St Bartholomew's C of E Primary School Design Technology Curriculum Overview



- Think of some of their own ideas and explain what they want to do.
- Explain what they are making and what tools they are using.
- Talk about their own work and what they have made.

Autumn term	Spring term	Summer term
Theme: Puppets Textiles	Theme: Fruit Kebabs Cooking and nutrition	Theme: Moving pictures
		Mechanisms
How are puppets made?	How can we be safe in the kitchen?	
What we want them to know/experience:	What we want them to know/experience:	Why do books and pictures use moving parts?
 To understand that models (puppets) are made out of different materials. 	 How to cut safely. To be able to compare taste and texture. 	What we want them to know/experience 1. To know how to make a
To know that sewing is stronger than gluing.	How to properly wash their hand for food preparation.	product that moves. 2. To be able to cut materials
To be able to measure and cut textiles.	 Knife skills – bridge grip to cut soft foods. 	with scissors. 3. To know why some
4. To join textiles together.		mechanisms have moving
5. To say why they chose a		parts.
textile.		 To add some kind of design to their product.

Throughout all three of the projects they need to:

- Choose the best materials and give reasons why they are best.
- Describe their design using pictures, models and words.
- Join things in different ways.

Say what went well with their work and how they could improve it next time.

Say what went well with their work and now they could improve it next time.		
Autumn 2	Spring 2	Summer 2
Theme: Fire engine	Theme: Castles	Theme: Cooking
Use of materials	Structures	Cooking and nutrition
Skills: To make a model using different materials. To keep their work tidy. To make their model stronger if it needs to be. To measure the materials they use. To join materials in different ways.	 Skills: To talk about how they will construct their product and make a sensible choice on which materials to use. To make a simple plan before making their structure. To try to incorporate some type of movement into their models. To consider how to improve their construction. 	 Skills: To describe the properties of ingredients they are using. To explain what it means to be hygienic. To be hygienic in the kitchen.

- Put together a step by step plan which shows the order and what equipment they will be using.
- Describe their design with an accurately labelled sketch.
- Think what they could change to make their designs better.

Autumn term	Spring term	Summer term
Theme: Photo Frames Stiff and flexible sheet materials. Skills: 1. To use the most appropriate materials. 2. To cut and measure accurately. 3. To join different materials together. 4. To attempt to make their products strong.	Theme: Sandwich Snacks Cooking and nutrition Skills: 1. To choose the right ingredients for a product (Sandwich/Scones) 2. Use equipment safely. 3. Describe how they used their ingredients to make their product. 4. Knife Skills – To start to independently cut harder foods using the claw and bridge grips.	Theme: Money Containers Textiles Skills: 1. Design product that takes consideration of size, durability and practicality. 2. To cut with accuracy. 3. To join textiles in different ways. 4. To choose textiles for their appearance and qualities. 5. To consider how they can make their product stronger. 6. To use a running stitch

- To create a plan and also be able to explain their plan to others.
- To suggest improvements and say what is good and bad about other designs.
- To be conscience that their products will need to be liked by others.
- To show a good level of expertise when using equipment and tools they have used before.
- To be able to explain to evaluate their products think about both its appearance and how it worked.

To be able to explain to evaluate their products think about both its appearance and now it worked.		
Autumn term	Spring term	Summer term
Theme: Light up Signs	Theme: Brazilian feijoada	Theme: Canopic Jars
Electrical and mechanical components	Cooking and nutrition	Mouldable materials
	Skills	Skills:
Skills: 1. To create a simple circuit. 2. To use a number of different components. 3. To add things to a basic circuit. 4. To alter products after testing if it doesn't work. 5. To try out new ideas to improve circuit.	 To know how to be hygienic and safe. To present food in an interesting way. 	 To select the most appropriate material. To shape and mould using a range of techniques. To use a finishing technique.

Throughout all three of the projects they need to:

- To create a detailed step by step plan, using alternative ideas and be able to say what is good and bad about both.
- To be able to explain why their finished product will be of good quality.
- To show a good level of expertise when using equipment and tools they have used before.
- To keep checking their product is the best it can be.

• To evaluate their product against the original design criteria

Autumn term	Spring term	Summer term
Theme: Moving Toys Skills:	Theme: Bridges Skills:	Theme: Greek Food Skills:
 Understand that a cam can be used with a lever or a slider to change rotary motion into oscillating or reciprocating motion To refine their product after testing it. 	 Decide on different ways of joining materials and which is the strongest. To measure and cut with accuracy to 1mm. To ensure their work is precise and accurate. To test and adapt product independently ensuring it is fit for purpose. To try to hide joints to improve the look of their products. 	 To be able to describe what they need to be both hygienic and safe. To present their final product well. Knife skills – To dice harder foods into large evenly sized pieces.

- To use a range of information to inform their designs.
- To work within constraints.
- To follow their plans and refine if necessary.
- To think of a way to test and evaluate their product.
- To think of how different resources could have improved their project.

Autumn term	Spring term	Summer 1
Theme: Funky Furnishings	Theme: Great British Dishes	Theme: Bird House Builder
Skills: 1. To make their product attractive and strong. 2. To think of what the user would want when choosing their textile. 3. To use a range of stiches independently. (Blanket, cross, running, overstitch) 4. To think about how their product could be sold. 5. To consider what would improve their product even more.	Skills: 1. To explain how their product should be stored. 2. Knife Skills – To use both grips independently with sharper knifes. To finely dice food into evenly sized pieces.	Skills: 1. To select the appropriate materials to make product. 2. To ensure their work is precise and accurate. 3. To think of ways to improve the look of their product. 4. To try to make a product that meets all of the design criteria.