

1 T1 &2

Make

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

1 T3&4

Design

- 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**
- Technical knowledge
- build structures, exploring how they can be made stronger, stiffer and more stable

1 T5&6

- Use the basic principles of a healthy and varied diet.

Year 1

4 T5&6 Cooking and nutrition:

Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.

Design:

To design, make, evaluate and improve:

- Design with purpose by identifying opportunities to design.

- Make products by working efficiently
- Refine work and techniques as work progresses, continually evaluating the product design.

Make: Select from and use a wide range of materials and components.

Cut materials accurately and safely by selecting appropriate tools.

Evaluate:• Refine work and techniques as work progresses, evaluating the end product design.

Understand how key events and individuals in DT have helped shape the world.

Technical knowledge:

Apply understanding of computing to program, monitor and control their products.

T3&4

Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology Evaluate their ideas, products against design criteria (split pin bats and choosing animal of their own to make)

Year 2

2 T1&2

Use basic principles of a healthy and varied diet to prepare dishes.

3 T1&2

Technical knowledge:

Understand and use electrical systems in their products (e.g. series circuits incorporation switches, bulbs, buzzers and motors)

3 T3&4

To design, make, evaluate and improve Design with purpose by identifying opportunities to design.

- Make products by working efficiently (such as by carefully selecting materials).

Make:

Select from and use a wide range of materials and components. Cut materials accurately and safely by selecting appropriate tools.

- Select appropriate joining techniques. Choose suitable techniques to construct products

Evaluate:

Refine work and techniques as work progresses, evaluating the end product

3 T5&6 Cooking and nutrition:

Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of dishes using a range of cooking techniques.

6 T3&4

Textiles:

- Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as using decorative elements for mobile phone cases).

- Use and revise variety of sewing techniques to use on their own designs. Create a tapestry of an Ancient Greek myth

Materials:

- Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (e.g. the nature of fabric may require sharper scissors than would be used to cut paper).

To design, make, evaluate and improve

6 T5&6

. Food:

- Measure accurately and calculate ratios of ingredients to scale up or down from recipe.

- Create and refine recipes, including ingredients, methods, cooking times and temperatures.

Learn about food components of a balanced diet.

- Use knowledge of knowledge micro-organisms to understand the importance of correct storage and handling of ingredients.

Year 6

6 T1&2

To take inspiration from design throughout history:

- Combine elements of design from a range of inspirational designers throughout history, giving reasons for choices.
- Evaluate the design of products to suggest improvements to the user experience.

To design, make, evaluate and improve

5 T1&2

Food technology –

Understand the importance of correct storage and handling of ingredients.

Demonstrate a range of baking and cooking techniques

Year 5

Year 4

4 T3&4

Cooking and nutrition:

Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of dishes using a range of cooking techniques.

Design: To design, make, evaluate and improve:

- Design with purpose by identifying opportunities to design.

- Make products by working efficiently (such as by carefully selecting materials).

Use software to design and represent product designs.

Make: Select from and use a wide range of materials and components.

sewing, Cut materials accurately and safely by selecting appropriate tools.

Use safely and increasingly effectively, a wider range of tools and equipment and materials with increasing skill to make products.

Evaluate:

- Refine work and techniques as work progresses, evaluating the end product design.

Year 3

4 T1&2

To design, make, evaluate and improve:

- Design with purpose by identifying opportunities to design.
- Make products by working efficiently (such as by carefully selecting materials).

Use software to design and represent product designs.

- Refine work and techniques as work progresses, continually evaluating the product design.

Make: Select from and use a wide range of materials and components. **joining techniques**

Cut materials accurately and safely by selecting appropriate tools.

- Use safely and increasingly effectively, a wider range of tools and equipment and materials with increasing skill to make products.

Evaluate: Refine work and techniques as work progresses, evaluating the end product design.

5 T5&6

5 T3&4