

## Gaddesby Primary School Design Technology Curriculum 2022 – 2023



Design Technology					
EYFS	Year 1 and 2	Year 3 and 4	Year 5 and 6		
<u>Processes</u>	<u>Processes</u>	<u>Processes</u>	<u>Processes</u>		
Make their own designs (EAD)	Create simple designs for a product.  Use pictures and words to describe what	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)	he/she wants to do.  Select from and use a range of tools and equipment to perform practical tasks e.g.	Create designs using annotated sketches, cross- sectional diagrams and simple computer programmes.	Create prototypes to show his/her ideas.  Make careful and precise measurements so that joins, holes		
Make designs linked to termly topics (EAD)	cutting, shaping, joining and finishing.	Safely measure, mark out, cut, assemble and join with some accuracy.	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.  Ask simple questions about existing products	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.		
	and those that he/she has made.  Build structures, exploring how they can be	Investigate and analyse existing products and those he/she has made, considering a wide range	Make detailed evaluations about existing products and his/her own considering the views of others to improve his/her work.		
	made stronger, stiffer and more stable.  Use wheels and axles in a product.	of factors.  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.		
	Design purposeful, functional, appealing products for himself/herself and other users based on design criteria.	Understand how mechanical systems such as levers and linkages or pneumatic systems create movement.	Understand how to use more complex mechanical and electrical systems.		
	Generate, develop, model and communicate his/her ideas through talking, drawing, templates, mock-ups and, where appropriate,	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.		
	information and communication technology.  Choose appropriate tools, equipment,	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-		
	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	aided design.		
	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	Apply his/her knowledge of materials and techniques to refine and rework his/her product to improve its functional properties and aesthetic qualities.		
		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 criterion.  Investigate different techniques for stiffening a variety of materials and explore different methods of enabling structures to remain stable.	Consider how existing products and his/her own finished products might be improved and how well they meet the needs of the intended user.  Apply techniques he/she has learnt to strengthen structures and explore his/her own ideas.  Understand and use electrical systems in products.	Use his/her knowledge of famous designs to further explain the effectiveness of existing products and products he/she have made.  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 axels, in his/her products.		Apply his/her understanding of computing to program, monitor and control his/her product.
Cooking	Cooking	<u>Cooking</u>	Cooking
Talk about different factors that support health and well-being	Talk about what he/she eats at home and begin to discuss what healthy foods are Say where some food comes from and give	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.
(brushing teeth, physical activity, sleep, talk) (PD)	examples of food that is grown.  Use simple tools with help to prepare food	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.
Talk about different foods and begin to discuss food groups and	Understand the need for a variety of food in a	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.
why they are important to us. (PD)	diet. Understand that all food has to be farmed, grown or caught. Use a wider range of cookery techniques to	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.
	prepare food safely	Understand seasonality and the advantages of eating seasonal and locally produced food.	Use information on food labels to inform choices.  Research, plan and prepare and cook a savoury dish, applying his/her knowledge of ingredients and his/her technical skills
		Read and follow recipes which involve several processes, skills and techniques	may net with medical and may net rectification and