

Upper Key Stage 2

Design

- To design to meet a set of requirements.
- To carry out research about existing products.
- To carry out research about the wants and needs of groups and individuals.
- To come up with a range of ideas based on research gathered.
- Take into user's account when designing.
- To produce a detailed step-by-step plan.
- To suggest alternative plans and suggest good points and potential drawbacks.
- Make design decisions taking account of constraints such as time, resources and cost.

Make

- To use equipment and tools safely and precisely
- Select tools and equipment that are suitable.
- To change the way they are working if needed.
- To consider the aesthetic qualities of their work.
- To think about the functionality of their work.
- To mark, measure and cut out and shape materials with accuracy.
- Assemble and join materials with accuracy.
- To use finishing techniques learnt in art with accuracy.

Evaluate

- To test and evaluate their product.
- Explain how and why their product fits a purpose.
- Explain how their product needs to be improved.
- Evaluate the effectiveness of the resources they used.
- Evaluate their product against existing products.
- Calculate how much the design cost to make.

Technical Knowledge

- Apply and use learning in Science and Maths to help design and make products work.
- Understands materials have functional and aesthetic qualities.
- Understand how mechanical systems such as cams or pulleys or gears work.

Year 1

Design

- To begin to think what they want to make.
- Use pictures and words to explain what they want to make.
- To state what produce they are making.
- Describe what their product is for.
- Generate ideas drawing on own experiences.
- Develop ideas by communicating ideas
- Begin to explore materials for their design

Make

- To explain what they are making.
- To begin to select the appropriate tools.
- To select from a range of materials according to their characteristics.
- To explain how to work safely.
- To follow procedures for safety and hygiene.

Evaluate

- To talk about what they have made.
- To talk about and compare to existing products.
- To describe how their product works.
- To talk about the success of their own and others work.

Technical Knowledge

- To understand how simple mechanisms work e.g. levers, sliders, wheels and axels.
- Know the characteristics of materials.

Cooking and Nutrition

- To understand where food comes from.
- Group familiar food e.g. fruit and vegetables.
- Cut ingredients safely.
- Prepare simple dishes hygienically.

Cooking & Nutrition

- Know how to prepare and cook a variety of dishes safely and hygienically.
- Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.
- To measure and weigh ingredients accurately.
- Know that recipes can be adapted to change appearance, taste, texture and aroma.

Year 2

Design

- To use own ideas to plan a product and explain what they want to next.
- To describe their design using pictures, models and words.
- To design a product for themselves and others following design criteria.
- Describe what their product is for.
- Use examples and knowledge of existing products to help them design their own product.
- Begin to explore materials and tools and explain what they are the suitable.

Make

- To explain what they are making and why.
- Select and use tools to cut, shape, join and finish.
- To explain which tools they are using and why.
- To select from a range of materials according to their characteristics and explain why they are using them.
- To use finishing techniques learnt in art.
- To measure, mark out, cut and shape materials.
- Assemble and join materials.
- To add a specific design.

Evaluate

- To describe what they made and what went well with their work.
- To begin to evaluate what they would do differently and why.
- To judge their work against success/design criteria.

Technical Knowledge

- To understand how simple mechanisms work e.g. levers, sliders, wheels and axels.
- Know the characteristics of materials.
- Understand how structures can be made stronger.
- Know that ingredients can be combined

Cooking and Nutrition

- Group foods into the five food groups.
- Cut, grate or peel foods safely.
- Prepare simple dishes hygienically.
- Measure or weigh using cups or electronic scales.

Lower KS 2

Design

- To design to meet a set of requirements.
- Investigate existing products.
- To plan which shows the order things need to be done and what materials and tools are needed.
- Develop more than one design.
- Describe the purpose of their product.
- Indicate design features that will appeal to others.
- Gather information about the wants and needs of particular groups or individuals.
- Describe their plan to others using accurately labelled sketch and words.
- Explain how their plan is realistic.

Make

- To use equipment and tools safely and accurately.
- To explain how and if their product is going to be of good quality.
- Select tools and equipment that are suitable.
- Choose materials explaining why they have chosen it.
- To follow procedures for safety and hygiene.
- To mark, measure and cut out and shape materials with some accuracy.
- Assemble and join materials with some accuracy.
- To use finishing techniques learnt in art with some accuracy.

Evaluate

- To say what they would change to make their design better.
- Evaluate existing products.
- Consider the views of others to improve their work.
- Use their design criteria to evaluate completed products.
- Explain why materials were chosen.

Technical Knowledge

- Apply and use learning in Science and Maths to help design and make products work.
- Understands materials have functional and aesthetic qualities.
- Know how mechanical systems such as levers work.
- To create strong, stiff structures.

Early Years

Across the Early Years curriculum, pupils will safely use and explore a variety of materials, tools and techniques.

In addition to this, pupils will experiment with colour, design and a range of textures.

Design Technology



Cooking & Nutrition

- Know how to prepare and cook a variety of dishes safely and hygienically.
- Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.
- To measure and weigh ingredients accurately.
- Know that a healthy diet is made up from a variety and balance of different food and drink.
- Know that you need to be active to stay healthy.