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| **Year A DESIGN and TECHNOLOGY** | | | | |
| **EYFS** | **Y1/2** | **Y3/4** | **Y5/6** | |
| **Procedural knowledge (from NC)** | | | | |
| **AREA OF DEVELOPMENT**  Expressive Art & Design  **STRAND**  Creating with materials  \* Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.  \* Share their creations, explaining the process they have used.  \*Make use of props and materials when role playing characters in narratives and stories.  **AREA OF DEVELOPMENT**  Physical Development  **STRAND**  Fine Motor Skills  \* Use a range of small tools, including scissors, paint brushes and cutlery.  \* Begin to show accuracy and care when drawing. | **To master practical skills – Food**  • Cut, peel or grate ingredients safely and hygienically.  • Measure or weigh using measuring cups or electronic scales.  • Assemble or cook ingredients.  **To master practical skills- Materials**  • Cut materials safely using tools provided.  • Measure and mark out to the nearest centimetre.  • Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).  • Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen).  **To master practical skills- Textiles**  • Shape textiles using templates.  • Join textiles using running stitch.  • Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing).  **To master practical skills- Electricals and electronics**  • Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage).  **To master practical skills- Computing**  • Model designs using software.  **To master practical skills- Construction**  • Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products.  **To master practical skills- Mechanics**  • Create products using levers, wheels and winding mechanisms.  **To design, make, evaluate and improve**  • Design products that have a clear purpose and an intended user.  • Make products, refining the design as work progresses.  • Use software to design. | **To master practical skills – Food**  • Prepare ingredients hygienically using appropriate utensils.  • Measure ingredients to the nearest gram accurately.  • Follow a recipe.  • Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).  **To master practical skills- Materials**  • Cut materials accurately and safely by selecting appropriate tools.  • Measure and mark out to the nearest millimetre.  • Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs).  • Select appropriate joining techniques.  **To master practical skills- Textiles**  • Understand the need for a seam allowance.  • Join textiles with appropriate stitching.  • Select the most appropriate techniques to decorate textiles.  **To master practical skills- Electricals and electronics**  • Create series and parallel circuits  **To master practical skills- Computing**  \*Control and monitor models using software designed for this purpose.  **To master practical skills- Construction**  • Choose suitable techniques to construct products or to repair items.  • Strengthen materials using suitable techniques.  **To master practical skills- Mechanics**  \*Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears).  **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).  • Refine work and techniques as work progresses, continually evaluating the product design.  • Use software to design and represent product designs. | **To master practical skills – Food**  • Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms).  • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.  • Demonstrate a range of baking and cooking techniques.  • Create and refine recipes, including ingredients, methods, cooking times and temperatures.  **To master practical skills- Materials**  • Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape).  • Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).  **To master practical skills- Textiles**  • Create objects (such as a cushion) that employ a seam allowance.  • Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration).  • Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft decoration for comfort on a cushion).  **To master practical skills- Electricals and electronics**  \*Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips).  **To master practical skills- Computing**  \*Write code to control and monitor models or products.  **To master practical skills- Construction**  \*Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filling and sanding).  **To master practical skills- Mechanics**  \*Convert rotary motion to linear using cams.  • Use innovative combinations of electronics (or computing) and mechanics in product designs.  **To design, make, evaluate and improve**  • Design with the user in mind, motivated by the service a product will offer (rather than simply for profit).  • Make products through stages of prototypes, making continual refinements.  • Ensure products have a high quality finish, using art skills where appropriate.  • Use prototypes, cross-sectional diagrams and computer aided designs to represent designs. | |
| **Unit and declarative knowledge (specific information we want children to know and remember)** | | | | |
| **AUTUMN 1**  **ALL ABOUT ME**  \* Join different materials  **SEASONS & WEATHER – ALL ABOUT AUTUMN**  \* Discuss different materials and their properties  **AUTUMN 2**  **NIGHT & DAY**  \* Developing techniques to join materials  \* Tool safety  \* Explore one handed tools  **CHRISTMAS IS COMING**  \* Explore a variety of tools  \* Tool safety  **SPRING 1**  **SEASONS & WEATHER – WINTER WONDERLAND**  **\*** Explore textures/properties of materials  **ANIMALS AROUND THE WORLD**  \* Find alternative solutions when joining materials  **SPRING 2**  **LIFE ON THE FARM**  Begin to create design sheets  **TRANSPORT**  Use a range of tools to create a model  **SUMMER 1**  **THE BIG WIDE WORLD**  Explore the function of different materials  **BUILD IT UP**  Begin to explain the process they have used to create a model  **SUMMER 2**  **SEASONS & WEATHER - SUMMERTIME**  Create a design sheet  **MACHINES/TECHNOLOGY**  \*Experiment with design  **MOVING ON**  \*Explore a variety of materials, tools and techniques | **Yr 1- Autumn 1- Moon Zoom**   * Different materials can be used for different purposes, depending on their properties. For example, cardboard is a stronger building material than paper. Plastic is light and can float. Clay is heavy and will sink * Everyday products are objects that are used routinely at home and school, such as a toothbrush, cup or pencil. All products are designed for a specific purpose. * An axle is a rod or spindle that passes through the centre of a wheel to connect two wheels * A strength is a good quality of a piece of work. A weakness is an area that could be improved.   **Yr1- Spring 2- Paws, Claws and Whiskers**   * Design criteria are the explicit goals that a project must achieve.   **Yr2- Summer 2- Towers, tunnels and turrets**   * Properties of components and materials determine how they can and cannot be used. For example, plastic is shiny and strong but it can be difficult to paint * Structures can be made stronger, stiffer and more stable by using cardboard rather than paper and triangular shapes rather than squares. A broader base will also make a structure more stable. * Properties of components and materials determine how they can and cannot be used. For example, plastic is shiny and strong but it can be difficult to paint * Finished products can be compared with design criteria to see how closely they match. Improvements can then be planned. |  |  |  |
| **Non-subject specific unit** | | | | |
|  | **Yr1- Autumn 1- Enchanted Forest**   * Fruit and vegetables are an important part of a healthy diet. It is recommended that people eat at least five portions of fruit and vegetables every day * Different materials can be used for different purposes, depending on their properties. For example, cardboard is a stronger building material than paper. Plastic is light and can float. Clay is heavy and will sink. * Different materials are suitable for different purposes, depending on their specific properties. For example, glass is transparent, so it is suitable to be used for windows   **Yr1- Spring 1- Superheroes!**   * Fruit and vegetables are an important part of a healthy diet. It is recommended that people eat at least five portions of fruit and vegetables every day * Design criteria are the explicit goals that a project must achieve   **Yr1- Summer 1- Rio de Vida**   * Different materials are suitable for different purposes, depending on their specific properties. For example, glass is transparent, so it is suitable to be used for windows * Using non-standard measures is a way of measuring that does not involve reading scales. For example, weight may be measured using a balance scale and lumps of plasticine. Length may be measured in the number of handspans or pencils laid end to end. * Different materials can be used for different purposes, depending on their properties. For example, cardboard is a stronger building material than paper. Plastic is light and can float. Clay is heavy and will sink * Specific tools are used for particular purposes. For example, scissors are used for cutting and glue is used for sticking. * A strength is a good quality of a piece of work. A weakness is an area that could be improved.   **Yr1- Summer 2-Bright Lights Big City**   * Using non-standard measures is a way of measuring that does not involve reading scales. For example, weight may be measured using a balance scale and lumps of plasticine. Length may be measured in the number of hand spans or pencils laid end to end * Different materials can be used for different purposes, depending on their properties. For example, cardboard is a stronger building material than paper. Plastic is light and can float. Clay is heavy and will sink * Different materials can be used for different purposes, depending on their properties. For example, cardboard is a stronger building material than paper. Plastic is light and can float. Clay is heavy and will sink   **Yr2- Autumn 1- Wiggle and Crawl**   * Some ingredients need to be prepared before they can be cooked or eaten. There are many ways to prepare ingredients: peeling skins using a vegetable peeler, such as potato skins; grating hard ingredients, such as cheese or chocolate; chopping vegetables, such as onions and peppers and slicing foods, such as bread and apples. * Properties of components and materials determine how they can and cannot be used. For example, plastic is shiny and strong but it can be difficult to paint   **Yr2- Autumn 2- Bounce**   * A mechanism is a device that takes one type of motion or force and produces a different one. A mechanism makes a job easier to do. Mechanisms include sliders, levers, linkages, gears, pulleys and cams * Hygiene rules include washing hands before handling food, cleaning surfaces, tying long hair back, storing food appropriately and wiping up spills.   **Yr2 Spring 1- Scented Garden**   * Different tools have characteristics that make them suitable for specific purposes. For example, scissors are used for cutting paper because they have sharp, metal blades that can cut through thin materials * Properties of components and materials determine how they can and cannot be used. For example, plastic is shiny and strong but it can be difficult to paint * Different tools have characteristics that make them suitable for specific purposes. For example, scissors are used for cutting paper because they have sharp, metal blades that can cut through thin materials.   **Yr2- Spring 2- Street Detectives**   * Properties of components and materials determine how they can and cannot be used. For example, plastic is shiny and strong but it can be difficult to paint. * Ideas can be communicated in a variety of ways, including written work, drawings and diagrams, modelling, speaking and using information and communication technology. * Some ingredients need to be prepared before they can be cooked or eaten. There are many ways to prepare ingredients: peeling skins using a vegetable peeler, such as potato skins; grating hard ingredients, such as cheese or chocolate; chopping vegetables, such as onions and peppers and slicing foods, such as bread and apples.   **Yr2- Summer 1- Land Ahoy!**   * A mechanism is a device that takes one type of motion or force and produces a different one. A mechanism makes a job easier to do. Mechanisms include sliders, levers, linkages, gears, pulleys and cams * A series circuit is made up of an energy source, such as a battery or cell, wires and a bulb. The circuit must be complete for the electricity to flow * Finished products can be compared with design criteria to see how closely they match. Improvements can then be planned | **Autumn 1- Burps, bottom and Bile**   * Healthy snacks include fresh or dried fruit and vegetables, nuts and seeds, rice cakes with low-fat cream cheese, homemade popcorn or chopped vegetables with hummus. A healthy packed lunch might include a brown or wholemeal bread sandwich containing eggs, meat, fish or cheese, a piece of fresh fruit, a low-sugar yoghurt, rice cake or popcorn and a drink, such as water or semi-skimmed milk. * A comparison table can be used to compare products by listing specific criteria on which each product can be judged or scored * Different materials and components have a range of properties, making them suitable for different tasks. It is important to select the correct material or component for the specific purpose, depending on the design criteria. Recipe ingredients have different tastes and appearances. They look and taste better and are cheaper when in season.   **Autumn 2- Tribal tales**   * Design criteria are the exact goals a project must achieve to be successful. These criteria might include the product's use, appearance, cost and target user * Design criteria are the exact goals a project must achieve to be successful. These criteria might include the product's use, appearance, cost and target user * Asking questions can help others to evaluate their products, such as asking them whether the selected materials achieved the purpose of the model   **Spring 2- Gods and Mortals**   * Materials for a specific task must be selected on the basis of their properties. These include physical properties as well as availability and cost   **Summer 1- Flow**   * Levers consist of a rigid bar that rotates around a fixed point, called a fulcrum. They reduce the amount of work needed to lift a heavy object. Sliders move from side to side or up and down, and are often used to make moving parts in books. Axles are shafts on which wheels can rotate to make a moving vehicle. Cams are devices that can convert circular motion into up-and-down motion * Materials for a specific task must be selected on the basis of their properties. These include physical properties as well as availability and cost   **Summer 2- Predators**   * Nature and natural forms can be used as a starting point for creating artwork | **Autumn 2- Peasants, Prices and**   |  | | --- | | **Pestilence**   * Materials should be cut and combined with precision. For example, pieces of fabric could be cut with sharp scissors and sewn together using a variety of stitching techniques. * Sweet dishes are usually desserts, such as cakes, fruit pies and trifles. Savoury dishes usually have a salty or spicy flavour rather than a sweet one * Materials should be cut and combined with precision. For example, pieces of fabric could be cut with sharp scissors and sewn together using a variety of stitching techniques | | **Spring 1- Galley rebels**   * It is important to understand the characteristics of different materials to select the most appropriate material for a purpose. This might include flexibility, waterproofing, texture, colour, cost and availability * It is important to understand the characteristics of different materials to select the most appropriate material for a purpose. This might include flexibility, waterproofing, texture, colour, cost and availability * Mechanical systems can include sliders, levers, linkages, gears, pulleys and cams. Other mechanisms include pneumatics and hydraulics.   **Spring 2- Sow, grow and farm**   * Seasonality is the time of year when the harvest or flavour of a type of food is at its best. Buying seasonal food is beneficial for many reasons: the food tastes better; it is fresher because it hasn't been transported thousands of miles; the nutritional value is higher; the carbon footprint is lower, due to reduced transport; it supports local growers and is usually cheaper   **Summer 1- Playlist!** |  * Design features are the aspects of a product's design that the designer would like to emphasise, such as the use of a particular material or feature that makes the product easier to use or more durable * Different materials and components have a range of properties, making them suitable for different tasks. It is important to select the correct material or component for the specific purpose, depending on the design criteria. Recipe ingredients have different tastes and appearances. They look and taste better and are cheaper when in season * Evaluation can be done by considering whether the product does what it was designed to do, whether it has an attractive appearance, what changes were made during the making process and why the changes were made. Evaluation also includes suggesting improvements and explaining why they should be made | **Autumn 1-Pharaohs**   * Materials should be cut and combined with precision. For example, pieces of fabric could be cut with sharp scissors and sewn together using a variety of stitching techniques * Seasonality is the time of year when the harvest or flavour of a type of food is at its best. Buying seasonal food is beneficial for many reasons: the food tastes better; it is fresher because it hasn't been transported thousands of miles; the nutritional value is higher; the carbon footprint is lower, due to reduced transport; it supports local growers and is usually cheaper   **Autumn 2- Beast Creator**   * Materials should be cut and combined with precision. For example, pieces of fabric could be cut with sharp scissors and sewn together using a variety of stitching techniques.   **Spring 1- Frozen Kingdom!**   * Strength can be added to a framework by using multiple layers. For example, corrugated cardboard can be placed with corrugations running alternately vertically and horizontally. Triangular shapes can be used instead of square shapes because they are more rigid. Frameworks can be further strengthened by adding an outer cover   **Spring 2- Revolution**   * It is important to understand the characteristics of different materials to select the most appropriate material for a purpose. This might include flexibility, waterproofing, texture, colour, cost and availability.   **Summer 1- Tomorrow’s World**   * The significance of a designer or inventor can be measured in various ways. Their work may benefit society in health, transport, communication, education, the built environment or technology. It may enhance culture in different areas, such as fashion, ceramics or computer games * People's lives have been improved in countless ways due to new inventions and designs. For example, the Morrison shelter, designed by John Baker in 1941, was an indoor air-raid shelter used in over half a million homes during the Second World War. It saved the lives of many people caught in bombing raids * Computer monitoring uses sensors as a scientific tool to record information about environmental changes over time. Computer monitoring can also log data from sensors and record the resulting information in a table or graph. * Design is an iterative process, meaning alterations and improvements are made continually throughout the manufacturing process. Evaluating a product while it's being manufactured, and explaining these evaluations to others, can help to refine it * Design criteria should cover the intended use of the product, age range targeted and final appearance. Ideas can be communicated in a range of ways, including through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design   **Summer 2- Scream Machine**   * A pattern piece is a drawing or shape used to guide how to make something. There are many different computer-aided design packages for designing products. * Equipment and devices can be controlled by pressing buttons on a control panel, such as on a washing machine or microwave. * Pneumatic systems use energy that is stored in compressed air to do work, such as inflating a balloon to open a model monster's mouth. These effects can be achieved using syringes and plastic tubing. Hydraulic mechanisms work in a similar way, but instead of air, the system is filled with a liquid, usually water. It is important that the system is air or watertight. * Testing a product against the design criteria will highlight anything that needs improvement or redesign. Changes are often made to a design during manufacture. * Sweet dishes are usually desserts, such as cakes, fruit pies and trifles. Savoury dishes usually have a salty or spicy flavour rather than a sweet one |