

# 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 essential contribution to the creativity, culture, wealth and well-being of the nation.

	Design	Make	Evaluate	Technical knowledge	Cooking and nutrition
	KS1	KS1	KS1	KS1	KS1
	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.
	themselves and other	perform practical		stronger, stiffer and	
	users based on design	tasks.	Evaluate their ideas	more stable.	Understand where
	criteria.		and products against		food comes from.
		Select from and use a	design criteria.	Explore and use	
	Generate, develop,	wide range of		mechanisms in their	<u>KS2</u>
Ongoing skills	model and	materials and	<u>KS2</u>	products eg wheels	Understand and apply
covered by each	communicate their	components,	Investigate and	and axles, levers,	the basic principles of
year group	ideas through talking,	including construction	analyse a wide range	sliders.	a healthy and varied
	drawing, templates,	materials, textiles and	of existing products.		diet.
	mock-ups and where	ingredients.		<u>KS2</u>	
	appropriate,	1/65	Evaluate their ideas	Apply their	Prepare and cook a
	information and	<u>KS2</u>	and products against	understanding of how	variety of
	communication	Select from and use a	their own design	to strengthen, stiffen	predominantly
	technology.	wide range of tools	criteria and consider	and reinforce more	savoury dishes using
	WC3	and equipment to	the vie1212	complex structures.	a range of cooking
	KS2	perform practical	ws of others to	Undowstand and	techniques.
	Use research and	tasks accurately.	improve their work.	Understand and use	I lie de cete e d
	develop design			electrical systems in	Understand

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Date: March 2019



that are fit for purpose, aimed at particular groups or individuals.  ingredients, according to their functional properties and aesthetic qualities.  have helped to shape the world.  Apply the understa computing program,	rstanding of
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Date: March 2019



Year 1/2				
	<u>DESIGNING</u>			
	<u>Understanding contexts users and purposes</u>			
	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 is for			
	Say how their products will work			
	Say how they will make the product suitable for the intended user			
Programme of	Use simple design criteria to develop their ideas			
study	<u>Designing – Generating, developing, modelling and communicating ideas</u>			
statements	Generate ideas by drawing on their own experiences			
which apply to	Use the knowledge of existing products to come up with ideas			
more than one	Develop and communicate ideas by drawing and talking			
project	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			

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Date: March 2019



	Use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components  Measure, mark out, cut and shape materials and components  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	Cooking and nutrition Know that all food comes from plants or animals Know that food has to be farmed, grown elsewhere (eg home) or caught	Technical knowledge Construction 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  Technical knowledge Textiles 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)	Evaluating Existing products and designs 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 knowledge	Cooking and nutrition	Technical knowledge	

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cut)



#### **Sheet materials**

Know how free-standing structures can be made stronger, stiffer and more stable

#### Technical knowledge Textiles

Know that a 3D textiles product can be assembled from two identical fabric shapes

Know how to name and sort foods into the five sections on 'The Eatwell Plate' 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

#### Construction

Know about the movement of simple mechanisms – wheels and axles

# **Evaluating Existing products and designs**

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	Understanding contexts users and purpose KS2 Work confidently within a range of context environment Describe the purpose of their products Indicate the design features of their produ Explain how particular parts of their produ Year 3/4 Gather information about the needs a Develop their own design criteria and Generating, developing, modelling and cor KS2 Share and clarify ideas through discussion Model ideas using prototypes and pattern Use annotated sketches, cross-sectional dr Use computer-aided design to develop and Year 3/4 Generate realistic ideas focusing on t Make design designs that take account MAKING Planning KS2 Select tools and equipment suitable for the	ts, such as the home, school, leisure, cult  ucts that will appeal to the intended users ucts work  and wants of particular individuals a d use these to inform their ideas mmunicating ideas  pieces rawings and exploded diagrams to comm d communicate their ideas  the needs of the user nt of the availability of resources	and groups

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Date: March 2019



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

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 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

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 3/4** 

Refer to their design criteria as they design and make Use their design criteria to evaluate finished products

**Existing products** 

KS2

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

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Date: March 2019



	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			
Cycle A	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	Cooking and nutrition Know that food ingredients can be fresh, pre-cooked and processed Know that food is grown, reared and caught in the UK, Europe and the wider world  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  Key events and individuals Which inventors, designers, engineers, chefs and/or manufacturers?????	Technical knowledge Construction Know how mechanical systems to create movement – pneumatic systems  Evaluating Existing products and designs Which product/s?????	
Cycle B	Technical knowledge Sheet materials	Cooking and nutrition	Technical knowledge Construction	

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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 Expand the range of stitches that can be used – introduce chain stitch and back stitch

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

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

#### **Key events and individuals**

Which inventors, designers, engineers, chefs and/or manufacturers?????

Know how mechanical systems to create movement – levers and linkages

# **Evaluating Existing products and designs**

Which product/s??????

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Year 5/6					
	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				
Programme of	Explain how particular parts of their products work				
study	Year 5/6				
statements	Carry out research, using surveys, interviews, questionnaires and web-based resources				
which apply to	Identify the needs, wants, preferences and values of particular individuals and groups				
more than one					
project	Generating, developing, modelling and communicating ideas				
	<u>KS2</u>				
	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 5/6				
	Generate innovative ideas, drawing on research				

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Date: March 2019



Make design decisions, taking account of constraints such as time, resources and cost

#### **MAKING**

<u>Planning</u>

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 5/6** 

Produce appropriate lists of tools, equipment and materials they need 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

#### **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

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Date: March 2019



	Evaluate their ideas and products against their original design specification				
	Existing products				
	KS2				
	Analyse how well products have been designed, how well products have been made, why materials have been chosen,				
	·	n used, how well products have been made	· · ·		
	products meet their users needs and wa		products achieve their purposes, now en		
	Year 5/6	ii itS			
	•	products cost to make, how innovati	vo producto are, what impact		
		-	ve products are, what impact		
	products have beyond their origina	i purpose			
	Key events and individuals KS2				
		oors, chofe and manufacturors who have s	dovelanced ground breaking products		
	, , ,	eers, chefs and manufacturers who have c	leveloped ground breaking products		
	Technical knowledge				
	Making products work				
	KS2	stice to hole decide and make producte the	t work		
		atics to help design and make products the	it 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	Manus Hart Har and an area offerst Har	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		
Conta A	Tarketal leaded a	ingredients that can be eaten or used	For the Control		
Cycle A	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	Which product/s?????		
	Expand the range of stitches that can	and aroma			
	be used – introduce overcast stitch	Know how to manage and and a			
		Know how to prepare and cook a			
		variety of predominantly savoury			

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Date: March 2019



		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  Key events and individuals Which inventors, designers, engineers, chefs and/or manufacturers?????	
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	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  Key events and individuals  Which inventors, designers, engineers,	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 Which product/s??????

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Date: March 2019





chefs and/or manufacturers?????

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