Purpose of study

We want design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, our children will design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They will acquire a broad range of subject knowledge and draw on learning from mathematics, science, engineering, computing and art. Children will learn how to take risks, become resourceful, innovative, enterprising and capable. Through the evaluation of past and present design and technology, they will develop a critical understanding of its impact on daily life and the wider world.

We want to ensure that all pupils:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- critique, evaluate and test their ideas and products and the work of others
- understand and apply the principles of nutrition and learn how to cook.

Our curriculum is taught through a range of contexts, such as: imaginary, story-based, home, school, gardens, playgrounds, local community, industry and wider environment

Design and Technology Curriculum- Equals Trust

	De	EYFS	1/2 Cycle A	1/2 Cycle B	3/4 Cycle A	3/4 Cycle B	5/6 Cycle A	5/6 Cycle B	
	Mechanisms	Split pin pictures	 Sliders and Levers- make a moving picture (Spring 1) 	Wheels and Axels- moving vehicle (summer 2)	 Pneumatics- moving mascot (Spring 1) 	Electrical- simple circuits and switches (Spring 1)		 Cams- moving advertisement (spring) Fairground ride with electrical links/ coding 	
Topics	Structures	Box models	picture (Spring 1)	Freestanding - playground equipment (Aut 2)		Shell structures (environment link) Summer 1	Frame structures- bird hide (summer)	(Summer 2)	
	Textiles	Joining different materials	Templates and joining- (Summer 2)		2D shape to 3D product (Spring 2)		Combining fabric shapes- embroidery (Aut 2)		
	Food	Food for celebrations		 Food- Preparing fruit and vegetables (Spring 2) 	Sandwich snacks (Summer 2)	• Soups (Aut 1)	Willy Wonka fair trade cookies (Aut 2)	WWII rationing- seasonality and culture. (Spring 1)	
Designing	Understand users and purposes	 say who they are making things for Talk about how their products work 			 describe what their products are for say how their products will work explain how particular parts of their products work use design criteria to shape their ideas explain how the features of their products will appeal to intended users gather information about the needs and wants of particular individuals and groups develop their own simple design criteria and use these to shape their ideas 		 describe the purpose of their products indicate the design features of their products that will appeal to the intended users explain how particular parts of their products work gather information about the needs and wants of particular individuals and groups develop a simple design specification to guide their thinking explain how particular parts of their products work use market research to inform ideas 		
	Ideas	Use ideas from imagination or the world to make something	 Use own ideas to make something Test out some ideas and materials with support Use own experiences in their ideas draw ideas and explain why they have been chosen model ideas (try materials, parts and construction kits) make a templates and mock-ups 		 design a product, how it looks and works think through ideas with someone else draw and label my design share and clarify ideas through discussion model ideas using prototypes and pattern pieces use annotated sketches to develop and communicate ideas use ICT to design to develop and communicate their ideas 		 share and clarify ideas through discussion model ideas using prototypes and pattern pieces use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas use ICT to develop and communicate their ideas generate innovative ideas, drawing on research make design decisions, taking account of constraints such as time and resources 		
Making	Planning	Talk about how their idea will work	Explain how they will make their product	 Choose tools and materials and explain why they have been chosen Make a simple plan before making 	 select tools and equipment suitable for the task follow a step by step plan, choosing the right materials and tools 	 explain their choice of tools and equipment in relation to the skills and techniques they will be using and the task Choose materials and components according to how they work and look order the main stages of making 	 select tools and equipment suitable for the task explain their choice of tools and equipment in relation to the skills and techniques they will be using select materials and components suitable for the task explain their choice of materials and components according to functional properties and aesthetic qualities produce appropriate lists of tools, equipment and materials that they will need make step-by-step plans as a guide to making 		
	Practical skills and techniques	• Cut around marked lines with increased	 use scissors safely to cut around a marked line Make a product which moves Colour my finished product 	 Join and combine materials in different ways Choose appropriate resources and tools safely measure, mark out, cut and shape materials use finishing techniques, including those from art and design 	 follow procedures for safety and hygiene use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components measure, mark out, cut and shape materials and components with some accuracy assemble, join and combine materials and components with some accuracy apply a range of finishing techniques, including those from art and design, with some accuracy Food: 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. 		 follow procedures for safety and hygiene use a wider range of materials and components, incingredients, mechanical components accurately measure, mark out, cut and shape materials are accurately assemble, join and combine materials are accurately apply a range of finishing techniques, incomposed use techniques that involve a number of steps demonstrate resourcefulness when tackling practice 	rials and components nd components cluding those from art and design	
				Food: • how to prepare simple dishes safely and hygienically without heat • how to use techniques such as cutting, peeling and grating			 Food: 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 adapt recipes to change the appearance, taste, texture and aroma 		
Evaluating	Own ideas and products	 talk about their design ideas and what they are making Say if their idea worked 	 talk about their design ideas and what they are making Say if their idea worked make simple judgements about their products and ideas against design criteria suggest how their products could be improved 		 Show how their final product meets the design criteria Explain what went well and what they would change in their final design use design criteria as they design and make use their design criteria to evaluate their completed products explain how they improved their original design 		 identify the strengths and areas for development in their ideas and products consider the views of others, including intended users critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make evaluate their ideas and products against their original design specification 		
	Investigating existing products	talk about how toys work and what different parts do.	 who are they for? what are they for? how does it work? how and where are the what materials is it ma what do you like and d 	de from?	 how well have products been designed and made? why have those materials been chosen? what methods of construction have been used? how well do they work and achieve their purposes and meet user needs and wants? Investigate and analyse: where products were designed and made when products were designed and made whether products can be recycled or reused 		 how well have products been designed and made? why have those materials been chosen? what methods of construction have been used? how well do they work and achieve their purposes and meet user needs and wants? Investigate and analyse: how much products cost to make how innovative products are how sustainable the materials in products are what impact products have beyond their intended purpose 		

		EYFS	1/2 Cycle A	1/2 Cycle B	3/4 Cycle A	3/4 Cycle B	5/6 Cycle B
	Designers	•	•	•	Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products	 Use learning from science and maths helps design and make products that work Know about inventors, designers, engineers, chefs and manufacturers who have developed ground- breaking products 	 Apply learning from science and maths to help design and make products that work Know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products
-dge	textiles	 explore what materials are like. 	Know simple properties of materials	Know characteristics of materials and components that a 3-D textiles product can be assembled from two identical fabric shapes	 that materials have both functional properties and aesthetic qualities that a single fabric shape can be used to make a 3D textiles product 	Know materials can be combined and mixed to create more useful characteristics	 that materials have both functional properties and aesthetic qualities that materials can be combined and mixed to create more useful characteristics that a 3D textiles product can be made from a combination of fabric shapes
knowledge	Structure	 explore building structures from construction materials (blocks) 	•	Know how to make structures stronger, stiffer and more stable	how to make strong, stiff shell structures	how to make strong, stiff shell structures	how to reinforce and strengthen a 3D framework (eg triangulation, Jinx Joints, cross beams)
Technical	Mechanism	•	Know how to make part of a model move (slider, wheels)	 Know how to make a model move using simple mechanisms such as levers, sliders, wheels and axles about the movement of simple mechanisms such as levers, sliders, wheels and axles 	how mechanical systems such as levers and linkages create movement	 how mechanical systems such as levers and linkages or pneumatic systems create movement Know how simple electrical circuits and components can be used to create functional products 	 how mechanical systems such as cams or pulleys or gears create movement that mechanical and electrical systems have an input, process and output how to program a computer to monitor changes in the environment and control their products
	Food	•	 that all food comes from plants or animals that everyone should eat at least five portions of fruit and vegetables every day 	 know that food has to be farmed, grown elsewhere (e.g. home) or caught that food ingredients should be combined according to their sensory characteristics how to name and sort foods into the five groups in The Eatwell plate 	 know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world. know that seasons may affect the food available know how food is processed into ingredients that can be eaten or used in cooking that food ingredients can be fresh, pre-cooked and processed know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in the Eatwell plate that to be active and healthy, food and drink are needed to provide energy for the body 		 Know that seasons may affect the food available Know how food is processed into ingredients that can be eaten or used in cooking Know the environmental impact of food and food miles that different food and drink contain different substances – nutrients, water and fibre – that are needed for health that a recipe can be adapted by adding or substituting one or more ingredients that a recipe can be adapted by adding or substituting one or more ingredients

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Vocabulary	Design process	• ideas, make,	 design, make, evaluate, user, ideas, product, function, features, purpose, design criteria, function, suitable 	 prototype, innovative, appealing, design brief, research, evaluate, ideas, constraints, investigate model, annotated sketch, functional, aesthetics, function, 	 functionality, authentic, user, market research annotated sketches, exploded diagrams 		
	Mechanisms		 slider, lever, pivot, slot, bridge/guide card, masking tape, paper fastener, join Wheels and axels: vehicle, wheel, axle, axle holder, chassis, body, cab assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism 	Pneumatics:	Cams: cam, snail cam, off-centre cam, peg cam, pear shaped cam follower, axle, shaft, crank, handle, housing, framework rotation, rotary motion, oscillating motion, reciprocating motion mechanical system, input movement, process, output movement electrical circuits: series circuit, parallel circuit, names of switches and components, input device, output device, system, monitor, control, program, flowchart		
	structures	•	 structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, corner, point thinner, thicker, straight, curved metal, wood, plastic 	 control, program, system, input device, output device shell structure, three-dimensional (3-D) shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity marking out, scoring, shaping, tabs, adhesives, joining, assemble, stiff, strong, corrugating, ribbing, laminating 	frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent		
	textiles	•	thread, pins, needles, staplers, staples, fabric glue, template, pattern pieces, mark out, join, decorate, finish	 fabric, fastening, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, seam allowance, pattern pieces 	 seam, seam allowance, wadding, reinforce, right side, wrong side, hem, template, pattern pieces pins, needles, thread, pinking shears, iron transfer paper mock-up, prototype 		
	Food	•	 fruit and vegetable names, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, ingredients, arranging, 	 name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, sensory evaluations hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet 	 ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble 		