



Gaddesby Primary School Curriculum

Design and Technology



EYFS	Year 1 and 2	Year 3 and 4	Year 5 and 6
Processes	Processes	Processes	Processes
Make their own designs (EAD)	Create simple designs for a product	Use knowledge of existing products to plan and design his/her own functional product	Use his/her research into existing products and his/her market research to inform the design of his/her own innovative product
Select resources to create and adapt their designs (EAD)	Use pictures and words to describe what he/she wants to do.	Create designs using annotated sketches, cross-sectional diagrams and simple computer programmes	Create prototypes to show his/her ideas
Make designs linked to termly topics (EAD)	Select from and use a range of tools and equipment to perform practical tasks e.g. cutting, shaping, joining and finishing.	Safely measure, mark out, cut, assemble and join with some accuracy	Make careful and precise measurements so that joins, holes and openings are in exactly the right place
Safely use available tools. (EAD)	Use a range of simple tools to cut, join and combine materials and components safely	Make suitable choices from a wider range of tools and unfamiliar materials and plan out the main stages of using them	Produce step by step plans to guide his/her making, demonstrating that he/she can apply his/her knowledge of different materials, tools and techniques
	Ask simple questions about existing products and those that he/she has made.	Investigate and analyse existing products and those he/she has made, considering a wide range of factors	Make detailed evaluations about existing products and his/her own considering the views of others to improve his/her work
	Build structures, exploring how they can be made stronger, stiffer and more stable	Strengthen frames using diagonal struts	Build more complex 3D structures and apply his/her knowledge of strengthening techniques to make them stronger or more stable
	Use wheels and axles in a product	Understand how mechanical systems such as levers and linkages or pneumatic systems create movement	Understand how to use more complex mechanical and electrical systems
	Design purposeful, functional, appealing products for himself/herself and other users based on design criteria.	Use knowledge of existing products to design a functional and appealing product for a particular purpose and audience	Use research he/she has done into famous designers and inventors to inform the design of his/her own innovative products
	Generate, develop, model and communicate his/her ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.	Create designs using exploded diagrams	Generate, develop, model and communicate his/her ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design
	Choose appropriate tools, equipment, techniques and materials from a wide range.	Use techniques which require more accuracy to cut, shape, join and finish his/her work e.g. Cutting internal shapes, slots in frameworks	Apply his/her knowledge of materials and techniques to refine and rework his/her product to improve its functional properties and aesthetic qualities
	Safely measure, mark out, cut and shape materials and components using a range of tools.	Use his/her knowledge of techniques and the functional and aesthetic qualities of a wide range of materials to plan how to use them	Use technical knowledge accurate skills to problem solve during the making process
	Evaluate and assess existing products and those that he/she has made using a design criteria	Consider how existing products and his/her own finished products might be improved and how well they meet the needs of the intended user	Use his/her knowledge of famous designs to further explain the effectiveness of existing products and products he/she have made
	Investigate different techniques for stiffening a variety of materials and explore different methods of enabling structures to remain stable.	Apply techniques he/she has learnt to strengthen structures and explore his/her own ideas	Use a wide range of methods to strengthen, stiffen and reinforce complex structures and can use them accurately and appropriately
	Explore and use mechanisms e.g. levers, sliders, wheels and axles, in his/her products	Understand and use electrical systems in products	Apply his/her understanding of computing to program, monitor and control his/her product
Cooking	Cooking	Cooking	Cooking
Talk about different factors that support health and well-being (brushing teeth, physical activity, sleep, talk) (PD)	Talk about what he/she eats at home and begin to discuss what healthy foods are	Talk about the different food groups and name food from each group	Understand the main food groups and the different nutrients that are important for health
Talk about different foods and begin to discuss food groups and why they are important to	Say where some food comes from and give examples of food that is grown.	Understand that food has to be grown, farmed or caught in Europe and the wider world	Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable / tasty to eat
	Use simple tools with help to prepare food safely	Use a wider variety of ingredients and techniques to prepare and combine ingredients safely	Select appropriate ingredients and use a wide range of techniques to combine them
	Understand the need for a variety of food in a diet.	Understand what makes a healthy and balanced diet, and that different foods and drinks provide different substances the body needs to be healthy and active	Confidently plan a series of healthy meals based on the principles of a healthy and varied diet
	Understand that all food has to be farmed, grown or caught.	Understand seasonality and the advantages of eating seasonal and locally produced food	Use information on food labels to inform choices
	Use a wider range of cookery techniques to prepare food safely	Read and follow recipes which involve several processes, skills and techniques	Research, plan and prepare and cook a savoury dish, applying his/her knowledge of ingredients and his/her technical skills