# **Summerfields Primary School**

# Design Technology Curriculum Overview

### Our Ultimate End Goal:

At Summerfields Primary School, we believe that design and technology helps to prepare children for the developing world and encourages them to become curious and creative problem-solvers, both as individuals and as part of a team. Through the study of design and technology, they combine practical skills with an understanding of aesthetic. Children are encouraged to engage with this subject both within lessons and with whole school home learning challenges. Previous challenges have included 'the egg drop' and a paper aeroplane challenge. We aim to develop imaginative thinking in children and to enable them to talk about what they like and dislike when designing and making. We will enable children to talk about how things work, and to draw and model their ideas; whilst encouraging children to select appropriate tools and techniques for making a product, making sure they follow safe procedures.

This will foster enjoyment, satisfaction and purpose in designing and making.

Curriculum Coverage	(NC)						
What are the most ba	sic requirements from	the National Curriculu	m?				
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
Key Stage 1			Key Stage 2		,		
Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment].		and skills needed to	creative and practical activities, pengage in an iterative process of example, the home, school, leis	designing and making. They	should work in a range of		
			When designing and making, pupils should be taught to:				
When designing and making	ng, pupils should be taught t	0:					
			Design				
Design			<ul> <li>use research and develop design criteria to inform the design of innovative, functional, appealing</li> </ul>				
design purposeful, functional, appealing products for themselves and     products that are fit for purpose, aimed at particular individuals or groups							
other users base	d on design criteria		<ul> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches,</li> </ul>				

 generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

#### Make

- select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

#### **Evaluate**

- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria

### Technical knowledge

- build structures, exploring how they can be made stronger, stiffer and more stable
- explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.

### Cooking and nutrition

- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from.

cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

#### Make

- select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
- 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

#### Evaluate

- investigate and analyse a range of existing products
- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
- understand how key events and individuals in design and technology have helped shape the world

### Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]
- apply their understanding of computing to program, monitor and control their products.

### **Cooking and nutrition**

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

## A note about the pedagogy:

At Summerfields, we will use the six essentials of good practice in D&T:

- -USER: Children should have a clear idea of who they are designing their project for considering needs, wants, interests or preferences
- -PURPOSE: children should know what the products they design and make are for. It should perform a clearly defined task that can be evaluated in use.
- -FUNCTIONALITY: Children should design and make products that function in some way to be successful.

- -DESIGN DECISIONS: Children need opportunities to select materials, components and techniques
- -INNOVATION: Children need scope to be original in their thinking and need open starting points
- -AUTHENTICITY: Children should design and make believable, real and meaningful products.

Each of the learning experiences will ensure that the children have 3 stages of learning:

- 1) Investigative and Evaluative Activities: Children learn from a range of existing products, learning about D&T in the wider world
- 2) Focused Tasks: Where they are taught specific technical knowledge, designing skills and making skills
- 3) Design, Make and Evaluate Assignment: where children create functional products with users and purposes in mind

This Curriculum Map is supported by the Design and Technology Association's (DATA) Project on a Page which will give the teaching team a starting point for their planning.

	Procedural Knowledge – What skills do we want our pupils to have to support [subject]? How will these skills build on what went before and help prepare our children for what is coming next?								
How will these s	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6			
Design	Can have own ideas and clarify them through discussion	Can explain what I want to do and describe how I may do it	Can begin to consider and research others' needs when	Can use research to develop design ideas	Can use information sources including questionnaires and the internet to help	Can draw on market research to inform design			
	Can explain what my product is for, and how it will work	Can describe design using pictures,	designing  Can show that a	Can show design meets a range of requirements and is	develop design ideas	Can use research of user's individual requirements for			
	Can use my own experiences when developing ideas	words, models, diagrams and begin to use ICT	design meets a range of requirements	fit for purpose  Can begin to create	Can begin to consider needs/wants of	design  Can identify			
	Can use pictures and words to plan, beginning to use models	Can explain purpose of product, how it will work and how it	Can describe the purpose of a product	own design criteria  Can produce a plan and explain it to	individuals/groups when designing to ensure product is fit for purpose	features of a design that will appeal to the intended user			
		will be suitable for the user	Can follow a given design criteria	others  Can include an	Can create own design criteria	Can create own design criteria and specification			
	Can research similar	Can design products		annotated sketch in					

existing products	for myself and	Can create a plan	their design	Can produce a	Can produce
01	others following	which shows order,		logical, realistic plan	innovative design
Can begin to talk	design criteria	equipment and	Can explain how a	and explain it to	ideas
about existing		tools	product will work	others	
products,	Can choose best				Can follow and
considering: use,	tools and materials,	Can make drawings,	Can consider how	Can use cross-	refine a logical plan
materials, how they	explaining choices	labeled with	realistic a plan is	sectional planning	
work, audience and		appropriate		and annotated	Can use annotated
where they might		vocabulary and	Can begin to use	sketches	sketches, cross-
be used		describe how things	computers to show		sectional planning
	Can use knowledge	work	design	Can make design	and exploded
Can talk about	of existing products			decisions	diagrams
existing products,	to produce ideas	Can make design		considering time	
identifying what is		decisions,		and resources	Can clearly explain
and isn't good	Can talk about	considering			how parts of design
	existing products,	availability of		Can clearly explain	will work, and how
	considering: use,	resources	Can evaluate	how parts of a	they are fit for
	materials, how they		existing products	product will work	purpose
	work, audience,		considering how		
	where they might		well they have been	Can model and	Can independently
	be used	Can begin to	made, materials	refine design ideas	model and refine
		evaluate existing	used, whether they	using prototypes	design ideas by
	Can evaluate how	products	work, how they		making prototypes
	good existing	considering how	have been made		and using pattern
	products are	well they have been	and whether they		pieces
		made, materials		Can evaluate and	
		used, whether they	Can discuss by	discuss existing	Can use computer-
		work, how they	whom, when and	products,	aided designs
		have been made	where products	considering how	
		and whether they	were designed	well they've been	
		are fit for purpose		made, materials,	
		Can basin to	Can name some	whether they work,	Can perform
		Can begin to	inventors/designers	how they have been	thorough

			understand by	/engineers/chefs/m	made and whether	evaluations of
			whom, when and	anufacturers of	they are fit for	existing products
			where products	ground-breaking	purpose	considering: how
			were designed	products	purpose	well they've been
			were designed	products	Can tall, about as as	•
					Can talk about some	made, materials,
			Can learn about		key	whether they work,
			some		inventors/designers	how they've been
			inventors/designers		/engineers/chefs/m	made and whether
			/engineers/chefs/m		anufacturers of	they are fit for
			anufacturers of		ground-breaking	purpose
			ground-breaking		products	
			products			Can research and
						discuss some key
						inventors/designers
						/engineers/chefs/m
						anufacturers of
						ground-breaking
						products
Make	Can explain what I	Can explain what I	Can select suitable	Can select suitable	Can select	Can select
	am making and why	am making and why	tools and	tools and	appropriate	appropriate
		it fits the purpose	equipment,	equipment,	materials that are fit	materials that fit for
	Can select tools and		explaining choices	explaining choices	for purpose,	purpose,
	equipment to cut,	Can make		in relation to	considering	considering
	shape, join and	suggestions for	Can begin use	required techniques	functionality	functionality and
	finish, explaining	what I need to do	selected tools and		Can produce a	aesthetics
	choices	next	equipment	Can use selected	suitable list of tools,	
	Can measure, mark	Can select from a	accurately	tools and	equipment and	Can select
	out, cut and shape	range of tools,	,	equipment with	materials needed	appropriate tools
	with support	describing reasons	Can select	increasing	Can use selected	and equipment
		for choices	appropriate	confidence and	tools and	Can use selected
	Can choose suitable	Can select suitable	materials that are fit	accuracy	equipment with a	tools and
	materials and	materials	for purpose	,	good level of	equipment precisely
	explain choices	considering	, , so. , p = 0 = 0	Can select	precision	
	- 1			24 30.000	F	

Can try to use some	characteristics and		appropriate		Can create, follow
finishing techniques	explain choices	Can work through a	materials that are fit	Can create and	and adapt detailed
to make products	Can join	plan in order	for purpose,	follow detailed	step-by-step plans
look good	materials/compone	pian in order	explaining choices	step-by-step plans	Can make changes
look good	nts together in	Can consider how	explaining choices	Can, with increasing	to improve quality
	different ways		Can realise if a	accuracy, measure,	to improve quality
	Can measure, mark	good a product will	product is going to	mark out, cut and	Can accurately
	out, cut and shape	be		·	measure, mark out,
	materials and		be good quality	shape materials/compone	cut and shape
		Can begin to	6	•	•
	components with	measure, mark out,	Can measure, mark	nts	materials/compone
	support	cut and shape	out, cut and shape	Can with increasing	nts Can accurately
	6	materials/compone	materials/compone	Can, with increasing	Can accurately
	Can use some	nts with some	nts with some	accuracy, assemble,	assemble, join and
	finishing techniques	accuracy	accuracy	join and combine	combine
	to make a product			materials/compone	materials/compone
	look good	Can begin to	Can assemble, join	nts	nts
	Can work in a safe	assemble, join and	and combine	Can, with increasing	
	manner	combine materials	materials and	accuracy, apply a	Can accurately
		and components	components with	range of finishing	apply a range of
		with some accuracy	some accuracy	techniques	finishing techniques
				Can use techniques	Can use techniques
		Can begin to apply a	Can apply a range of	that involve a small	which involve a
		range of finishing	finishing techniques	number of steps	number of steps
		techniques with	with some accuracy		
		some accuracy		Can begin to be	Can be resourceful
				resourceful with	with practical
				practical problems	problems
			Can refer to design		
			criteria while		
			making	Can evaluate quality	Can evaluate quality
			_	of design while	of design while
				designing and	designing and
					making; is it fit for

					making	purpose?
Evaluate	Can talk about my work, linking it to what I was asked to do  Can begin to talk about what could make a product better	Can describe what went well, thinking about design criteria  Can talk about what I would do differently if I were to do it again why	Can use criteria to evaluate finished product  Can say what I would change to make the design better  Can begin to identify strengths in own and other children's work, according to the criteria	Can use criteria to evaluate product  Can begin to explain how I could improve the original design  Can identify strengths in own and other children's work, according to the criteria	Can evaluate other children's work against original specification  Can adapt their work according to their views and describe how they might develop it further Can evaluate ideas and finished product against specification, considering purpose and appearance Can evaluate their design ideas as these develop, bearing in mind the users and the purposes for which the product is intended, and indicating ways of improving their ideas	Can evaluate their own and others' products against the original specification, stating if it's fit for purpose  Can test and evaluate final product; explain what would improve it and the effect different resources may have had  Can consider the views of others to improve a piece of work  Can consider the impact of products beyond their intended purpose
Technical Knowledge	Can describe some different	Can join materials in	Can use appropriate	Can measure carefully to avoid	Can select materials carefully,	Can use techniques to reinforce and

Matarials /	characteristics of	different ways	materials	mistakes	considering the intended use of the	strengthen a 3D
Materials/ structures	materials	Can use joining, rolling or folding to strengthen a product	Can work accurately to make cuts and holes	Can use techniques to attempt to strengthen a product	product, the aesthetics and the functionality	frame  Can measure accurately enough to ensure precision
		Can use own ideas	Can use techniques to join materials	Can make a strong,	Can use different techniques to	Can ensure product
		to try to make products stronger	Can begin to make strong structures	stiff structure	strengthen a product	is strong and fit for purpose
		Can measure and join materials, with some support				
Technical Knowledge	Can begin to use levers or slides	Can use simple levers and linkages to create movement	Can use pneumatics to create movement	Can use more complicated levers and linkages with	Can begin to use cams and gears to create movement	Can use cams, pulleys and gears to create movement
Mechanisms	Can begin to understand how to use wheels and axles			both fixed and loose pivots to create movement		Can incorporate hydraulics and pneumatics
Technical Knowledge Textiles		Can choose suitable textiles  Can measure, cut	Can measure and carefully cut textiles to produce accurate pieces with support	Can measure and carefully cut textiles to produce accurate pieces	Can consider the user and final product when choosing textiles,	Can use own template  Can think about
· CAMICS		and join textiles to make a product, with some support	Can join textiles together to make a product, explaining	Can join textiles together using stitches to make a	considering appearance and functionality	user and aesthetics when choosing textiles
			how	product  Can explain choices	Can think about how to make a	Can begin to understand that a single 3D textiles

		of textile  Can understand that a 3D textile structure can be made from two identical fabric shapes  Can make and/or use a simple paper pattern/template	product strong  Can begin to devise a template  Can explain how to join things in a different way  Can understand that a simple fabric shape can be used to make a 3D textiles project	project can be made from a combination of fabric shapes  Can demonstrate a range of ways to join materials
Technical Knowledge Electrical systems		Can use a simple circuit in a product	Can use a number of components in a circuit in a product	Can confidently use a number of components in a circuit to improve a product Can incorporate a switch into a product Can use different types of circuit in a product (series, parallel) Can think of ways in which adding a circuit would

						improve a product
Technical	Can understand	Can explain the	Can carefully select	Can explain how to	Can handle food	Can understand a
Knowledge	basic food handling,	importance of	ingredients	be safe and hygienic	safely and	recipe can be
	hygienic practices	hygienic food		around food	hygienically	adapted by
Food and	and personal	preparation and	Can use equipment			adding/substituting
nutrition	hygiene, including	storage	safely	Can think about	Can prepare and	ingredients
	how to control risk			presenting products	cook some savoury	
	by following simple	Can identify where	Can make products	in interesting/	dishes safely and	Can explain
	instructions	different foods	look attractive	attractive ways	hygienically	seasonality of foods
		come from –			including, where	
	Can discuss how	underground,	Can begin to	Can understand	appropriate, the use	Can explain some
	fruit and vegetables	animal etc.	understand that	ingredients can be	of a heat source	food processing
	are healthy and an		food comes from	fresh, pre-cooked or		methods
	important part of	Can describe how	the wider world as	processed	Can begin to	
	our diet	food is farmed,	well as the UK	Can begin to	understand	Can names some
		home-grown,		understand about	seasonality of foods	types of food that
	Can say where some	caught	Can prepare and	food being grown,		are grown, reared
	foods come from –		cook some dishes	reared or caught in	Can consider how to	or caught in the UK
	plant or animal	Can apply their	safely and	the UK or the wider	present a product	and the wider world
		understanding of	hygienically	world	well – fit for	
	Can identify and	the eat well plate			purpose,	Can adapt recipes to
	describe differences	when planning and	Can begin to use	Can prepare and	interesting,	change appearance,
	between some food	preparing food	some of the	cook some dishes	attractive	taste, texture or
	groups		following	safely and		aroma
	Can cut, peel and	Can cut, peel and	techniques: peeling,	hygienically	Can describe how	
	grate safely, with	grate foods with	chopping, slicing,	6.1	recipes can be	Can prepare and
	support	increasing	grating, mixing,	Can use some of the	adapted to change	cook a variety of
		confidence	spreading kneading	following	appearance, taste,	savoury dishes
			and baking	techniques: peeling,	texture, aroma	safely and
		Can think of ways to		chopping, slicing,		hygienically
		decorate foods		grating, mixing,	Can understand	including, where

		spreading, kneading	how food can be	appropriate, the use
		and baking	grown, reared or	of a heat source
			caught in the UK	
			and the wider world	Can use a range of
				techniques
			Can use a range of	confidently such as
			techniques such as	peeling, chopping,
			peeling, chopping,	slicing, grating,
			slicing, grating,	mixing, spreading,
			mixing, spreading,	kneading and
			kneading and	baking
			baking	

Propositional Knowle	Propositional Knowledge – What key concepts or knowledge will we need?								
What knowledge do	What knowledge do we want to emphasise? How will knowledge be built on what went before and prepare our children for what is coming next?								
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6			
	Mechanisms – sliders	Structures –	Textiles – 2-D shape to	Food – Healthy and	Structures – frame	Food – celebrating			
	and levers	freestanding structures	3-D product (pouch)	varied diet (sandwiches)	structures	culture and seasonality			
	(Christmas cards)	(enclosures for farm or	* Know the correct	* Know the correct	(kite)	(savoury scone)			
	*Know the correct	zoo animals)	technical vocabulary for	technical vocabulary for	* Know the correct	* Know the correct			
	technical vocabulary for	* Know the correct	the projects that they	the projects that they	technical vocabulary for	technical vocabulary for			
	the projects that they	technical vocabulary for	are undertaking	are undertaking	the projects that they	the projects that they			
	are undertaking	the projects that they	* Know that a 3-d	* Know how to use	are undertaking	are undertaking			
	* Know about the simple	are undertaking	textiles	appropriate equipment	* Know how to	* Know how to use			
	working characteristics	* Know about the simple	product can be	and utensils to prepare	strengthen, stiffen and	utensils and equipment			
	of materials and	working characteristics	assembled from two	and combine food.	reinforce 3-D	including heat sources			
	components	of materials and	identical fabric shapes	* Know about a range of	frameworks	to prepare and cook			
	*Know about the	components	* Know how to	fresh and processed		food			
	movement of	* Know how to make	strengthen, stiffen and	ingredients appropriate	Mechanical systems –	* Know about			
	simple mechanisms such	freestanding structures	reinforce existing	for their product, and	Cams	seasonality in relation to			
	as levers, sliders, wheels	stronger, stiffer and	fabrics.	whether they are grown,	(moving planet toy)	food products and the			
	and axles	more stable.	* know how to securely	reared or caught	* Know the correct	source of different food			
			join two pieces of fabric		technical vocabulary for	products			
	Mechanisms - wheels	Textiles – Templates	together.	Mechanical systems –	the projects that they				
	and axels	and joining techniques	* know about the need	Levers and linkages	are undertaking	Electrical systems –			
	(toy car)	(glove puppets)	for patterns and seam	(mechanical poster)	* Know that mechanical	More complex switches			

- \* Know the correct technical vocabulary for the projects that they are undertaking \* Know about the simple
- \* Know about the simpl working characteristics of materials and components
- \* know the difference between fixed and freely moving axles
- \* know about wheels, axles and axle holders

# Food – preparing fruit and vegetables (fruit salad and kebabs)

\* Know the correct

technical vocabulary for the projects that they are undertaking \* Food and nutrition: -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 -everyone should eat at least 5 portions of fruit and veg a day -how to prepare simple dishes safely and hygienically, without using a heat source -how to use techniques such as cutting, peeling

- \* Know the correct technical vocabulary for the projects that they are undertaking
- \* Know about the simple working characteristics of materials and components
- \* Know how simple 3-D textile products are made, using a template to create two identical shapes.
- \* Know how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling.
- \* Know about different finishing techniques e.g. using painting, fabric crayons, stitching, sequins, buttons and ribbons.

# Food – preparing fruit and vegetables (fruit smoothies)

\* Know the correct technical vocabulary for the projects that they are undertaking \* Food and nutrition: -that all food comes from plants or animals -that food has to be farmed, grown

elsewhere or caught

-how to name and sort

#### allowances

# Food – Healthy and varied diet

- (salad snacks)

  \* Know the correct
  technical vocabulary for
  the projects that they
  are undertaking
- \* Know how to use appropriate equipment and utensils to prepare and combine food.
- \* Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught

# Mechanical systems – pneumatics (moving toy)

- \* Know the correct technical vocabulary for the projects that they are undertaking
- \* know what pneumatic mechanisms are and where they are used in real life

\* Know the correct technical vocabulary for the projects that they are undertaking \* Know how mechanical systems make movement

### Structures - Shell structures using computer-aided design (CAD) (gift box)

- \* Know the correct technical vocabulary for the projects that they are undertaking
- \* Know what CAD is \* know about nets of cubes and cuboids and, where appropriate, more complex 3D shapes
- \* know how to construct strong, stiff shell structures

systems have an input, process and an output.

\* Know how cams can be used to produce different types of movement and change the direction of movement.

# Textiles – computer aided design (shopping bags)

\* Know the correct technical vocabulary for the projects that they are undertaking
\* know that a 3-D textile product can be made from a combination of accurately made pattern pieces, fabric shapes and different fabrics.
\* know that fabrics can be strengthened, stiffened and reinforced where appropriate

# and circuits (automatic night light)

- \* Know the correct technical vocabulary for the projects that they are undertaking \* know about and use
- \* know about and use electrical systems in their products.
- \* know how to use computing to program, monitor and control their products

# Textiles – combining different fabric shapes (corner book mark)

\* Know the correct technical vocabulary for the projects that they are undertaking

and grating	foods into the five		
-that food ingredi	ents groups		
should	-everyone should eat at		
be combined base	ed on least 5 portions of fruit		
their sensory	and veg a day		
characteristics	-how to prepare simple		
	dishes safely and		
	hygienically, without		
	using a heat source		
	-how to use techniques		
	such as cutting, peeling		
	and grating		
	-that food ingredients		
	should		
	be combined based on		
	their sensory		
	characteristics		

What key vocabula	ry will our designers nee	d? Vocabulary is import	tant because it embodi	es and communicates c	oncepts.	
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
	Mechanisms – sliders	Structures –	Textiles – 2-D shape to	Food – Healthy and	Structures – frame	Food – celebrating
	and levers	freestanding structures	3-D product	varied diet	structures	culture and seasonality
	slider, lever, pivot, slot,	cut, fold, join, fix	fabric, names of fabrics,	name of products,	frame structure, stiffen,	ingredients, yeast,
	bridge/guide		fastening,	names of equipment,	strengthen, reinforce,	dough, bran, flour,
		structure, wall, tower,	compartment, zip,	utensils, techniques and	triangulation, stability,	wholemeal, unleavened,
	card, masking tape,	framework, weak,	button, structure,	ingredients	shape, join, temporary,	baking soda, spice,
	paper fastener, join	strong, base, top,	finishing technique,		permanent	herbs
		underneath, side, edge,	strength, weakness,	texture, taste, sweet,		
	pull, push, up, down,	surface, thinner,	stiffening, templates,	sour, hot, spicy,	design brief, design	fat, sugar, carbohydrate,
	straight, curve,	thicker, corner, point,	stitch, seam, seam	appearance, smell,	specification, prototype,	protein, vitamins,
	forwards, backwards	straight, curved	allowance	preference, greasy,	annotated sketch,	nutrients, nutrition,
				moist, cook, fresh,	purpose, user,	healthy, varied, gluten,
	design, make, evaluate,	metal, wood, plastic	user, purpose,	savoury	innovation, research,	dairy, allergy,

user, purpose, ideas, design criteria, product, function

### Mechanisms - wheels and axels

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

### Food – preparing fruit and vegetables

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,

circle, triangle, square, rectangle, cuboid, cube, cylinder

design, make, evaluate, user, purpose, ideas, design criteria, product, function

### Textiles – Templates and joining techniques

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

### Food - preparing fruit and vegetables

fruit and vegetable names, names of equipment and utensils

sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard

design, model, evaluate, prototype, annotated sketch, functional, innovative, investigate, label, drawing, aesthetics, function, pattern pieces

# Food – Healthy and varied diet

name of products, names of equipment, utensils, techniques and 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 criteria, purpose, user, annotated sketch, sensory evaluations

### Mechanical systems pneumatics

components, fixing, attaching, tubing, syringe, plunger, split pin, paper fastener pneumatic system, input

hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet

planning, design criteria, purpose, user, annotated sketch. sensory evaluations

## Mechanical systems -Levers and linkages

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

### Structures - Shell structures using computer-aided design (CAD)

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,

functional

### Mechanical systems -Cams

cam, snail cam, offcentre 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

### Textiles – computer aided design

computer aided design (CAD), computer aided manufacture (CAM) font, lettering, text, graphics, menu, scale, modify, repeat, copy, flip

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

### Electrical systems -More complex switches and circuits

series circuit, parallel circuit, names of switches and components, input device, output device, system, monitor, control, program, flowchart

function, innovative, design specification, design brief, user, purpose

## Textiles - combining different fabric shapes

seam, seam allowance, wadding, reinforce, right side, wrong side, hem, template, pattern pieces

name of textiles and fastenings used, pins,

•	we want our students t unities will our students h						
			Children should learn about inventors, designers, engineers chefs and manufacturers who have developed ground-breaking products and in doing so, made the world a better place.  Year 3: Stella McCartney / Robert Thomson  Year 4: Isambard Kingdom Brunel / Jamie Oliver  Year 5: Galileo Galilei / Vivienne Westwood  Year 6: Nikola Tesla / Hugh Fearnley-Whittingstall				
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
	Mechanisms – sliders and levers Year 1 will make moving Christmas cards to share with their families. Mechanisms - wheels	Structures – freestanding structures The children will design and make an enclosure for zoo animals	Textiles – 2-D shape to 3-D product The children will build on the skills they learned in year to design and make a pouch	Food – Healthy and varied diet Year 4 will prepare and make nutritious sandwiches for their families	Structures – frame structures Year 5 will design and make a kite	Food – celebrating culture and seasonality Year 6 will prepare and make nutritious savoury scones	
	and axels The children will design and make their own toy	Textiles – Templates and joining techniques Year 1 will learn sewing skills to make glove	Food – Healthy and varied diet Year 3 will prepare and	Mechanical systems – Levers and linkages The children will design	Mechanical systems – pulleys and gears The children will make their own mini orrery	Electrical systems – More complex switches and circuits The children will use	

car.	puppets	make nutritious salad	and make moving,		programming to make
		snacks	informative posters	Textiles – computer	an automatic night light
Food – preparing fruit	Food – preparing fruit			aided design	
and vegetables	and vegetables	Mechanical systems –	Structures - Shell	Year 5 will build on their CAD knowledge to make	Textiles – combining
The children will prepare	The children will prepare	pneumatics	structures using		different fabric shapes
and make delicious and	and make delicious and	The children will learn	computer-aided design	a shopping bag	The children will
healthy fruit salad	healthy fruit smoothies	about pneumatics and	(CAD)	0	combine all of their
kebabs		use this knowledge to	The children will use		textiles knowledge to
		design and make a	their first experience of		design and make a
		moving toy	CAD to design and make		corner book mark
			a gift box		