Design Technology Overview: Year 1 to Year 6 Davyhulme Primary School

Year	Autumn Term	Spring Term	Summer Term
Year 1			
	Homes	Eat More Fruit &	Moving Vehicles
		Vegetables	
Year 2			
	Puppets	Flying Kites	Perfect Pizzas
Year 3			
	Pencil Cases	Moving Monsters	Making Mini
			Greenhouses

Year 4	Seasonal Stockings	Alarms	Seasonal Food
Year 5	Making African Instruments	Building Bridges	Fashion & Textiles (slippers)
Year 6	Programming Pioneers	Chinese Inventions	Burgers

The National Curriculum - Design Technology

Key Stage 1

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of design and making. They should work in a range of relevant contexts (e.g. the home and school, gardens and playgrounds, the local community, industry and the wider environment). When designing and making, pupils should be taught to:

Design

- Design purposeful, functional, appealing products for themselves and others based on design criteria.
- Generate, develop, model and communicate their ideas through talking, drawing, templates,

Make

- 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,

Evaluate

- Explore and evaluate a range of existing products
- Evaluate their ideas and products against design criteria

Technical Knowledge

- 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

mock-ups and, where	textiles and	
appropriate,	ingredients, according	
information and	to their characteristics	
communication		
technology		

Cooking and nutrition

- Use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from

The National Curriculum - Design Technology - Key Stage 2

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of design and making. They should work in a range of relevant contexts (e.g. the home and school, gardens and playgrounds, the local community, industry and the wider environment). When designing and making, pupils should be taught to:

<u>Design</u>	<u>Make</u>	<u>Evaluate</u>	Technical Knowledge
 Use research and 	Select from and use a	Investigate and analyse	Apply their
develop design criteria	wider range of tools	a range of existing	understanding of how
to inform the design	and equipment to	products	to strengthen, stiffen

- of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
- Generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

- perform practical tasks (e.g. cutting, shaping, joining and finishing), accurately
- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities
- Evaluate their ideas

 and products against
 their own design
 criteria and consider
 the views of others to
 improve their work
- Understand how key
 events and individuals
 in design and
 technology have
 helped shape the
 world

- and reinforce more complex structures
- Understand and use mechanical systems in their products (e.g. gears, pulleys, cams, levers and linkages)
- Understand and use electrical systems in their products (e.g. series circuits, incorporating switches, bulbs, buzzers and motors)
- Apply their understanding of computing to program, monitor and control their products

Cooking and nutrition

- Understand and apply the principles of a healthy and varied diet
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.