# Croft Church of England Primary School

## **DESIGN TECHNOLOGY CURRICULUM**

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## 1. INTENT, IMPLEMENTATION AND IMPACT

#### <u>Intent</u>

Design and Technology is an inspiring, rigorous and practical subject. It encourages children to learn to think and intervene creatively and to solve problems both as individuals and as members of a team. At Croft C of E Primary School, we encourage our children to use their creativity and imagination, to design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. We teach skills in the way that they are used in the real world. Rarely does a job require only one skill set.

#### FOREST SCHOOLS

Forest School is an opportunity for the children in EYFS and Year 1 at Croft C of E Primary School to have new, creative experiences in the outdoor environment in a safe way. Children will have opportunities to learn about the natural environment, how to handle risks and most importantly to use their own initiative to solve problems and co-operate with others.

Through purposeful and careful planning of Forest School experiences, we strive to increase self-esteem, improve children's concentration, attendance, behaviour and academic achievement.

#### **Implementation**

The teaching and implementation of Design Technology at Croft C of E Primary School is a skills-based curriculum designed to equip pupils with the knowledge and skills to experiment, invent and create their own products. It is a structured whole school approach to this creative subject derived from the National Curriculum. Lessons are planned following a structure of 'Design, Make and Evaluate'. Our whole school curriculum provides pupils with opportunities to develop their skills in Design Technology using a variety of tools and materials. Specific skills are built upon each year and tracked through our progression of skills document. Work is completed in DT booklets to show both a progression of skills and a learning journey.

Design Technology is taught as a discreet subject in an opposite term to Art & Design. The terms when it is covered can differ throughout the year groups. Design Technology is taught for three half terms and Art & Design for three half terms (or the equivalent). Progression grids are use in order to ensure knowledge, skills and vocabulary build year on year. This ensures that by the end of year 6, pupils have a wealth of skills to prepare them for secondary school.

#### <u>Impact</u>

Our Design Technology Curriculum is planned to demonstrate progression and to stimulate creativity. Children are clear about what the intended outcomes are and have a means to measure their own work against this.

In Design Technology, children are reflective and evaluate their own and each other's work, thinking about how they can make changes to keep improving. This is meaningful and continuous throughout the process, with evidence of age-related verbal and written reflection.

The impact of our Design Technology Curriculum is that it equips our children to be risk takers, evaluators and reflective and engaged learners with the ability to make the right choices that will have a positive lifelong impact.

#### Assessment

The progression of skills document (whole school and phases) will ensure progression and coverage of skills across the whole school. This will be reviewed each year. An assessment sheet will be put in each child's DT book and work will be assessed to the objectives and key knowledge.

2. NATIONAL CURRICULUM COVERA	GE					
		EYFS /Y1	l i		Y2/3	
	AUT	SPR	SUM	AUT	SPR	SUM
Design When designing and	making,	pupils sh	ould be ta	ught to:		
design purposeful, functional, appealing products						
for themselves and other users based on design						
criteria						
generate, develop, model and communicate their						
ideas through talking, drawing, templates, mock-						
ups and, where appropriate, information and						
communication technology						
Make When designing and	making,	pupils sho	ould be tau	ight to:		
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 When designing and	d making	, pupils sl	hould be ta	ught to:		
explore and evaluate a range of existing products						
evaluate their ideas and products against design						
criteria.						
Technical Knowledge When design	ing and r	naking, p	upils shoul	d be taugł	nt to:	
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 As part of the	ir work v	ith food,	pupils sho	uld be tau	ght to:	
use the basic principles of a healthy and varied diet						
to prepare dishes						
understand where food comes from.						
		Y3/4			Y5/6	
	AUT	SPR	SUM	AUT	SPR	SUM
Design When designing and	making,	pupils sh	ould be tai	ught to:		
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.						

Make When designing and making, pupils should be taught to:						
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 When designing and	d making,	pupils she	ould be ta	ught to:		
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 When design	ing and m	aking, pu	pils should	l be taugh	t to:	
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			Science			
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 As part of the	ir work wi	th food, p	upils shou	Id be taug	pht 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.						

### 3. LONG TERM PLAN

	CROFT CE PRIMARY SCHOOL CE PRIMARY SCHOOL -DESIGN AND TECHNOLOGY LONG TERM PLAN OVERVIEW			
	Autumn	Spring	Summer	
	Little Pig House	London Transport	Toy dinosaurs	
	Aspect: Structure	Aspect: Mechanisms	Aspect: Mechanisms	
	Focus: 2D to 3D product	Focus: Wheels and axles	Focus: Design	
EVES	Outcome: To create a house that will keep the 3 little	<b>Outcome:</b> To create a mode of transport (taxi, tube or bus) to	Outcome: To design a dinosaur with a moving part that a	
/Year	pigs safe from the wolf	carry Paddington Bear from the station to Buckingham Palace	child can play with without it falling apart	
1				
-		Aspect: Food and nutrition		
		Focus: Victorian tea party and scone making.		
		<b>Outcome:</b> To create scones to eat at a Victorian party.		
_	Planet paperweight	African appetite	Castle construction	
	Aspect: Structure	Aspect: Food and nutrition	Aspect: Mechanisms	
Year	Focus: Freestanding structure	Focus: Celebrating culture and healthy eating	Focus: Sliders and simple pulleys	
2 /3	Outcome: To design and make a functional	Outcome: To create a traditional African dish	Outcome: To design and make a castle garden with	
	paperweight		moving parts	
	Roman catapults	Environmentally friendly fish cakes		
Year	Aspect: Structures	Aspect: Food and nutrition	Aspect: Structure	
3/4	Focus: Levers and pulleys	Focus: Food preparation and understa0000nding sustainability	Focus: 2D to 3D product	
<b>0</b> / 1	Outcome: To design and make a working catapult	<b>Outcome:</b> To make environmentally friendly fish cakes	Outcome: To design and make a decorative head costume	
	Food inspired by the Windrush	Mars Rover	Extreme Eart	
	Generation			
	Aspect: Food and nutrition	Aspect: Multi-aspect project	Aspect: Textiles and sewing	
Vear	Focus: Celebrating culture and seasonality	Focus: Frame structure, axles, wheels, simple electronic	Focus: Template, joining techniques	
5/6	Outcome: To design an authentic rice dish inspired by	system	Outcome:	
5,0	the Windrush Generation.	Outcome: To design and make a Mars rover with		
		electronic parts		

### 4. PROGRESSION OF SKILLS

Design and Technology			
EYFS /KS1	LKS2	UKS2	
	Design	-	
.Children can:	Children can:	Children can:	
a use their knowledge of existing products and	a identify the design features of their products that will	a use research to inform and develop detailed design criteria	
their own experience to help generate their ideas;	appeal to intended customers;	to inform the design of innovative, functional and appealing	
b design products that have a purpose and are	b use their knowledge of a broad range of existing products to	products that are fit for purpose and aimed at a target market;	
aimed at an intended user;	help generate their ideas;	b use their knowledge of a broad range of existing products to	
c explain how their products will look and work	c design innovative and appealing products that have a	help generate their ideas;	
through talking and simple annotated drawings;	clear purpose and are aimed at a specific user;	c design products that have a clear purpose and indicate the	
d design models using simple computing	d explain how particular parts of their products work;	design features of their products that will appeal to the intended	
software;	e use annotated sketches, exploded diagrams and cross-	user;	
e plan and test ideas using templates and	sectional drawings to develop and communicate their ideas;	d explain how particular parts of their products work;	
mock-ups; f understand and follow simple	f when designing, explore different initial ideas before	e use annotated sketches, cross-sectional drawings and	
design criteria;	coming up with a final design;	exploded diagrams (possibly including computer-aided design)	
g work in a range of relevant contexts, for	g when planning, start to explain their choice of materials and	to develop and communicate their ideas;	
example imaginary, story-based, home, school	components including function and aesthetics;	f generate a range of design ideas and clearly communicate	
and the wider environment.	h test ideas out through using prototypes;	final designs;	
	i use computer-aided design to develop and communicate	g consider the availability and costings of resources when	
	their ideas	planning out designs;	
	j develop and follow simple design criteria;	h work in a broad range of relevant contexts, for example	
	k work in a broader range of relevant contexts, for example	conservation, the home, school, leisure, culture, enterprise, industry	
	entertainment, the home, school, leisure, food industry and the	and the wider environment.	
	wider environment.		
	Make		
Children can:	Children can:	Children can:	
Planning	Planning	Planning	
a with support, follow a simple plan or recipe;	a with growing confidence, carefully select from a range of	a independently plan by suggesting what to do next;	
b begin to select from a range of hand tools and	tools and equipment, explaining their choices;	b with growing confidence, select from a wide range of tools	
equipment, such as scissors, graters, zesters, safe knives,	b select from a range of materials and components	and equipment, explaining their choices;	
juicer;	according to their functional properties and aesthetic	c select from a range of materials and components	
c select from a range of materials, textiles and	qualities;	according to their functional properties and aesthetic	
components according to their characteristics;	c place the main stages of making in a systematic order;	qualities;	
Practical skills and techniques	Practical skills and techniques	d create step-by-step plans as a guide to making;	

	1	
d learn to use hand tools and kitchen equipment	d learn to use a range of tools and equipment safely,	Practical skills and techniques
safely and appropriately and learn to follow hygiene	appropriately and accurately and learn to follow hygiene	e learn to use a range of tools and equipment safely and
procedures;	procedures;	appropriately and learn to follow hygiene procedures;
e use a range of materials and components,	e use a wider range of materials and components, including	f independently take exact measurements and mark out, to
including textiles and food ingredients;	construction materials and mechanical structures;	within 1 millimetre;
f with help, measure and mark out;	f with growing independence, measure and mark out to the	g use a full range of materials and components, including
g cut, shape and score materials with some accuracy;	nearest cm and millimetre;	construction materials and kits, textiles, and mechanical
h assemble, join and combine materials,	g cut, shape and score materials with some degree of	components;
components or ingredients;	accuracy;	h cut a range of materials with precision and accuracy;
i demonstrate how to cut, shape and join fabric to	h assemble, join and combine material and components	i shape and score materials with precision and accuracy;
make a simple product;	with some degree of accuracy;	j assemble, join and combine materials and components
j manipulate fabrics in simple ways to create the	i demonstrate how to measure, cut, shape and join fabric	with accuracy;
desired effect;	with some accuracy to make a simple product;	k join textiles using a greater variety of stitches, such as
	j join textiles with an appropriate sewing technique;	backstitch, blanket stitch, running stitch;
k cut, peel and grate ingredients, including	k begin to select and use different and appropriate finishing	refine the finish using techniques to improve the
measuring and weighing ingredients using measuring	techniques to improve the appearance of a product.	appearance of their product, such as sanding or a more precise
cups;		scissor cut after roughly cutting out a shape.
begin to use simple finishing techniques to		
improve the appearance of their product, such as		
adding simple decorations		
	Evaluate	
Children can:	Children can:	Children can:
a explore and evaluate existing products mainly	a explore and evaluate existing products, explaining the	a complete detailed competitor analysis of other products on
through discussions, comparisons and simple written	purpose of the product and whether it is designed well to meet	the market;
evaluations;	the intended purpose;	b critically evaluate the quality of design, manufacture and
b explain positives and things to	b explore what materials/ingredients products are made	fitness for purpose of products as they design and make;
improve for existing products;	from and suggest reasons for this;	c evaluate their ideas and products against the original
c explore what materials products are made from;	c consider their design criteria as they make progress and are	design criteria, making changes as needed.
d talk about their design ideas and what they are	willing to alter their plans, sometimes considering the views of	
making;	others if this helps them to improve their product;	
e as they work, start to identify strengths and	d evaluate their product against their original design criteria;	
possible changes they might make to refine their	e evaluate the key events, including technological developments,	
existing design;	and designs of individuals in design and technology that have	
f evaluate their products and ideas against their	helped shape the world.	
simple design criteria;		
g start to understand that the iterative process		

comptimes involves repeating different stages of the		
sometimes involves repeating different stages of the		
process.	Technical	
	l echnical	
Children can:	Children can:	Children can:
a build simple structures, exploring how they can	a understand that materials have both functional properties	a apply their understanding of how to strengthen, stiffen and
be made stronger, stiffer and more stable;	and aesthetic qualities;	reinforce more complex structures in order to create more useful
b talk about and start to understand the simple	b apply their understanding of how to strengthen, stiffen and	characteristics of products;
working characteristics of materials and	reinforce more complex structures in order to create more useful	b understand and demonstrate that mechanical and
components;	characteristics of products;	electrical systems have an input, process and output;
explore and create products using mechanisms, such as	c understand and demonstrate how mechanical and	c explain how mechanical systems, such as cams, create
levers, sliders and wheels.	electrical systems have an input and output process;	movement and use mechanical systems in their products;
	d make and represent simple electrical circuits, such as a series	apply their understanding of computing to program, monitor and
	and parallel, and components to create functional products;	control a product.
	e explain how mechanical systems such as levers and	
	linkages create movement;	
	use mechanical systems in their products.	
	Cooking and nutrition	
Children can:	Children can:	Children can:
a explain where in the world different foods originate	a start to know when, where and how food is grown (such as	a know, explain and give examples of food that is grown
from;	herbs, tomatoes and strawberries) in the UK, Europe and the wider	(such as pears, wheat and potatoes), reared (such as poultry
b understand that all food comes from plants or	world;	and cattle) and caught (such as fish) in the UK, Europe and the
animals;	b understand how to prepare and cook a variety of	wider world;
c understand that food has to be farmed, grown	predominantly sayoury dishes safely and hygienically;	b understand about seasonality, how this may affect the food
elsewhere (e.g. home) or caught:	with support, use a heat source to cook ingredients showing	availability and plan recipes according to seasonality:
d name and sort foods into the five groups	awareness of the need to control the temperature of the hob	c understand that food is processed into ingredients that
in the Fatwell Guide:	and/or oven:	can be eaten or used in cooking:
e understand that everyone should eat at least five	d use a range of techniques such as mashing whisking	d demonstrate how to prepare and cook a variety of
portions of fruit and vegetables every day and start to	crushing grating cutting kneeding and baking:	predominantly sayoury dishes safely and by gienically
evolain why:	evolain that a healthy diet is made up of a variety and	including where appropriate the use of a heat source.
f use what they know about the Estwell Guide to	balance of different food and drink as represented in the Estwell	demonstrate how to use a range of cooking techniques
design and propare dishes	Guide and be able to apply these principles when planning and	such as griddling, grilling, figure and boiling:
design and prepare disites.	cooking diches:	such as griddinig, grinnig, rying and boining,
	COOKING distres,	explain that represented for health and he able to survivit here
	understand that to be active and healthy, hutritious food	protein, that are needed for nealth and be able to apply these
	and drink are needed to provide energy for the body;	principles when planning and preparing dishes;
	g prepare ingredients using appropriate cooking utensils;	g adapt and refine recipes by adding or substituting one or
	n measure and weigh ingredients to the nearest gram and	more ingredients to change the appearance, taste, texture and

millilitre;	aroma;
i start to independently follow a recipe;	h alter methods, cooking times and/or temperatures;
j start to understand seasonality.	i measure accurately and calculate ratios of ingredients to
	scale up or down from a recipe;
	j independently follow a recipe.

Designing	Making		Evaluating
use research and develop design criteria to inform the design	select from and use a wider range o	f tools and equipment to	
of innovative, functional, appealing products that are fit for	perform practical tasks [for example	e, cutting, shaping, joining	Investigate and analyse a range of existing products evaluate
purpose, aimed at particular individuals or groups generate,	and finishing], accurately select from	n and use a wide range of	their ideas and products against their own design criteria and
develop, model and communicate their ideas through	materials and components, includin	g construction materials,	consider the views of others to improve their work
discussion, annotated sketches, cross-sectional and exploded	textiles and ingredients, according t	o their functional	understand how key events and individuals in design and
diagrams, prototypes, pattern pieces and computer-aided	properties and aesthetic qualities		technology have helped shape the world
design			
Technical Knowledge			Food Technology
apply their understanding of how to strengthen, stiffen and reir	nforce more complex structures	understand and apply the	principles of a healthy and varied diet prepare and cook a
understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers		variety of predominantly s	avoury dishes using a range of cooking techniques understand
and linkages] understand and use electrical systems in their products [for example, series circuits		seasonality and know whe	ere and how a variety of ingredients are grown, reared, caught
incorporating switches, bulbs, buzzers and motors] apply their	understanding of computing to	and processed	
program, monitor and control their products.			

#### 5. SEND IN DESIGN TECHNOLOGY

We teach Design Technology to all children, whatever their ability. DT forms part of the school's curriculum policy to provide a broad and balanced education to all children. We provide learning opportunities matched to the needs of children with learning difficulties and we consider each child's abilities.

Ambition – What are we aiming for children with SENs to achieve in this subject?	Access – What amendments are made to the subject in order to help children with SENs to achieve?
Be ambitious of what our SEN children can achieve. Art and DT are different ways for children to think and draw on all their learning from across the curriculum without having to use it in the traditional way. SEN children historically can achieve and sometimes exceed their peers when completing Art & DT tasks.	<ul> <li>Strategies to scaffold Learning</li> <li>How can I support learners who struggle to access lessons because of literacy difficulties?</li> <li>Provide visual aids to enable learners to identify artists and their work, as well as to identify equipment and media.</li> <li>Provide a word and/or picture bank for the learner to refer to during guided and independent activities.</li> <li>Use strategies such as modelling, demonstrating and imitating to support learners in understanding the step-by-step processes.</li> <li>How can I support learners who struggle to retain vocabulary?</li> <li>Learners will hear and use a range of specific vocabulary including pattern, colour, tone, texture, line, shape, form and space. Discuss and display any key vocabulary together with its meaning. Practise saying them together.</li> <li>Provide visual word banks that are accessible to the learners.</li> <li>Ensure that the vocabulary becomes embedded by referring to it regularly during lessons and whilst modelling.</li> <li>How can I support learners who struggle with fine motor skills?</li> <li>Consider using frames or adhesives (e.g., masking tape) that hold down learners' work to surfaces in cases where learners may struggle to hold a resource in place. Provide learners with larger scale materials to work on and gradually decrease the scale as they acquire greater control.</li> <li>Encourage learners to experiment with different media, for example when drawing offer chunkier graphite sticks as well as soft 'B' range pencils. Similarly, offer a range of painting application media – some learners may prefer a sponge to a brush or may even use their fingers at times.</li> <li>Plan each lesson well in advance, to consider points where learners may struggle and allow for adult guidance accordingly. Use of scissors can be a source of frustration for some learners and wider-handled or easy grip scissors can be a useful aid.</li> </ul>

• Engaging in art and design activity is great for helping build fine motor skills for all children. Learners will enjoy and benefit from using malleable media such as clay or air dough.

#### How can I support learners who struggle with attention?

• Reflect on the positioning of learners within the classroom to maximise their engagement. Some learners will benefit from working and interacting with selected others. A calm environment will help minimise distractions.

• Consider adapting the lesson to break it into chunks that permit time for paired or group talk and allow tasks to be completed across manageable stages.

• Pre-expose learners to the content of the lesson by sharing with them any resources to be used as well as the content of the lesson, perhaps the work of an artist they are learning about or an example of the kind of outcomes they will produce. This will support learners to engage in the processes.

• Giving time for learners to look back through their sketchbook to make connections to what they already know, which in turn can help nurture motivation.

• Allow movement breaks if and when necessary and give learners classroom jobs such as handing out a resource. This will support learners who struggle with self-regulation.

• All learners should routinely clean and tidy away the equipment they have used and time for this needs to be built into lessons, as it is a useful tool for encouraging independence as well as managing transitions.

#### How can I support learners who need additional time to develop conceptual understanding?

• Provide opportunities for small group learning either before (pre-teach) or during the lesson. This will support learners and allow time to ask questions or explore resources alongside adult intervention. These opportunities are part of the repetition process needed to maximise capacity to build up conceptual understanding.

• Take time to model and demonstrate each element of a process, allowing learners to develop their understanding through a step-bystep approach. This will benefit all learners as it allows for an active participatory approach.

- Showing outcomes from the previous lesson's work can be a useful memory aid.
- Have visual aids in the form of worked examples that the learners can have to hand when completing independent tasks.

#### These strategies scaffold learning across all year groups for practical art lessons:

- Share information visually as well as through discussion.
   Allow sufficient talk time to encourage thinking and idea sharing.
- Key vocabulary should be clearly displayed and used repetitively throughout lessons.
- Introduce each piece of equipment name it, explain what it does, model how it can be used or applied.
- Model processes on a step-by-step basis, allowing learners time to do practical tasks alongside the teacher. It is important the teachers' thought processes are shared aloud.
- Ensure any equipment to be used is fully accessible to all and adapted for individuals as necessary to ensure all can fully participate.
- Support learners to develop their fine motor skills through regular opportunities.



#### 6. KEY KNOWLEDGE AND VOCABULARY

#### Key Knowledge EYFS / Year 1:

- Know how to use own ideas to design something and describe how their own idea works
- Know how design a product which moves
- Know how to explain to someone else how they want to make their product and make a simple plan before making
- Know how to use own ideas to make something
- Know how to make a product which moves
- Know how to choose appropriate resources and tools
- Know how something works
- Know how to use wheels and axles, when appropriate to do so
- Know what works well and not so well in the model they have made
- Know how to make their own model stronger

#### Key Vocabulary

Design	Plan	Product	Explain
Cut	Join	Glue	Sew
Fix	Таре	Mix	Stir
Evaluate	Strong	Stable	Stiff
Sturdy	Axle	Water	Soap

#### Key Knowledge Year 2/3:

- Know how to think of an idea and plan what to do next
- Know why they have chosen specific materials
- Know how to choose tools and materials and explain why they have chosen them
- Know how to join materials and components in different ways
- Know how to measure materials to use in a model or structure
- Know what went well with their work
- Know how to make a model stronger and more stable
- Know how to cut food safely

#### Key Vocabulary

design	criteria	materials	template
plan	product	explain	cut
join	fix	tape	choose
explain	centimetres	evaluate	improvement
reason	strong	stable	stiff
clean	cut	chop	knife
blade	safely	ingredients	sturdy
prepare	hygiene	hinges	recipe
assemble	peel	purpose	features

#### Key Knowledge Year 3/4:

- Know how to use ideas from other people when designing
- Know how to produce a plan and explain it
- Know how to persevere and adapt work when original ideas do not work
- Know how to communicate ideas in a range of ways, including by sketches and drawings which are annotated
- Know which tools to use for a particular task and show knowledge of handling the tool
- Know which material is likely to give the best outcome
- Know how to measure accurately
- Know how to evaluate and suggest improvements for design
- Know how to evaluate products for both their purpose and appearance
- Know how the original design has been improved
- Know how to present a product in an interesting way
- Know links scientific knowledge by using lights, switches or buzzers
- Know how to use electrical systems to enhance the quality of the product
- Know how to be both hygienic and safe when using food
- Know how to bring a creative element to the food product being designed

#### Key Vocabulary

design	criteria	materials	template
plan	product	sketch	function
protype	adapt	join	accurately
quality	centimetres	evaluate	reinforce
strengthen	folding	joining	cross-section
exploded diagram			

#### Key Knowledge Year 5/6:

- come up with a range of ideas after collecting information from different sources
- produce a detailed, step-by-step plan
- explain how a product will appeal to a specific audience
- use a range of tools and equipment competently
- make a product that relies on a motor
- suggest alternative plans; outlining the positive features and draw backs
- evaluate appearance and function against original criteria
- links scientific knowledge to design by motors
- be both hygienic and safe in the kitchen
- know how to prepare a meal by collecting the ingredients in the first place
- know which season and countries various foods are available for harvesting

#### Key Vocabulary

design	criteria	materials	template
plan	explain	annotate	sketch
function	purpose	realistic	taste
step-by-step	process	assemble	technique
accurately	quality	reinforce	strengthen
3d	circuit	battery	savoury

wire	control	knead	recipe
ingredients	weigh		

## By the end of KS2:

Design				
<ul> <li>Indicate the design features of their products that will appeal to intended users</li> </ul>				
<ul> <li>Explain in detail how particular parts of their products work</li> </ul>				
<ul> <li>Carry out research using surveys, interviews, questionnaires and web-based resources</li> </ul>				
<ul> <li>Identify the needs, wants preferences and values of individuals and groups</li> </ul>				
Generate innovative ideas, drawing on research				
<ul> <li>Use computer-aided design to develop and communicate their ideas</li> </ul>				
<ul> <li>Make design decisions, taking account of constraints such as time, resources and cost</li> </ul>				
Make				
<ul> <li>Explain their choice of tools and equipment in relation to the skills and techniques they will be</li> </ul>				
using				
— Explain their choice of materials and components according to functional properties and aesthetic				
qualities				
<ul> <li>Produce appropriate lists of tools, equipment and materials that they need</li> </ul>				
<ul> <li>Formulate step-by-step plans as a guide to making</li> </ul>				
<ul> <li>Accurately measure, mark out, cut and shape materials and components</li> </ul>				
<ul> <li>Accurately assemble, join and combine materials and components</li> </ul>				
<ul> <li>Accurately apply a range of finishing techniques, including those from art and design</li> </ul>				
Demonstrate resourcefulness when tackling practical problems				
Evaluate				
<ul> <li>Consider the views of others, including intended users, to improve their work</li> </ul>				
— Critically evaluate the quality of the design, manufacture and fitness for purpose of their products				
as they design and make				
<ul> <li>Investigate how much existing products cost to make Analyse how innovative existing products</li> </ul>				
are				
<ul> <li>Investigate how sustainable the materials in existing products are</li> </ul>				
<ul> <li>Research and learn about inventors, designers, engineers, chefs and manufacturers who have</li> </ul>				
developed ground-breaking product				
Technical Knowledge				
<ul> <li>Know that materials have both functional properties and aesthetic qualities</li> </ul>				
<ul> <li>Know that mechanical and electrical systems have an input, process and output</li> </ul>				
<ul> <li>Understand how mechanical systems such as cams or pulleys or gears create movement</li> </ul>				
<ul> <li>Understand how more complex electrical circuits and components can be used to create</li> </ul>				
functional products				
<ul> <li>Know how to reinforce and strengthen a 3D framework</li> </ul>				
Cooking and Nutrition				
<ul> <li>Know that seasons may affect the food available</li> </ul>				
<ul> <li>Know how food is processed into ingredients that can be eaten or used in cooking</li> </ul>				
<ul> <li>Know that recipes can be adapted to change the appearance, taste, texture and aroma</li> </ul>				
— Prepare and cook a variety of predominantly savoury dishes safely and hygienically including 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				

#### 7. RESOURCES AND WEBSITES

#### Suggested websites:

The Design Technology Association <u>https://www.data.org.uk/for-education/primary/</u> STEM Learning <u>https://www.stem.org.uk/resources/curated-collections/primary-0</u> BBC Bitesize <u>https://www.bbc.co.uk/bitesize/subjects/zyr9wmn</u> Twinkl <u>https://www.twinkl.co.uk/resources/keystage2-ks2/ks2-subjects/ks2-design-and-technology</u> Cracking Ideas <u>https://crackingideas.com/teachingresources\_hub</u> Crafts Council <u>https://www.craftscouncil.org.uk/articles/</u>

#### **Cooking and Healthy Eating**

School Food Matters <a href="https://www.schoolfoodmatters.org/">https://www.schoolfoodmatters.org/</a> Warburtons <a href="https://www.warburtons.co.uk/#">https://www.warburtons.co.uk/#</a> The Soil Association <a href="https://www.soilassociation.org/">https://www.soilassociation.org/</a> Jamie Oliver <a href="https://www.jamieoliver.com/">https://www.soilassociation.org/</a> Jamie Oliver <a href="https://www.jamieoliver.com/">https://www.soilassociation.org/</a> NHS - The Eatwell Guide <a href="https://www.nhs.uk/live-well/eat-well/the-eatwell-guide/">https://www.puice.com/</a> BHF - The Eatwell Guide <a href="https://www.bhf.org.uk/informationsupport/support/">https://www.bhf.org.uk/informationsupport/support/</a>