Design and Technology

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

Cooking and nutrition

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

National curriculum in England 2014 DfE

	Term 1 and 2 Discover	Term 3 and 4 Explore	Term 5 and 6 Create					
EYFS	Pupils in the EYFS will build their knowledge, skills and understanding through planned, purposeful play including both child initiated, and adult led activities.							
	Designing, making and evaluating is typically intuitive at this stage and often occurs at the same time, i.e. physically arranging and re-arranging materials and components and orally communicating what they are doing and have done as they make.							
	Cooking and nutrition	Cooking and nutrition						
		hniques and processes involved in food preparation	•					
	Discussion about hygiene and appropriateDiscussing healthy foods and the important							
		d. Make and decorate individual Christmas cake as	gift. Make healthy sandwiches for teddy bears					
		Make and decorate a biscuit. Cooking opportunities	-					
Design	Talk about what they want to make and who and/or what it is for							
(Plan)	Planning and adapting initial ideas to make them better							
	Discuss and notice materials around them							
Make	Make models using variety of materials. Such as Construction toys, junk materials, wooden blocks							
(Do)	Learn to construct with a purpose in mind							
	Observe closely and replicate a structure, e.g. a castle out of small wooden bricks							
	Use the language of designing and making							
Evaluate	Be excited about what they have made							
(Review)	Exploration – build and join for a purpose a	_						
		e, "longer", "shorter", "heavier", "stronger"						
	 Discuss problems and how they might be seemed. 	oived as they arise.						

Cross year links	Preparing: Y1 make a freestanding structure (bridge). Y1 breakfast pots				
Technical knowledge	Use a range of tools with increasing care and precision - scissors, hole punch, hammer, screw driver, rolling pin, cutter, knife (with supervision) Joining techniques - glue, string, masking tape, clear tape Stirring, mixing, pouring, blending				
Subject specific vocabulary	Materials, join, cut, attach, fold, tear, build, shape, heavier, shorter, longer, stronger, stable, Plan, create, improve, test, stir, mix, pour, blend, roll, cut, taste				
Y1	Aspect: Mechanisms Focus: Sliders and levers Design make and evaluate assignment: Protection for a medieval castle Aspect: Food Focus: Preparing fruit and vegetables Design make and evaluate assignment: 'Bring on Breakfast' – breakfast pots Aspect: Structures Focus: Free standing structures Design make and evaluate assignment: 'Bring on Breakfast' – breakfast pots Aspect: Structures Focus: Free standing structures Design make and evaluate assignment: for the Billy Goats Gruff				
Cross year links	Anchoring: Using joining techniques Use of basic tools – scissors, hole punches Use of tape and glue to join card and paper	Anchoring: EY – Healthy eating. Making sandwiches, soup	Anchoring: Use of construction kits and wooden blocks to build walls and towers Use of basic tools – scissors, hole punches Use of tape and glue to join card and paper		
	Preparing: Mechanisms Year 4 – pop up book	Preparing: preparing fruit and vegetables Y2 fruit skewers	Preparing:		
Technical knowledge	Explore and use sliders and levers. Understand that different mechanisms produce different types of movement. Know and use technical vocabulary relevant to the project.	This food project has been developed to help children learn about healthy eating (specifically the importance of breakfast and 5 A DAY), where some of their food comes from and how to prepare a simple dish safely and hygienically. This learning will be delivered within the context of making a dish for breakfast.	Know how to make a free standing structure stronger, stiffer and more stable Know and use technical vocabulary relevant to the project		
Subject specific vocabulary	slider, lever, pivot, slot, bridge/guide card, masking tape, paper fastener, join pull, push, up, down, straight, curve, forwards, backwards design, make, evaluate, user, purpose, ideas, design criteria, product, function	Fork secure, bridge hold, peeling, threading	Cut, fold, join fix Structure, framework, weak, strong, stable, base, top, surface. Thinner, thicker, corner, point, straight, curve Design, make evaluate, user, purpose, ideas, design criteria, function		

Curriculum links	Spoken language —ask relevant questions to extend their knowledge and understanding. Build technical and directional vocabulary. Art and design—use colour, pattern, line, shape. Mathematics— positional language. Use standard and non-standard measures. History — parts of a castle and protection	PSHE - What helps us stay healthy? That things people put into or onto our bodies can affect how they feel Geography – Where breakfast foods originate from (Sisimiut –Greenland/ Tunbridge Wells – UK)	Mathematics – use standard and non-standard measures Science- properties of materials and suitability for task Spoken language- discussing design ideas. Build technical vocabulary
Y2	Aspect: Mechanisms Focus: Wheels and Axles Design make and evaluate assignment: Design and create a moving 1666 cart	Aspect: Food Focus: Preparing Fruit and Vegetables Design make and evaluate assignment: African Fruit Skewers	Aspect Textiles Focus Templates and Joining Techniques Design make and evaluate assignment Design and make a puppet for a younger child
Cross year links	Anchoring: Y1 – Sliders and Levers (Mechanisms) Preparing: Y3 - NA	Anchoring: Y1 – Breakfast Pots (Fruit and Veg) Preparing: Y3 – Healthy Eating	Anchoring: Y1 - NA Preparing: Y3 - Bag Making (Textiles)
Technical knowledge	 Teach how to create an axel and wheels using Kinex sets Design 1666 cart using drawings Create cart using a range of materials Evaluate cart 	 Teach how to wash, peel, cut and thread fruit discretely Design African themed fruit skewer Create African themed fruit skewer Evaluate African themed fruit skewer 	 Teach running and whip stitch discretely Study a range of puppet types Design a puppet type of their choice Create puppet Evaluate puppet
Subject specific vocabulary	vehicle, wheel, axle, axle holder, chassis, body, cab assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism names of tools, equipment and materials used design, make, evaluate, purpose, user, criteria, functional	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	names of existing products, joining and finishing techniques, tools, fabrics and components template, pattern pieces, mark out, join, decorate, finish features, suitable, quality mock-up, design brief, design criteria, make, evaluate, user, purpose, function
Curriculum links	History – The Great Fire of London	Science – Animals Including Humans Geography – Comparing Eastbourne and Mombasa	Science – Animals including Humans

Y3	Aspect: Food Focus: (Healthy and varied diet – including cooking and nutrition requirements for KS2) Design make and evaluate assignment: healthy snacks and dips	Aspect: Structures Focus: (Shell structures – including computeraided design) Design make and evaluate assignment: To create a package for a product to keep it secure and appealing to a buyer	Aspect Textiles Focus (2D shape to 3D product) Design make and evaluate assignment: To make a bag for a family member to take shopping.
Cross year links	Anchoring: Y2: African Fruit Skewers	Anchoring: Y1: DMA: Bridge for Billy Goat Gruff	Anchoring: Y2: Make puppets
	Preparing: Y4: fillings for a bread-based product	Preparing: Y6: Structures with CAMs	Preparing: Y6: Collaborative tapestry
Technical knowledge	Use appropriate equipment and utensils to prepare and combine food. Know about fresh and processed ingredients appropriate for the product and whether they are grown, reared or caught. Know and use relevant technical and sensory vocabulary appropriately.	Use IT package (e.g.TechSoft or MS Word) to create nets. Develop and use knowledge of nets of cubes and cuboids and where appropriate more complex 3D shapes. Develop and use knowledge of how to construct strong, stiff structures.	Use some or all of the following: running stitch, backstitch, oversew stitch, demonstrate need for seam allowance. Create and use paper patterns with 2-D shapes.
Subject specific vocabulary	Ingredients, texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, fresh, savoury, hygienic, edible, grown, caught, reared, frozen, tinned, processed, harvested, seasonal, healthy / varied diet	shell structure, 3D, shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity, marking out, scoring, shaping, tabs, adhesives, joining, assemble, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating	fabric, fastening, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, seam allowance
Curriculum links	Maths: mass kg/g Computing: Making use of mathematical and computing skills to present results of sensory evaluations graphically. Science: Using and developing skills of observing and questioning; humans get nutrition from what they eat Spoken language: develop technical language	Maths: Compare and sort common 2D and 3D shapes in everyday objects; recognise 3D shapes in different orientations; use a ruler to measure to the nearest cm; draw 2D shapes and make 3D objects using modelling materials Science: Discuss the properties and suitability of materials Computing: Design and create digital content on screen, creating nets for products and combining texts with graphics	Maths: Nets of shapes, accurate measurements Science: properties and suitability of fabrics Computing: create pattern pieces History: investigating textiles Art: investigate visual and tactile properties of fabrics Spoken language: develop technical language
Y4	Aspect: Food Focus: Healthy and varied diet	Aspect: Electrical systems Focus: Simple circuits and switches	Aspect Mechanical systems Focus Levers and linkages

	Design, make and evaluate a bread-based product with a filling for lunch such as a wrap, sandwich or roll for a child on a school trip.	Design, make and evaluate a lantern for April from the story 'The Last Bear' to use when she is exploring the island by night.	Design, make and evaluate a pop-up book with levers and linkages for Year 1 children to engage with.
Cross year links	Anchoring: KS1 – preparing fruit and vegetables Year 3 – healthy and varied diet – healthy snacks and dips	Anchoring:	Anchoring: Year 1 – sliders and levers - castles
	Preparing: Year 5/6 - Celebrating culture and seasonality	Preparing: Y5 - electrical system – monitoring and control Y6 – electrical system – fairground rides using more complex switches and circuits	Preparing: Year 5/6 - pulleys and gears
Technical knowledge	Know how to use appropriate equipment and utensils to prepare and combine food. • Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught. • Know and use relevant technical and sensory vocabulary appropriately.	 Understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs and buzzers. Know and use technical vocabulary relevant to the project. 	 Understand and use lever and linkage mechanisms. Distinguish between fixed and loose pivots. Know and use technical vocabulary relevant to the project.
Subject specific vocabulary	Utensils, techniques, ingredients, 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, sensory evaluation	Series circuit, fault, connection, switch, battery, bulb, wire, insulator, conductor, crocodile clip, control, input, output	Mechanism, lever, linkage, pivot, slot, guide, purpose, function, prototype, criteria, innovative, appealing, target audience
Curriculum links	Science – using and developing skills of observing and questioning. Humans get nutrition from what they eat. Discuss changes of state if heat is used. Mathematics – mass kg/g. Writing – new vocabulary. Use non-fiction texts such as description, explanation and instructions e.g. recipes. Organise their work using e.g. headings, subheadings. Art & Design – using and developing drawing skills	Science - know how to construct simple series circuits and have a basic understanding of insulators, conductors and open and closed switches. Art and design – using and developing drawing skills. Spoken language - develop understanding through speculating, hypothesising, imagining and exploring ideas	Spoken language – participate in discussion and evaluation of books and, where available, other products with moving pictures Mathematics – use the vocabulary of position, direction and movement. Use a ruler to measure to the nearest cm, half cm or mm. Art and design – use colour, pattern, line, shape English – choosing vocabulary appropriate for Y1 children, using imagination to write a story

Y5	Design make a	e culture and sea nd evaluate assig		Aspect: Electrical systems Focus: Monitoring and control Design make and evaluate assignment: use crumble to make a sensing device			Aspect: Mechanical systems and Structures Focus: Gears Design make and evaluate assignment: Woodworking toy vehicle with moving parts	
Cross year links	· 			·			Anchoring: Year 4: Science – Circu Year 5: Science – Gears Year 5: Computing – p	
					Preparing: Year 6: DT – Mechanic Year 6: Maths – Ratios Year 6: DT – Fairgroun	·		
Technical knowledge	 Know how to use utensils and equipment including to prepare and cook food, e.g., slicing, chopping, frying, blending, mixing and simmering. Understand about seasonality in relation to food products and the source of different food products. Know and use relevant technical and sensory vocabulary. 			 Understand and use electrical systems in their products, including Crumble. Understand the use of computer control systems in products, including Scratch. Apply their understanding of computing to program, monitor and control their products, using Crumble and Scratch together. Know and use technical vocabulary relevant to the project. 			 of two different sizes Build a working circle battery, motor, an Develop measuring 	pieces, explore combinations are gears meshed together. Cuit that incorporates a d a handmade switch. It is marking, cutting, shaping, using saws, clamps and wood en frames.
	appearance texture flavour smell cost calories ingredients yeast dough	flour carbohydrate sweet savoury crunchy soft sticky smooth	hard combine fold knead stir pour mix					
Subject specific vocabulary	vitamins nutrients nutrition healthy source spice	tool knife safe peel vegetables wash	slice dice simmer boil fry sauté	reed switch toggle switch push-to-make switch push-to-break switch	tilt switch battery holder usb cable wire insulator conductor	system input device output device series circuit parallel circuit function	gear-up gear-down driver follower mesh motor spindle	rotate ratio axle motor circuit electrical-system

	ingredients peel recipe chop equipment	soften cook serve	light dependent resistor (ldr)	crocodile clip control program	user purpose	teeth	mechanical-system
Curriculum	Y1 PSHE — What helps us stay things people put into or onto affect how they feel Y2 PSHE — What can help us go healthy? — the different things to be healthy Y3 PSHE — Why should we eat after our teeth)? — how to eat Y6 PSHE — How can we keep how planning a healthy meal Y3 Science — Animals including specific nutrition to help them Y6 Science — Animals including of diet, drugs, lifestyle and alcohology.	our bodies can row and stay shelp their bodies well (and look a healthy diet ealthy as we grow? ghumans – need move and grow ghumans – impact	circuits Y5 Computing	ectricity – constru - Programming A ting (using Crumb e DT project	– Selection in	Y4 Science – Electricity circuits Y5 Science – Forces – I	v – constructing simple evers, pulleys and gears
Y6	Aspect: Food Focus: Celebrating seasonality Design make and evaluate ass and make food using rationed	signment: design	~	ative tapestry 1d evaluate assigerent fabric shape		Focus: Frame structure to achieve functional r	uate assignment: design and
Cross year links	Anchoring: Y5 – soup PSHE / PE – healthy eating		Y3 – bag for far	opets (running sti nily member (run v stitch, using a pa	ning stich, back	electrical systems'Y5 vocabulary: bat	 - 'understand and use tery, input/output device, re, series circuit, parallel
Technical knowledge	 Know how to use utensils including to prepare and oweighing, mixing, kneadin Know and use relevant ted vocabulary. 	ook food, including g and proving.	made from	d a 3-D textile pro a combination of ern pieces, fabric s brics.	accurately	systems have an ir Understand how c	nechanical and electrical aput, process and an output. ircuits can be used to speed change the direction of

		Understand that fabrics can be	Know and use technical vocabulary relevant to
		strengthened, stiffened and reinforced	the project.
		where appropriate.	Structural features including strongest shapes.
Subject	stir	Seam	series circuit
specific	pour	seam allowance	parallel circuit
vocabulary	mix	Wadding	input device
	melt	Reinforce	output device
	dough	Hem	system
	trim	Template	monitor
	whisk	pattern pieces	control
	rationing	Pins	program
	seasonality	Needles	design
	grams vs ounces	thread,	purpose
		Annotate	motor
		design decisions	shaft
			drive belt
Curriculum	Y2 PSHE – What can help us grow and stay	English - 'The Journey' picture book based on	Fairground project:
links	healthy? – the different things help their bodies	refugees (pupils choose a picture from the book)	English: posters to advertise park
	to be healthy		 Maths: budgeting for park: running costs,
	Y3 PSHE – Why should we eat well (and look		entrance fees and marketing
	after our teeth)? – how to eat a healthy diet		Computing: animation (moving ride)
	Y6 PSHE – How can we keep healthy as we grow?		, , , , , , , , , , , , , , , , , , ,
	– planning a healthy meal		
	Y3 Science – <i>Animals including humans</i> – need		
	specific nutrition to help them move and grow		
	Y6 Science – <i>Animals including humans</i> – impact		
	of diet, drugs, lifestyle and alcohol on the body		
	Y6 History – Second World War		