

DT Curriculum Overview 2022-23

Year	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
	Theme: Knowledge and understanding of the world-Ourselves.	Theme: Knowledge and understanding of the world-Festivals	Theme: Knowledge and understanding of the world-Buildings	Theme: Knowledge and understanding of the world-Transport	Theme: Knowledge and understanding of the world-Growth/Minibeasts	Theme: Knowledge and understanding of the world-The Great Outdoors
FS	Key Question: What shall I use?	Key Question: How can I attach this?	Key Question: How much do I need?	Key Question: Which tool should I use?	Key Question: How will I improve my design?	Key Question: Shall I show you?
	Skills: To explore materials Knowledge: To know the	Skills: To use different techniques for joining materials safely	Skills: Use materials with care and precision	Skills: Use a range of tools with skill and co-ordination	Skills: Observe, explore and adapt work	Skills: To use talk to explain the process
	names of different materials.	Knowledge: To know how to join together materials	Knowledge: To know that all materials are precious and should not be wasted	Knowledge: To know the name and use of some simple tools		Knowledge: To know and use specific vocabulary
		Theme: Christmas stockings			Theme: Healthy eating	Theme: Building a castle- Structures
1		Key Question: How do you construct a stocking?			Key Question: How do you make a salad?	Key Question: How do you make a stable castle with features?
		Skills: Make- Select a range of tools (sewing needles) and material. Knowledge:			Skills: Design-To generate and develop their ideas through talking and drawing Make- to select and use different ingredients.	Skills: Technical knowledge-exploring how they can be made stronger and more stable.
		To understand how to sew two pieces of material together.			Cooking and Nutrition- understand where food comes from. Knowledge: To explore and range of different to design purpose.	Knowledge: To explore and evaluate a range of different buildings. To design purposeful products based on design criteria.
2		Theme: Moving Vehicles- Wheels and Axels		Theme: Bread		Theme: Finger puppet animals
		Key Question: How do you make a moving vehicle?		Key Question: How do you make bread? Skills:		Key Question: How do you make a finger puppet?
		Skills: Technical Knowledge-explore and use mechanisms. Evaluate- Explore and evaluate a range		Following a recipe Properties of ingredients- what is the purpose of each ingredient added.		Skills: Sewing techniques are explored. Use of materials and thread.
		of existing products. Knowledge: To understand how the different mechanisms in a vehicle help it move.		Knowledge: To understand a what the function of each ingredient in the bread. Why do we use yeast?		Knowledge: To understand how to sew a basic stitch. To understand the appropriate use of materials.



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	Theme:	Theme:			Theme:
3	3D Photo Frames	Soup			Moving Monsters
3	Key Question:				-
	How do you make a 3D Photo	Key Question:			Key Question:
	Frame?				
		How do you make a soup?			How does a Pneumatic
	Skills:				mechanism work?
	Making- select from and use a	Skills:			
	wider range of tools and	Cooking and Nutrition- prepare			Skills:
	equipment to perform practical	and cook savoury dishes.			Design - generate, develop,
		Understand seasonality in			model and communicate their
	tasks [for example, cutting,	,			
	shaping, joining and finishing],	food.			ideas through discussion and
	accurately.	Looking at seasonality.			annotated sketches.
	Design- use research and	Knowledge:			Technical knowledge-
	develop design criteria to	To understand how to prepare			understand and use
	inform the design of	and cook a simple soup (with			mechanical systems in their
	innovative, functional,	adult supervision)			products [for example, gears,
	appealing products that are fit				pulleys, cams, levers and
	for purpose, aimed at				linkages]
	particular individuals or groups				
	Knowledge:				Knowledge:
	To understand how to make a				To understand what a
	3D frame using different				pneumatic mechanism is and
	design techniques. Know				how it works.
	methods to create and secure				
	corners.				
	Theme:		Theme:	Theme:	
	Light up Electric Christmas		Biscuits	Levers and Linkages	
4	Cards				
-			Key Question:	Key Question:	
	Key Question:		What ingredients do you need	How do you make a picture	
	How to create an electrical		to make a biscuit?	move using leavers and	
	card?		to make a bisouit:	linkages?	
	calu		Chille	iii kages :	
			Skills:	···	
	Skills:		Cooking and nutrition- prepare	Skills:	
	Technical knowledge		and cook a variety of dishes	Technical knowledge-	
	understand and use electrical		using a range of cooking	understand and use	
	systems in their products [for		techniques.	mechanical systems in their	
	example, series circuits		•	,	
			Evaluate- investigate and	products [for example, gears,	
	incorporating switches, bulbs,		analyse a range of existing	pulleys, cams, levers and	
	buzzers and motors]		products.	linkages]	
	Make- select from and use a			Design- use research and	
	wider range of tools and		Knowledge:	develop design criteria to	
	equipment to perform practical		To design and create a biscuit	inform the design of	
	tasks [for example, cutting,		that would be enjoyable to eat.	innovative, functional,	
	shaping, joining and finishing],		The ingredients contained in	appealing products that are fit	
	accurately.		biscuit recipes.	for purpose, aimed at	
				particular individuals or	
	Knowledge:			groups.	
	To understand how a light up			- ,	
	Christmas card works and to			Knowledge:	
	create an electrical circuit.			To create a moving picture that	
				is linked to the story and or	
	Designer/Inventors link:			current topic.	
	Benjamin Franklin & Thomas				
	Edison				



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		Know how different types of					
	eate different	levers can create different					
		movements.					
		movemente.	Theme:		Theme:	Theme:	
			Bridges		Bread based pizza and salad	Moving Toys	
							5
			Key Question:		Key Question:	Key Question:	
			How do you make a strong		How do you make a pizza?	How do cams work?	
			bridge?				
					Skills:	Skills:	
			Skills:		Cooking and nutrition-	Technical knowledge-	
			Technical knowledge- apply		understand and apply the	understand and use	
			0				
			structures				
			Evaluate- investigate and		using a range of cooking	Evaluate- understand how key	
			analyse a range of existing		techniques	events and individuals in	
			products.		Karanda dan		
			Knowledge.				
						(Victoriaris)	
						Knowledge:	
			to reinforce structures.		and balanced diet.	To learn how cams work and	
						how they are used to create	
						movement. To learn what	
						·	
						movement.	
	Theme:	Theme:		Theme:			
				Shelters			
		,					6
make to stay							
	sare at night?	Quicne?					
	Skills.	Skills:		Strong and stable sheller:			
dren use				Skills:			
ramming to		understand and apply the		Make- select from and use a			
				wider range of materials and			
ves safe in the	, ,						
uso olootrical							
	seasonality and computing to pr	Understand seasonality and		Technical knowledge- apply			
products.		know where and how a varie		their understanding of how to			
	s are grown,	of ingredients are grown,					
tand have		reared, caught and processe					
		Knowledge:		structures			
				Knowledge:			
				To know how to create a			
				strong and stable shelter using			
				natural materials.			
dren us rammir suitable lves sa use ele produce errstand ogram, r produce tand hor	Mey Question: What could you safe at night? Skills: Electronics- chi coding and promake a product keeping themse dark. Understand and systems in their apply their und computing to product the sare grown, with and processed. Knowledge: Children unders coding and progreate a product control their systems in their apply their understand and control their computing to product the same product control their coding and progreate a product create a product create a product control their coding and progreate a product create a product create a product create a product control their coding and progreate a product create a product crea	principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dished using a range of cooking techniques. Understand seasonality and	their understanding of how to strengthen, stiffen and reinforce more complex structures Evaluate- investigate and analyse a range of existing products. Knowledge: To understand how to make a structure strong and to be able	Key Question: Why do you need to build a shelter? How do you build a strong and stable shelter? Skills: Make- select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities Technical knowledge- apply their understanding of how to strengthen, stiffen and reinforce more complex structures Knowledge: To know how to create a strong and stable shelter using	principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Knowledge: To understand how to prepare and cook a pizza. To understand we need a varied	mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Evaluate- understand how key events and individuals in design and technology have helped shape the world (Victorians) Knowledge: To learn how cams work and how they are used to create	6

KS1- evaluate their ideas and products against design criteria

KS2- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work