

Design and Technology

Textiles Structures Mechanisms Cooking & Nutrition Electrical Systems Structures with mechanisms

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Autumn	Textiles: templates and joining techniques Product idea: Design a warm/sun hate for a teddy bear.	Structures: Freestanding Structures Product: design bridges / castles.	Textiles: Crochet Product:	Electrical Systems: Simple circuits and Switches Product: design an alarm for a vehicle (buzzer)	Cooking and Nutrition 'Serve a Salad'	Cooking and Nutrition: Celebrating Culture and Seasonality.
Fundamental Knowledge	Focus: -Design a functional and appealing product for a chosen user and purposeGenerate and communicate ideas — talking, drawings -Explore and evaluate existing textile products and their own ideas and productsUse a range of textiles, tools and equipment to perform practical tasksUnderstand how 3d textile products are madeUse templates to make 2 identical shapesUse a simple joining technique — running stitch.	-Generate design ideas — modelling, explaining using talk, mock-ups and drawingsExploring existing freestanding structuresPlanning, making, selecting tools and materials, using finishing techniquesKnow about strengthening structures and use of gears — knowledge of vocabulary	Focus: design a functional and appealing product for a chosen user and purpose explore and evaluate existing textile products and their own ideas and products Use a range of textiles, tools and equipment to perform practical tasks Use crochet hooks - Learn how to crochet a chain stitch moving onto a single crochet stitch.	-Use annotated sketches, cross sectional and exploding diagrams to develop and communicate ideasSelect and use tools with some accuracy to cut, shape, join and finish Use construction materials and electrical components according to their functional properties and aesthetic qualities Understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs and buzzers.	-What are the key messages from the Eatwell plate? -What role does each food group play in the diet? -Apply knowledge, experience and research findings to create a designWhich cutting and food preparation techniques are the most appropriate for the task? -What food hygiene practices need to be taken into account?	-What are nutrients and how do you know about the nutritional values of foods? -What are the essential basic hygiene and food preparation procedures? -What is seasonality and sustainability? - Create a design based on set criteriaEvaluate against design criteria and feedback from others.

Spring	Mechanisms – wheels and axles Product: invent a vehicle	Textiles: Joining technique Product: a puppet for performance	Cooking and Nutrition 'Be a Baker'	Cooking and Nutrition: Healthy & Varied Diet. Product: a healthy sandwich for a family member or friend.	Mechanisms- Helping hands (product: an aid for the elderly)	Mechanical Structures: Product: Building a bridge.
Fundamental Knowledge	- Generate ideas and simple design criteria Develop and communicate ideas through drawing and mock-ups - Select a range of tools and equipment and materials to perform practical tasks Explore wheels and axles and evaluate their ideas and products against their original criteria.	-How can fabric be joined? Which is the most effective way? -What are the basic sewing stiches? -How can detail be added? - Explore and evaluate existing textile products and their own ideas and productsWhich fabric / embellishments will be most appropriate? - Design a functional and appealing product for a chosen user and purpose Use a range of textiles, tools and equipment to perform practical tasks Understand how 3d textile products are made Use templates to make 2 identical shapes Use a simple joining technique – running stitch	-Apply the 'ready to cook' stepsWhich skills are key in breadmaking? -Where do ingredients and different foods come from? How can you find out? -How can we prepare food safely and hygienically? -Create a design based on their research and experiences which meets their design criteria.	-What are the meanings of the different food group proportions on The Eatwell plate? -Why do individuals make certain food choices? -What steps can be taken to make dishes 'healthier'? -How can we prepare food safely and hygienically? Plan the main stages of a recipe, listing, ingredients, utensils and equipmentSelect from a range of ingredients, to make appropriate food productsCarry out and record evaluations of a variety of ingredients and productsKnow a range of appropriate ingredients, and whether they are grown, reared or caught.	-What would help aid a person who is growing older? - Create a design based on their research and experiences which meets their design criteriaWhich materials will be most appropriate for the task? -How will you strengthen / join the materials? -How will you make it suitable for someone with motor skill weakness / mobility issues / poor sight?	-How are different bridges constructed? -In what ways are large structures (such as bridges) able to move? -How are materials strengthened to ensure safety? -How are structures stabilised to prevent unwanted movement? -Use of gears or cams to support a moving bridge Create a design, based on a set criteriaUse prototypes to test ideas and make adaptions to designsUse cams levers to add to your structure — movement of drawbridge?

Summer	Cooking and Nutrition	Cooking and	Structure	Structure	Textiles: Sewing and	Textiles:
	'Bring on Breakfast'	Nutrition	Product: wind chime	Huts and structures	embr o idery	Product:
		Prepare to party.		(product: a dolls	Product:	patchwork quilt.
				house)		
Fundamental Knowledge	-Why is it important to eat breakfast? -What does a 'healthy diet' look like? -What are the main food groups and why are they important for good health? -design a simple dish based on simple criteria for a user and purpose.	- Food and nutrition - looking at a varied diet Generating ideas and communicate through talking, drawing - Select from a range of fruits Evaluating taste and preferences against original criteria Understanding where ingredients come from and that they are the basis of a healthy and varied diet.	-How is the wind used to create movement in objects? -Which materials will be effective for harnessing the power of the wind? -Which joining methods will withstand movement and the power of the wind? -What kind of movement do you want your sculpture to make? How will this be achieved? -Create a design and simple criteria for a finished project.	-What are the main features of huts and structures? How are they made? -Are structures different across the world / over time? -How are materials joined and strengthened? -What techniques are used to make structures stable? -What will the sequence of actions be to create your product?	-How can fabric be joined? Which is the most effective way? -What are the basic sewing stiches? -How can detail be added? -Which fabric / embellishments will be most appropriate? -What are the key requirements of a product to hold a tech device, and how will this differ from a cover for a non-tech device? -Create a set of design criteria based on research create a simple design in response to	-What are the common features of patchwork quilts? -What symbolism is portrayed? -How can you reflect yourself through design? -How can fabric be joined and combined to create effects? -Learn and demonstrate some key stiches, including decorative embroidery stichesCreate a design based on a set
					the criteria.	criteria.