

Curriculum intent statement	Design 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 upon disciplines such as mathematics, science, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design technology education makes an
	understanding of its impact on daily life and the wider world. High-quality design technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

Design	Make	Evaluate	Technical knowledge	Cooking and nutrition
<u>KS1</u>	<u>KS1</u>	<u>KS1</u>	<u>KS1</u>	<u>KS1</u>
Design purposeful,	Select from and use a	Explore and evaluate	Build structures,	Use the basic
functional, appealing	wide range of tools	a wide range of	exploring how they	principles of a healthy
products for	and equipment to	existing products.	can be made	and varied diet.
	tasks.		more stable.	Understand where
criteria.				food comes from.
		design criteria.	•	
	5			<u>KS2</u>
				Understand and apply
	· · · ·			the basic principles of
<b>.</b>	5		sliders.	a healthy and varied
<b>3</b> , 1 ,		of existing products.	W00	diet.
•	ingredients.	Englished the initial sec		Deserve and so the
	<b>KC</b> 2			Prepare and cook a
			-	variety of
		5	<b>U</b> .	predominantly
echnology.	5			savoury dishes using a range of cooking
V67			complex structures.	techniques.
	-		Inderstand and use	techniques.
	LUSING ALCUIALEIY.	Inderstand how key		Understand
	Select from and use a	,	,	seasonality, and how
			their products eg	a variety of
	<b>KS1</b> Design purposeful, Functional, appealing	KS1Design purposeful, functional, appealing products for themselves and other users based on design criteria.Select from and use a wide range of tools and equipment to perform practical tasks.Generate, develop, 	KS1 Design purposeful, functional, appealing products for themselves and other users based on design criteria.KS1 Select from and use a wide range of tools and equipment to perform practical tasks.KS1 Explore and evaluate a wide range of existing products.Generate, develop, model and communicate their deas through talking, drawing, templates, mock-ups and where appropriate, nformation and communication technology.Select from and use a wide range of materials and components, including construction materials, textiles and ingredients.KS1 Explore and evaluate a wide range of existing products.KS2 Lose research and develop design criteria to informKS2 Select from and use a wide range of tools and equipment to perform practical tasks accurately.KS1 Explore and evaluate a wide range of materials and components, including construction materials, textiles and ingredients.KS2 Lose research and develop design criteria to informSelect from and use a wide range of tools and equipment to perform practical tasks accurately.KS1 Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	KS1KS1Design purposeful, functional, appealing products for themselves and other users based on design criteria.Select from and use a wide range of tools and equipment to perform practical tasks.KS1 Explore and evaluate a wide range of existing products.Build structures, exploring how they can be made stronger, stiffer and more stable.Generate, develop, model and communicate their deas through talking, drawing, templates, mock-ups and where appropriate, nformation and communication wechnology.Select from and use a wide range of materials, textiles and including construction materials, textiles and ingredients.KS2 Nock-ups and where and equipment to perform practical tasks accurately.KS2 Nock-ups and where and equipment to perform practical tasks accurately.KS1 Explore and evaluate a wide range of of existing products.KS2 Nock-ups and where and equipment to perform practical tasks accurately.KS2 Select from and use a wide range of tools and equipment to perform practical tasks accurately.Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.KS2 Apply their understand ing of how to strengthen, stiffen and reinforce more complex structures.KS2 Understand how key individuals and eventsUnderstand how key individuals and eventsUnderstand how key individuals and eventsUnderstand and use electrical systems in their products eg

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#### Whole School Progression - DT



appealing product	-	have helped to shape	switches, buzzers,	ingredients are
that are fit for	ingredients, according to their functional	the world.	bulbs and motors.	grown, reared, caught
purpose, aimed at				and processed.
particular groups of			Apply their	
individuals.	aesthetic qualities.		understanding of	
			computing to	
Generate, develop	),		program, monitor and	
model and			control their products.	
communicate their	r			
ideas through				
discussion, annota	ated			
sketches, cross-				
sectional and				
exploded diagrams	s,			
prototypes, patter	•			
pieces and compu				
aided design.				



Year 1/2	
Programme of study statements which apply to more than one project	DESIGNING         Understanding contexts users and purposes         Work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment         State the product they are designing/making         Say whether the product is for themselves/other users         Describe what the product si for         Say how their products will work         Say how they will make the product suitable for the intended user         Use simple design criteria to develop their ideas         Designing – Generating, developing, modelling and communicating ideas         Generate ideas by drawing on their own experiences         Use the knowledge of existing products to come up with ideas         Develop and communicate ideas by drawing and talking         Model ideas by exploring materials, components and construction kits and by making templates and mock-ups         Use information and communication technology, where appropriate, to develop and communicate their ideas.         MAKING         Planning         Plan by suggesting what to do next         Select from a range of tools and equipment, explaining their choices         Select from a range of materials and components according to their characteristics         Practical skills and techniques         Follow procedures for safety and hygiene         Use a range of materials and components, includu



	Assemble, join and combine materials and components Use finishing techniques, including those from art and design		
	EVALUATING Own ideas and products Talk about their design ideas and what they are making Make simple judgements about their products and ideas against design criteria Suggest how their products could be improved Technical knowledge Making products work Use the correct technical vocabulary for the projects they are undertaking		
	Technical knowledge Sheet materials Know the simple working characteristics of materials and components	<b>Cooking and nutrition</b> Know that all food comes from plants or animals Know that food has to be farmed, grown elsewhere (eg home) or caught	<b>Technical knowledge</b> <b>Construction</b> Know about the movement of simple mechanisms - levers and sliders
Cycle A	Roll paper to create tubes, curl paper, create hinges, make simple pop ups Use a hole punch Insert paper fasteners for card linkages <b>Technical knowledge</b> <b>Textiles</b> Experience using different kinds of simple stitch – running and cross stitch	Know how to prepare simple dishes safely and hygienically, without using a heat source Know how to use techniques such as peeling, grating and cutting (bridge cut)	<b>Evaluating</b> <b>Existing products and designs</b> Explore what the product is, who it is for, what it is for, how it works, how it is used, where it might be used, what materials the product is made from, what they like and dislike about the product.
Cycle B	Technical knowledgeSheet materialsKnow how free-standing structures can be made stronger, stiffer and more stable	<b>Cooking and nutrition</b> Know how to name and sort foods into the five sections on 'The Eatwell Plate'	<b>Technical knowledge</b> <b>Construction</b> Know about the movement of simple mechanisms – wheels and axles

#### Whole School Progression - DT



Technical knowledge Textiles Know that a 3D textiles product can be assembled from two identical fabric shapes	Know that everyone should eat at least five portions of fruit and vegetables every day Know how to prepare simple dishes safely and hygienically, without using a heat source Know how to use techniques such as peeling, grating and cutting (bridge cut)	<b>Evaluating</b> <b>Existing products and designs</b> Explore what the product is, who it is for, what it is for, how it works, how it is used, where it might be used, what materials the product is made from, what they like and dislike about the product.
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Year 3/4	
Programme of study statements which apply to more than one project	DESIGNING         Understanding contexts users and purposes         KS2         Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment         Describe the purpose of their products         Indicate the design features of their products that will appeal to the intended users         Explain how particular parts of their products work         Year 3/4         Gather information about the needs and wants of particular individuals and groups         Develop their own design criteria and use these to inform their ideas         Generating, developing, modelling and communicating ideas         KS2         Share and clarify ideas through discussion         Model ideas using prototypes and pattern pieces         Use annotated sketches, cross-sectional drawings and exploded diagrams to communicate ideas         Use computer-aided design to develop and communicate their ideas         Year 3/4         Generate realistic ideas focusing on the needs of the user         Make design designs that take account of the availability of resources
	MAKING         Planning         KS2         Select tools and equipment suitable for the task         Explain their choice of equipment in relation to the skills and techniques they will be using         Select materials and components suitable for the task         Explain their choice of materials and components according to functional and aesthetic qualities         Year 3/4         Order the main stages of making

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Practical skills and techniques
<u>KS2</u>
Follow procedures for safety and hygiene
Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food
ingredients, mechanical components and electrical components
Year 3/4
Measure, mark, cut out and shape materials and components with some accuracy
Assemble, join and combine materials and components with some accuracy
Apply a range of finishing techniques, including those from art and design with some accuracy
EVALUATING
Own ideas and products
<u>KS2</u>
Identify the strengths and areas for development in their ideas and products
Consider the views of others, including intended users, to improve their work
Year 3/4
Refer to their design criteria as they design and make
Use their design criteria to evaluate finished products
Existing products
<u>KS2</u>
Analyse how well products have been designed, how well products have been made, why materials have been chosen,
what methods of construction have been used, how well products work, how well products achieve their purposes, how
well products meet their users needs and wants
Year 3/4
Investigate and analyse who designed and made the products, where products were designed and made, when the products were designed and made, whether products can be recycled or reused
Key events and individuals
KS2
Know about inventors, designers, engineers, chefs and manufacturers who have developed ground breaking products
Technical knowledge
Making products work
KS2
Use learning from science and mathematics to help design and make products that work



	Know that materials have both functional and aesthetic qualities That mechanical and electrical systems have an input, process and output		
Cycle A	Use the correct technical vocabulary to d Technical knowledge Sheet materials Know how simple electrical circuits and components can be used to create functional products How to program a computer to control a product Technical knowledge Textiles Learn how to applique and sew buttons and sequins onto work	<ul> <li>Cooking and nutrition</li> <li>Know that food ingredients can be fresh, pre-cooked and processed</li> <li>Know that food is grown, reared and caught in the UK, Europe and the wider world</li> <li>Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate the use of a heat source</li> <li>Know how to use a range of cooking techniques such as peeling, chopping (bridge cut), grating, mixing, spreading, kneading and baking</li> <li>Key events and individuals</li> <li>Year groups to identify events and individuals.</li> </ul>	Technical knowledge Construction Know how mechanical systems to create movement – pneumatic systems Evaluating Existing products and designs Year groups to identify products
Cycle B	Technical knowledge Sheet materials Know how to make strong, stiff, shell structures Technical knowledge Textiles Know that a single fabric shape can be used to make a 3D textiles product	<b>Cooking and nutrition</b> Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted on 'The Eatwell Plate' Know that to be active and healthy, food and drink are needed to provide energy for the body	Technical knowledge Construction Know how mechanical systems to create movement – levers and linkages Evaluating Existing products and designs Year groups to identify products





Expand the range of stitches that can be used – introduce chain stitch and back stitch	Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate the use of a heat source Know how to use a range of cooking techniques such as peeling, chopping (bridge cut), grating, mixing, spreading, kneading and baking	
	<b>Key events and individuals</b> Year groups to identify events and individuals.	

#### Whole School Progression - DT



Year 5/6	
Programme of study statements which apply to more than one project	DESIGNING         Understanding contexts users and purposes         KS2         Work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment         Describe the purpose of their products         Indicate the design features of their products that will appeal to the intended users         Explain how particular parts of their products work         Year 5/6         Carry out research, using surveys, interviews, questionnaires and web-based resources         Identify the needs, wants, preferences and values of particular individuals and groups         Develop a simple design specification to guide their thinking         Generating, developing, modelling and communicating ideas         KS2         Share and clarify ideas through discussion         Model ideas using protypes and pattern pieces         Use annotated sketches, cross-sectional drawings and exploded diagrams to communicate ideas         Use computer-aided design to develop and communicate their ideas         Year 5/6         Generate innovative ideas, drawing on research         Make design decisions, taking account of constraints such as time, resources and cost         MAKING         Planning         KS2         Select tools and equipment suitable for the task         Explain their choice of equipment in relation to the skills and tec



Formulate step by step plans as a guide to making
Practical skills and techniques
KS2
Follow procedures for safety and hygiene
Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food
ingredients, mechanical components and electrical components
Year 5/6
Accurately measure, mark out, cut and shape materials and components
Accurately assemble, join and combine materials and components
Accurately apply a range of finishing techniques, including those from art and design Use techniques that involve a number of steps
Demonstrate resourcefulness when tackling practical problems
Demonstrate resourcerdiness when tacking practical problems
EVALUATING
Own ideas and products
KS2
Identify the strengths and areas for development in their ideas and products
Consider the views of others, including intended users, to improve their work
Year 5/6
Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they
design and make
Evaluate their ideas and products against their original design specification
Existing products
<u>KS2</u>
Analyse how well products have been designed, how well products have been made, why materials have been chosen,
what methods of construction have been used, how well products work, how well products achieve their purposes, how ell
products meet their users needs and wants
Year 5/6
Investigate and analyse how much products cost to make, how innovative products are, what impact
products have beyond their original purpose
Key events and individuals
KS2
Know about inventors, designers, engineers, chefs and manufacturers who have developed ground breaking products



	Technical knowledge				
	Making products work				
	KS2				
	Use learning from science and mathematics to help design and make products that work				
	Know that materials have both functional and aesthetic qualities				
	That mechanical and electrical systems have an input, process and output				
	Use the correct technical vocabulary to describe the projects they are undertaking				
	Technical knowledge	Cooking and nutrition	Technical knowledge		
	Sheet materials	17	Construction		
	Know how more complex electrical	Know that the seasons may affect the	Know how mechanical systems such as		
	circuits and components can be used	food available to cook with	cams or pulley or gears create		
	to create functional products	Know how food can be processed into	movement		
		ingredients that can be eaten or used			
	Technical knowledge	in cooking	Evaluating		
	Textiles	Know that recipes can be adapted to	Existing products and designs		
	Join fabric – patch work	change the appearance, texture, taste	Year groups to identify products		
	Expand the range of stitches that can	and aroma			
	be used – introduce overcast stitch				
		Know how to prepare and cook a			
Cycle A		variety of predominantly savoury			
		dishes safely and hygienically including,			
		where appropriate the use of a heat			
		source			
		Know how to use a range of cooking			
		techniques such as peeling, chopping			
		(bridge cut), grating, mixing,			
		spreading, kneading, rubbing in and			
		baking			
		baking			
		Key events and individuals			
		Year groups to identify events and			
		individuals.			



Cycle B	Technical knowledge Sheet materials Know how to reinforce and strengthen a 3D framework Technical knowledge Textiles Know that 3D textiles products can be made from a combination of fabric shapes Expand the range of stitches that can be used – introduce blanket stitch	<ul> <li>Cooking and nutrition         Know that different foods and drinks contain different substances – nutrients, water and fibre – that are needed for health         Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate the use of a heat source         Know how to use a range of cooking techniques such as peeling, chopping (bridge cut), grating, mixing, spreading, kneading, rubbing in and baking     </li> <li>Key events and individuals         Year groups to identify events and individuals.     </li> </ul>	Technical knowledge Construction Know how to program a computer to monitor changes in the environment and control their products/control a model using a computing program Evaluating Existing products and designs Year groups to identify products