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

		Nursery	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
Topics	Mechanisms		Split pin pictures	 Sliders and Levers- make a moving picture (Spring 2) 	Wheels and Axels- moving vehicle (summer 2)	Pneumatics- moving mascot (Spring 2)	Electrical- simple circuits and switches (Spring 1)		Cams- moving advertisement (Spring 2)Fairground ride with
	Structures		Box models		Freestanding - playground equipment (Aut 2)		Shell structures (environment link) Summer 1		
	Textiles	Describing and exploring materials Threading.	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 – Smoothies (Aut 2)	Food- Preparing fruit and vegetables (Spring 2)	Sandwich snacks (Summer 2)	• Soups (Aut 2)	Food – Celebrating Caribbean Cuisine (Summer 2)	WWII – Seasonality and culture4 (Aut 2)
Designing	Understand users and purposes	 say who they are making things for. say who they are making things for Talk about how their products work 		 say who their products are for Talk about how their products will work describe what their products are for say how their products will work say how they will make their products suitable for their intended users use simple design criteria to help develop their ideas 		 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. To create closed shapes with continuous lines, and begin to use these to represent objects. 	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 mockups 	 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 what they are doing. Develop their own ideas and decide which materials to use to express them.	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	Joining two materials together.	 Use scissors to cut straight and curved lines. Cut around marked lines with increased accuracy Colour finished work Explore arrange of materials, tools and techniques. 	 use scissors safely to cut around a marked line reased accuracy inished work arrange of s, tools and uses. use scissors safely to cut around a marked line use finishing techniques, including those from art and design accuracy use finishing techniques, including those from art and design 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: how to prepare simple 		s and components than KS1, including ts, textiles, food ingredients, mechanical hape materials and components with some materials and components with some accuracy including those from art and design,	 follow procedures for safety an use a wider range of materials construction materials and kits mechanical components accurately measure, mark out, components accurately assemble, join and components accurately apply a range of finition art and design use techniques that involve an demonstrate resourcefulness were 	and hygiene and components, including , textiles, food ingredients, cut and shape materials and combine materials and shing techniques, including those number of steps when tackling practical tasks	
					dishes safely and hygienically without heat • how to use techniques such as cutting, peeling and grating	 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. 		 how to prepare and cook a varidishes safely and hygienically in use of a heat source how to use a range of techniqueslicing, grating, mixing, spreadile adapt recipes to change the apparoma 	es such as peeling, chopping, ng, kneading and baking
Evaluating	Own ideas and products	Talk about what they have made.	 Return to and build on their previous learning. Say if their idea worked 	Say if their idea worked	eas and what they are making about their products and ideas ts 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 	

Design and Technology Curriculum- Equals Trust

	Nursery	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
Investigating existing	talk about how toys work and what different parts do.	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 they u what materials is it made of the what do you like and dislike 	from?	 how well have products been why have those materials bee what methods of construction how well do they work and accounts? Investigate and analyse: where products were designed when products were designed whether products can be reconstructed 	en chosen? In have been used? Ichieve their purposes and meet user needs and and made Id and made Id and made	 how well have products been desi why have those materials been ch what methods of construction have how well do they work and achieve needs and wants? Investigate and analyse: how much products cost to make how innovative products are how sustainable the materials in what impact products have beyon 	orsen? we been used? we their purposes and meet user see

		Nursery	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 	
	textiles	Explore different materials	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 kno	Mechanism	To know how to fold paper to create a spring with support	 To create movement with split pins To make a moving picture (pop up card) To use simple tools such as scissors and brushes. 	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 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	Melting, mixing	 Spreading, making Sorting healthy and un-healthy 	from plants or animals	 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 	 and cattle) and caught (such as fish) in the know that seasons may affect the food av know how food is processed into ingredie that food ingredients can be fresh, pre-co know that a healthy diet is made up from depicted in the Eatwell plate 	ailable nts that can be eaten or used in cooking	 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 	

		Nursery	EYFS	Year 1/2	Year 3/4	Year 5/6
	Design process	• make, build • ideas, make, • purpo		 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
Vocabulary	Mechanisms		• push, pull	 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	• build	• stack	 structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, corner, point thinner, thicker, straight, curved metal, wood, plastic 	 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	• soft, rough, smooth	 thread, pins, needles, staplers, fabric, glue template, pattern pieces, mark out, join, decorate, finish 	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	• mix, melt	• spread	 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