwards, design, make, evaluate, user, purpose, ideas, design criteria, product, function	base, top, underneath, side, edge, surface, thinner, thicker, corner, point, straight, curved, metal, wood, plastic, circle, triangle, square, rectangle, cuboid, cube, cylinder, design, make, evaluate, user, purpose, ideas, design criteria, product, function	
Years 3 and 4	Design Technology 1B Unit 10 Textiles 2-D shape to 3-D product	Design Technology 2B Unit 11 Food Healthy and Varied Diet	Design Technology 3B Unit 6 Mechanical Systems Levers and Linkages
Prior learning	<ul> <li>Prior learning</li> <li>Have joined fabric in simple ways by gluing and stitching.</li> <li>Have used simple patterns and templates for marking out.</li> <li>Have evaluated a range of textile products.</li> </ul>	<ul> <li>Prior learning</li> <li>Know some ways to prepare ingredients safely and hygienically.</li> <li>Have some basic knowledge and understanding about healthy eating and The Eat Well plate.</li> <li>Have used some equipment and utensils and prepared and combined ingredients to make a product.</li> </ul>	Prior learning  Explored and used mechanisms such as flaps, sliders and levers.  Gained experience of basic cutting, joining and finishing techniques with paper and card.
Key Domain Knowledge	<ul> <li>Designing</li> <li>Generate realistic ideas through discussion and design criteria for an appealing, functional product fit for purpose and specific user/s.</li> <li>Produce annotated sketches, prototypes, final product sketches and pattern pieces.</li> </ul>	Designing     Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.	Designing     Generate realistic ideas and their own design criteria through discussion, focusing on the needs of the user.     Use annotated sketches and prototypes to develop, model and communicate ideas.  Making

	Making	Use annotated sketches and appropriate information and	Order the main stages of making.
	Plan the main stages of making.	communication technology, such as web-based recipes, to	Select from and use appropriate tools with some accuracy to cut,
	Select and use a range of appropriate tools with some	develop and communicate ideas.	shape and join paper and card.
	accuracy e.g. cutting, joining and finishing.		Select from and use finishing techniques suitable for the product they
	Select fabrics and fastenings according to their functional	Making	are creating.
	characteristics e.g. strength, and aesthetic qualities e.g.	Plan the main stages of a recipe, listing ingredients, utensils	
	pattern.	and equipment.	Evaluating
	Evaluating	Select and use appropriate utensils and equipment to prepare and combine ingredients.	<ul> <li>Investigate and analyse books and, where available, other products with lever and linkage mechanisms.</li> </ul>
	Investigate a range of 3-D textile products relevant to the project.	Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.	<ul> <li>Evaluate their own products and ideas against criteria and user needs, as they design and make.</li> </ul>
	Test their product against the original design criteria and with the intended user.	Evaluating	Technical knowledge and understanding
	Take into account others' views.	Carry out sensory evaluations of a variety of ingredients and	Understand and use lever and linkage mechanisms.
	Understand how a key event/individual has influenced the	products. Record the evaluations using e.g. tables and simple	Distinguish between fixed and loose pivots.
	development of the chosen product and/or fabric.	graphs.	Know and use technical vocabulary relevant to the project.
		Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.	
	Technical knowledge and understanding	reference to the design enteria and the views of others.	
	Know how to strengthen, stiffen and reinforce existing fabrics.	Technical knowledge and understanding	
	Understand how to securely join two pieces of fabric together.	Know how to use appropriate equipment and utensils to	
	<ul> <li>Understand the need for patterns and seam allowances.</li> <li>Know and use technical vocabulary relevant to the project.</li> </ul>	prepare and combine food.	
	Know and use recrimical vocabulary relevant to the project.	Know about a range of fresh and processed ingredients	
		appropriate for their product, and whether they are grown,	
		reared or caught.	
		Know and use relevant technical and sensory vocabulary appropriately.	
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Key Vocabulary	fabric, names of fabrics, fastening, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, seam allowance, user, purpose, design, model, evaluate, prototype, annotated sketch,	name of products, names of equipment, utensils, techniques, ingredients, texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested, healthy/varied diet, planning, design	mechanism, lever, linkage, pivot, slot, bridge, guide, system, input, process, output, linear, rotary, oscillating, reciprocating, user, purpose, function, prototype, design criteria, innovative, appealing, design brief
	functional, innovative, investigate, label, drawing, aesthetics, function, pattern pieces	criteria, purpose, user, annotated sketch, sensory evaluations	
		criteria, purpose, user, annotated sketch, sensory evaluations	Design Technology 3B
Vegra F and /	function, pattern pieces	criteria, purpose, user, annotated sketch, sensory evaluations  Design Technology 2B	Design Technology 3B Unit 16 Structures
Years 5 and 6	function, pattern pieces  Design Technology 1B  Unit 14 Food	criteria, purpose, user, annotated sketch, sensory evaluations	Unit 16 Structures
Years 5 and 6	function, pattern pieces  Design Technology 1B	Design Technology 2B Unit 19 Mechanical Systems	<b>O</b>
Years 5 and 6	function, pattern pieces  Design Technology 1B  Unit 14 Food	Design Technology 2B Unit 19 Mechanical Systems Cams	Unit 16 Structures
Years 5 and 6	Design Technology 1B Unit 14 Food Celebrating Culture and Seasonality  Prior learning  Have knowledge and understanding about food hygiene,	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning • Experience of axles, axle holders and wheels that are fixed or	Unit 16 Structures Frame structures  Prior learning • Experience of using measuring, marking out, cutting, joining, shaping
	Design Technology 1B Unit 14 Food Celebrating Culture and Seasonality  Prior learning  • Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning • Experience of axles, axle holders and wheels that are fixed or free moving.	Unit 16 Structures Frame structures  Prior learning  • Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.
Years 5 and 6  Prior learning	Design Technology 1B Unit 14 Food Celebrating Culture and Seasonality  Prior learning  • Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.  • Be able to use appropriate equipment and utensils, and apply	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning • Experience of axles, axle holders and wheels that are fixed or	Unit 16 Structures Frame structures  Prior learning  • Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.  • Basic understanding of what structures are and how they can be
	Design Technology 1B Unit 14 Food Celebrating Culture and Seasonality  Prior learning  Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.  Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning  • Experience of axles, axle holders and wheels that are fixed or free moving.  • Basic understanding of different types of movement.  • Experience of cutting and joining techniques with a range of materials including card, plastic and wood.	Unit 16 Structures Frame structures  Prior learning  • Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.
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	Design Technology 1B Unit 14 Food Celebrating Culture and Seasonality  Prior learning  • Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.  • Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients.	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning  • Experience of axles, axle holders and wheels that are fixed or free moving.  • Basic understanding of different types of movement.  • Experience of cutting and joining techniques with a range of materials including card, plastic and wood.	Prior learning     Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.  Basic understanding of what structures are and how they can be made stronger, stiffer and more stable.
	Design Technology 1B Unit 14 Food Celebrating Culture and Seasonality  Prior learning  Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.  Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning • Experience of axles, axle holders and wheels that are fixed or free moving. • Basic understanding of different types of movement. • Experience of cutting and joining techniques with a range of materials including card, plastic and wood. • An understanding of how to strengthen and stiffen structures.  Designing • Generate innovative ideas by carrying out research using	Unit 16 Structures Frame structures  Prior learning  • Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.  • Basic understanding of what structures are and how they can be
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Prior learning  Key Domain	Design Technology 1B	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning  • Experience of axles, axle holders and wheels that are fixed or free moving.  • Basic understanding of different types of movement.  • Experience of cutting and joining techniques with a range of materials including card, plastic and wood.  • An understanding of how to strengthen and stiffen structures.  Designing  • Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources.  • Develop a simple design specification to guide their thinking.	Prior learning  Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.  Basic understanding of what structures are and how they can be made stronger, stiffer and more stable.  Designing  Carry out research into user needs and existing products, using surveys, interviews, questionnaires and web-based resources.  Develop a simple design specification to guide the development of
Prior learning	Design Technology 1B Unit 14 Food Celebrating Culture and Seasonality  Prior learning  Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.  Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients.  Designing  Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification.  Explore a range of initial ideas and make design decisions to	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning • Experience of axles, axle holders and wheels that are fixed or free moving. • Basic understanding of different types of movement. • Experience of cutting and joining techniques with a range of materials including card, plastic and wood. • An understanding of how to strengthen and stiffen structures.  Designing • Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources.	Prior learning  Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.  Basic understanding of what structures are and how they can be made stronger, stiffer and more stable.  Designing  Carry out research into user needs and existing products, using surveys, interviews, questionnaires and web-based resources.  Develop a simple design specification to guide the development of their ideas and products, taking account of constraints including time,
Prior learning  Key Domain	Design Technology 1B	Design Technology 2B Unit 19 Mechanical Systems Cams  Prior learning • Experience of axles, axle holders and wheels that are fixed or free moving. • Basic understanding of different types of movement. • Experience of cutting and joining techniques with a range of materials including card, plastic and wood. • An understanding of how to strengthen and stiffen structures.  Designing • Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources. • Develop a simple design specification to guide their thinking. • Develop and communicate ideas through discussion,	Prior learning  Experience of using measuring, marking out, cutting, joining, shaping and finishing techniques with construction materials.  Basic understanding of what structures are and how they can be made stronger, stiffer and more stable.  Designing  Carry out research into user needs and existing products, using surveys, interviews, questionnaires and web-based resources.  Develop a simple design specification to guide the development of

 Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas.

#### Making

- Write a step-by-step recipe, including a list of ingredients, equipment and utensils
- Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients.
- Make, decorate and present the food product appropriately for the intended user and purpose.

#### **Evaluating**

- Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams.
- Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements.
- Understand how key chefs have influenced eating habits to promote varied and healthy diets.

#### Technical knowledge and understanding

- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Understand about seasonality in relation to food products and the source of different food products.
- Know and use relevant technical and sensory vocabulary.

#### Making

- Produce detailed lists of tools, equipment and materials.
   Formulate step-by-step plans and, if appropriate, allocate tasks within a team.
- Select from and use a range of tools and equipment to make products that that are accurately assembled and well finished.
   Work within the constraints of time, resources and cost.

#### **Evaluating**

- Compare the final product to the original design specification.
- Test products with the intended user, where safe and practical, and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.
- Consider the views of others to improve their work.
- Investigate famous manufacturing and engineering companies relevant to the project.

#### Technical knowledge and understanding

- Understand that mechanical systems have an input, process and an output.
- Understand how cams can be used to produce different types of movement and change the direction of movement.
- Know and use technical vocabulary relevant to the project.

 Generate, develop and model innovative ideas, through discussion, prototypes and annotated sketches.

#### Making

- Formulate a clear plan, including a step-by-step list of what needs to be done and lists of resources to be used.
- Competently select from and use appropriate tools to accurately measure, mark out, cut, shape and join construction materials to make frameworks.
- Use finishing and decorative techniques suitable for the product they are designing and making.

#### **Evaluating**

- Investigate and evaluate a range of existing frame structures.
- Critically evaluate their products against their design specification, intended user and purpose, identifying strengths and areas for development, and carrying out appropriate tests.
- Research key events and individuals relevant to frame structures.

#### Technical knowledge and understanding

- Understand how to strengthen, stiffen and reinforce 3-D frameworks.
- Know and use technical vocabulary relevant to the project.

# Key Vocabulary

ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs, fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality, utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble, design specification, innovative, research, evaluate, design brief

cam, snail cam, off-centre cam, peg cam, pear shaped cam, follower, axle, shaft, crank, handle, housing, framework, rotation, rotary motion, oscillating motion, reciprocating motion, annotated sketches, exploded diagrams, mechanical system, input movement, process, output movement, design decisions, functionality, innovation, authentic, user, purpose, design specification, design brief

frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent, design brief, design specification, prototype, annotated sketch, purpose, user, innovation, research, functional

# **Useful links:**

STEM: <a href="https://www.stem.org.uk/resources/collection/2891/nuffield-primary-design-and-technology">https://www.stem.org.uk/resources/collection/2891/nuffield-primary-design-and-technology</a>

The Design and Technology Association <a href="https://www.data.org.uk/for-education/primary/#">https://www.data.org.uk/for-education/primary/#</a>

Additional support for planning <a href="https://www.learnatcurriculum.uk/detailed-unit-plans-dt">https://www.learnatcurriculum.uk/detailed-unit-plans-dt</a>