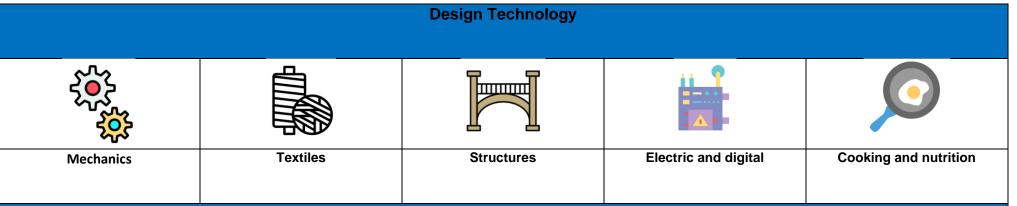


St Stephen Churchtown Academy

<u>Progression Overview – Design technology</u>



2023-2024



Key concepts (Big Ideas) in Design and Technology

Pupils will become increasingly competent in designing, making and evaluating products. They will investigate how design has been used to solve problems and create products and structures in the real world, including the techniques used by designers to improve looks and functionality. They will have the opportunity to design their own products in response to design briefs, learn and experiment with a range of techniques before making and evaluating products. Each unit of work will be based on the following teaching sequence.



The technical knowledge will be specific to the key concepts outlined below

Mechanics

Pupils will gain an understanding of how different mechanisms work, evaluate products with different mechanisms and design and make working products to fit a design brief. They will gain the technical knowledge needed to make different mechanisms work effectively.

Textiles

Pupils will gain the technical knowledge needed to work with textiles such as stitching, sewing and threading. They will study textile designs and how to make products which are practical as well as stylish and then apply this learning to their own designs and products.

Structures

Pupils will learn the technical knowledge used by designers to make structures which are strong and stable. They will learn and apply strengthening techniques, explore the benefits of different shapes and materials and apply this to their own designs and products.

Electric and digital

Pupils will learn how electronics and digital technologies are used when designing and creating products. They will gain the technical knowledge needed to programme devises and to make use of electric circuits including switches to power and control a product.

Cooking and nutrition

Pupils will learn where food comes from and how nutritional information can be used to plan a balanced and healthy diet. They will also learn techniques needed to prepare and cook food safely and design dishes and meals for specific purposes.

Knowledge and skills sequencing DESIGN AND TECHNOLOGY								
	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
Mechanics	To explore the movement, feel and look of different products.	To appraise and analyse mechanisms in existing products (moving story book and match box cars).		To analyse slingshot and identify how they work. To identify how a chassis and launch mechanism works.		To appraise and analyse a range of existing products. To gain an understanding of how cams and followers work.		
Appraise and		To identify how mechanisms work in existing products e.g. sliders/levers and wheels/axels. To be able to make prototype		To produce a mechanical prototype – slingshot. To design a car with a slingshot		To use a range of materials, tools and techniques to create a prototype – cams and followers.		
analyse		mechanisms.		mechanism.	-			

Technical knowledge Practice Generate ideas and design Design and make Evaluate		To design using pictors of the create a product sliders and levers of the control of the create and the create	t which includes wheels and axels.	To select appropriate materials to produce a mechanical product – slingshot car. To evaluate my product and identify ways to improve my design.	To design a product that meets the design brief. To use a range of materials, tools and techniques to make a product. To evaluate an end product against a design criteria and consider the views of others to improve their work.
_	To explore the textures, feel and look of different media and materials.	To appraise and analyse a selection of puppets. To identify techniques used to create a product (stapling, gluing etc). To practise a range techniques used to make a product to create a product to create a prototype (stapling, gluing etc). To design a product using pictures and words. To use a range of tools and materials to create a finished product. To evaluate an end product in	To appraise and analyse. To identify techniques used to create a product (sewing, threading etc) To practise a range of techniques used to used to make a product (sewing, threading etc) PR. To design a product using pictures and words based on a design criteria. To use a range technical knowledge and skills to create a finished product. To evaluate my product in terms of design	To research a design concepts or range of products and appraise them. To understand how a cross stitch and other sawing designs are created. To practise skills identified to develop a design of my own. To be able to generate and develop ideas using exploding diagrams to design an end product. To be able to think ahead about the order of my work, select tools needed for a given task and give reasons for my choices. To be able to evaluate a finished product against a design brief.	To appraise and analyse an existing product commenting on design features. To understand how pattern pieces are used to make an end product. To experiment with pattern pieces to create a prototype. To design a product using pattern pieces to meet a design brief. To use pattern pieces, appropriate materials and tools to create an end product. To evaluate a product on appearance and function against an original design criteria and justify decisions made in the design and making process.

		terms of aesthetics.				
Structures To explore the movement, feel and look of		To appraise and analyse how a structure is made.		To research structures and consider how these structures work.	To analyse structural designs in terms of functionality, aesthetics and materials.	
	different structures.	To identify how a net is created using shapes.		To identify the structure and analyse the support techniques to make the structure strong.	To understand different methods of strengthening techniques.	
Appraise and analyse	To respond to a range of media and materials developing an	To practise making stable structures. To design a structure using pictures and words based on a design criteria. To make and join together a stable		To explore suitable materials to create a strong structure.	To practise a range of structural designs to create the structure.	
Technical knowledge Practice	understanding that they manipulate and			To generate ideas and design a structure including strengthening techniques.	To generate ideas and design a structure demonstrating my design from different perspectives.	
Generate ideas and design	create effects with these.	structure. To evaluate my structure in terms of		To use appropriate tools and construction materials to make a structure.	To use a range of appropriate tools competently and to join and combine a range of materials competently.	
Design and make		design.		To evaluate my structure and suggest ways for improvement.	To evaluate a product on appearance and function against an original	
					design criteria and justify decisions made in the design and making process.	
Electric and digital				Digital To explain what a monitoring device is and how they are used in every day life. To learn how to use Make code to	Digital To appraise and analyse a selection of navigational tools and consider and suggest additional functions for them.	
				program a monitoring device. To learn how to use Tinker CAD to make a prototype. To design a monitoring device. To use Micro bit and Tinker CAD to	To know how to use Make code to program a navigational tool To know how to use Tinker CAD to make a prototype for a sustainable case. To create a sustainable design of a	
Appraise and analyse				program a monitoring device and design a product. To evaluate virtual model against the	navigational device and case considering material decisions. To use Micro bit and Tinker CAD to	
Technical knowledge				design requirements.	create an advanced program for a navigational tool and design a sustainable case. To evaluate virtual model against	
Practice					own design criteria and consider the	

Generate ideas				Electrical	views of others to improve their
and design				To appraise and analyse a range of	work.
				electrical items and comment on	
Design and make				their features.	Electrical
				To learn about electrical items and	To appraise and analyse a range of
Evaluate				how they work.	electrical devices and identify if the
				To learn how a switch controls the	form follows its function.
				flow of an electric current.	To create a range of electrical
				To design an electrical device.	circuits and identify their
				To make a an electrical device.	components.
				To evaluate my electrical device and	To practise using a range of tools
				identify any improvements that could be made.	and techniques to create part of a product.
				De made.	To generate ideas and design a
					product that meets the design brief.
					To use a range of tools and
					techniques to make a product.
					To evaluate their ideas and products
					against their own design criteria and
					consider the views of others to
					improve their work.
Cooking and	Cooking &	To identify where	To identify	To identify seasonal ingredients	To appraise and analyse a range of
nutrition	Nutrition To	our fruit and	ingredients from	used in an existing product.	dishes within a three-course meal.
	identify healthy	vegetables come	different food		
	foods.	from to make a	groups to create	To identify techniques used and to	To identify how the different cooking
		healthy product	a healthy and	write a method to create an existing	techniques can be used to create a
		(e.g. smoothie).	balanced	product.	range of healthy and balanced
			product.		dishes.
Appraise and		To identify	To detection	To practise a range of different	T
analyse		different	To identify	techniques to prepare and create a	To practise a range of different
anaryse		techniques used	different	seasonal product (grating, chopping,	cooking techniques to decide which
Technical		to prepare and create a healthy	techniques to	slicing, rolling, folding, pinching, egg	is the most appropriate method.
knowledge		product	prepare a healthy and balanced	washing).	To work collaboratively to design a
		(mushing,	product (peeling,	To design a seasonal dish using	three-course menu.
Practice		chopping,	chopping,	exploded diagrams.	tillee-course menu.
		blending).	grating,	oxpioada alagianioi	To use a range of tools and cooking
Generate ideas		3/.	spreading,	To use a wider range of technical	methods to prepare and make a
and design		To practise a	cooking).	skills and tools to create a finished	three-course meal.
		range of different	J,	product.	
Design and make		techniques to	To practise a	-	To evaluate their finished product
		prepare and	range of	To evaluate their finished product	against their original design, a
Evaluate		create a healthy	techniques to	against their original design and a	design criteria and consider the
		product	prepare a	design criteria.	views of others.
		(mushing,	balanced product		

		chopping, blending). To design a product using pictures and words. To use a range of technical knowledge and skills to create a finished product (mushing, chopping, blending). To evaluate their healthy product in terms of design and the taste.	(peeling, chopping, grating, spreading, cooking). To design a healthy, balanced product using simple drawings and labels (food groups). To use a range of technical knowledge to create a finished product (peeling, chopping, grating, spreading, cooking). To evaluate their product against their original design and a design criteria.				
Curriculum subject	Significance	Similarity and differences	Cause and consequence	Continuity and change	Responsibility	Communication (Oracy & Written)	Enquiry
D&T	Significant designers and designs, real world examples of effective and successful products and designs.	Making comparisons between products and designs to inform own plans, noting differences, drawing conclusions.	Identifying how things work, how an action can cause change or movement/ strengthen.	How design has changed over time.	Working safely with different materials, responsibilities to customers to ensure quality products, healthy eating.	Using correct terminology, evaluating, communicating designs accurately, labelling and annotating, explaining processes, presenting.	