## **Design and Technology**

	Nursery	Reception (all 4 aspects developed throughout year in continuous provision -focus tasks below)	Y1	Y2	Y3	Y4	Y5	Y6
Autumn	Structures – lego, small world Exploring materials	Mechanisms Paper, card joining, tape, glue	Food Cutting, grating, peeling fruit and veg	Mechanisms Connect wheels with axles	Textiles Create templates and patterns, learn range of stitches to join fabric, learn decorative techniques. Create a purse or wallet	Structures Explore nets, make nets and 3D boxes. Strengthen and stiffen care. Join with tabs	Food Use range of implements to prepare vegetables. Know about seasonality.	Food Explore raising agents. Make yeast -based product.
	Mechanisms – joining materials Food Mixing and combining	Structures Range of Construction kits, large and small			paracor nance			
Spring	Structures – lego, small world Exploring materials Mechanisms – joining materials Food Spreading and follow a recipe	Mechanisms Paper, card joining, split pins, hole punch	Mechanisms Make Sliders and leavers	Food Cutting, grating, peeling, hygiene, healthy plate	Mechanical Systems Levers, linkages, pop-ups. Accurate measuring, cutting, marking, finishing  Structures Bridge building. Explore strong 3D skeleton structures, and strengthening card techniques	Electrical Systems Children to explore a range of switches, made, bought and control boxes.	Structures Children to explore the strength of a variety of frame structures, compare square with triangulation. Learn how to make tubes of paper to create strength. Accurate measuring.	Electrical Systems Use crumble kits to monitor and control (focussed tasks only)
Summer	Structures – lego, small world Exploring materials Mechanisms – joining	Food mixing, chopping	Structures Freestanding structures. Use construction kits to explore freestanding structures. Learn to join and strengthen card.	Textiles Use simple template. Learn a variety of ways to join fabric, stitch, pin, staple, glue etc	Food Grating cheese, spreading, sandwiches	Food Mixing, kneading, rainforest friendly muffins	Mechanical Systems Cams: explore types of cams, make Cams, learn how to saw wood and how to drill  Textiles Skills taught through art project	Mechanical Systems  Develop an understanding  of pulleys and gears.
	materials and using simple tools Food Squeeze and chop Follow a recipe	Textiles Simple stitch				Textiles 2D to 3D shapes, using templates and joins to create reusable shopping bag.	fashion design.  Electrical systems  Learn to use a Crumble kit for monitor and control, simple programming.	Textiles Explore a range of fasteners, zips, velcro, toggles, buttons to create product

# **Design and Technology Curriculum**

"Design for the present with an awareness of the past for a future that is essentially unknown."

~Sir Norman Foster

Nurserv	Reception	Y1 and Y2	Y3 and Y4	Y5 and Y6
Explore different materials freely, in order to develop their ideas about how to use them and what to make Develop their own ideas and then decide which materials to use to express them	Create collaboratively, sharing ideas, resources and skills.     Discuss design ideas and investigate suitable materials to use	<ul> <li>Work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment.</li> <li>State what products they are designing and making.</li> <li>Say whether their products are for themselves or other users.</li> <li>Describe what their products are for.</li> <li>Say how their products will work.</li> <li>Say how they will make their products suitable for their intended users.</li> <li>Use simple design criteria to help develop their ideas.</li> <li>Generate ideas by drawing on their own experiences.</li> <li>Use knowledge of existing products to help come up with ideas.</li> <li>Develop and communicate ideas by talking and drawing.</li> <li>Model ideas by exploring materials, components and construction kits and by making templates and mockups.</li> <li>Use information and communication technology, where appropriate, to develop and communicate their ideas.</li> </ul>	<ul> <li>Gather information about the needs and wants of particular individuals and groups.</li> <li>Develop their own design criteria and use these to inform their idea.</li> <li>Generate realistic ideas, focusing on the needs of the user</li> <li>Make design decisions that take account of the availability of resources.</li> <li>Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment.</li> <li>Describe the purpose of their products.</li> <li>Indicate the design features of their products that will appeal to intended users.</li> <li>Explain how particular parts of their products work.</li> <li>Share and clarify ideas through discussion.</li> </ul>	Carry out research, using surveys, interviews, questionnaires and web-based resources.  Identify the needs, wants, preferences and values of particular individuals and groups.  Develop a simple design specification to guide their thinking.  Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and wider environment.  Describe the purpose of their products.  Indicate the design features of their products that will appeal to intended users.  Explain how particular parts of their products work.  Generate innovative ideas, drawing on research.  Make design decisions, taking account of constraints su as time, resources and cost.  Share and clarify ideas through discussion.  Model their ideas using prototypes and pattern pieces.  Use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas.  Use computer-aided design to develop and communicate their ideas.
Summary and Progression	n			Making
Nursery	Reception	Y1 and Y2	Y3 and Y4	Y5 and Y6
Make imaginative and complex 'small worlds' with blocks and construction kits, such as a city with different buildings and a park Join different materials and explore different textures Selects tools and techniques	<ul> <li>Manipulates materials to achieve a planned effect.</li> <li>Constructs with a purpose in mind, using a variety of resources</li> <li>Uses simple tools and techniques competently and appropriately.</li> </ul>	<ul> <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 construction materials and kits, textiles,</li> </ul>	<ul> <li>Order the main stages of making.</li> <li>Measure, mark out, cut and shape materials and components with some accuracy.</li> <li>Assemble, join and combine materials and components with some accuracy.</li> <li>Apply a range of finishing techniques, including those from art and design, with some accuracy.</li> <li>Select tools and equipment suitable for the task.</li> </ul>	Produce appropriate lists of tools, equipment and materials that they need. Formulate step-by-step plans as a guide to making. Select tools and equipment suitable for the task. Explain their choice of tools and equipment in relation to the skills and techniques they will be using.  Select materials and components suitable for the

and join materials they are using and adapts work where necessary  Summary and Progression	<ul> <li>Measure, mark out, cut and shape 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>	relation to the skills and techniques they will be using.  Select materials and components suitable for the task.  Explain their choice of materials and components according to functional properties and aesthetic qualities.  Follow procedures for safety and hygiene.  Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components.	Explain their choice of materials and components according to functional properties and aesthetic qualities.     Accurately measure, mark out, cut and shape materials and components.     Accurately assemble, join and combine materials and components.     Accurately apply a range of finishing techniques, including those from art and design.     Use techniques that involve a number of steps.     Demonstrate resourcefulness when tackling practical problem.     Follow procedures for safety and hygiene.     Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components.  Evaluating
	V4 1 1 1 2 2	Vo. 1va	
Nursery Reception  Be proud of what they have Return to and build on their	Y1 and Y2  Talk about their design ideas and what they are	Y3 and Y4  Refer to their design criteria as they design and	Y5 and Y6  • Critically evaluate the quality of the design,
created  Talk about what they have created  Talk about what they have created  Discuss what they have created  Discuss what they have created giving reasons for their choices	making.  Make simple judgements about their products and ideas against design criteria.  Suggest how their products could be improved.  Understand what products are.  Understand who products are for.  Understand whoth products are for.  Know how products work.  Know how products are used.  Understand where products are made from.  Know what materials products are made from.  Know what they like and dislike about products.	make.  Use their design criteria to evaluate their completed products.  Understand who designed and made the products.  Understand where products were designed and made.  Understand when products were designed and made.  Know whether products can be recycled or reused.  Identify the strengths and areas for development in their ideas and products.  Consider the views of others, including intended users, to improve their work.  Understand how well products have been designed.  Understand why materials have been chosen.  Know what methods of construction have been used.  Understand how well products work.  Understand How well products work.  Understand How well products meet user needs and wants.  Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.	manufacture and fitness for purpose of their products as they design and make.  Evaluate their ideas and products against their original design specification.  Identify the strengths and areas for development in their ideas and products.  Consider the views of others, including intended users, to improve their work.  Understand how much products cost to make.  Understand how sustainable the materials in products are.  Know what impact products have beyond their intended purpose.  Understand how well products have been designed.  Understand how well products have been made.  Know why materials have been chosen.  Understand what methods of construction have been used.  Understand how well products work.  Understand how well products achieve their purposes.  Understand how well products meet user needs and wants.  Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.
Summary and Progression			Technical Knowledge
Nursery Reception	Y1 and Y2	Y3 and Y4	Y5 and Y6

Key vocabulary Think, make, soft, hard, big, small Make, build, cut, join	Key Vocabulary Smooth, shiny, rough, prickly, flat, patterned, bumpy, soft, hard, design, ideas, create, make, cut, materials, tools, fold, join, fix, build	<ul> <li>Understand the simple working characteristics of materials and components.</li> <li>Understand the movement of simple mechanisms such as levers, sliders, wheels and axles.</li> <li>Know how freestanding structures can be made stronger, stiffer and more stable.</li> <li>Understand that a 3-d textiles product can be assembled from two identical fabric shapes.</li> <li>Understand the correct technical vocabulary for the projects they are undertaking.</li> </ul>	<ul> <li>Understand how mechanical systems such as levers and linkages or pneumatic systems create movement.</li> <li>Understand how simple electrical circuits and components can be used to create functional products.</li> <li>Know how to program a computer to control their products.</li> <li>Know how to make strong, stiff shell structures.</li> <li>Understand that a single fabric shape can be used to make a 3d textiles product.</li> <li>Understand that food ingredients can be fresh, pre-cooked and processed.</li> <li>Know how to use learning from science to help design and make products that work.</li> <li>Know how to use learning from mathematics to help design and make products that work.</li> <li>Understand that materials have both functional properties and aesthetic qualities.</li> <li>Understand that materials can be combined and mixed to create more useful characteristics.</li> <li>Know that mechanical and electrical systems have an input, process and output.</li> <li>Understand the correct technical vocabulary for the projects they are undertaking.</li> </ul>	<ul> <li>Understand how mechanical systems such as cams or pulleys or gears create movement.</li> <li>Understand more complex electrical circuits and components can be used to create functional products.</li> <li>Know how to program a computer to monitor changes in the environment and control their products.</li> <li>Know how to reinforce and strengthen a 3D framework.</li> <li>Understand that a 3D textiles product can be made from a combination of fabric shapes.</li> <li>Understand that a recipe can be adapted by adding or substituting one or more ingredients.</li> <li>Know how to use learning from science to help design and make products that work.</li> <li>Know how to use learning from mathematics to help design and make products that work.</li> <li>Understand that materials have both functional properties and aesthetic qualities.</li> <li>Understand that materials can be combined and mixed to create more useful characteristics.</li> <li>Know that mechanical and electrical systems have an input, process and output.</li> <li>Understand the correct technical vocabulary for the</li> </ul>
Summary and Progressio	n			projects they are undertaking.  Cooking and Nutrition
Nursery	Reception	Y1 and Y2	Y3 and Y4	Y5 and Y6
Healthy Me from PHSE curriculum  Begin to make healthy eating choices.  Talk about food and drinks that are good for you.  Wash my hands thoroughly and understand why this is important especially.  Know what a stranger is and how to stay safe if a stranger approaches me.  Make paly dough, mixing, stirring, tray bakes, squeezing, spreading.	Healthy Me from PHSE curriculum  Understand that I need to exercise to keep my body healthy.  Understand how moving and resting are good for my body.  Know which foods are healthy and not so healthy and can make healthy eating choices.  Know how to help myself go to sleep and understand why sleep is good for me.  Wash my hands thoroughly and understand why this is important especially.  Know what a stranger is and how to stay safe if a stranger approaches me.	<ul> <li>Know that all food comes from plants or animals.</li> <li>Know that food has to be farmed, grown elsewhere (e.g. Home) or caught.</li> <li>Know how to name and sort foods into the five groups in The Eatwell Plate.</li> <li>Know that everyone should eat at least five portions of fruit and vegetables every day.</li> <li>Understand how to prepare simple dishes safely and hygienically, without using a heat source.</li> <li>Know how to use techniques such as cutting, peeling and grating Know that food ingredients should be combined according to their sensory characteristics.</li> </ul>	<ul> <li>Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The Eatwell Plate.</li> <li>Know that to be active and healthy, food and drink are needed to provide energy for the body.</li> <li>Know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world.</li> <li>Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.</li> <li>Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</li> </ul>	Understand that seasons may affect the food available.  Understand how food is processed into ingredients that can be eaten or used in cooking.  Know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world.  Understand that recipes can be adapted to change the appearance, taste, texture and aroma.  Know that different food and drink contain different substances – nutrients, water and fibre – that are needed for health.  Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.  Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.

### Year EYFS EAD- expressive art and design

**Educational Program** 

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. The quality and variety of what children see, hear and participate in is crucial for developing their understanding, self-expression, vocabulary and ability to communicate through the arts. The frequency, repetition and depth of their experiences are fundamental to their progress in interpreting and appreciating what they hear, respond to and observe

	periences are fundamental to their progress in interp			T =
Early Years End	Knowledge for Nursery	Key Texts for Nursery	Knowledge for Reception	Key Texts for Reception
Points:	Design	Key Texts	Design	Key Texts
Expressive Arts	Explore different materials freely, in	Non-fiction texts and artefacts/objects and real life objects	Create collaboratively, sharing ideas, resources	Non-fiction texts and artefacts/objects and real life
and Design ELG:	order to develop their ideas about how	Non-inction texts and arteracts/objects and real me objects	and skills.	objects
Creating with	to use them and what to make		<ul> <li>Discuss design ideas and investigate suitable</li> </ul>	objects
Materials	Develop their own ideas and then decide	Vocabulary	materials to use	Vessbulen
Children at the	•	Think, make, soft, hard, big, small	materials to use	Vocabulary
xpected level of	Winds materials to use to express them	Trimin, make, sore, hara, sig, smail		Smooth, shiny, rough, prickly, flat, patterned,
levelopment will:				bumpy, soft, hard, design, ideas, create
Safely use and				
xplore a variety of	Make	Key Texts	Make	Key Texts
aterials, tools	<ul> <li>Make imaginative and complex 'small</li> </ul>	Non-fiction texts and artefacts/objects and real life objects	Manipulates materials to achieve a planned effect	Non-fiction texts and artefacts/objects and real li
nd techniques,	worlds' with blocks and construction		<ul> <li>Constructs with a purpose in mind, using a variety</li> </ul>	
xperimenting	kits, such as a city with different		of resources	
ith colour,	buildings and a park	<u>Vocabulary</u>	<ul> <li>Selects tools and techniques needed to shape,</li> </ul>	
esign, texture,	<ul> <li>Join different materials and explore</li> </ul>	Make, build, cut, join, cook	assemble and join materials they are using	<u>Vocabulary</u>
orm and function;	different textures		Selects appropriate resources and adapts work	make, cut, materials, tools, fold, join, fix, build
Share their	<ul> <li>Uses simple tools and techniques</li> </ul>		where necessary	
reations,	appropriately.			
explaining the	<ul> <li>Follow a simple recipe (cookery)</li> </ul>			
rocess they have				
	Evaluate	Key Texts	Evaluate	Key Texts
Make use of		Non-fiction texts and artefacts/objects and real life objects	<ul> <li>Return to and build on their previous learning,</li> </ul>	Non-fiction texts and artefacts/objects and real life
rops and	Be proud of what they have created		refining ideas and developing their ability to	objects
naterials when	Talk about what they have created		represent them.	
ole playing haracters in		<u>Vocabulary</u>	Be proud of what they have created	
arratives and		Discuss (teacher led questions > I wonder what you have you		<u>Vocabulary</u>
tories.		made?)	their choices	Discuss (teacher led questions > I wonder what
tories.				you might have created? I wonder how you make
				it even better?)
<b>-</b> [	Possible provision	<u></u>	DT enquiry	
	, ,	dboard, paper, tubes, boxes, plastic, straws)	<u>Nursery</u>	
	_ · · · · · · · · · · · · · · · · · · ·	, blutac, glue, treasury tags, staples, paper clips, string)	<ul> <li>Encourage children to ask questions</li> </ul>	
	· =	, sequins, glitter, pens, googly eyes, poms poms, pipe cleaners)	·	
	_	rs, joining things together and combining materials	<ul> <li>Realises tools can be used for a purpose</li> </ul>	
	<ul> <li>Small world resources</li> </ul>			
	<ul> <li>Construction kits</li> </ul>		Reception	
	<ul> <li>Blocks (small and big)</li> </ul>		Ask questions to find out more, and gives reasons for	their choices
	<ul> <li>Cooking and baking resources</li> </ul>		Talk about what they see using a wide vocabulary	
			Children to answer who, where and when questions f	= -
J	DT considerations		do you know' questions (questions to use in design br	iet and evaluations of creations)
		d, purposeful play and child-initiated and adult-led activities.	Explore the environment around them     Connect are idea as action to another.	
			Explore the environment around them     Connect one idea or action to another	
,	✓ Children's learning in D&T should include planned	duct is for, e.g. fruit drink for a party.	· ·	

✓ Designing includes physically arranging and re-arranging materials and components and orally communicating	
what they are doing and have done.	

Year 1 and 2				
Areas to be covered in Year 1:  Structures – Freestanding Mechanisms – Sliders and Food – Preparing Fruit and National Curriculum End Points for Key Stage 1	Levers	Food – Preparing		Possible evidence to demonstrate working at the
Design 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.  Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.	<ul> <li>Designing</li> <li>Work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment.</li> <li>State what products they are designing and making.</li> <li>Say whether their products are for themselves or other users.</li> <li>Describe what their products are for.</li> <li>Say how their products will work.</li> </ul>	<ul> <li>Say how they will make their products suitable for their intended users.</li> <li>Use simple design criteria to help develop their ideas.</li> <li>Generate ideas by drawing on their own experiences.</li> <li>Use knowledge of existing products to help come up with ideas.</li> <li>Develop and communicate ideas by talking and drawing.</li> <li>Model ideas by exploring materials, components and construction kits and by making templates and mockups.</li> <li>Use information and communication technology, where appropriate, to develop and communicate their ideas.</li> </ul>	Year 1: design, design criteria, user, purpose, product, function, ideas, circle, triangle, square, rectangle, cuboid, cube, cylinder  Year 2: design, design criteria, user, purpose, function, ideas, names of existing products, features, suitable, quality mock-up, design brief	Expected Standard for Year 2  Understanding contexts, users and purposes Use simple design criteria; state what their products are, who and what they are for and how they will work.  Generating, developing, modelling and communicating ideas Generate ideas using their own experiences and existing products; use talk, drawing, templates, mock-ups and, where appropriate, computers.
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.	<ul> <li>Making</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> </ul>	<ul> <li>Use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components.</li> <li>Measure, mark out, cut and shape 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>	Year 1: make, measure, mark out, cut, materials, card, masking tape, paper fastener, join, tools, fold, join, fix, metal, wood, plastic  Year 2: template, pattern pieces, mark out, join, decorate, finish, tools, finishing techniques, fabrics, components, assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism, names of tools, equipment, materials	Planning Plan by suggesting what to do next; select from a range of tools, equipment, materials and components.  Practical skills and techniques Follow procedures for safety and hygiene; measure, mark out, cut, shape, assemble, join, combine and finish a range of materials and components.
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.	<ul> <li>Evaluating</li> <li>Talk about their design ideas and what they are making.</li> <li>Make simple judgements about their products and ideas against design criteria.</li> <li>Suggest how their products could be improved.</li> </ul>	<ul> <li>Know how products work.</li> <li>Know how products are used.</li> <li>Understand where products might be used.</li> <li>Know what materials products are made from.</li> <li>Know what they like and dislike about products.</li> </ul>	Year 1: evaluate, user, product, ideas, design criteria, function  Year 2: evaluate, user, product, ideas, design brief, design criteria, function	Own ideas and products Make simple judgements about their products and ideas against design criteria.  Existing products Explore who and what products are for, how they work and are used, what

Understand how key events and individuals in design and technology have helped shape the world.	<ul><li>Understand what products are.</li><li>Understand who products are for.</li></ul>			materials they are made from and what they like and dislike about them.
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 linkage).  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.	Technical Knowledge Understand the simple working characteristics of materials and components.  Understand the movement of simple mechanisms such as levers, sliders, wheels and axles.  Know how freestanding structures can be made stronger, stiffer and more stable.	<ul> <li>Understand that a 3-d textiles product can be assembled from two identical fabric shapes.</li> <li>Understand the correct technical vocabulary for the projects they are undertaking.</li> </ul>	Year 1: slider, lever, pivot, slot, bridge/guide, pull, push, up, down, straight, curve, forwards, backwards, structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, thinner, thicker, corner, point, straight, curved  Year 2: vehicle, wheel, axle, axle holder, chassis, body, cab	Making products work Know about the simple working characteristics of materials and components, the movement of simple mechanisms, how freestanding structures can be made stronger, stiffer and more stable; use the correct technical vocabulary.
Cooking and Nutrition Use the basic principles of a healthy and varied diet to prepare dishes.  Understand where food comes from.	<ul> <li>Cooking and Nutrition</li> <li>That all food comes Know that all food comes from plants or animals.</li> <li>Know that food has to be farmed, grown elsewhere (e.g. Home) or caught.</li> <li>Know how to name and sort foods into the five groups in The Eatwell Plate.</li> </ul>	<ul> <li>Know that everyone should eat at least five portions of fruit and vegetables every day.</li> <li>Know that food ingredients should be combined according to their sensory characteristics.</li> <li>Understand how to prepare simple dishes safely and hygienically, without using a heat source.</li> <li>Know how to use techniques such as cutting, peeling and grating.</li> </ul>	Year 1: 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  Year 2: fruit and vegetable names, names of equipment and utensils, sensory vocabulary, e.g. soft, juicy, crunchy, sweet, 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	Where food comes from Now that food comes from plants or animals and that it is farmed or caught.  Food preparation, cooking and nutrition Know how to prepare simple dishes safely and hygienically without a heat source, name and sort foods into groups; know that everyone should eat at least five portions of fruit and vegetables a day.

Year 3 and 4		Areas to be sovered in V	Voor 4.	
Areas to be covered in Year 3:      Mechanical Systems – Levent Systems –	D Product -joining fabircs d Diet-sandwiches/wraps	Electrical System	ear 4: Shell Structures Using Computer-Aided Des tems – Simple Circuits and Switches hy and Varied Diet-baking, making muffins	
National Curriculum End Points for Key Stage 2	Key Learning – what children must know, do		Vocabulary	Possible evidence to demonstrate working at the Expected Standard for Year 4
Design Gather information about user needs; develop their own design criteria; describe the user, purpose and design features of their products and explain how they will work.  Generate realistic ideas based on user needs; use a range of drawing skills, discussion, prototypes, pattern pieces and computer-aided design.	<ul> <li>Designing</li> <li>Gather information about the needs and wants of particular individuals and groups.</li> <li>Develop their own design criteria and use these to inform their idea.</li> <li>Generate realistic ideas, focusing on the needs of the user.</li> <li>Make design decisions that take account of the availability of resources.</li> <li>Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment.</li> </ul>	<ul> <li>Describe the purpose of their products.</li> <li>Indicate the design features of their products that will appeal to intended users.</li> <li>Explain how particular parts of their products work.</li> <li>Share and clarify ideas through discussion.</li> <li>Model their ideas using prototypes and pattern pieces.</li> <li>Use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas.</li> <li>Use computer-aided design to develop and communicate their ideas.</li> </ul>	Year 3: system, input, process, output, prototype, model, innovative user, purpose, function, design criteria, fabric, names of fabrics, fastening, annotated sketch, functional, innovative, investigate, label, drawing, aesthetics  Year 4: series circuit, fault, connection, shell structure, three-dimensional (3-D) shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity	Understanding contexts, users and purposes Gather information about use needs; develop their own design criteria; describe the user, purpose and design features of their products and explain how they will work.  Generating, developing, modelling and communicating ideas Generate realistic ideas based on user needs; use a range of drawing skills, discussion, prototypes, pattern pieces ar computer-aided design.
Make Order the main stages of making; select suitable tools, equipment, materials and components and explain their choices.  Follow procedures for safety and hygiene; use a wider range of materials and components; measure, mark out, cut, shape, assemble, join, combine and finish with some accuracy.	<ul> <li>Making</li> <li>Order the main stages of making.</li> <li>Measure, mark out, cut and shape materials and components with some accuracy.</li> <li>Assemble, join and combine materials and components with some accuracy.</li> <li>Apply a range of finishing techniques, including those from art and design, with some accuracy.</li> <li>Select tools and equipment suitable for the task.</li> <li>Explain their choice of tools and equipment in relation to the skills and techniques they will be using.</li> </ul>	<ul> <li>Select materials and components suitable for the task.</li> <li>Explain their choice of materials and components according to functional properties and aesthetic qualities.</li> <li>Follow procedures for safety and hygiene.</li> <li>Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanica components and electrical components.</li> </ul>	Year 3: mechanism, linear, rotary, oscillating, reciprocating, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, seam allowance  Year 4: toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip, marking out, scoring, shaping, tabs, adhesives, joining, assemble, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating	Planning Order the main stages of making; select suitable tools, equipment, materials and components and explain their choices.  Practical skills and technique Follow procedures for safety and hygiene; use a wider range of materials and components; measure, mark out, cut, shape, assemble, joi combine and finish with some accuracy.
<u>Evaluate</u> Evaluate their ideas and products	Evaluating ♥  • Refer to their design criteria as they	<ul> <li>Understand how well products have been designed.</li> <li>Understand how well products have</li> </ul>	Year 3: user, purpose, function, prototype, appealing, design brief	Own ideas and products Evaluate their ideas and products against their design
against their design criteria.	design and make.	<ul> <li>Understand how well products have</li> </ul>		

Investigate how well products have been designed and made, whether they are fit for purpose and meet user needs; why materials have been chosen, the methods of construction used and how well they work.

Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.

- Use their design criteria to evaluate their completed products.
- Understand who designed and made the products.
- Understand where products were designed and made.
- Understand when products were designed and made.
- Know whether products can be recycled or reused.
- Identify the strengths and areas for development in their ideas and products.
- Consider the views of others, including intended users, to improve their work.

- been made.
- Understand why materials have been chosen.
- Know what methods of construction have been used.
- Understand how well products work.
- Understand how well products achieve their purposes.
- Understand How well products meet user needs and wants.
- Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.

#### Year 4:

user, purpose, function, prototype, design criteria, innovative, appealing, design brief

### **Existing products**

criteria.

Investigate how well products have been designed and made, whether they are fit for purpose and meet user needs; why materials have been chosen, the methods of construction used and how well they work.

### Key events and individual

Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.

### **Technical Knowledge**

Know that materials have functional and aesthetic qualities; that systems have an input, process and output; how to program a computer to control their products; how to make strong, stiff shell structures; use the correct technical vocabulary.

### Technical Knowledge

- Understand how mechanical systems such as levers and linkages or pneumatic systems
- Understand how simple electrical circuits and components can be used to create functional products.

create movement.

- Know how to program a computer to control their products.
- Know how to make strong, stiff shell structures.
- Understand that a single fabric shape can be used to make a 3d textiles product.
- Understand that food ingredients can be fresh, pre-cooked and processed.

- Know how to use learning from science to help design and make products that work.
- Know how to use learning from mathematics to help design and make products that work.
- Understand that materials have both functional properties and aesthetic qualities.
- Understand that materials can be combined and mixed to create more useful characteristics.
- Know that mechanical and electrical systems have an input, process and output.
- Understand the correct technical vocabulary for the projects they are undertaking.

### Year 3:

lever, linkage, pivot, slot, bridge, guide

### Year 4:

control, program, system, input device, output device, font, lettering, text, graphics, decision

### Making products work

Know that materials have functional and aesthetic qualities; that systems have an input, process and output; how to program a computer to control their products; how to make strong, stiff shell structures; use the correct technical vocabulary.

### **Cooking and Nutrition**

Know that food is grown, reared and caught in the UK, Europe and the wider world.

Know how to prepare a variety of dishes safely and hygienically; that a healthy diet is made from a variety and balance of different food and drink; that food and drink are needed to provide energy for

### Cooking and Nutrition

- Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The Eatwell Plate.
- Know that to be active and healthy, food and drink are needed to provide energy for
- Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.
- Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.

### Year 3:

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,

### Where food comes from

Know that food is grown, reared and caught in the UK, Europe and the wider world.

### Food preparation, cooking and nutrition

Know how to prepare a variety of dishes safely and

the body.	the body.	user, annotated sketch, sensory	hygienically; that a healthy
	<ul> <li>Know that food is grown (such as</li> </ul>	evaluations	diet is made from a variety
	tomatoes, wheat and potatoes),		and balance of different food
	reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world.	Year 4:	and drink; that food and drink
		texture, taste, sweet, sour, hot,	are needed to provide energy
		spicy, appearance, smell,	for the body.
		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	
		evaluations	

Year 5 and 6					
<ul> <li>Structures – F</li> </ul>	ating Culture and Seasonality rame Structures ems – More Complex Switches and Circuits		<ul> <li>Mechanical Syster</li> </ul>	g Culture -yeast based product ms – Pulleys or Gears ing Different Fabric Shapes with fastene	
National Curriculum End Points for Key Stage 2	Key Learning – what children must know, do and remember			Vocabulary	Possible evidence to demonstrate working at the Expected Standard for Year 6
Design Carry out research; develop a simple design specification; describe the user, purpose and design features of their products and explain how they will work.  Generate innovative ideas drawing on research; use a range of drawing skills, discussion, prototypes, pattern pieces and computer-aided design.	<ul> <li>Carry out research, using surveys, interviews, questionnaires and web-based resources.</li> <li>Identify the needs, wants, preferences and values of particular individuals and groups.</li> <li>Develop a simple design specification to guide their thinking.</li> <li>Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment.</li> <li>Describe the purpose of their products.</li> <li>Indicate the design features of their products that will appeal to intended users.</li> </ul>	<ul> <li>their p</li> <li>Generation residence</li> <li>Make account resour</li> <li>Share discuss</li> <li>Model and pa</li> <li>Use ar section diagra comm</li> <li>Use co</li> </ul>	design decisions, taking nt of constraints such as time, ces and cost. and clarify ideas through	Year 5: design brief, design specification, prototype, annotated sketch, purpose, user, innovation, research, function, series circuit, parallel circuit, names of switches and components, flowchart, components, equipment, materials  Year 6: design criteria, annotate, design decisions, functionality, innovation, authentic, user, purpose, mock-up, prototype, innovative, research, develop, model, communicate, templates, purposeful, functional, appealing, annotated drawings, exploded diagrams, design specification, design brief	Understanding contexts, users and purposes Carry out research; develop a simple design specification; describe the user, purpose and design features of their products and explain how they will work.  Generating, developing, modelling and communicating ideas Carry out research; develop a simple design specification; describe the user, purpose and design features of their products and explain how they will work.
Make Formulate lists of resources and step-by-step plans; select suitable tools, equipment, materials and components and explain their choices.  Follow procedures for safety and hygiene; use a wider range of materials and components; measure, mark out, cut, shape, assemble, join, combine and finish with accuracy.	<ul> <li>Making         <ul> <li>Produce appropriate lists of tools, equipment and materials that they need.</li> <li>Formulate step-by-step plans as a guide to making.</li> <li>Select tools and equipment suitable for the task.</li> <li>Explain their choice of tools and equipment in relation to the skills and techniques they will be using.</li> <li>Select materials and components suitable for the task.</li> <li>Explain their choice of materials and components according to functional properties and aesthetic qualities.</li> </ul> </li> </ul>	cut a comp     Accu comp     Accu finish those     Use t num     Dem wher     Follo hygie     Use a and d inclu	rately measure, mark out, and shape materials and conents. rately assemble, join and conents. rately apply a range of conents. retering techniques, including techniques, including techniques that involve a cone of steps. Constrate resourcefulness on tackling practical problems. The way procedures for safety and cone. The wider range of materials components than KS1, ding construction materials contact in the cone cone cone cone cone cone cone con	Year 5: frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent, input device, output device, system, monitor, control, program, create, modify  Year 6: seam, seam allowance, wadding, reinforce, right side, wrong side, hem, template, pattern pieces, equipment, fabrics, assemble, pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor, circuit, switch, circuit diagram, mechanical system, electrical system, input, process, output	Planning Formulate lists of resources and step-by-step plans; select suitable tools, equipment, materials and components and explain their choices.  Practical skills and techniques Follow procedures for safety and hygiene; use a wider range of materials and components; measure, mark out, cut, shape, assemble, join, combine and finish with accuracy.

### **Evaluate**

Identify strengths and areas to develop in their ideas and products against their design specification; consider the views of others to make improvements.

Investigate how well products have been designed and made, whether they are fit for purpose and meet user needs; why materials have been chosen, the methods of construction used, how well they work, and how innovative and sustainable they are.

Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.

### **Technical Knowledge**

Know that materials have functional and aesthetic qualities: that systems have an input. process and output; how to program a computer to control and monitor their products; how to reinforce and strengthen a framework; use the correct technical vocabulary.

### **Evaluating** $\bigcirc$

- Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make.
- Evaluate their ideas and products against their original design specification.
- Identify the strengths and areas for development in their ideas and products.
- Consider the views of others, including intended users, to improve their work.
- Understand how much products cost to make.
- Understand how innovative products are.
- Understand how sustainable the materials in products are.

- ingredients, mechanical components and electrical components.
- Know what impact products have beyond their intended purpose.
- Understand how well products have been designed.
- Understand how well products have been made.
- Know why materials have been chosen.
- Understand what methods of construction have been used.
- Understand how well products work.
- Understand how well products achieve their purposes.
- Understand how well products meet user needs and wants.
- Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products.

### Year 5:

investigate, evaluate, frame structure, critically evaluate, intended user, purpose, strengths, areas for development, research. reliable, functional, investigate

### Year 6:

investigate, analyse, compare, test, intended user, critically evaluate, quality of design, manufacture. functionality, fitness for purpose

### Own ideas and products

identify strengths and areas to develop in their ideas and products against their design specification: consider the views of others to make improvements.

### **Existing products**

Investigate how well products have been designed and made, whether they are fit for purpose and meet user needs; why materials have been chosen, the methods of construction used, how well they work, and how innovative and sustainable they are.

### Key events and individuals

Know about inventors, designers, engineers, chefs and manufacturers who have developed groundbreaking products.

### Technical Knowledge

- Understand how mechanical systems such as cams or pulleys or gears create movement.
- Understand more complex electrical circuits and components can be used to create functional products.
- Know how to program a computer to monitor changes in the environment and control their products.
- Know how to reinforce and strengthen a 3D framework.
- Understand that a 3D textiles product can be made from a combination of fabric shapes.

- Know how to use learning from science to help design and make products that work.
- Know how to use learning from mathematics to help design and make products that work.
- Understand that materials have both functional properties and aesthetic qualities.
- Understand that materials can be combined and mixed to create more useful characteristics.
- Know that mechanical and electrical systems have an input, process and output.
- Understand the correct technical

### Year 5:

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

### Year 6:

seam, seam allowance, wadding, reinforce, hem, template, pattern pieces, name of textiles and fastenings used, pins, needles, thread, pinking shears, fastenings, iron transfer paper, pulley, drive

### Making products work

Know that materials have functional and aesthetic qualities; that systems have an input, process and output; how to program a computer to control and monitor their products: how to reinforce and strengthen a framework; use the correct technical vocabulary.

		vocabulary for the projects they are undertaking.	belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor circuit, switch, circuit diagram, mechanical and electrical systems, input, process, output, gears, pulleys	
Cooking and Nutrition Know that food is grown, reared and caught in the UK, Europe and the wider world; that seasons may affect the food available; how food is processed into ingredients.  Know how to prepare and cook a variety of dishes safely and hygienically using, where appropriate, a heat source; that different food and drink contain nutrients, water and fibre that are needed for health.	Understand that seasons may affect the food available.     Understand how food is processed into ingredients that can be eaten or used in cooking.     Know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world.     Understand that a recipe can be adapted by adding or substituting one or more ingredients.	<ul> <li>Understand that recipes can be adapted to change the appearance, taste, texture and aroma.</li> <li>Know that different food and drink contain different substances – nutrients, water and fibre – that are needed for health.</li> <li>Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.</li> <li>Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</li> </ul>	Year 5: 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  Year 6: 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	Where food comes from Know that food is grown, reared and caught in the UK, Europe and the wider world; that seasons may affect the food available; how food is processed into ingredients.  Food preparation, cooking and nutrition Know how to prepare and cook a variety of dishes safely and hygienically using, where appropriate, a heat source; that different food and drink contain nutrients, water and fibre that are needed for health.