

		T	
Subject: Design Technology	By the end of KS1	By the end of LKS2	By the end of UKS2
Design	 To design purposeful, functional and appealing products for themselves (Year 1) and others (Year 2) based on design criteria. To generate, develop and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. 	 To use research to design products that are fit for a purpose, aimed at particular individuals or groups. To generate, develop, and communicate their ideas through discussion, annotated sketches and information and communication technology. Create a design criteria 	 To 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. To generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. Create a design criteria
Make	 To select from and use a range of tools and equipment to perform practical tasks (cutting, shaping, joining, finishing). To select from and use a wide range of materials and components, including constructions materials, textiles (Year 2) and ingredients (Year 1), 	 To select from and use a wider range of tools and equipment to perform practical tasks (cutting, shaping, joining and finishing). To select from and use a wider range of materials and components, including construction materials, textiles and ingredients, 	 To select from and use a wider range of tools and equipment to perform practical tasks (cutting, shaping, joining and finishing) accurately. To select from and use a wider range of materials and components, including construction materials, textiles and ingredients,

	according to their characteristics.	according to their characteristics.	according to their functional properties and aesthetic qualities.
Evaluate	 To explore (Year 1) and evaluate (Year 2) a range of existing products. To evaluate their ideas and products (Year 1) against design criteria (Year 2). 	 To investigate a range of existing products. To evaluate their ideas and products against the design criteria and consider the views of others to improve their work. 	 To investigate and analyse a range of existing products. To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. To understand how key events and individuals in design and technology have helped shape the world (Year 6).
Technical knowledge	 To build structures, exploring how they can be made stronger, stiffer and more stable (Year 1). To explore and use mechanisms (levers, sliders, wheels and axles) in their products (Year 2). 	 To develop their understanding of how to strengthen, stiffen and reinforce structures. To explore and use mechanical systems in their products (gears, pulleys, cams, levers and linkages) (Year 3). To explore and use electrical systems in their products (series circuits incorporating switches, bulbs, and buzzers) (Year 4). 	 To apply their understanding of how to strengthen, stiffen and reinforce more complex structures (Year 5). To understand and use mechanical systems in their products (gears, pulleys, cams, levers and linkages) (Year 5). To understand and use electrical systems in their products (series circuits incorporating switches, bulbs, buzzers and motors) (Year 6). To apply their understanding of computing to programme, monitor and control their products (Year 6).

<u>Pro</u>
Cooking and Nutrition

- Use the basic principles of a healthy and varied diet to prepare dishes.
- Understand where food comes from.
- Understand and apply the principles of a healthy and varied diet
- Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- Understand the source, seasonality and characteristics of a broad range of ingredients.

- Understand and apply the principles of a healthy and varied diet
- Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- Understand the source, seasonality and characteristics of a broad range of ingredients.

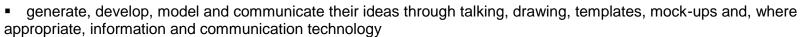
Key stage 1

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment].

When designing and making, pupils should be taught to:

Design

design purposeful, functional, appealing products for themselves and other users based on design criteria





Make

- select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria

Technical knowledge

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

Design and technology 182

Key stage 2

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment]. When designing and making, pupils should be taught to:

Design

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

Make

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

- investigate and analyse a range of existing products
- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
- understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]
- apply their understanding of computing to program, monitor and control their products.

Design and technology 183



PANARY SCHO

Cooking and nutrition

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life. Pupils should be taught to:

Key stage 1

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

Key stage 2

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

Band 1 (5 statements)	Band 2 (9 statements)
Cooking and Nutrition Say where some food comes from and give examples of food that is grown	Cooking and Nutrition Understand the need for a variety of food in a diet
Processes Select from and use a range of tools and equipment to perform practical tasks e.g. cutting, shaping, joining and finishing	Cooking and Nutrition Understand that all food has to be farmed, grown or caught
Processes Use a range of simple tools to cut, join and combine materials and components safely	Processes Design purposeful, functional, appealing products for himself/herself and other users based on design criteria
Processes Ask simple questions about existing products and those that he/she has made	Processes Generate, develop, model and communicate his/her ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology
Processes Use wheels and axles in a product	Processes Choose appropriate tools, equipment, techniques and materials from a wide range
	Processes Safely measure, mark out, cut and shape materials and components using a range of tools
	Processes Evaluate and assess existing products and those that he/she has made using a design criteria
	Processes Investigate different techniques for stiffening a variety of materials and explore different methods of enabling structures to remain stable
	Processes Explore and use mechanisms e.g. levers, sliders, wheels and axles, in his/her products



WHITTLEFIE	
PANARY SCHO	1

Band 3 (5 statements)	Band 4 (8 statements)	Band 5 (7 statements)	Band 6 (3 statements)
Cooking and Nutrition Use a wider variety of ingredients and techniques to prepare and combine ingredients safely	Cooking and Nutrition Understand what makes a healthy and balanced diet, and that different foods and drinks provide different substances the body needs to be healthy and active	Cooking and Nutrition Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable / tasty to eat	Processes Generate, develop, model and communicate his/her ideas through discussion, annotated sketches, cross sectional and exploded diagrams, prototypes, patter pieces and computer-aided design
Processes Create designs using annotated sketches, cross- sectional diagrams and simple computer programmes	Cooking and Nutrition Understand seasonality and the advantages of eating seasonal and locally produced food	Processes Use his/her research into existing products and his/her market research to inform the design of his/her own innovative product	Processes Use his/her knowledge of famous designs to further explain the effectiveness of existing products and products he/she have made
Processes Safely measure, mark out, cut, assemble and join with some accuracy	Cooking and Nutrition Read and follow recipes which involve several processes, skills and techniques	Processes Create prototypes to show his/her ideas	Processes Apply his/her understanding of computing to program, monitor and control his/her product
Processes Make suitable choices from a wider range of tools and unfamiliar materials and plan out the main stages of using them	Processes Use knowledge of existing products to design a functional and appealing product for a particular purpose and audience	Processes Make careful and precise measurements so that joins, holes and openings are in exactly the right place	
Processes Investigate and analyse existing products and those he/she has made, considering a wide range of factors	Processes Create designs using exploded diagrams	Processes Make detailed evaluations about existing products and his/her own considering the views of others to improve his/her work	
	Processes Consider how existing products and his/her own finished products might be improved and how well they meet the needs of the intended user	Processes Build more complex 3D structures and apply his/her knowledge of strengthening techniques to make them stronger or more stable	
	Processes Apply techniques he/she has learnt to strengthen structures and explore his/her own ideas	Processes Understand how to use more complex mechanical and electrical systems	
	Processes Understand and use electrical systems in products		