Design and Technology Curriculum: Topics, Coverage and Objectives

$\mathcal{N}_{\mathcal{A}}$	materials, tools and technique	es, experimenting with colour,	needed to engage in an itera	tive process of designing and	to engage in an iterative pro- the home, school, leisure, cul	cess of designing and making. Iture, enterprise, industry and t	he wider environment].	relevant contexts [for example,	
νχρι	design, texture, form and fur	nction. They should work in a	making. They should work in	a range of relevant contexts	When designing and making,	, pupils should be taught to:			
	range of relevant contexts and opportunities across indoor a	access design and technology	Itor example, the nome	and school, gardens and	Uesign	asign criteria to inform the desi	an of innovative functional and	pealing products that are fit for	
бСрі	opportunities across indoor a		environment].	unity, moustry and the white	purpose, aimed at particular	individuals or groups		beaming products that are ne for	
	When designing and making, Design	pupils should be taught to:	When designing and making, <u>Design</u>	pupils should be taught to:	-generate, develop, model a exploded diagrams, prototyp	and communicate their ideas es, pattern pieces and compute	through discussion, annotated er-aided design	sketches, cross-sectional and	
	-With support, generate, me	odel and communicate their	-design purposeful, function	nal, appealing products for	Make soloct from and use a wider	range of tools and equipment t	o porform practical tacks [for ov	ample cutting chaning joining	
	-Draw a simple design		- generate, develop, model a	and communicate their ideas	and finishing], accurately	range of tools and equipment		ample, cutting, snaping, johning	
	Make		through talking, drawing, ten	nplates, mock-ups and, where	- select from and use a wider	range of materials and compor	nents, including construction mat	terials, textiles and ingredients,	
	-Select from a range of mate	rials to make products with a	appropriate, information and	communication technology	according to their functional	properties and aesthetic qualition	es		
	purpose		Make	o of tools and aquinment to	Evaluate	ngo of ovicting products			
	-Say what they like about the	eir product and consider how	perform practical tasks [for	r example cutting shaping	 Investigate and analyse a range of existing products evaluate their ideas and products against their own design criteria and consider the views of others 			of others to improve their work	
	they could improve it.		joining and finishing]	example, eatenig, shaping,	- understand how key events and individuals in design and technology have helped shape the world			e world	
	Technical Knowledge		-select from and use a w	ide range of materials and	Technical knowledge				
	-Explore and use different too	ols (scissors, ruler, etc)	components, including constr	ruction materials, textiles and	- apply their understanding or	f how to strengthen, stiffen and	d reinforce more complex structu	ures	
	-Understand space and balance	rerent materials together	Find the second se	r characteristics	 understand and use mechan understand and use electric 	al systems in their products [ror example, gears, pulleys, cam r example_series circuits incorpo	s, levers and linkages]	
	Cooking and nutrition		- explore and evaluate a range	e of existing products	and motors]				
	-Pupils should be taught when	re food comes from and begin	- evaluate their ideas and pro-	ducts against design criteria	-apply their understanding o	f computing to program, monit	or and control their products.		
	to understand that ingredients can produce a drink o item.		Technical knowledge		Cooking and nutrition As part of their work with food, nunits should be taught how to cook and apply the principles of nutrition and healthy eati				
	Item.	cluding oral health	 build structures, exploring no stiffer and more stable 	ow they can be made stronger,	As part of their work with foo	o, pupils should be taught now	to cook and apply the principles on the principles of the great expressions of the great express	of nutrition and neariny eating.	
	enderstand suble nygiene, in		-explore and use mechanisms	in their products.	to cook is a crucial life skill the	at enables pupils to feed thems	elves and others affordably and	y and well, now and in later life.	
	Our EYFS Currice	ulum documentation	Cooking and nutrition		Pupils should be taught to:				
			0		i upils should be taught to.				
	outlines the Express	sive Arts and Design	As part of their work with foo	d, pupils should be taught how	-understand and apply the pr	inciples of a healthy and varied	diet		
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with food to cook and apply the princi	d, pupils should be taught how ples of nutrition and healthy king in pupils will also open a	-understand and apply the pr - prepare and cook a variety of - understand seasonality, and	inciples of a healthy and varied of predominantly savoury dishe	diet s using a range of cooking techni	iques	
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with foor to cook and apply the princi eating. Instilling a love of coo door to one of the great exp	d, pupils should be taught how ples of nutrition and healthy king in pupils will also open a pressions of human creativity.	-understand and apply the pr - prepare and cook a variety o - understand seasonality, and	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet	diet s using a range of cooking techni y of ingredients are grown, reare	iques d, caught and processed.	
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with foor to cook and apply the princi eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils	-understand and apply the pr - prepare and cook a variety of - understand seasonality, and	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet	diet s using a range of cooking techni y of ingredients are grown, reare	iques d, caught and processed.	
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with foor to cook and apply the princi eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and other	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils s affordably and well, now and	 -understand and apply the pr - prepare and cook a variety or - understand seasonality, and 	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet	diet s using a range of cooking techni y of ingredients are grown, reare	iques d, caught and processed.	
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with foor to cook and apply the princi eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life.	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils s affordably and well, now and	 -understand and apply the pr - prepare and cook a variety or - understand seasonality, and 	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet	diet s using a range of cooking techni y of ingredients are grown, reare	iques d, caught and processed.	
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with foor to cook and apply the princi eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and other in later life. Pupils should be taught to: -use the basic principles of	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils s affordably and well, now and a healthy and varied diet to	-understand and apply the pr - prepare and cook a variety of - understand seasonality, and	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet	diet s using a range of cooking techni y of ingredients are grown, reare	iques d, caught and processed.	
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with foor to cook and apply the princi eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils s affordably and well, now and a healthy and varied diet to	-understand and apply the pr - prepare and cook a variety (- understand seasonality, and	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet	diet s using a range of cooking techni y of ingredients are grown, reare	iques d, caught and processed.	
	outlines the Express (EAD) content more sp	sive Arts and Design becifically to the theme.	As part of their work with foor to cook and apply the princi eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food com	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils s affordably and well, now and a healthy and varied diet to es from.	- understand and apply the pr - prepare and cook a variety c - understand seasonality, and	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet	diet s using a range of cooking techni y of ingredients are grown, reare	iques d, caught and processed.	
	outlines the Express (EAD) content more sp Nursery	sive Arts and Design becifically to the theme. Reception	As part of their work with foot to cook and apply the princi- eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food come Year 1	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a oressions of human creativity. cial life skill that enables pupils s affordably and well, now and a healthy and varied diet to es from. Year 2	 understand and apply the pr prepare and cook a variety of understand seasonality, and Year 3	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet Year 4	diet s using a range of cooking techni y of ingredients are grown, reare Year 5	iques ed, caught and processed. Year 6	
Topic in	Outlines the Express (EAD) content more sp Nursery All About Me	sive Arts and Design becifically to the theme. Reception All About Me and	As part of their work with foot to cook and apply the princi- eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food come Year 1 Moving Pictures	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils s affordably and well, now and a healthy and varied diet to es from. Year 2 Vehicles	Year 3 Packaging	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet Year 4 Money	diet s using a range of cooking techni y of ingredients are grown, reare Year 5 Musical	iques ed, caught and processed. Year 6 Shelters	
Topic in Autumn 1	Outlines the Express (EAD) content more sp Nursery All About Me	sive Arts and Design becifically to the theme. Reception All About Me and My Family	As part of their work with foot to cook and apply the princi- eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food come Year 1 Moving Pictures	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils s affordably and well, now and a healthy and varied diet to es from. Year 2 Vehicles	Year 3 Packaging	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet Vear 4 Money Containers	diet s using a range of cooking techni y of ingredients are grown, reare Year 5 Musical Instruments	iques ed, caught and processed. Year 6 Shelters	
Topic in Autumn 1	Outlines the Express (EAD) content more sp Nursery All About Me	sive Arts and Design becifically to the theme. Reception All About Me and My Family	As part of their work with foot to cook and apply the princi- eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food come Year 1 Moving Pictures	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a oressions of human creativity. cial life skill that enables pupils is affordably and well, now and a healthy and varied diet to es from. Year 2 Vehicles	Year 3 Packaging	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet Vear 4 Money Containers	diet s using a range of cooking techni y of ingredients are grown, reare Year 5 Musical Instruments	iques ed, caught and processed. Year 6 Shelters	
Topic in Autumn 1	outlines the Express (EAD) content more sp Nursery All About Me EAD	Reception All About Me and My Family EAD	As part of their work with food to cook and apply the princi- eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food come Year 1 Moving Pictures	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a oressions of human creativity. cial life skill that enables pupils is affordably and well, now and a healthy and varied diet to es from. Year 2 Vehicles	Year 3 Packaging	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet Vear 4 Money Containers	diet s using a range of cooking techni y of ingredients are grown, reare Year 5 Musical Instruments	iques ed, caught and processed. Year 6 Shelters	
Topic in Autumn 1 Links to Prior	outlines the Express (EAD) content more sp Nursery All About Me EAD -Year 1 - select tools and	Reception All About Me and My Family EAD - Builds on nursery selecting	As part of their work with food to cook and apply the princi- eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food come Year 1 Moving Pictures *Links to Year 4 Storybooks	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils is affordably and well, now and a healthy and varied diet to es from. Year 2 Vehicles *Links to Year 6 topic	Year 3 Packaging	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet Vear 4 Money Containers	diet s using a range of cooking techni y of ingredients are grown, reare Year 5 Musical Instruments *Links with the Music	iques ed, caught and processed. Year 6 Shelters *Links to Year 1 Homes	
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Topic in Autumn 1 Links to Prior and Future	outlines the Express (EAD) content more space Nursery All About Me EAD -Year 1 - select tools and resources to cut, stick, etc. - Year 1 - cut and shape	Reception All About Me and My Family EAD - Builds on nursery selecting tools - Year 1 – choose suitable materials and explain	As part of their work with food to cook and apply the princi- eating. Instilling a love of coo door to one of the great exp Learning how to cook is a cruc to feed themselves and others in later life. Pupils should be taught to: -use the basic principles of prepare dishes -understand where food come Year 1 Moving Pictures *Links to Year 4 Storybooks topic	d, pupils should be taught how iples of nutrition and healthy iking in pupils will also open a pressions of human creativity. cial life skill that enables pupils is affordably and well, now and a healthy and varied diet to es from. Year 2 Vehicles *Links to Year 6 topic Controllable Vehicles	Year 3 Packaging *Links to Year 1 topic Homes – structures. *Links to Year 5 topic – Shelters – structures.	inciples of a healthy and varied of predominantly savoury dishe I know where and how a variet Money Containers *Links to Year 2 topic Puppets – Textile skills *Links to Year 6 topic Slipners – Textile Skills	diet s using a range of cooking techni y of ingredients are grown, reare Year 5 Musical Instruments *Links with the Music Curriculum across all year groups (prior and future)	iques ed, caught and processed. Year 6 Shelters *Links to Year 1 Homes topic – Structures. *Link to Year 3 topic Packaaina – structures.	
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A U T U M N

T E R

Design and Technology Curriculum: Topics, Coverage and Objectives

N 4	DT Chille and	Pupils are taught to:	Pupils are taught to:	Pupils are taught to:	Pupils are taught to:	Pupils are taught to:	Pupils are taught to:	Pupils are taught to:	Pupils are taught to:
IVI	DT SKIIIS and	-Use various	-Construct with a	-use pictures and words	-explain purpose of	-hegin to research	-use research for design	-use internet and	-use research of user's
	Concepts	-Ose various	-construct with a	to plan, bogin to uso	-explain purpose of	-begin to research	ideas	-use internet and	individual poods wants
	Progression:	Pogin to construct	Pogin to join materials	to plan, begin to use	work and how it will be	show design mosts a	show dosign moots a	questionnailes for	requirements for design
	J	stacking blocks vortically	-begin to join materials	design a product for	suitable for the user	range of requirements	range of requirements	ideac	croate own design
		stacking blocks vertically	using string, glue, etc.	-design a product for	describe design using	describe purpose of	and is fit for nurness	make design desisions	-create own design
		and horizontally, making	Understand how to	mysell tonowing design	-describe design using	-describe purpose of	and is int for purpose	-make design decisions	criteria and
		enclosure and creating	- Understand now to		pictures, words,	follow a siver design	-begin to create own	considering time and	specification
		spaces.	keep nealthy, linked to	-research similar	models, diagrams, begin	-follow a given design	design criteria	resources.	-independently model
			fruits and healthy eating	existing products	to use ICI	criterion	-have at least one idea	-clearly explain now	and refine design ideas
		-Begin to explore	(Handa's surprise)	explain what I'm making	-choose best tools and	-have at least one idea	about how to create	parts of product will	by making prototypes
		different materials and		and why	materials, and explain	about how to create	product and suggest	work.	and using pattern
		media		-select tools/equipment	choices	product	improvements for	-produce suitable lists	pieces
		(Playdough images		to cut, shape, join,	-join	-describe design using	design.	of tools,	-produce suitable lists
		using cutters and open-		finish and explain	materials/components	an accurately labelled	-produce a plan and	equipment/materials	of tools, equipment,
		ended resources)		choices	together in different	sketch and words	explain it to others	needed	materials needed,
				-measure, mark out, cut	ways	-make design decisions	-say how realistic plan	-mainly accurately apply	considering constraints
				and shape, with support	-measure, mark out, cut	-make a prototype	is.	a range of finishing	-select appropriate
				try to use finishing	and shape materials and	-begin to use computers	-include an annotated	techniques	materials, fit for
				techniques to make	components, with	to show design	sketch	-use techniques that	purpose; explain
				product look good	support.	-consider how good	-make and explain	involve a small number	choices, considering
				-talk about existing	-choose suitable	product will be	design decisions	of steps	functionality and
				products, and say what	materials and explain	-begin to measure,	considering availability	-begin to be resourceful	aesthetics
				is and isn't good	choices	mark out, cut and shape	of resources	with practical problems	-create, follow, and
				-talk about my work,	-use finishing	materials/components	-explain how product	-evaluate ideas and	adapt detailed step-by-
				linking it to what I was	techniques to make	with some accuracy	will work	finished product against	step plans
				asked to do	product look good	-begin to assemble, join	-make a prototype	specification,	-accurately measure,
				-begin to use levers or	-talk about what I would	and combine materials	-begin to use computers	considering purpose	mark out, cut and shape
				slides	do differently if I were	and components with	to show design.	and appearance.	materials/components
					to do it again and why	some accuracy	-evaluate existing	-evaluate and discuss	-accurately assemble,
					-describe what went	-begin to apply a range	products, considering:	existing products,	join and combine
					well, thinking about	of finishing techniques	how well they've been	considering: how well	materials/components
					design criteria	with some accuracy	made, materials,	they've been made,	-accurately apply a
					-measure materials	-begin to evaluate	whether they work,	materials, whether they	range of finishing
					-describe some	existing products,	how they have been	work, how they have	techniques
					different characteristics	considering: how well	made, fit for purpose	been made, fit for	-be resourceful with
					of materials	they have been made,	-measure carefully to	purpose	practical problems
					-ioin materials in	materials, whether they	avoid mistakes		-evaluate quality of
					different ways	work, how they have	-attempt to make		design while designing
					-use joining, rolling or	been made, fit for	product strong		and making: is it fit for
					folding to make it	purpose	-continue working on		nurnose?
					stronger	-begin to understand by	product even if original		-select materials
					-use own ideas to try to	whom when and where	didn't work		carefully considering
					make product stronger	products were designed	-make a strong stiff		intended use of the
					-hegin to understand	-hegin to make strong	structure		nroduct the aesthetics
					how to use wheels and	structures	-think about user when		and functionality
					avles	Structures	choosing textilos		-explain how product
					anies		think about how to		moots dosign criteria
							-think about now to		reinforce and
							hogin to dovice a		-reinforce and
							-begin to devise a		strengthen a 3D frame
							template		-unink about user's
							-explain now to join		wants/needs and
							things in a different way		

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						-understand that a simple fabric shape can be used to make a 3D textiles project		aesthetics when choosing textiles -make product attractive and strong -use a range of joining techniques -understand that a single 3D textiles project can be made from a combination of fabric shapes.
Resources Needed	Tools – scissors, stamps, stencils, cutters Playdough Variety of materials	Tools – scissors, stamps, stencils, cutters Playdough, clay Variety of materials	- Books/cards with moving parts - card strips - paper fasteners	 plastic toy vehicles (variety) large drinking straws wooden discs for wheels 	- Existing packaging (cardboard) - card nets	 needles embroidery thread (thick) press studs felt fabric 	 simple instruments books about instruments recycled materials (pots, boxes, biscuit tins etc) 	 dowelling plastic/paper straws wood pieces glue guns saws
Topic in Autumn 2	Animals EAD	Animals EAD		Food Technology - 5 th November feast				
Links to Prior and Future Learning:	- Link to Year 1 homes (habitats for animals) - Year 1 and beyond, exploring different designers.	- Link to Year 1 homes (habitats for animals) - Year 2 and beyond – join materials in different ways - Year 1 and beyond, exploring different designers.		*Links to prior History learning of 5 th November – Food tech skills. *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 3 Sandwich Snacks – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills. *Links to KS3 Food Technology – Food tech skills.				
DT Skills and Concepts Progression:	Pupils are taught to: -Combine different materials - Create models with malleable materials	Pupils are taught to: -Use an increasing range of media and techniques - Develop joining techniques		Pupils are taught to: -work safely and hygienically -explain hygiene and keep a hygienic kitchen				

		- Explore the work of	- Explore the work of		-describe properties of				
		different designers	designers		ingredients and				
		linked to the theme	_		importance of varied				
		(animals)			diet				
		(* * * * *)			-say where food comes				
					from (animal				
					underground etc.)				
					-describe how food is				
					formed home grown				
					larmed, nome-grown,				
					caught				
					-draw eat well plate;				
					explain there are groups				
					offood				
					-describe "five a day"				
					-cut, peel and grate				
					with increasing				
					confidence				
					-begin to weigh out				
					ingredients using scales				
		Tools – scissors,	Tools – scissors,		- Recipe ingredients				
		stamps stencils	stamps stencils		- table top hob for				
		suttors	suttors		heating and cooking.				
		Playdough	Playdough						
		Variety of materials	Variety of materials						
		Variety of materials	Variety of materials Joining resources –						
		Variety of materials	Variety of materials Joining resources – sellotape, etc						
Spri	ng 1	Variety of materials Nursery	Variety of materials Joining resources – sellotape, etc Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Spri	ng 1 Topic in	Variety of materials Nursery Journeys	Variety of materials Joining resources – sellotape, etc Reception Journeys	Year 1 Homes	Year 2	Year 3 Sandwich Snacks	Year 4	Year 5 Bread	Year 6
Spri	ng 1 Topic in	Variety of materials Nursery Journeys	Variety of materials Joining resources – sellotape, etc Reception Journeys	Year 1 Homes	Year 2 Puppets	Year 3 Sandwich Snacks	Year 4 Storybooks	Year 5 Bread	Year 6 Slippers
Spri	ng 1 Topic in Spring 1	Variety of materials Nursery Journeys FAD	Variety of materials Joining resources – sellotape, etc Reception Journeys	Year 1 Homes	Year 2 Puppets	Year 3 Sandwich Snacks	Year 4 Storybooks	Year 5 Bread	Year 6 Slippers
Spri	ng 1 Topic in Spring 1	Variety of materials Nursery Journeys EAD	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD	Year 1 Homes	Year 2 Puppets	Year 3 Sandwich Snacks	Year 4 Storybooks	Year 5 Bread	Year 6 Slippers
Spri S P	ng 1 Topic in Spring 1 Links to Prior	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop	Year 1 Homes *Links to Year 3 topic	Year 2 Puppets *Links to Year 4 topic	Year 3 Sandwich Snacks *Links to Year 1 Fruit	Year 4 Storybooks *Links to Year 1 topic	Year 5 Bread *Links to Year 1 Fruit	Year 6 Slippers *Links to Year 2 topic
Spri S P R	ng 1 Topic in Spring 1 Links to Prior and Future	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 stankbacks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage	Year 1 Homes *Links to Year 3 topic Packaging –	Year 2 Puppets *Links to Year 4 topic Money Containers –	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech kills	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food	Year 6 Slippers *Links to Year 2 topic Puppets – textiles
Spri S P R	ng 1 Topic in Spring 1 Links to Prior and Future	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets Links to Year 2	Year 1 Homes *Links to Year 3 topic Packaging – structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills.	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills.	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills.
Spri S P R I	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic
Spri S P R I N	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers –
Spri S P R I N	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills.	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills.	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles
Spri S P R I N G	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS2:
Spri S P R I N G	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills.	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills.	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS3:
Spri S P R I N G	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread –	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 6 WW2	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS3: -understand and use the
Spri S P R I N G T	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills.	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 6 WW2 rations – Food tech	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS3: -understand and use the properties of materials
Spri S P R I N G T E	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills. *Links to Year 6 WW2	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills.	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS3: -understand and use the properties of materials and the performance of
Spri S P R I N G T E R	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills. *Links to Year 6 WW2 rations – Food tech	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills. *Links to KS3 Food	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS3: -understand and use the properties of materials and the performance of structural
Spri S P R I N G T E R	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills.	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills. *Links to KS3 Food Technology – Food tech	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS3: -understand and use the properties of materials and the performance of structural elements to achieve
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Spri S P R I N G T E R M	ng 1 Topic in Spring 1 Links to Prior and Future Learning:	Variety of materials Nursery Journeys EAD -Links to Year 2 Puppets -Links to Year 4 storybooks	Variety of materials Joining resources – sellotape, etc Reception Journeys EAD -Builds on nursery 'pop up' coverage -Links to Year 2 Puppets -Links to Year 4 storybooks	Year 1 Homes *Links to Year 3 topic Packaging – structures *Links to Year 6 topic Shelters - structures	Year 2 Puppets *Links to Year 4 topic Money Containers – textiles. *Links to Year 6 topic Slippers – textiles.	Year 3 Sandwich Snacks *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills. *Links to KS3 Food Technology – Food tech	Year 4 Storybooks *Links to Year 1 topic Moving Pictures.	Year 5 Bread *Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills. *Links to KS3 Food Technology – Food tech skills.	Year 6 Slippers *Links to Year 2 topic Puppets – textiles skills. *Links to Year 4 topic Money Containers – Textiles. *Links to KS3: -understand and use the properties of materials and the performance of structural elements to achieve functioning solutions

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DT Skills and Concepts Progression:	Pupils are taught to: -Begin to join materials - Create models with recycled materials - Use malleable materials to create representations - Explore the work of different designers	Pupils are taught to: -Experiment with and combine different media - Explore different textures and materials, experiment with ways of joining materials - Explore the work of different designers	Pupils are taught to: -explain what my product is for, and how it will work -explain what I want to do -have own ideas -consider what I need to do next -select tools/equipment to cut, shape, join, finish and explain choices -measure, mark out, cut and shape, with support -choose suitable materials and explain choices -talk about my work, linking it to what I was asked to do -talk about existing products considering: use, materials, how they work, audience, where they might be used -talk about things that other people have made -begin to talk about what could make a product better -describe differences in materials -suggest ways to make material/product stronger	Pupils are taught to: -measure textiles -join textiles together to make a product, and explain how I did it -carefully cut textiles to produce accurate pieces -explain choices of textile -understand that a 3D textile structure can be made from two identical fabric shapes. -have own ideas and plan what to do next -explain what I want to do and describe how I may do it -use knowledge of existing products to produce ideas -explain what I am making and why it fits the purpose -talk about existing products considering: use, materials, how they work, audience, where they might be used; express personal opinion	Pupils are taught to: -carefully select ingredients -use equipment safely -make product look attractive -think about how to grow plants to use in cooking -begin to understand food comes from UK and wider world -describe how healthy diet = variety/balance of food/drinks -explain how food and drink are needed for active/healthy bodies. -prepare and cook some dishes safely and hygienically -grow in confidence using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking	Pupils are taught to: -select suitable tools and equipment, explain choices in relation to required techniques and use accurately -select appropriate materials, fit for purpose; explain choices -work through plan in order. -realise if product is going to be good quality -measure, mark out, cut and shape materials/components with some accuracy -assemble, join and combine materials and components with some accuracy -apply a range of finishing techniques with some accuracy -use levers and linkages to create movement	Pupils are taught to: -explain how to be safe / hygienic and follow own guidelines -present product well - interesting, attractive, fit for purpose -begin to understand seasonality of foods -understand food can be grown, reared or caught in the UK and the wider world -describe how recipes can be adapted to change appearance, taste, texture, aroma -explain how there are different substances in food / drink needed for health -prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source -use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	Pupils are taught to: -draw on market research to inform design -identify features of design that will appeal to the intended user -come up with innovative design ideas -follow and refine a logical plan. -use annotated sketches, cross- sectional planning and exploded diagrams -make design decisions, considering, resources and cost -clearly explain how parts of design will work, and how they are fit for purpose -do thorough evaluations of existing products considering: how well they've been made, materials, whether they work, how they've been made, fit for purpose -research and discuss how sustainable materials are -refine product after testing, considering aesthetics, functionality and purpose -think about how product might be sold -think carefully about what would improve product
Resources Needed	Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials	Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials	 Reusable construction kits (for frames) cardboard glue guns 	 existing hand/finger puppets needles embroidery thread (thick) glue guns coloured felt fabric 	 bought sandwiches different breads different fillings 	 range of books/cards with pop-up and moving parts 	 different breads different types of flour (rye, white, chapatti) other ingredients access to ovens 	 variety of slippers needles thread pins variety of fabrics

Design and Technology Curriculum: Topics, Coverage and Objectives

Topic in	Traditional Tales	Traditional Tales			Food Technology
Spring 2					– WW2 rations
	EAD	EAD			
Links to Prior and Future Learning:	- Year 1 home models - Year 1 measure, mark out, cut and shape - joining materials – homes, and textile units in years 2, 4 and 6 - Years 1,2,4 and 6 food technology units	Build on nursery beginning to join materials Year 2 – textile structure can be made from two separate shapes Year 6 – Making slippers - Years 1,2,4 and 6 food technology units			*Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills. *Links to prior History knowledge of WW2 – Food tech skills. *Links to KS3 Food Technology – Food tech skills: - understand and apply the principles of nutrition and health - 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
DT Skills and Concepts Progression:	Pupils should be taught to: - Join different materials - Explore different shapes and materials - Begin to create models from recycled materials	Pupils should be taught to: - Experiment with and combine different media -Explore different textures and materials			-understand a recipe can be adapted by adding / substituting ingredients -explain seasonality of foods -learn about food processing methods

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	Resources	 Use malleable materials to create representations Explore the work of different designers Taste porridge with different toppings Sequence recipes – healthy options Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials Boxes Porridge and different toppings	 -Experiment with ways of joining materials -Explore work of different designers and create representations of their work Write recipes (healthy options) - Taste bread with different toppings Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials Boxes Bread and different toppings 						 -name some types of food that are grown, reared or caught in the UK or wider world -adapt recipes to change appearance, taste, texture or aroma. -describe some of the different substances in food and drink, and how they can affect health -prepare and cook a variety of savoury dishes safely and hygienically including, where appropriate, the use of heat source. -use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. - ingredients for recipes - table top hob for heating/cooking.
		Nursery	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
S U	Topic in Summer 1	Superheroes EAD	Superheroes EAD	Fruit and Vegetables	Winding Up	Moving Monsters	Food Technology – Tudor Food	Moving Toys	Controllable Vehicles
M E R T E R M	Links to Prior and Future Learning:	-Link to Reception coverage -Link to Y1 Fruit and vegetables -Link to Y3 Sandwich snacks -Foundations for reception, evaluating - Year 1 models (homes) Year 2 – joining materials	-Builds on nursery coverage -Link to Y1 Fruit and vegetables Link to Y3 sandwich snacks -Year 2 and beyond, evaluating outcomes and existing products - Year 3 and beyond, different tools such as glue guns, sews, etc	*Links to Year 2 5 th November – Food tech skills. *Links to Year 3 Sandwich Snacks – Food tech skills. *Links to Year 4 Tudor Feasts – Food tech skills. *Links to Year 5 Bread – Food tech skills. *Links to Year 6 WW2 rations – Food tech skills.	*Links to Year 3 topic Moving Monsters – mechanisms *Links to Year 5 topic Moving Toys – mechanisms *Links to Year 6 topic Controllable Vehicles – mechanisms	*Links to Year 2 topic Winding Up – mechanisms *Links to Year 5 topic Moving Toys – mechanisms *Links to Year 6 topic Controllable Vehicles – mechanisms	*Links to Year 1 Fruit and Vegetables – Food tech skills. *Links to Year 2 5 th November – Food tech skills. *Links to prior History learning of the Tudors – Food tech skills. *Links to Year 5 Bread – Food tech skills.	*Links to Year 2 topic Winding Up - Mechanisms *Links to Year 3 topic Moving Monsters – mechanisms *Links to Year 6 topic Controllable Vehicles – mechanisms	*Links to Year 2 topic Winding Up – Mechanisms. *Links to Year 3 topic Moving Monsters – mechanisms *Links to Year 5 topic Moving Toys – mechanisms *Links to KS3:

			*Links to KS3 Food Technology– Food tech skills.			*Links to Year 6 WW2 rations – Food tech skills. *Links to KS3 Food Technology – Food tech skills.		-Understand how more advanced mechanical systems used in their products enable changes in movement and force -apply computing and use electronics to embed intelligence in products that respond to inputs [for example, sensors], and control outputs [for example, actuators], using programmable components [for example, microcontrollers].
DT Skills and Concepts Progression:	Pupils are taught to: -Join construction pieces together to build and balance. -Realise that tools can be used for a purpose. -Understand they can use lines to enclose a space and then begin to use these shapes to represent objects. -Use available resources to create props to support role play. -Capture experiences and responses with a range of media. -Begin to attempt to make a product 'look good' Experiment with joining and attaching materials - Use recycled materials to create models - Join different materials - Combine materials and textures - Begin to talk about their creations GARDEN DRINK (Smoothies)	Pupils are taught to: -Use what they have learnt about media and materials in original ways, thinking about uses and purposes. Represent their own ideas, thoughts and feelings through design and technology, art, music, dance, role play and stories. -Use finishing techniques to make a product look good. - Experiment with different media - Combine materials - Use different tools with care - Reflect on and evaluate their work GARDEN DRINK (Smoothies)	Pupils are taught to: -describe textures wash hands & clean surfaces -think of interesting ways to decorate food -say where some foods come from, (i.e. plant or animal) -describe differences between some food groups (i.e. sweet, vegetable etc.) -discuss how fruit and vegetables are healthy -cut, peel and grate safely, with support -work in a safe and hygienic manner	Pupils are taught to: -design products for myself and others following design criteria -make suggestions as to what I need to do next. -describe which tools I'm using and why -work safely -evaluate how good existing products are -describe design using pictures, words, models, diagrams, begin to use ICT -join materials/components together in different ways -measure, mark out, cut and shape materials and components, with support. -describe which tools I'm using and why -choose suitable materials and explain choices depending on characteristics. -use finishing techniques to make product look good	Pupils are taught to: -create a plan which shows order, equipment and tools -explain how product will work -select suitable tools/equipment, explain choices; begin to use them accurately -select appropriate materials, fit for purpose. -work through plan in order -look at design criteria while designing and making -use design criteria to evaluate finished product -say what I would change to make design better -use appropriate materials -work accurately to make cuts and holes -join materials -select appropriate tools / techniques	Pupils are taught to: -explain how to be safe/hygienic -think about presenting product in interesting/ attractive ways -understand ingredients can be fresh, pre- cooked or processed -begin to understand about food being grown, reared or caught in the UK or wider world -describe eat well plate and how a healthy diet=variety / balance of food and drinks -explain importance of food and drink for active, healthy bodies -prepare and cook some dishes safely and hygienically -use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking	Pupils are taught to: -take a user's view into account when designing -begin to consider needs/wants of individuals/groups when designing and ensure product is fit for purpose -create own design criteria -have a range of ideas -produce a logical, realistic plan and explain it to others. -use cross-sectional planning and annotated sketches -model and refine design ideas by making prototypes and using pattern pieces. -select appropriate materials, fit for purpose; explain choices, considering functionality -create and follow detailed step-by-step plan -explain how product will appeal to an audience	Pupils are taught to: -use selected tools and equipment precisely -explain how product will appeal to audience; make changes to improve quality -use techniques that involve a number of steps -keep checking design is best it can be. -evaluate ideas and finished product against specification, stating if it's fit for purpose -test and evaluate final product; explain what would improve it and the effect different resources may have had -consider the impact of products beyond their intended purpose -be confident to try new/different ideas -use cams, pulleys and gears to create movement -use different types of circuit in product

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					-alter product after checking, to make it better -begin to try new/different ideas -use simple lever and linkages to create movement		-mainly accurately measure, mark out, cut and shape materials/components -mainly accurately assemble, join and combine materials/components -use selected tools/equipment with good level of precision -evaluate quality of design while designing and making -test and evaluate final product -begin to evaluate how much products cost to make and how innovative they are -research how sustainable materials are -refine product after testing -grow in confidence about trying new / different ideas -begin to use cams, pulleys or gears to create movement -select materials carefully, considering intended use of product and appearance -explain how product	-think of ways in which adding a circuit would improve product
							-refine product after testing -grow in confidence about trying new / different ideas -begin to use cams, pulleys or gears to create movement -select materials carefully, considering intended use of product and appearance -explain how product meets design criteria -measure accurately enough to ensure precision -ensure product is strong and fit for purpose -begin to reinforce and strengthen a 3D frame	
Resources Needed	Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials	Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials	 variety of fruits and vegetables 	 winding toys winding construction kits cardboard boxes plastic tubing/cotton reels 	- balloons - syringes - plastic tubing - card	- recipe ingredients - table top hob	 range of moving toys with a cam mechanism cam construction kits cardboard box 	- pre-made construction kit model toy vehicles - construction kits (controllable vehicles)

Design and Technology Curriculum: Topics, Coverage and Objectives

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	Boxes	Boxes		- dowelling			- hand drills	- saws
				saws to cut			woodon circlos	Wood for framos
							- wooden circles	
				dowelling			- plastic tubing	- wooden discs
							(straws)	(wheels)
							. ,	- nlastic
								tubing/drinking
								straws/dowelling for
								avles
								- circuit items
Topic in	Superheroes	Superheroes				Torches		
Summer 2								
Juillier 2	EAD	EAD						
	EAD	EAD						
Links to Price	r -Foundations for	-Year 2 and beyond,				*Links to KS3:		
and Euture	reception, evaluating	evaluating outcomes				-understand how more		
unu Future	- Year 1 models	and existing products				advanced electrical and		
Learning:		Duild an anian				electronic systems can be		
	(nomes)	- Build on prior				powered and		
	Year 2 – joining	learning from nursery				used in their products		
	materials					-apply computing and use		
						electronics to embed		
						intelligence in products that		
						respond to		
						inputs [for example,		
						sensors], and control		
						outputs [for example,		
						actuators], using		
						programmable components		
						[for example,		
						microcontrollers].		
DT Skills and	Pupils are taught to:	Pupils are taught to:				Pupils are taught to:		
Concents	- Experiment with	- Combine materials				-refer to design criteria		
concepts	ioining and attaching	- Explore the work of				while designing and		
Progression:	johning and accooning					making		
	materiais	amerent designers,				-use criteria to evaluate		
	- Use recycled	such as sculptors				product		
	materials for models	- Draw plans of their						
	- Begin to talk about	designs reflect on				-discuss by whom, when		
	their greations	and avaluate their				and where products		
						were designed		
		work				-research whether		
						products can be		
						recycled or reused		
						-know about some		
						inventors/designers/		
						engineers/chefs/manuf		
						acturors of ground		
						brooking products		
						breaking products		
						-select most		
						appropriate tools /		
						techniques		
						-explain alterations to		
						product after checking		
						it		
						it.		

		-	•	-	 -	
					-grow in confidence about trying new / different ideas. -use number of components in circuit	
Resources Needed	Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials Boxes	Tools – scissors, stamps, stencils, cutters Playdough Variety of materials Joining materials Boxes			 Variety of torches circuit items recycled items (cardboard boxes, tubes, plastic bottles, card nets) 	