








**St Stephen Churchtown Academy**  
**Curriculum Overview – Design technology**  
**2023 – 2024**



	Autumn 1 ART	Autumn 2 DT	Spring 1 ART	Spring 2 DT	Summer 1 ART	Summer 2 DT
Nursery	In EYFS pupils are taught Design Technology through the strands Expressive Arts and Design and Physical Development Throughout the year pupils will be taught: Structures and Cooking and Nutrition					
Reception						
Year 1 KEEP IT SIMPLE		Woodwork/construction		Cooking and Nutrition		Reusable materials Textiles
Year 2		Woodwork/construction		Cooking and Nutrition		Reusable materials Textiles
Year 3		Woodwork/construction		Cooking and Nutrition		Reusable materials Textiles

Year 3/4		Woodwork/construction		Cooking and Nutrition		Reusable materials Textiles
Year 4/5		Woodwork/construction  Isambard Kingdom Brunel Construction Building bridges 		Cooking and Nutrition  2 course meal Starter – creamy vegetable soup  Main – spaghetti bolognas 		Reusable materials Textiles Flowerpots Different plastic bottles 
Year 5		Woodwork/construction		Cooking and Nutrition		Reusable materials Textiles

Year 6		Woodwork/construction		Cooking and Nutrition		Reusable materials Textiles
Key concepts	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design 	<p>-I am beginning to design products using pictures and words based on a design criteria.</p> <p>-I use pictures, words and models to convey what I want to design.</p>	<p>-I use simple drawings and labels to record my ideas.</p> <p>I design products that have a clear purpose based on my own design criteria.</p>	<p>-I can research similar products to develop my own design ideas.</p> <p>-I am able to develop a design through discussion and annotated sketches to add detail to my design.</p>	<p>-I generate and develop ideas using exploding diagrams and prototypes.</p> <p>-I use different ways to creatively record and present my design to show they are fit for purpose.</p>	<p>-I can generate and develop ideas using pattern pieces and computer aided design.</p>	<p>-I generate and develop ideas using a variety of design techniques.</p> <p>-I justify my plans in a convincing way.</p> <p>-I use research and develop design criteria to design innovative functional and appealing products aimed at a specific group.</p>

<p>Make</p> 	<p>-I can choose appropriate resources and tools to make a product.</p> <p>I can use a range of materials to make a product, including construction materials, textiles and ingredients.</p>	<p>I can select from and use a range of tools and equipment to perform practical tasks; for example, cutting, shaping, joining and finishing.</p> <p>-I use a range of materials to make a product, including construction materials, textiles and ingredients and explain the purpose.</p>	<p>-I can choose a material for both its suitability and its appearance and explain why it has been selected.</p> <p>-I can think ahead about the order of my work, select tools needed for a given task and give reasons for my choices.</p>	<p>-I can choose and use appropriate tools from a wider range to perform practical tasks.</p> <p>-I can choose suitable materials from a wider range and explain its suitability.</p>	<p>- I use a range of appropriate tools competently.</p> <p>-I can join and combine a range of materials competently.</p>	<p>-I select and use specialist tools and equipment to perform practical tasks accurately.</p> <p>-I can select from and use a wider range of materials and components according to their functional qualities and aesthetic qualities.</p>
<p>Evaluate</p> 	<p>-I am beginning to explore and evaluate a range of existing products by evaluating the product against the purpose.</p> <p>-I can evaluate my design and products by saying how well they do the job they were designed for.</p>	<p>-I can explore and evaluate a range of existing products by looking at function and materials.</p> <p>-I can evaluate my ideas and products against set design criteria.</p>	<p>-I can investigate and analyse an existing product by identifying whether it is fit for purpose and how easy it is to use.</p> <p>-I can prove that my design meets some set criteria and evaluate how well it works.</p>	<p>-I can explain why certain materials were used to make existing products.</p> <p>-I can evaluate and suggest improvements for my design.</p>	<p>-I can evaluate appearance and function against original criteria.</p> <p>-I am able to justify decisions made during the design process.</p>	<p>-I can critically evaluate the quality of the design, manufacture and fitness for purpose by comparing existing products.</p> <p>-I can evaluate my ideas and products against my own design criteria and consider the views of others to improve my work.</p>
<p>Cooking and nutrition</p>	<p>-I can tell you where my food comes from.</p>	<p>-I can use a range of ingredients to prepare a healthy dish.</p>	<p>-I can make healthy eating choices from an understanding of a balanced diet.</p>		<p>-I can explore a range of cooking techniques to produce a healthy balanced dish.</p>	



-I can use a range of ingredients to prepare a healthy dish, explain why the ingredients were chosen and the effects on the body.

-I can use a range of techniques such as peeling, chopping, slicing, grating, micing, spreading or kneading.

-I can measure out ingredients accurately and use rations to scale up or down a recipe.

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