

		Year 1/2	Year 3/4	Year 5/6
Design	Context, Uses and Purposes	 Pupils should be taught to: Design purposeful, functional, appealing products for themselves and other users based on design criteria Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology State the purpose of the design and the intended user. Explore materials, make templates and mock ups e.g. moving picture / lighthouse. Use pictures and words to plan (Year 1). Describe design using pictures, words, models, diagrams, begin to use ICT (Year 2). 	Pupils should be taught to: Use research and develop design criterin functional, appealing products that are individuals or groups. Generate, develop, model and commun	a to inform the design of innovative, fit for purpose, aimed at particular
	Ideas	Generate own ideas for design by drawing on own experiences or from reading.	Share and clarify ideas through discussion. Model their ideas using prototypes and pattern pieces. Use annotated sketches, cross- sectional drawings and diagrams. Use computer-aided design	fulfil conflicting requirements. Generate innovative ideas, drawing on research. Make design decisions, taking account of constraints such as time, resources and cost. Develop prototypes.



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Make		 Pupils should be taught to: Select from and use a range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining and finishing) Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristic. 	Pupils should be taught to: Select from and use a wider range of tools a tasks [for example, cutting, shaping, joining Select from and use a wider range of mater construction materials, textiles and ingredie properties and aesthetic qualities.	and finishing], accurately.
	Planning	Select from a range of tools and equipment explaining their choices. Select from a range of materials and components according to their characteristics	Select tools and equipment suitable for the Explain their choice of tools and equipment they will be using. Select materials and components suitable for Explain their choice of materials and component properties and aesthetic qualities. Order the main stages of making. Produce detailed lists of tools, equipment a	in relation to the skills and techniques or the task. onents according to functional
	Practical Skills and Techniques	Follow procedures for safety Use and make own templates. Measure, mark out, cut out and shape materials and components.	Follow procedures for safety. Use a wider range of materials and compon and kits, textiles, food ingredients, mechani components.	ents, including construction materials



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Assemble, join and combine materials and	Measure, mark out, cut and shape	Accurately measure to nearest mm,
components.	materials and components with some	mark out, cut and shape materials and
Use simple fixing materials e.g. temporary – paper	accuracy.	components.
clips tape and permanent – glue, staples.	Assemble, join and combine materials and	Accurately assemble, join and
Use finishing techniques, including those from art	components with some accuracy apply a	combine materials/ components.
and design	range of finishing techniques, include	Accurately apply a range of finishing
	those from art and design, with some	techniques, including those from art
	accuracy.	and design.
		Use techniques that involve a number
		of steps.
		Demonstrate resourcefulness, e.g.
		make refinements.



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		Pupils should be taught to:	Pupils should be taught to:	
		Explore and evaluate a range of existing products.	Investigate and analyse a range of ex	isting products.
Evaluate		Evaluate their ideas and products against design criteria.	Evaluate their ideas and products ag consider the views of others to impro	_
			Understand how key events and individuals in design and technology have helped shape the world.	
	products	Talk about their design ideas and what they are making. Make simple judgements about their products and ideas against design criteria.	Identify the strengths and weaknesses of their ideas and products.Consider the views of others, including intended users, to improve their work.Refer back to their design criteria as they design and make.Use their design criteria to evaluate their completed products.	
	Own ideas and	Suggest how their products could be improved. Evaluating products and components used.	Identify the strengths and weaknesses of their ideas and products. Consider the views of others, including intended users, to improve their work.	Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make. Compare their ideas and products to their original design specification.
	Existing products	Investigate - what products are, who they are for, how they are made and what materials are used	Investigate - how well products have been designed, how well products have been made, why materials have been chosen, what methods of construction have been used, how well products work, how well products achieve their purposes and how well products meet user needs and wants.	



		Investigate - who designed and made the products, where products were designed and made, when products were designed and made and whether products can be recycled or reused.	Investigate - how much products cost to make, how innovative products are and how sustainable the materials in products are.
	Key events/individuals	Identify great designers and their work a influence work.	nd use research of designers to



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ical Knowledge		 Pupils should be taught to: Build structures, exploring how they can be made stronger, stiffer and more stable. Explore and use mechanisms [e.g. levers, sliders, wheels and axles], in their products. 	Pupils should be taught to: Apply their understanding of how to stren complex structures. Understand and use mechanical systems in pulleys, cams, levers and linkages). Understand and use electrical systems in incorporating switches, bulbs, buzzers and Apply their understanding of computing t products.	n their products (for example, gears, their products (e.g. series circuits d motors).
Technical	Making Products Work	Understand about the simple working characteristics of materials and components. Understand about the movement of simple mechanisms including levers, sliders (Year 1) wheels and axles (Year 2).	Understand how to use learning from scie products that work. Know that materials have both functional that materials can be combined and mixe Know that mechanical and electrical syste Use the correct technical vocabulary for t	properties and aesthetic qualities. Know d to create more useful characteristics. ms have an input, process and output.



Understand that food ingredients should be	Understand how levers and linkages or	Understand how cams, pulleys and
combined according to their sensory characteristics.	pneumatic systems create movement.	gears create movement.
Know the correct technical vocabulary for the	Understand how simple electrical	Understand how more complex
projects they are undertaking.	circuits and components can be used to	electrical circuits and components can
Understand how freestanding structures can be	create functional products. Understand	be used to create functional products.
made stronger, stiffer and more stable.	how to program a computer to control	Understand how to program a
	their products. Know how to make	computer to monitor changes in the
	strong, stiff shell structures.	environment / control their products.
	Know that a single fabric shape can be	Know how to reinforce/strengthen a
	used to make a 3D textiles product.	3D framework.
	Know that food ingredients can be fresh,	Know that a 3D textiles product can
	pre-cooked and processed.	be made from a combination of fabric
		shapes.
		Know that a recipe can be adapted a
		by adding or substituting one or more
		ingredients.

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Cooking and Nutrition	Pupils should be taught to: Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from.	Pupils should be taught to: Understand and apply the principles of a h Prepare and cook a variety of predominan cooking techniques. Understand seasonality, and know where grown, reared, caught and processed.	tly savoury dishes using a range of



	Where food comes from	Know where food comes from	Know that food is grown (such as tomate as pigs, chickens and cattle) and caught (wider world. Know that seasons may affect the food a Understand how food is processed into cooking.	such as fish) in the UK, Europe and the
	Food Preparation, Cooking and Nutrition	Use appropriate equipment to weigh and measure ingredients. Prepare simple dishes safely and hygienically, without using a heat source. Use techniques such as cutting. Name and sort foods into the five groups of the 'eat well' plate. Know that everyone should eat at least five portions of fruit and vegetables every day.	How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	
			Know that a healthy diet is made up from a variety and balance of different foods and drinks, as depicted in the 'eat well' plate. Know that to be active and healthy, food is needed to provide energy for the body. Measure using grams. Follow a recipe.	Know that recipes can be adapted to change the appearance, taste, texture and aroma. Know that different foods contain different substances - nutrients, water and fibre - that are needed for health. Understand the need for correct storage. Measure accurately. Work out ratios in recipes.