

BE THE BEST YOU CAN BE

			Desig	n and Technolog	y - DESIGNING	G		
Skills	They safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Children use what they have learnt about media and materials in original ways, thinking about uses and purposes. They represent their own ideas, thoughts and feelings through design and technology.	Understand what a product is and who it is for Understand how a product works and how it is used Identify where you might find this product Explain what product they will be designing and making Explain who their product will be used by Describe what their product will be used for	Understand what a product is and who it is for Understand how a product works and how it is used Identify where you might find this product Identify the materials used to make the product Express an opinion about the product Use own experiences and existing products to develop ideas Explain what product they will be designing and making Explain who their product will be used by Describe what their product will work Explain why their product is suitable for	Identify who made the product, when it was made and what its purpose is Identify what the product has been made from Research facts about famous inventors/ chefs/ designers etc. linked to product Understand and gather information about what a particular group or people want from a product Describe the purpose of their product and how it will work Identify design features that will appeal to intended users Explain how parts of their product works Generate realistic ideas that meet needs of user	Identify who made the product, when it was made and what its purpose is Identify what the product has been made from Research facts about famous inventors/ chefs/ designers etc. linked to product Understand and gather information about what a particular group or people want from a product Describe the purpose of their product Identify design features that will appeal to intended users Explain how parts of their product will work Develop their own design criteria and use for planning ideas Generate realistic ideas	Identify who made the product, when it was made and what its purpose is Identify what the product has been made from and how environmentally friendly the materials are Identify the cost to make the product Research facts about famous inventors/ chefs / designers etc. linked to product Understand and gather information about what a particular group or people want from a product, using questionnaires, surveys etc. Describe the purpose of their product Identify design features that will appeal to intended users Explain how parts of their product will work Develop their own design criteria and use for planning ideas Generate innovative	Identify who made the product, when it was made and what its purpose is Identify what the product has been made from and how environmentally friendly the materials are Identify the cost to make the product and whether it has any other purposes e.g. Leading innovation of the time, trend setting, etc. Research facts about famous inventors/ chefs/ designers etc. linked to product Understand and gather information about what a particular group or people want from a product, using questionnaires, surveys etc. Describe the purpose of their product Identify design features that will appeal to intended users Explain how parts of their product Will work Create a design description for their product Highlight the impact of time, resources and cost within their design ideas	
			the intended user		and take into account availability of resources	ideas that meet needs of user and take into account availability of resources	Generate innovative ideas that meet needs of user	
Key Vocabulary	Plan Draw Ideas Design Fold Cut Glue Label	Plan Prepare Design Ideas Use Model Market Research Surve	Materials Tools Development ry Template	Plan Organise Initial ideas Labels Annotate Brief Pr Consumer Customer Target A Application Assemble Illustra	oduct Appearance Audience Purpose	Plan Organise Prototype Initial ideas Criteria Diagrams Labels Annotate Brief Product Appearance Consumer Customer Target Audience Purpose Application Constraints Client Assemble Illustrate Annotated sketce Innovation		
EYFS								
Year 1								
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			Design	and Technolog	gy -MAKING		
Skills	They safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Children use what they have learnt about media and materials in original ways, thinking about uses and purposes. They represent their own ideas, thoughts and feelings through design and technology.	Discuss what their steps for making could be Represent ideas through talking and drawing Choose suitable tools for making Follow safety and food hygiene procedures Measure, mark, cut and shape materials and components Join, assemble and combine materials and components	Discuss what their steps for making could be Represent ideas through talking, drawing and computing – (where appropriate) Choose materials to use based on suitability of their properties Choose suitable tools for making whilst explaining why they should be used Follow safety and food hygiene procedures Measure, mark, cut and shape materials and components Join, assemble and combine materials and components Use finishing techniques, including skills learnt in Art	Order the main stages of making Choose materials to use based on suitability of their properties Choose suitable tools for making whilst explaining why they should be used Use design criteria whilst making Follow safety and food hygiene procedures Measure, mark, cut and shape materials and components with some accuracy Join, assemble and combine materials and components with some accuracy Use finishing techniques, including skills learnt in Art with some accuracy	Order the main stages of making Choose materials to use based on suitability of their properties Choose suitable tools for making whilst explaining why they should be used Use design criteria whilst making Follow safety and food hygiene procedures - Measure, mark, cut and shape materials and components with some accuracy Join, assemble and combine materials and components with some accuracy Use finishing techniques, including skills learnt in Art with some accuracy Create pattern pieces and prototypes	Record a step by step plan for making Produce lists for the tools, equipment and materials they will be using Choose materials to use based on suitability of their properties and aesthetic qualities Choose suitable tools for making whilst explaining why they should be used Use design criteria whilst making Follow safety and food hygiene procedures Measure, mark, cut and shape materials and components accurately Join, assemble and combine materials and components accurately Demonstrate problem solving skills when encountering a mistake or practical problem Use finishing techniques, including skills learnt in Art accurately Create pattern pieces and prototypes	Record a step by step plan for making Produce lists for the tools, equipment and materials they will be using Choose materials to use based on suitability of their properties and aesthetic qualities Choose suitable tools for making whilst explaining why they should be used Use design criteria whilst making Follow safety and food hygiene procedures Measure, mark, cut and shape materials and components accurately Join, assemble and combine materials and components accurately Demonstrate problem solving skills when encountering a mistake or practical problem Use finishing techniques that involve a number of steps, including skills learnt in Art accurately Create pattern pieces and prototypes
Key Vocabulary	Make Build Combine Join Shape Tools Safety	Brick Wood Stone Cloth	Fix Glue Attach Features Metal Foam Felt Paper ard String Wool Clay Scissors	Materials Mould Liquid Adhesive Lattice Mass-p Packaging Presentation Durable Assemble Measu Running stitch Blanket stit Mechanism Pulley Lever G	roduce Hand-made Machine made re Equipment Material ch Seam Tension Structure	Materials Mould Liquid Solid Form Shape Adhesive Lattice Mass Hand-made Packaging Presentation Machine made Dimensions Assemble Measure Equipment Material Running stitch Blanket stitch S Tension Structure Mechanism Pulley Lever Gear Safety	
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Year 3							

		D	esign and Techn	ology - EVALUA	TING		
Skills	They safely use and	Talk about their design	Talk about their design	Use design criteria to	- Use design criteria	- Use design criteria to	- Use design criteria to
	explore a variety of	ideas and what they	ideas and what they	evaluate product	to evaluate product	evaluate product,	evaluate product
	materials, tools and	have	have			identifying both	
	techniques,	made	made	Identifying both	- identifying both	strengths and areas for	- looking at quality of
	experimenting with			strengths and areas	strengths and areas	development	end product and
	colour, design,	Make simple	Make simple	for development	for development		design and whether it
	texture, form and	judgements of	judgements of			- Consider the views of	is fit for is intended
	function.	how the product met	how the product met	Consider the views of	- Consider the	others, including	purpose
		their design ideas	their design ideas	others, including	views of others,	intended user, whilst	
	Children use what			intended user, whilst	including	evaluating product	- Consider the views of
	they have learnt		Suggest how their	evaluating product	intended user,		others, including
	about media and		product		whilst evaluating		intended user, whilst
	materials in original		could be improved		product		evaluating product
	ways, thinking about						
	uses and purposes.						
	They represent their						
	own ideas, thoughts						
	and feelings through						
	design and						
	technology.		6.1.7			= CC	
Key	Change Like Dislike	Change Improve Prefer Us	•	Assess Edit Improve A			Design criteria
Vocabulary	Next time Better Worse Different	Progress Modify Alter A article Evaluate Graphic		Develop Test Analyse Disadvantage Efficiency		Alternatives Models Qua Functionality Challenge Spe	
	Instead	article Evaluate Grapine	3	Sustainability	chancinge specification	Sustainability	cification
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Year 1							
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			TECHNICAL	KNOWLEDGE			
Skills	They safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Children use what they have learnt about media and materials in original ways, thinking about uses and purposes. They represent their own ideas, thoughts and feelings through design and technology.	Build structures, explorated astronger, stiffer Explore and use mech levers, sliders, wheels products	oring how they can be rand more stable	Choosing appropriate tools, equipment, components and techniques to make functional products Applying technical knowledge and understanding of the nature of materials to cut, shape and join them with some accuracy Applying understanding of how to strengthen, stiffen and reinforce more complex structures		their products [for exam levers and linkages] Understand and us their products [for exam incorporating switch motors]	e electrical systems in ple, series circuits hes, bulbs, buzzers and
Key Vocabulary	Complete Product Final Design	Complete Product Final Materials Mix Texture Design Structures Mechanisms Product		Textile Texture System Scale Design brief Mass Weight Design Structures Mechanisms Product Reinforce strengthen Technique		Durable Transparent Translucent Stiff Rigid Malleable Padding Hinge Pivot Textile Texture System Scale Design brief Mass Weight Load Tension	
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				COOKING AND NUTRIT	TION			
Skills	They safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Children use what they have learnt about media and materials in original ways, thinking about uses and purposes. They represent their own ideas, thoughts and feelings through design and technology.	Understand that food corplants or animals Understand that food has caught, or grown Sort foods into the 5 groue Eatwell Plate Identify that people shoue 5 portions of fruit and very safely without a heat soue Use cooking techniques southing, peeling and gratic	mes from s to be farmed, ups using The ald eat at least getables a day gienically and arce such as:	Understand which foods are reared, caught, or grown and that this happens in the UK and across the globe Understand that recipes can be changed by adding or taking away ingredients Understand that the seasons can affect food produce Sort foods into the 5 groups using The Eatwell Plate and identify that this makes up a healthy diet Identify that food and drink are needed to provide energy for a healthy and active lifestyle Identify that people should eat at least 5 portions of fruit and vegetables a day Understand which foods are reared, caught, or grown and that this happens in the UK and across the globe Understand that the seasons can affect food produce Understand that sometimes raw ingredients need to be processed before they can be used in cooking (e.g. De -feathering a chicken) Understand that recipes can be adapted to change the appearance, taste and aroma of a dish Sort foods into the 5 groups using The Eatwell Plate and identify that this makes up a healthy diet Identify that food and drink provide certain nutritional and health benefits which support a healthy lifestyle		grown and that this hap across the globe Understand that the sea produce Understand that ingredients need to be part of the can be used in cooking (e.g. De -feather Understand that recipes change the appearance, taste and Sort foods into the 5 group Plate and identify that the diet Identify that food and dentify that food and d	Understand that the seasons can affect food produce Understand that sometimes raw ingredients need to be processed before they can be used in cooking (e.g. De -feathering a chicken) Understand that recipes can be adapted to change the appearance, taste and aroma of a dish Sort foods into the 5 groups using The Eatwell Plate and identify that this makes up a healthy diet Identify that food and drink provide certain nutritional and health benefits which support a	
Key Vocabulary	Healthy Unhealthy Source Fruit Vegetables Clean Wash Safe Dirty Unsafe Cook Cut Chop Pour	Healthy Unhealthy S Fruit Vegetables Clea Safe Dirty Unsafe Ar Ingredients Recipe W Nutrients Vegetarian Dietary requirements U Sprinkle Cut Cook Whi Pour	n Wash mount /eight Utensils	and baking Healthy Unhealthy Balanced Vitamins Disease Nutrition Healthy eating Hygiene Diet Grams Storage Presentation Taste Texture Flavour Sift Weigh Pour Slice Blend Melt Heat Grate, Knead Sprinkle Crumble		Healthy Unhealthy Balanced and Unbalanced diets Vitamins Disease Nutrition Disinfect Bacteria Cross contamination Healthy eating Hygiene Diet Grams Storage Presentation Taste Texture Flavour Sift Weigh Pour Slice Blend Melt Heat Grate, Knead Sprinkle Crumble		
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