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		E	Year	Year	Year	Year	Year	Year	
		Υ -	1	2	3	4	5	6	
		r c							
		3							
		EYFS	National Curriculum		National Curriculum				
	gu	 Begin to use the language of designing and making, e.g. join, 	Pupils should be taught to: design purposeful, functional themselves and other users less an experience to help generate ideas. Draw on their own experience to help generate ideas. Suggest ideas and explain what	d communicate their ideas mplates, mock-ups and, tion and communication Generate ideas by drawing on their own, and other people's, experiences.	 at particular individuals of generate, develop, model prototypes, pattern pieces Generate ideas for an item, considering its purpose and the user/s. 	 groups and communicate their ideas through s and computer-aided design Generate ideas, considering the purposes for which they are designing. 	 Generate ideas through brainstorming and identify a purpose for their product. 	Communicate their ideas through detailed labelled drawings. Develop a design specification.	
Design	Developing, planning and communicating ideas.	build and shape Learning about planning and adapting initial ideas to make them better.	they are going to do. Identify a target group for what they intend to design and make. Model their ideas in card and paper. Develop their design ideas applying findings from their earlier research.	Develop their design ideas through discussion, observation, drawing and modelling. Identify a purpose for what they intend to design and make Identify simple design criteria. Make simple drawings and label parts.	 Identify a purpose and establish criteria for a successful product. Plan the order of their work before starting Explore, develop and communicate design proposals by modelling ideas. Make drawings with labels when designing. 	 Make labelled drawings from different views showing specific features. Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail. Evaluate products and identify criteria that can be used for their own designs. 	 Draw up a specification for their design Use results of investigations, information sources, including ICT when developing design ideas. 	 Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways. Plan the order of their work, choosing appropriate materials, tools and techniques. 	
		EYFS	National Curriculum		National Curriculum				
			Pupils should be taught to:		Pupils should be taught to:				
			 select from and use a range of 	of tools and equipment to	_	a wider range of tools and equipment	to perform practical tasks [e.g. cutting, sh	aping, joining and finishing],	
			perform practical tasks [e.g. c	cutting, shaping, joining and	accurately				
ke			finishing]				nents, including construction materials, to	extiles and ingredients, accordingto	
Make			select from and use a wide ra	_	their functional properties and aesthetic qualities				
			components, including constr and ingredients	fuction materials, textiles		nding of how to strengthen, stiffen and	•		
			and ingredientsbuild structures, exploring ho	w they can be made			for example, gears, pulleys, cams, levers		
			stronger, stiffer and more sta				g. series circuits incorporating switches, b	ulbs, buzzers and motors]	
			 explore and use mechanisms wheelsand axles], in their pro 	[e.g. levers, sliders,	apply their understa	nding of computing to program, monit	or and control their products		



			-				_					
	•	-To learn to construct	•	Make their design using	•	Begin to select tools and	•	Select tools and techniques for	•	Select <u>appropriate tools</u> and	Select appropriate materials, tools and	Select appropriate tools, <u>materials</u> ,
		with a purpose in		appropriate techniques.		materials; use vocab' to name		making their product.		techniques for making their product.	techniques.	components and techniques.
		mindSelects tools	•	With help measure, mark out, cut		and describe them.	•	Measure, mark out, cut, score and	•	Measure, mark out, cut and shape a	Measure and mark out accurately.	Assemble components make working
		and techniques		and shape a range of materials.	•	Measure, cut and score with		assemble components with more		range of materials, using appropriate •	Use skills in using different tools and	models.
		needed to shape,	•	Use tools eg <u>scissors</u> and a hole		some accuracy.		accuracy.		tools, equipment and techniques.	equipment safely and accurately.	Use tools safely and accurately.
		•		punch safely.	•	Use hand tools safely and	•	Work safely and accurately with a	•	Join and combine materials and	Weigh and measure accurately (time,	Construct products using permanent
	,	assemble and join	•	Assemble, join and combine		appropriately. Assemble, join and	t	range of simple tools.		components accurately in temporary	dry ingredients, liquids).	joining techniques.
	5	materials.		materials and components		combine materials in order to	•	Think about their ideas as they		and permanent ways.	Apply the rules for basic food hygiene	Make modifications as they go along.
	ents			together using a variety of		make a product.		make progress and be willing	•	Sew using a range of different	and other safe practices e.g. hazards	Pin, sew and stitch materials together
	onents to			temporary methods e.g. glues or	•	Cut, shape and join fabric to		change things if this helps them		stitches, weave and knit.	relating to the use of ovens.	to create a product.
	ס ל			masking tape.		make a simple garment.		improve their work.	•	Measure, tape or pin, cut and join •	Cut and join with accuracy to ensure a	Achieve a quality product.
			•	Select and use appropriate fruit	•	Use basic sewing techniques.	•	Measure, tape or pin, cut and join		fabric with some accuracy.	good-quality finish to the product.	, ,,
	d com			and vegetables, processes and	•	Follow safe procedures for food		fabric with some accuracy.	•	Use simple graphical communication	, ,	
	3 8			tools.		safety and hygiene.	•	Demonstrate hygienic food		techniques.		Pland-Stephing Danics
ي ا	a E		•	Use basic food handling, hygienic	•	Choose and use appropriate		preparation and storage.				The state of the s
				practices and personal hygiene.		finishing techniques.	•	Use finishing techniques				2
	<u> </u>		•	Use simple finishing techniques to		- ,		strengthen and improve the				Mar IV
				improve the appearance of their				appearance of their product using				
	materials			product.				a range of equipment including ICT				
	materia			Joining fabric								
-	-											
				Citying Stopling Safety pin								
			•		1							



		EYFS	National Curriculum Pupils should be taught to: explore and evaluate a range of existing products evaluate their ideas and products against design criteria	Pupils should be taught to: investigate and analyse a range of existing products eria 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		
Evaluate	Evaluating processes and products	Begin to talk about changes made during the making process, e.g. making a decision to use a different joining method.	 Evaluate their product by discussing how well it works in relation to the purpose. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Evaluate against their design criteria. Evaluate their products as they are developed, identifying strengths and possible changes they might make. Talk about their ideas, saying what they like and dislike about them. 	original design criteria e.g. how well it meets its intended purpose. Disassemble and evaluate familiar products. and at the end of the assignment. Evaluate their products carrying out appropriate tests. and at the end of the assignment. Evaluate it personally and seek evaluation from others. Evaluate it personally and seek evaluation from others. Evaluate it personally and seek evaluation from others. Evaluate against their original criteria and suggest ways that their product could be improved.		
		EYFS	National Curriculum	National Curriculum		
			Pupils should be taught to: • use the basic principles of a healthy and varied diet	Pupils should be taught to: • understand and apply the principles of a healthy and varied diet		

		EYFS	National Curriculum	National Curriculum
;			Pupils should be taught to: use the basic principles of a healthy and varied diet toprepare dishes understand where food comes from	Pupils should be taught to: 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
-	Where food comes from	To begin to understand some of the tools, techniques and processes involved in food preparationChildren have basic hygiene awareness.	Know where foodcomes from Know where foodcomes from Know where foodcomes from	 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 Know that food is grown (such as g



Food Preparation, Cooking and Nutrition	To begin to understand some of the tools, techniques and processes involved in food preparation Children have basic hygiene awareness.	Prepare simple dishes safely and hygienically, without using a heat sources Sources	Use appropriate equipment to weighand measure ingredients Prepare simple dishes safely and hygienically, without using a heat sources Use techniques such as cutting Name and sort foods into the five groups of the 'eat well' plate Know that everyone should eat at least five portions of fruit and vegetables every day Five food groups Make sure you eat from all 5 food groups!	How to prepare and cook a variety of predominantly savourydishes safely and hygienically including, where appropriate, the use of a heat source How to use a range oftechniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking Know that a healthy diet is made up froma variety and balance of different foods and drinks, as depicted in the 'eat well' plate Well' plate Cook Coo	How to prepare and cook a variety of predominantly savourydishes safely and hygienically including, where appropriate, the use of a heat source How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking Know that to be active and healthy, food is needed to provide energy for the body Measure using grams Follow a recipe	 How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, theuse of a heat source How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading andbaking Know that recipes can be adapted to change the appearance, taste, texture and aroma Know that different foods contain differentsubstances - nutrients, water and fibre – that are needed for health 	 How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, theuse of a heat source How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading andbaking Understand the needfor correct storage Measure accurately Work out ratios inrecipes
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	_I Make	Design	mechanisms	annotated sketches	circuits	gears	pattern pieces
	e ≥ Join	Make	levers	cross-section	switches	pulleys	exploded diagrams
>	o विशेष	Evaluate	sliders	sour	bulbs	cams	
<u>a</u>		Join	wheels	bitter	buzzers	levers	
<u> </u>		build	axles	dairy	motors	linkages	
ab	- 7	structures	products	carbohydrate	vitamins	prototypes	
8	e the Scissors	stronger	cutting	fat	minerals		
>	Nocal Cut	stiffer	shaping	protein			
<u>P</u>		stable	finishing				
ā	्राञ्च हि Stir	savoury	chop				
ge	Sweet	sweet	slice				
ra	l 당 잃게 Mix	cut	spread				
ng Bu	Te to	stir	fold				
La l	l ye	mix					
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	1	Yes/No because	Yes/No because	I thinkbecause and also	I found thatbecause	Maybe you/I could try	Possible improvements may	Or alternatively
	one v	I like/don't likebecause	I like/don't likebecause	because	was successful/ ambitious	Furthermore eventually	include	Owing to (x) has/is
	IS C	I think thatbecause	I think thatbecause	This happened because	because	because	To begin with	This has altered
Ħ	iou		In my opinionbecause	Next time I could	You could improve this work by		In conclusion	Evidently
Development	rev		When Ibecause	I foundhard/easy because	Then/as a result ofbecause		The reason(s) for	·
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			Areas of Study (2021-22)			
	4	Autumn	Sp	ring	Sum	mer
EYFS	FS1 Sculpture/Building: Stack and line up blocks FS2 Sculpture/Building: Build simple models using walls and towers. Manipulate clay/plasticine (rolls, cuts, squashes, pinches, twists)	FS1 Sculpture/Building: Demonstrate repetition in their building FS2 Sculpture/Building: Build simple models using walls, roofs and towers.	Multimedia: Experiment with a variety of materials and fastenings eg glue, sellotape Explore different malleable materials Sculpture/Building: Experiment with making bridges with 2 supporting blocks Incorportae some loose parts FS2 Multimedia: Join items with sellotape independently Use the language smooth, rough, bendy, hard to describe texture. Sculpture/Building: Use a variety of resources - loose part play	FS1 Sculpture/Building: Use blocks in conjuction with small world items to represent houses, roads etc FS2 Sculpture/Building: Build models which replicate those in real life.	FS1 Sculpture/Building: Begin to show purpose in making enclosures Use these enclosures imaginatively with a variety of loose parts and small world items_ FS2 Sculpture/Building: Build models which replicate those in real life. Can use a variety of resources - loose part play	intentions
Year 1/2		FREE STANDING STRUCTURES DESIGN Topic question: How have queens changed over time? Unit: Castle Making Focus: design Structures - Freestanding structures: Projects on a Page PDF		FOOD MAKE Healthy bodies: making a fruit salad Topic question: In what different ways do our bodies move?" Unit: healthy bodies: making a fruit salad Focus: Make Preparing Fruit and Vegetables: Projects on a Page pdf		TEXTILES Puppet making EVALUATE Topic question: Why do boat float? Unit: Land Ahoy: puppet making Focus: evaluate : Textiles - Templates and joining techniques: Projects on a Page pdf





Year 3	ELECTRICAL SYSTEMS: simple programming and control DESIGN Topic question: How did the Ancient Greeks influence us? Unit: Focus: design Electrical systems: simple programming and control Projects of a Page PDF	MAKE Topic question: How do things work? Unit: Moving monsters Focus: Make Pneumatics: Projects on a Page PDF		FOOD: healthy and varied diet EVALUATE Topic question: What makes me me? Unit: Healthy snacks Focus: evaluate Food: Healthy and varied diet: Projects on a Page PDF	
Year 4	TEXTILES Viking MAKE Topic question: How did the Vikings defeat the Anglo Saxons? Unit: Vikings: making Viking accessories/jewellery Focus: Make Textiles: 2D to 3D products: Projects on a Page PDF		LEVERS AND LINKAGES DESIGN Topic question: What journey does our food go on through our body? Unit: Flag making Focus: Design Levers and Linkages: Projects on a Page PDF		STRUCTURES EVALUATE Topic question: Road Trip USA How would you travel across America? Unit: Flag to create a class totem pole Focus: Evaluate Structures: Projects on a Page PDF
TEXTILES Using computer: aided design in textil EVALUATE Topic question: How did it feel to won in a coal mine Unit: Focus: Evaluate Textiles: computer aided Projects on a Page PDF		TEXTILES: combing different fabric types Using computer: aided design in textiles DESIGN Topic question: Who won the Space Race Unit: collage Focus: design Textiles: combining different fabrics: Projects on a Page PDF		ELECTRICAL SYSTEM Monitoring and control MAKE Topic question: What do we know about theme parks? Unit: 3D sculpture: design a ride sculpture Focus: Make	



			Electrical system: monitoring and control Projects on a Page PDF
Year 6	STRUCTURES: FRAME STRUCTURES DESIGN Topic question: The Impact of War Unit: Did WWI or WWII have the biggest impact on our locality? Focus: Design Structures: frame structures Projects on a Page PDF	FOOD Celebrating culture and seaonality MAKE Topic question: Why was the ancient Mayan civilisation so mysterious? Unit: Celebrating culture and seaonality Mexican Food Focus: Make Food: celebrating culture and seasonality: Projects on a Page PDF	MECHANICAL SYSTEMS: Pullys or gears EVALUATE Topic question: Who were the Ancient Egyptions Unit: What did the Egyptians do for us? Mechanical Systems: pullys or gears Projects on a Page PDF
		enchiladas tracos ink saving Eco	



KS1 DT Curriculum NC End Points:

Designing:

- Is able to design purposeful, functional, appealing products for themselves and other users based on design criteria.
- Can generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology.

Making:

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

Evaluating:

• Can explore and evaluate a range of existing products evaluate their ideas and products against design criteria.

Technical Knowledge

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

Food Technology:

End of Year End Points

• Uses the basic principles of a healthy and varied diet to prepare dishes, understanding where food comes from.

KS2 DT Curriculum End Points (NC):

Designing

- Can 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.
- Is able to generate, develop, model and communicate their ideas through discussion, annotated sketches, cross- sectional and exploded diagrams, prototypes, pattern pieces and computer- aided design.

Making:

- Is able to select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing],
- Can accurately select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.

Evaluating:

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

Technical Knowledge:

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

Food technology:

- Understand and can apply the principles of a healthy and varied diet.
- Can 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.

Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
I use my own ideas to make something.	*I think of an idea and plan what to do next.	*I prove that my design meets some set	*I use ideas from other people when I am	*I come up with a range of ideas after	*I use market research to inform my plans and ideas.
*I describe how something works.	*I choose tools and materials and explain why	criteria.	designing.	collecting information from different sources.	*I follow and refine my plans.
*I cut food safely.	I have chosen them.	*I follow a step-by-step plan, choosing the	*I produce a plan and explain it.	*I produce a detailed, step-by-step plan.	*I justify my plans in a convincing way.
*I make a product which moves.	*I join materials and components in different	right equipment and materials.	*I evaluate and suggest improvements for my	*I suggest alternative plans; outlining the	*I show that I consider culture and society in my plans and designs.
*I make my model stronger.	ways.	*I design a product and make sure that it	designs.	positive features and draw backs.	*I show that I can test and evaluate my products.
*I explain to someone else how I want to make	*I explain what went well with my work.	looks attractive.	*I evaluate products for both their purpose	*I explain how a product will appeal to a	*I explain how products should be stored and give reasons.
my product.	*I explain why I have chosen specific textiles.	*I choose a material for both its suitability	and appearance.	specific audience.	*I work within a budget.
*I choose appropriate resources and tools.	*I measure materials to use in a model or	and its appearance.	*I explain how I have improved my original	*I evaluate appearance and function against	*I evaluate my product against clear criteria.
*I make a simple plan before making.	structure.	*I select the most appropriate tools and	design.	original criteria.	
	*I describe the ingredients I am using.	techniques for a given task.	*I present a product in an interesting way.	*I use a range of tools and equipment	
		*I make a product which uses both electrical	*I measure accurately.	competently.	
		and mechanical components.	*I persevere and adapt my work when my	*I make a prototype before make a final	
		*I work accurately to measure, make cuts and	original ideas do not work.	version.	
		make holes.	*I know how to be both hygienic and safe	*I show that I can be both hygienic and safe	
		*I describe how food ingredients come	when using food.	in the kitchen.	
		together			

