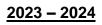


Curriculum Overview – Design technology





	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 with the second	 -I am beginning to design products using pictures and words based on a design criteria. -I use pictures, words and models to convey what I want to design. 	 -I use simple drawings and labels to record my ideas. I design products that have a clear purpose based on my own design criteria. 	 -I can research similar products to develop my own design ideas. -I am able to develop a design through discussion and annotated sketches to add detail to my design. 	 -I generate and develop ideas using exploding diagrams and prototypes. -I use different ways to creatively record and present my design to show they are fit for purpose. 	-I can generate and develop ideas using pattern pieces and computer aided design.	 -I generate and develop ideas using a variety of design techniques. -I justify my plans in a convincing way. -I use research and develop design criteria to design innovative functional and appealing products aimed at a specific group.

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

Food and			 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 measure out ingredients accurately and use rations to scale up or down a recipe. 	
			 -I can use a range of techniques such as peeling, chopping, slicing, grating, micing, spreading or kneading. 	-I understand seasonality and know when and how a variety of ingredients are grown, reared, caught and processed.	