St Mary's Church of England Primary School Living, loving and learning in God's care

Subject Leader Planning Grid Subject: Design and Technology Leader: Clare Hill

By the end of Key Stage One:

Design - I can design purposeful, functional, appealing products for myself and other users based on design criteria

I can generate, develop, model and communicate my ideas through talking, drawing, templates, mock-ups and, where appropriate, ICT

Make - I can select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]

I can select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate - I can explore and evaluate a range of existing products

I can evaluate my ideas and products against design criteria

Technical knowledge - I can build structures, exploring how they can be made stronger, stiffer and more stable I can explore and use mechanisms [for example, levers, sliders, wheels and axles], in my products.

Cooking and Nutrition - I can use the basic principles of a healthy and varied diet to prepare dishes I understand where food comes from.

By the end of Key Stage Two:

Design

I can use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups

I can generate, develop, model and communicate my ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

I can select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

I can 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

Evaluate

I can investigate and analyse a range of existing products

I can evaluate my ideas and products against my own design criteria and consider the views of others to improve their work

I can understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

I can apply my understanding of how to strengthen, stiffen and reinforce more complex structures

I understand and can use mechanical systems in my products [for example, gears, pulleys, cams, levers and linkages]

I understand and can use electrical systems in my products [for example, series circuits incorporating switches, bulbs, buzzers and motors]

I can apply my understanding of computing to program, monitor and control my products.

Cooking and Nutrition

I understand and apply the principles of a healthy and varied diet

I can prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

I understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

Year Group	I can statement	Context	Knowledge	Key
Subject topic areas.				Vocabulary
Early Years	I can safely use a range of tools.	Drawing - Draw with increasing	I know how to carry	Picture
Reception	I can explore a variety of materials	complexity and detail when	and use a range of tools	Draw
Topic Ideas -	and describe and compare them.	responding to capturing objects,	safely.	Use
	I can demonstrate a range of	images and people when exploring	I can use a tripod grip	Experiment
Bonfire night, Christmas,	techniques.	topic work.	with control.	Change
Remembrance, Valentine's	I can share may creations.			Tools
Day, Easter. Leavers.	I can explain the process I have	Creating - explore different	I know how to	Materials
	used.	materials freely to develop their	construct with a range	Improve

My family.	I can say what I like and don't like	ideas when responding to topic	of materials and join	Ipad
My holidays.	about my creation.	work.	using glue and tape.	Record
Links to weather. Changing seasons.	I can say what I would change next time.	Talk about what they are going to make and how they are going to make it.	I can describe colour, shape and texture. I know how to use my	Photograph Video Food
All about me. 4 Seasons. Mini-beasts.	I can be inspired by artists and have conversations about them.	Develop their own ideas and then decide which materials to use to express them. Join different materials and explore different textures. Food - To create a fruit salad. Preparing and chopping fruit. Exploring fruits, textures, smell, taste.	hands to spray, chop, thread etc. I know how to mix colours and predict the changes. I know how to manipulate malleable materials. I know how to use an ip ad to take a photograph.	Meal Snack Healthy Diet
KEY STAGE ONE Year 1 and Year 2 Topic Ideas - Cycle A 2023/2024 (General events - each year - Bonfire night, Christmas, Remembrance, Valentine's Day, Easter, leavers). How have our toys boxes	I can think of ideas and recognise characteristics of familiar products. My plans show that, with help, I can put my ideas into practice. I can use pictures and words to describe what I want to do. I can explain what I am making and which tools I am using. I can use tools and materials with help, where needed. I can talk about my own and other people's work in simple terms. I can describe how a product works.	Food - Sandwiches. Cut, peel or grate ingredients safely and hygienically. Measure or weigh using measuring cups or electronic scales. Assemble a sandwich. Food - Healthy fruit kebabs or vegetable soup Cut, peel or grate ingredients safely and hygienically. Measure or weigh using measuring	Food. I am able to name the range of ingredients and know how to sequence products. I know the difference between hot and cold, raw and cooked. I know the difference between chop, slice, peel and grate.	Cut Peel Grate Measure Weigh Scales Ingredients Recipe Healthy Varied Diet
changed? Sock puppets.		cups or electronic scales. Assemble or cook ingredients	I know the changes that happen to foods when they are heated.	Textiles Needle Thread

People who help us. Where am I in the world? My country.	I know vocabulary describe sense of taste, sweet, sour, salty, bitter etc.	Stitch
Seasonal changes. Everyday materials.	Textiles puppets Shape textiles using templates. Join textiles using running stitch. Colour and decorate textiles using a list the picture of the pict	•
Mini-beasts. Living things and habitats.	Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing). I know how to join pieces of fabric w	make. two
Cycle B	glue, tape or threa I know that differ	nd. Pent
(General events - each	decorations create	
year - Bonfire night,	different effects.	
Christmas, Remembrance,	I know what my pr	oduct
Valentine's Day, Easter,	will be used for.	
leavers).	I know what would improve and make	
Great Fire of London	better.	"
Gunpowder plot		
Seasonal changes.		
How do we know where we are?		
Uses of everyday		
materials.		
What makes our world so beautiful?		
Plants.		
Animals including humans.		

Year 2 extend and challenge. Cycles as above	I can think of ideas and plan what to do next, based on my experience of working with materials and components. I can use models, pictures and words to describe my designs. I can select appropriate tools, techniques and materials, explaining my choices. I can use tools and assemble, join and combine materials and components in a variety of ways. I can recognise what I have done well as my work progresses, and suggest things I could do better in the future.	Mechanisms - Pop-up Books/ cards - Cut materials safely using tools provided. Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen). Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products. Create products using levers. Structures - 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). Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen).	Mechanisms. I know that my mechanism will be a slider, lever or pop up. I know how to operate my mechanism. I know the tools and resources I will need and I am able to name them correctly. I know correct directional language - up, down, forwards, backwards, left, right and diagonal. I know which joining technique to use and know how to use tap, glue and joins correctly. Structures. I know which part of the mechanism is the pivot. I know how to replicate the movement and understand the purpose of my product.	Year 2 - Cut Peel Grate Measure Weigh Scales Ingredients Recipe Healthy Varied Diet Textiles Needle Thread Wool Stitch Dyeing Decorating Extending Vocabulary- Gluing Hinge Mechanism Drilling Screwing Folds Levers Cutting
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	Mechanical Systems - Cut materials safely using tools provided. Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen). Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products. Create products wheels and winding mechanisms	I know which material to select depending on its characteristics i.e. strength, pliability, size. I know how to create a template and the reason I use it to support making my final product. I know I can use technology to support my learning, google to research topics and D and T ideas and techniques. I know how to operate a saw safely and correctly and sand to finish. I know how to create a corner with glue and card right angled triangles. I know how to use wood nails and a hammer accurately and safely.	Shaping Tearing Curling Strengthen Joining Winding Mechanism Tenon saw Hacksaw Bench hook Clamp Dowel Pulley Drill
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KEY STAGE TWO Year 3 and Year 4

Cycle A
2022/2023
What do Mexico and
chocolate have in common?

The Mayans.

What did the Egyptians achieve?

Why do we need to know what the world looks like from the sky?

Light, sound. States of matter.

Plants.

Living things and their habitats.

Cycle B
2023/2024
What lasting legacy did
the Romans leave on
Britain?

I can explore ideas and collect visual and other information for my work (Exploring and developing).

I can investigate visual and tactile qualities in materials and processes (Investigating and making).

I can demonstrate my ideas and meanings, and design and make images and artefacts for different purposes. I can comment on similarities and differences between my own and others' work.

I can adapt and improve my ownwork (Evaluating and developing).

Food - Chocolate Cakes

Cut, peel or grate ingredients safely and hygienically.

Measure or weigh using measuring cups or electronic scales.

Prepare ingredients hygienically using appropriate utensils.

Measure and mark out to the nearest millimetre.

Follow a recipe.

Mechanical Systems - Pneumatics - Tomb raiders

Cut materials accurately and safely by selecting appropriate tools. Select appropriate joining techniques. Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filling and sanding).

Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears).

Structures - Grand United Kingdom Designs

Choose suitable techniques to construct products or to repair items.

Strengthen materials using suitable techniques.

Design with purpose by identifying opportunities to design.

Identify some of the great designers in all of the areas of study (including

Food.

I know how to maintain high hygiene levels when I am preparing food. I know about bacteria and conditions such as warm, wet and dark environments for optimum breeding.

I know how to wash my hands thoroughly and effectively.

I know how to measure out and weigh my ingredients.

I know how to sequence and follow instructions to follow a recipe.

I know the effects of heating, cooling and freezing food.

I know where foods come from.

I know how to evaluate in a written method and oral report on how I could change and improve my product.

Mechanical Systems.

I know the difference between a lever and a linkage. Year 3 vocabulary plus all above. Hygiene Electronic scales Utensils Millimetre Accurate *Appropriate* Filing Sanding Gears Design Purpose Architect Stable

What can we know about World War 2 from sources? Why are Rainforests important to us in the UK? Forces, magnets, electricity, animals including humans. Rocks.		pioneers in horticultural techniques) to generate ideas for designs. Improve upon existing designs, giving reasons for choices.	I know how my product will move and its purpose. I know how to measure, mark out, cut, join and finish. I know how to question my design ideas to improve and evaluate my product.	
Year 4 extend and challenge	I can explore ideas and collect visual and other information for my work (Exploring and developing). I can investigate visual and tactile qualities in materials and processes (Investigating and making). I can demonstrate my ideas and meanings, and design and make images and artefacts for different purposes. I can comment on similarities and differences between my own and others' work. I can adapt and improve my ownwork (Evaluating and developing).	Mechanisms with pulleys and levers Cut materials accurately and safely by selecting appropriate tools. Select appropriate joining techniques. Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filling and sanding). Make products by working efficiently (such as by carefully selecting materials). Structures Cut materials accurately and safely by selecting appropriate tools. Select appropriate joining techniques. Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filling and sanding). Make products by working efficiently (such as by carefully selecting materials).	I know the function of the axle, axle holders and wheels. I know the difference between fixed and free moving. I know what type of mechanical components I have used and explain why. I know how to apply maths skills and science skills to my project. I know how to build a simple circuit to operate a gear. I know how to build a circuit incorporating a battery, motor and hand- made switch that can reverse direction.	Year 4 - vocabulary plus all above. Screwing Filling Refine Technique Battery Terminal Diagnose Bulb Wire Motor Connection Circuit Axle

Refine work and techniques as work I know how to strip progresses, continually evaluating the wire to ensure a good product design. connection and contact. Improve upon existing designs, giving I know how to evaluate reasons for choices. and improve mine and others products and Electrical systems suggest changes and Cut materials accurately and safely improvements. by selecting appropriate tools. Select appropriate joining techniques. Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filling and sanding). Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage). Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears). Design with purpose by identifying opportunities to design. Create series and parallel circuits. Make products by working efficiently (such as by carefully selecting materials).

Year 5/6

Cycle A 2022/2023

Why was the change from Stone Age to Iron Age so significant?

Why did the Vikings and Anglo-Saxons just not get along?

Just how geographically different are the Americas?

Earth and space. Living things and habitats.

Animals including humans. Forces. Properties of materials.

Cycle B 2023/2024
Can we still see the
Ancient Greeks today?

Why are primary sources so important when studying the Shang Dynasty?

How is our world changing? How has it already changed? I can explore ideas and collect visual and other information to help me develop my work (Exploring and developing).

I can use my knowledge and understanding of materials and processes to communicate ideas and meanings (Investigating and making).

I can make images and artefacts, combining and organising visual and tactile qualities to suit my intentions (Investigating and making).

I can compare and comment on ideas, methods and approaches used in my own and others' work, relating these to the context in which the work was made (Evaluating and developing).

I can adapt and improve my work to realise my own intentions (Evaluating and developing).

I can explore ideas and select visual and other information (Exploring and developing).

I can use my ideas to develop my work, taking into account the purpose (Exploring and developing).

I can manipulate materials and processes to communicate ideas and meanings and make images and artefacts, matching visual and tactile qualities to my intentions (Investigating and making).

I can analyse and comment on ideas, methods and approaches used in my own and others' work, relating these to its context (Evaluating and developing).

Textiles

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).

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

create suitable visual and tactile effects in decoration of textiles. (Such as a soft decoration for comfort on a cushion)

Construction - Viking Boats

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). Design with the user in mind, motivated by the service a product will offer (rather than simply for profit).

Ensure products have a high quality finish, using art skills where appropriate.

Use prototypes, cross-sectional diagrams and computer aided designs to represent designs.

I know how to use a selection of stiches to secure 2 or more pieces of fabric.

I know how to join, fasten and finish to match to the purpose of my product.

I know about products from the past such as Velcro and zips that are used for a purpose and to improve function

I know how to question types of resources and link them to purpose e.g. suitability of fabrics and why.

Structures.

I know the difference between a shell (a box of type of packaging), a structure and a framed structure such as tent, umbrella etc.

I know how to select appropriate resources to match purpose and need.

I know how to use a range of joining and fixing techniques to

Year 5 vocabulary
Plus, all above.
Seam
Running stitch
Back stitch
Tactile
Decoration
Precision
Refine
Prototype
Cross-section
Computer Aided
Design (CAD)

All living things and their habitats. Light Evolution and inheritance. Electricity. Animals including humans.	I can adapt and refine my work to reflect my own view of its purpose and meaning (Evaluating and developing). I can apply my knowledge of computer systems to program, monitor and control my product.	Evaluate the design of products so as to suggest improvements to the user experience. Clockwork - Cams and Gears 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). Design with the user in mind, motivated by the service a product will offer (rather than simply for profit). Ensure products have a high quality finish, using art skills where appropriate. Use prototypes, cross-sectional diagrams and computer aided designs to represent designs. Evaluate the design of products so as to suggest improvements to the user experience.	create a product that matches my design. I know how to use design features and techniques to improve use. I know what will be the most effective size and weight.	
Year 6 Extend and challenge.	I can explore ideas and collect visual and other information to help me develop my work (Exploring and developing). I can use my knowledge and understanding of materials and	Food - Sandwich making/pizzas Prepare ingredients hygienically using appropriate utensils. Understand the importance of correct storage and handling of	Food. I know how to maintain high hygiene levels when I am preparing food. I know about bacteria and conditions such as warm, wet and	Year 6 - Vocabulary Storage Handling Micro- organisms Oven

processes to communicate ideas and meanings (Investigating and making). I can make images and artefacts, combining and organising visual and tactile qualities to suit my intentions (Investigating and making).

I can compare and comment on ideas, methods and approaches used in my own and others' work, relating these to the context in which the work was made (Evaluating and developing).

I can adapt and improve my work to realise my own intentions (Evaluating and developing).

I can explore ideas and select visual and other information (Exploring and developing).

I can use my ideas to develop my work, taking into account the purpose (Exploring and developing).

I can manipulate materials and processes to communicate ideas and meanings and make images and artefacts, matching visual and tactile qualities to my intentions (Investigating and making).

I can analyse and comment on ideas, methods and approaches used in my own and others' work, relating these to its context (Evaluating and developing).

I can adapt and refine my work to reflect my own view of its purpose and meaning (Evaluating and developing).

ingredients (using knowledge of micro-organisms).

Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).

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.

Individual Choice of Product

Consolidation of previous skills and knowledge demonstrated through pupils' individual choice of subject. dark environments for optimum breeding.

I know how to wash my hands thoroughly and effectively.

I know how to measure out and weigh my ingredients.

I know how to sequence and follow instructions to follow a recipe.

I know the effects of heating, cooling and freezing food.

I understand seasonality and understand how a variety of ingredients are grown, reared, caught and processed.

Electrical systems.

I know about the dangers of mains electricity.

I know how to find a fault in an electrical circuit and fix it.

I know why different types of switches are used in different types of products. I know an

input device is a switch

Hob
Temperature
Calculate
Ratio
Proportion
Refine
consolidate
seasonality

and an output device are buzzers and bulbs. I know how to avoid making a short circuit. I know how to create effective annotations on my drawings and I know how to draw a cross-sectional drawing.
