Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that **solve real and relevant problems** within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take **risks**, **becoming resourceful**, **innovative**, **enterprising and capable citizens**. Through the evaluation of past and present design and technology, they develop a **critical understanding of its impact on daily life** and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

Opportunities	KS1		KS2				
	Year 1	Year 2	Year3	Year 4	Year 5	Year 6	
Suggested Breadth of Study	Flying Kites Teddy Bears Picnic	Making Fire Engines Healthy Eating-healthy lunchbox Puppets	Moving Monsters Sandwich Snacks Mini Greenhouses	Alarms Musical Instruments Seasonal Food	Moving Toys Making Bread	Programming Pioneers Structures Textiles	
Design, make, evaluate and improve	Design products that have a definite function for a particular person Make products to meet basic design brief	Design and make products, modifying the product as the project evolves Bird house model	Produce designs with a clear purpose having explored needs, food packaging Select materials carefully to suit the design and use.	Refine methods and design as work progresses, constantly reassessing design. Use computer packages to design and model products.	Design by considering the user, prioritising good function before profit. Produce several prototypes each building upon the previous to optimise design	Produce a good quality finish to products using art techniques Include designing processes such as prototypes, crosssectional diagrams and CAD	
Computing	Model designs using software.		Control and monitor models using software designed for this purpose.		Write code to control and monitor models or products.		

Construction and mechanics	practice techniques to join and/or strengthen materials eg , gluing and reinforcing card	explore and use mechanisms in their products , wheels and axles	Select appropriate techniques to construct products	Construct series and parallel circuits Apply understanding of forces to select a suitable mechanism e.g. levers, winding mechanism, pulleys and gears.	Create circuits using electronics kits that combine a number of parts (e.g. LEDs, resistors, chips etc.) Practice practical skills to a reasonable standard to produce products	Combine electronics and mechanics to produce original designs Use cams to change a rotation into a push/pull movement
Technical knowledge	Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products. Create products using levers, wheels and winding mechanisms.		Choose suitable techniques to construct products or to repair items. Strengthen materials using suitable techniques. Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears).		Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding). Convert rotary motion to linear using cams. Use innovative combinations of electronics (or computing) and mechanics in product designs	
Electronics	Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage).		Create series and parallel circuits		Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips).	
Food	Select from and use ingredients according to their characteristics (Healthy sandwich/skewer)	Safely cut, peel or grate ingredients in a hygienic manner (fruit salad) Use measuring cups or electronic scales to measure the required amounts Combine ingredients to produce food.	Use correct utensils to hygienically prepare food Combine and or cook Seasonal and savoury foods	Use correct utensils to hygienically prepare food Combine and or cook Seasonal and savoury foods	Understand how to store and handle food ingredients properly. Invent and modify own recipes including savoury ingredients, methods, cooking times and temperatures Seasonal and savoury	Understand how to store and handle food ingredients properly. Invent and modify own recipes including ingredients, methods, cooking times and temperatures Seasonal and savoury foods

Materials and Textiles	Use a running stitch to join fabric Use methods such as dyeing, adding sequins or printing alter the appearance of fabric Make use of template to produce shapes	Demonstrate safe use of a given tool. Perform a range of cutting and shaping techniques e.g. tearing, cutting, folding and curling Bird boxes Use a range of joining techniques e.g. gluing, hinges or combining materials to strengthen	Use correct stitch to join materials felt stocking or angel deco Add decorative finish using a suitable technique	Use suitable cutting and shaping techniques Choose suitable joining techniques	Use a variety of stitching techniques to join fabrics. understand the purpose of and include a seam allowance	Cut with precision and produce a good finish Select appropriate tools to cut and shape a particular type of material
Key Vocabulary and Schematic or Thematic Knowledge	General design tool equipment materials ingredients, evaluate build Food tech healthy diet Cut, peel, grate or electronic scales.	General Design, appealing, product, design prototype/ mock-up, tools, technique, finish, decorate, improve, evaluate Structures/ Textiles cut shape, join, finish, prepare, select, components materials, stitch, textiles build, structure stronger, stiffer, more stable, mechanism, wheel, axles, Food tech healthy diet/ varied diet	General Design, appealing, product, design prototype/ mock-up, tools, utensils technique, finish, decorate, improve, refine, evaluate, appropriate, suitable, criteria, repair, disassemble Structures/ Textiles/ mechanics cut shape, join, finish, prepare, select, components materials, stitch, seam, weave, textiles build, structure stronger, strengthen,	General Design, appealing, product, design prototype/ mock-up, tools, utensils technique, finish, decorate, improve,, refine, evaluate, appropriate, suitable, criteria, repair, disassemble Structures/ Textiles/ mechanics cut shape, join, finish, prepare, select, components materials, stitch, seam, weave, textiles build, structure stronger, strengthen,	General Design, visual, appealing, product, design prototype/ mock-up, tools, utensils technique, finish, decorate, improve, refine, evaluate, appropriate, suitable, criteria, repair, disassemble Structures/ Textiles/ mechanics cut shape, join, finish, prepare, precision, select, components, characteristics, materials, back stitch, running stitch, seam,	General Design, visual, appealing, product, design prototype/ mock-up, tools, utensils technique, finish, decorate, improve, refine, evaluate, appropriate, suitable, criteria, repair, disassemble Structures/ Textiles/ mechanics cut shape, join, finish, prepare, precision, select, components, characteristics, materials, back stitch, running stitch, seam,

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assessment

hygienically.

Measure or weigh using measuring cups or electronic scales.

Assemble or cook ingredients.

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).

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)

Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage)

Model designs using software

Use materials to practise drilling, screwing,

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).

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.

Understand the need for a seam allowance.

Join textiles with appropriate stitching.

Select the most appropriate techniques to decorate textile

Create series and parallel circuits

Control and monitor models using software designed for this purpose

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.

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).

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

gluing and nailing materials to make and strengthen products

Create products using levers, wheels and winding mechanisms.

Design products that have a clear purpose and an intended user.

Make products, refining the design as work progresses.

Use software to design

Explore objects and designs to identify likes and dislikes of the designs.

Suggest improvements to existing designs.

Explore how products have been created.

Choose suitable techniques to construct products or to repair items.

Strengthen materials using suitable techniques.

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.

Make products by working efficiently (such as by selecting materials).

Refine work and techniques as work progresses, continually evaluating the product design.

Use software to design and represent product designs.

Identify some of the great designers in all of the areas of study (including pioneers in horticultural techniques) to generate ideas for designs.

Improve upon existing designs, giving reasons for choices.

Disassemble products to understand how they

decoration for comfort on a cushion).

Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips)

Write code to control and monitor models or products.

Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding).

Convert rotary motion to linear using cams.

Use innovative combinations of electronics (or computing) and mechanics in product designs.

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.

Combine elements of design from a range of inspirational designers throughout history, giving reasons for choices.

			work.		Create innovative design existing products. Evaluate the design of products improvements	products so as to to the user experience
POP tasks	Kites: Evaluate their kite design. What was the easiest/ hardest part, how well does the kite fly, what would they change? Create a healthy skewer for a Teddy Bear's Picnic	Puppets: Shape, stitch and join puppet template Fire engines: Design, make and evaluate wheels, axles and chassis for fire engine designs Healthy Packed lunches-assemble and evaluate ingredients	Moving Monsters: construct an effective pneumatic system to control movement, evaluate design Mini Greenhouses: apply their knowledge of stable structures and suitable materials when designing a mini greenhouse Sandwich snacks Design make and evaluate sandwiches	Alarms: design an alarm system that is suitable for a particular apply what they have learnt about alarms, circuits and switches when designing their own alarm systems Musical Instruments: Use existing examples of percussion instruments to draw inspiration. Follow their designs to make a functional instrument. Seasonal Foods: Prepare a healthy, savoury seasonal meal	Moving Toys Design a moving toy with a cam mechanism Describe how they will create their toy and what materials and tools they will need? Bread: Design and bake a new bread product for a particular person or event.	Fashion and Textiles: Use pattern pieces to mark fabric for cutting and sewing. Add details to a product according to their own design. Use whip stich, straight and back stitch. Programming Pioneers Begin to explain how embedded systems monitor and control products Explain how computer scientists have helped shape the world? Structures: Design and evaluate an earthquake resistant building