Aycliffe CP and the Federation of Goodnestone and Nonington CE Primary Schools Design Technology Curriculum Map



Design & Technology

During each key stage, pupils complete projects focused on an area of design & technology as part of their curriculum. The projects are organised in a three-year cycle in KS1 and a four-year cycle in KS2. Pupils learn specific knowledge in each project and deepen their understanding across each key stage, including the use of key concepts.

National Curriculum Aims

The national curriculum for design and technology aims 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 highquality 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

Key Concepts

During each design & technology project pupils explore the following key concepts:

- Pupils learn to design a purposeful and functional product based on a design criteria.
- Pupils learn to use range of tools for different processes and materials to make their product.
- Pupils learn to evaluate their product based on their design criteria.
- Pupils learn to use technical knowledge related to their product

Rationale

Learning is defined as an alteration in long-term memory. If nothing has altered in long-term memory then nothing has been learned.

Sweller

Over the course of study, teaching is designed to help learners to remember in the long term the content they have been taught and to integrate new knowledge into larger concepts.

Ofsted Framework 2019

When students' brains link background knowledge with new text, they are better at making inferences and retain information more effectively.

Vacca and Vacca (2002)

Retrieval is built into the teaching cycle in order to ensure that children activate what they already know and can then build on their existing knowledge, making connections, securing key concepts and deepening learning. Retrieval practice will help teachers to remind pupils of their previous learning and what they know from other subjects, as well as identifying what personal knowledge they bring to the new learning.

The key concepts enable pupils to reinforce and build upon prior learning, make connections and develop subject specific language. Pupils use their creativity and imagination to design and make products that solve problems in a range of contexts. Pupils learn how to take risks, becoming resourceful, innovative and capable individuals. They will research and evaluate designers and existing products to inspire them to create their own ideas and designs. Pupils will focus on each stage of the design process individually and understand why they are all equally important.

Reception

Learning within our reception year provides the knowledge, skills and understanding bedrock for future learning. Pupils;

- investigate and experience things, and 'have a go'
- concentrate and keep on trying if they encounter difficulties, and enjoy achievements
- have and develop their own ideas, make links between ideas, and develop strategies for doing things

By the end of reception year, children will have developed knowledge and skills in all areas of the EYFS, with provision and learning opportunities in each area, but with specific foundations for Design and Technology through:

ELG: Expressive Art and Design/Creating with Materials:

Children at the expected level of development will:

- Safely use and explore a variety of materials, tools, and techniques, experimenting with colour, design, texture, form, and function
- Share their creations, explaining the process they have used

Adapting Teaching for SEND

The Code of Practice says that every teacher is a teacher of SEND. The teachers have overall responsibility for those children and must ensure that they make appropriate progress. Children with identified SEND will have adjustments made in QFT in line with the Mainstream Core Standards. In addition, when planning and teaching the teaching sequence for each project, teachers will consider what adaptations can be made in order for all children to access teaching and learning. Where this is an adaptation beyond the MSC's, teachers will consider, in particular, how specific skills are being developed.

Adaptive teaching will be considered and identified by teachers in the medium-term plan for each project. Subject leaders, alongside the SENDCo, will monitor the effectiveness of these adaptations.

KS1 Specific knowledge within the projects

Year	Toys	Landing on the moon
Α	(Mechanism)	D&T
	https://classroom.thenational.academy/lessons/	History
	to-explore-a-range-of-sliders-and-levers-69jkgc	(Mechanism)
	Pupils learn how to design, make and evaluate a	Mixed project – strong recap of prior learning as
	toy which moves, including how to use levers and	there will be a shorter learning journey.
	sliders. Pupils learn how to use textiles.	
	Children will explore and evaluate a collection of	Pupils learn how to design, make and evaluate a
	everyday products that have moving parts, including	vehicle to move around on the moon, including how
	those with levers and sliders. e.g. What is it? Who is	to use wheels and axles. They will draw upon their
	it for? What is it for? What do you think will move?	learning in history and will be encouraged to talk
	How will you make it move? What part of the	about products they have seen as part of their own
	product moved and how did it move? How do you	experiences, drawing on these as a basis for
	think the mechanism works? What else could move	generating their own design ideas.
	in the product? How well does it work?	Children learn how parts are put together in order to
	Children will learn about simple mechanisms work:	make a moving vehicle and how wheels and axels
	sliders which move in a straight line, levers which	can be assembled in different ways. They learn how
	move in a curve and wheels and axles which	wheels work and how the wheel and axel are
	<mark>turn (teacher demonstration).</mark> They will learn, with	positioned.
	support, how to decide which type of mechanism	Children explore various moon buggies and
	they need to create the type of movement they want	generate ideas with scaffolding: what are the
	in their products.	differences between these vehicles and road
	With scaffolding, children will generate simple	vehicles? Why are their differences? (eg: wide tyres
	design criteria, e.g. the mechanism should work	to travel on difficult terrain). Who is the audience for
	smoothly, it should make the right type of	their product?
	movement. Children will make connections between	Children might use different construction toys to
	their designs and the intended audience for their	help them in the decisions they might make when
	product.	drawing and deciding the design of their vehicle.
	Children will learn to use simple drawings to support	Children will learn to use simple drawings to support
	their designing with the inclusion of labels to identify	their designing with the inclusion of labels to
	materials, components and parts of their products.	identify materials, components and parts of their
	Children select from a range of tools and equipment	products.
	and explain their choices. Children develop their	Children try out different ways of making axle
	skills and knowledge in measuring, cutting and	holders
	shaping materials and components to make their	eg, punched holes in card or boxes, using large
	toy. They learn to assemble, join and combine	drinking straws. They practise joining wheels and
	materials.	axels to allow movement. Children select from a
	Children will be supported in using spoken	range of tools and equipment and explain their
	language to imagine possibilities, explain and	choices. Children develop their skills and

evaluate their ideas, build technical vocabulary appropriate to the product they are designing and making, and listen to what others have to say. They will evaluate their developing ideas and final products against the original design criteria. Pupils will be taught to work safely, using tools, equipment, materials, components and techniques appropriate to the task.	knowledge in measuring, cutting and shaping materials and components to make their toy. They learn to assemble, join and combine materials. Discuss how the children might add finishing techniques to their product with reference to their design ideas and criteria. Children will be supported in using spoken language to imagine possibilities, explain and evaluate their ideas, build technical vocabulary appropriate to the product they are designing and making, and listen to what others have to say. They will evaluate their developing ideas and final products against the original design criteria. Pupils will be taught to work safely, using tools, equipment, materials, components and techniques appropriate to the task Pupils will be taught to work safely, using tools, equipment, materials, components and techniques appropriate to the task.
Designing	Designing
 Generate ideas based on simple design criteria and their own experiences, explaining what they could make Develop, model and communicate their ideas through drawings and mock-ups with card and paper Plan by suggesting what to do next. Select and use tools, explaining their choices, to cut, shape and join paper and card. Join materials and components in different ways Use simple finishing techniques suitable for the product they are creating Evaluating Evaluate their products that use simple sliders and levers Evaluate their product by discussing how well it works in relation to the purpose and the user and whether it meets design criteria Explore and use sliders and levers Understand that different mechanisms produce different types of movement Know and use technical vocabulary relevant to the project 	 Design a vehicle that includes functioning wheels, axles and axle holders Generate, model and communicate their ideas through talking, drawing, templates or mock-ups and, where appropriate, ICT Making Select from and use a range of tools and equipment to perform the task: eg. Joining and finishing Make a moving vehicle with working wheels and axles Evaluating Explore and evaluate the product against the design criteria Technical knowledge and understanding Recognise that wheels and axles are used in everyday life Explain that wheels move because they are attached to an axle Identify and explain vehicle design flaws using the correct vocabulary Explain what must be changed if there are any operational issues Know how to work safely
Year	
B Healthy Lunch Box (Cook it) <u>https://www.foodafactoflife.org.uk/5-7-</u> years/cooking-5-7-years/	Dover Castle D&T History (Structure)
Pupils learn how to design, make and evaluate healthy dishes for a packed lunch box. Pupils learn where food for the healthy lunch box comes from. – <i>teachers can use the above</i> <i>website to support this project</i> .	Pupils learn how to design, make and evaluate a model of an aspect of Dover Castle. <i>Mixed project – strong recap of prior learning as there will be a shorter learning journey.</i>
Children learn to name and sort foods into the five groups from the Eatwell Guide.	Pupils explore the structure and features of a castle/Dover Castle-What are the structures called and what is their purpose? Who might use them?

They learn that a healthy diet comprises food and	What materials have been used? Why have these
drinks from each of the food groups:	been chosen? How have the parts been joined
 Fruit and vegetables; 	together? How have the structures been made
 Bread, rice, potatoes, pasta and other starchy 	strong enough? How have they been made stable?
foods;	Children either draw or use a photograph of the
• Milk and dairy foods;	structure they have been exploring and label with
 Meat, fish, eggs, beans and other non-dairy 	the correct technical vocabulary in relation to the
sources of protein;	structure, materials used and shapes e.g.
 Foods and drinks high in fat and/or sugar. 	wall, tower, framework, base, joint, metal, wood,
Children might discuss what foods should be in	plastic, brick, triangle, square, rectangle, cuboid,
each group and then sort foods, identifying the	
largest and smallest group. Children will discuss	They learn how freestanding structures can be
what the implications are for the foods that they	made stronger, stiffer and more stable and rigid.
design and make. Children learn, that everyone should get at least five	Freestanding structures may be assembled using
Children learn that everyone should eat at least five	construction kits to help develop children's
portions of fruit and vegetables every day. A portion	understanding and include walls, buttresses, towers and frameworks.
is what fits into the palm of a hand. Variety is	Children will be taught measuring, marking out,
important and different types of fruit and vegetables	
count, for example:	cutting, shaping, joining and finishing techniques
• fresh, e.g. tomatoes	with a range of tools and new and reclaimed
 frozen, e.g. frozen peas dried, e.g. raisins 	materials that they are likely to use to make their structures. Discuss the suitability of materials for
canned, e.g. sweetcorn or carrots	their products according to their characteristics.
 juice, e.g. orange juice 	Pupils learn to fold and join paper and
Children will design their own balanced meal for a	card to create simple structures, making joins with
lunch box and use simple drawings to support their	masking tape where necessary, to explore the
design ideas with the inclusion of labels to identify	concepts of strength, stiffness and stability. Pupils
the various foods.	will be taught to work safely, using tools, equipment,
Children learn how to use skills and techniques	materials, components and techniques appropriate
such as cutting, peeling and grating. Pupils will be	to the task.
taught to work safely, using tools, equipment,	Children will learn to use simple drawings to support
materials, components and techniques appropriate	their designing ideas with the inclusion of labels to
to the task.	identify materials, components and parts of their
They are taught that we need certain skills and	products.
techniques to be able to make food products. This	Children will be supported in using spoken
might include washing, peeling, juicing, grating and	language to imagine possibilities, explain and
cutting (e.g. snipping herbs and spring onions with	evaluate their ideas, build technical vocabulary
kitchen scissors suitable for children's use). These	appropriate to the product they are designing and
skills and techniques will be demonstrated	making, and listen to what others have to say.
correctly and safely to the children by the	
teacher.	
Children will be supported in using spoken	
language to imagine possibilities, explain and	
evaluate their ideas, build technical vocabulary	
appropriate to the product they are designing and	
making, and listen to what others have to say.	
Project Endp	
Pupils know:	Designing
Designing	Generate ideas based on simple design
How to apply understanding of what they	criteria and their own experiences,
have learnt to make purposeful selections	explaining what they could make
and explain choices.	 Develop, model and communicate their
	ideas
Making	through talking, mock-ups and drawings
 how to prepare simple dishes safely and 	Making
hygienically, without using a heat source	 Plan by suggesting what to do next.
 how to use techniques such as cutting, 	 Select and use tools, skills and techniques,
peeling and grating	 explaining their choices
Evaluating	 Select new and reclaimed materials and
	construction kits to build their structures

 How to evaluate their lunch box and suggest ways it could be modified or improved in the future How to comment on appearance and taste How to assess how they could improve their breakfast pot next time, based on appearance and taste Technical knowledge and understanding that all food comes from plants or animals that food has to be farmed, grown elsewhere (e.g. home) or caught how to name and sort foods into the five 	ng nd ow	
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 elsewhere (e.g. home) or caught how to name and sort foods into the five Technical knowledge and understanding 		
how to name and sort foods into the five Technical knowledge and understanding		
I are used in the Estimation of the Second and the		
groups in the Eatwell Guide • Know how to make freestanding struc	ures	
that everyone should eat at least five stronger, stiffer and more stable		
portions of fruit and vegetables every day Know and use technical vocabulary 		
relevant to the project		
KS1 Outcomes		
Designing-Children can:		
• work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens		
playgrounds, local community, industry and the wider environment		
state what products they are designing and making		
say whether their products are for themselves or other users		
 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		
generate ideas by drawing on their own experiences		
 use knowledge of existing products to help come up with ideas 		
 develop and communicate ideas by talking and drawing 		
 model ideas by exploring materials, components and construction kits and by making templates and 	I.	
mock- ups		
• use information and communication technology, where appropriate, to develop and communicate th	eir	
ideas		
Making-Chidren can:		
plan by suggesting what to do next		
select from a range of tools and equipment, explaining their choices		
 select from a range of materials and components according to their characteristics 		
follow procedures for safety and hygiene		
• use a range of materials and components, including construction materials and kits, textiles, food		
ingredients and mechanical components		
measure, mark out, cut and shape materials and components		
assemble, join and combine materials and components		
 use finishing techniques, including those from art and design 		
Evaluating-Chidren can:		
talk about their design ideas and what they are making		
make simple judgements about their products and ideas against design criteria		
suggest how their products could be improved		
Technical knowledge and understanding-Chidren know:		
about the simple working characteristics of materials and components		
 about the movement of simple mechanisms such as levers, sliders, wheels and axles 		
 how freestanding structures can be made stronger, stiffer and more stable 		
 that a 3-D textiles product can be assembled from two identical fabric shapes 		
that food ingredients should be combined according to their sensory characteristics		
 the correct technical vocabulary for the projects they are undertaking 		
LKS2 Specific knowledge within the projects		
Vear		
Year		
A Program it! Around the globe		
(Computing to program) (Cooking and nutrition)		
https://www.stem.org.uk/elibrary/resource/36036 https://www.foodafactoflife.org.uk/		

	https://www.foodofootoflifo.org.uk/7.11
	https://www.foodafactoflife.org.uk/7-11- years/where-food-comes-from-7-11-years/world-
	food-7-11-years/
 Pupils learn how to design, make and evaluate a product that uses computing within part of the design. They learn to create a sound monitor for their classroom. The sound monitors they create are examples of control programs - they take information from an input sensor (a microphone), and use this information to alter the output of the program (displaying a warning message if pupils are too noisy). Children recap/discuss how sounds are made and travel. They explore and discuss common input devices in school and beyond. They explore how to use the input from a microphone in Scratch and how a computer monitor can be used as the output devices for their sound monitors. Children learn to formulate design oriteria, stating what their product has to do in order to be successful - what is the purpose? Children make connections with knowledge and skills in maths and science. Pupils design their sound monitor and create- An annotated sketch or flow chart showing what they will use for their sound monitor and what will happen when the volume changes. A simple algorithm describing how their sound monitor will work e.g. "if sound is too loud, say be quiet!, or, when the volume increases, the arrow moves up the scale and when the volume decreases, the arrow moves down the scale.! Pupils dreate a control program that sensors. Pupils oreating instructions that cause changes to a physical system using real world sensors. Pupils use the computer monitor (and possibly Lego Education WeDo motors) as an output device? Pupils use the computer monitor (and possibly Lego Education WeDo motors) as an output device? Pupils use the computer monitor (and possibly Lego Education WeDo motors) as an output device? 	Pupils learn how to design, make and evaluate food which has been improvised on from food around the world. Children design and make a food to reflect a culture. What defines a culture? Children explore some national food cultures eg: Maexican and Italian foods. Children evaluate their creations. Children will learn that a healthy balanced diet needs to include carbohydrates. They recognise pasta in a range of forms and perform simple food skills safely such as cutting with scissors, measuring and mixing. Teachers may support their lessons with the following lesson suite found at: https://www.stem.org.uk/resources/ellbrary/resource /a62872/pleasing-paste Children make connections with knowledge and skills in maths and science. The important difference is that, although pupils will use pre-cooked pasta (see above lesson plans), pupils need to be given a choice of foods to make up their Italian Pleasing Pasta Salad: eg; peppers/tomatoes/mozzarella cheese/other cheese choices/olives/onions/sweetcom/tuna etc. Children need to select so that they can design and be creative with choice, colour, smells etc. With this in mind, children will make a list of all the various foods that could make up their pasta salad and create a short survey for their parents who will be their audience. They will learn that recipes can be adapted to suit different criteria (obtained through carrying out their survey at home). Children will use the following headings in their survey: Needs and preferences-needs may address a dietary requirement of a parent, preferences will address likes and dislikes/taste preferences will address likes and dislikes/taste preferences will address likes and dislikes/taste preferences will actored the etc. These skills will be demonstrated by the teacher. Once pupils have made their choices, they will create a recipe card that details their chosen recipe and their design criteria (why they have chosen specific items based on their survey-this also includes consideration of a healthy diet). Pupils will then m
	would they change to improve further next time?
Project End	
Designing	Designing
Formulate design criteria based on what the product must do (modelled by the teacher if appropriate)	can use strategies to help identify the needs, wants, preferences and values of particular individuals/groups

	 Children use the design criteria to inform their ideas Children refer to the criteria as they design and make Children can create an annotated sketch/or flow diagram to explain their device Making Create a program that uses an input from a device Evaluating Can evaluate their design based on their design criteria Technical knowledge and understanding know how to program a computer to control products they have designed and made physically control 'input' and 'output' devices describe, in some detail, the purpose of the products they have designed and made use annotated sketches to communicate design ideas can explain what an input device is can write a program that uses input from an input device can describe common uses of input devices in school and beyond school. 	 can formulate design criteria based on needs and wants of their audience can consider taste, appearance and aroma, and can think about how the ingredients contribute to a healthy and varied diet Making can use peeling, chopping, slicing, grating, and spreading techniques safely can use tools such as round-ended knives, vegetable peelers, can openers and graters safely can evaluate their design based on feedback from their audience (once salads have been sampled at home) Technical knowledge and understanding can use skills and techniques such as: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking know that we need to eat a variety and balance of food and drinks to stay healthy children use key technical vocabulary to share ideas, to explain preferences and to evaluate products
Year	Drideo Deponsol	
В	Bridge Bonanza! (Structures) https://www.stem.org.uk/resources/elibrary/reso urce/467665/bridge-bonanza Use the above link for teacher support resources.	Tremors DT and Geography
B	(Structures) https://www.stem.org.uk/resources/elibrary/reso urce/467665/bridge-bonanza Use the above link for teacher support resources. Pupils learn how to design, make and evaluate a structure. Pupils learn how to make the model stable. Children learn about the foundations of bridge building and what creates a strong structure.	
B	(Structures) https://www.stem.org.uk/resources/elibrary/reso urce/467665/bridge-bonanza Use the above link for teacher support resources. Pupils learn how to design, make and evaluate a structure. Pupils learn how to make the model stable. Children learn about the foundations of bridge	DT and Geography Children will use a range of modelling materials and tools to design and construct their own 3-D model volcano. Add special effects, perhaps creating lava that lights up or a volcano that rumbles and shakes (use of circuits, buzzers and bulbs). Mixed project – strong recap of prior learning as there will be a shorter learning journey.
B	(Structures) https://www.stem.org.uk/resources/elibrary/reso urce/467665/bridge-bonanza Use the above link for teacher support resources. Pupils learn how to design, make and evaluate a structure. Pupils learn how to make the model stable. Children learn about the foundations of bridge building and what creates a strong structure. They learn about famous Bridge Designers, Architects and Engineers- http://www.historyofbridges.com/bridges- history/famous-bridge-designers/. They learn about their most famous achievements. Who designed the product/when and where was it designed? They are challenged to build the strongest structure that they can using the resources made available to them. Children make connections with knowledge and skills in maths and science.	DT and Geography Children will use a range of modelling materials and tools to design and construct their own 3-D model volcano. Add special effects, perhaps creating lava that lights up or a volcano that rumbles and shakes (use of circuits, buzzers and bulbs). <i>Mixed project – strong recap of prior learning as</i>
B	(Structures) https://www.stem.org.uk/resources/elibrary/reso urce/467665/bridge-bonanza Use the above link for teacher support resources. Pupils learn how to design, make and evaluate a structure. Pupils learn how to make the model stable. Children learn about the foundations of bridge building and what creates a strong structure. They learn about famous Bridge Designers, Architects and Engineers- http://www.historvofbridges.com/bridges- history/famous-bridge-designers/. They learn about their most famous achievements. Who designed the product/when and where was it designed? They are challenged to build the strongest structure that they can using the resources made available to them. Children make connections with knowledge	DT and Geography Children will use a range of modelling materials and tools to design and construct their own 3-D model volcano. Add special effects, perhaps creating lava that lights up or a volcano that rumbles and shakes (use of circuits, buzzers and bulbs). <i>Mixed project – strong recap of prior learning as</i> <i>there will be a shorter learning journey</i> . https://www.stem.org.uk/resources/elibrary/resource /35188/what-volcano https://spaceplace.nasa.gov/volcanoes2/en/ -children explore what a volcano is, how a volcano

Children explore different approaches to making a structure stronger: https://www.bbc.co.uk/teach/class-clips/ video/design-and-technology-ks2-making- structures-stronger/2626hbh This above video links nicely to the concepts for making a stronger structure as explained in the lesson overview/worksheet which can be used by teachers to support the teaching of this project. Can they adapt their product and apply developing knowledge of how to make a structure stronger? Children test, and then evaluate their structures against the design criteria, to include peer	 https://sciencebob.com/make-your-own-volcano/ children watch a home-made, giant volcano erupt. Children select from and use a wider range of construction materials and ingredients according to their functional and aesthetic qualities-they design their volcano using a cross-sectional diagram to communicate ideas and resources/materials/tools required for the project. Pupils use this and modelling materials to construct their own working 3d volcano model and add special effects so lava lights up.They explain how
evaluation.	different parts of their structure work to achieve the intended effect/purpose. Children engage in peer evaluation against design criteria.
Project Endp	
 Formulate design criteria based on what the product must do (modelled by the teacher if appropriate) Children use the design criteria to inform their ideas Children refer to the criteria as they design and make Children can create an annotated sketch/or flow diagram to explain their ideas Making demonstrate 'some accuracy' when they are measuring, marking out, cutting, shaping, assembling, joining, combining and applying finishing techniques adapt structure to solve problems and increase its strength – consideration of use of shapes that effectively support strength Evaluating children evaluate against their design criteria and can share how effectively their finished product achieves its intended purpose 	 Designing Formulate design criteria based on what the product must do (modelled by the teacher if appropriate)-this includes creativity in painting of the structure Children use the design criteria to inform their ideas Children refer to the criteria as they design and make Children can create a cross-sectional diagram to explain their ideas Making demonstrate 'some accuracy' when they are measuring, marking out, cutting, shaping, assembling, joining, combining and applying finishing techniques adapt structure to solve problems and increase its strength or stability–consideration of use of shapes that effectively support strength Evaluating children evaluate against their design aritoria and can chara how offectively their
 know and understand the simple concept behind shapes used in structures and which shape makes a stronger structure can use specific vocabulary when sharing ideas and providing explanations of concepts eg: strut/load/polygon 	 criteria and can share how effectively their finished product achieves its intended purpose Technical knowledge and understanding know what a volcano is and can explain what is happening when a volcano erupts, using precise technical vocabulary to share concepts etc. pupils demonstrate their knowledge of science applied within the project (chemical reaction between an acid and a base)
Lower KS2 Out	tcomes
Pupils know: Designing • refer to their design criteria as they design and make • use their design criteria to evaluate their completed products • when exploring existing products, pupils: know who designed and made the products/where products were designed and made/when products were designed and made/whether products can be recycled or reused • gather information about the needs and wants of particular individuals and groups	

 develop their own design criteria and use these to inform their ideas
 describe the purpose of their products indicate the design features of their products that will appeal to intended upper
 indicate the design features of their products that will appeal to intended users
explain how particular parts of their products work
 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
 order the main stages of making
 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
 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 eg: peeling/chopping
follow procedures for safety and hygiene
Evaluating
 identify the strengths and areas for development in their ideas and products
 consider the views of others, including intended users, to improve their work
refer to their design criteria as they design and make
 use their design criteria to evaluate their completed products
Technical knowledge and understanding
how mechanical systems such as levers and linkages or pneumatic systems create movement
 how simple electrical circuits and components can be used to create functional products
how to program a computer to control their products
 how to make strong, stiff shell structures how to use learning from asignase to help design and make products that work
 how to use learning from science to help design and make products that work how to use learning from mathematics to help design and make products that work
 how to use learning from mathematics to help design and make products that work that materials have both functional properties and aesthetic qualities
 know who designed an existing product, and when and where it was designed that mechanical and electrical systems have an input, process and output
 that food ingredients can be fresh, pre-cooked and processed
 that a recipe can be adapted a by adding or substituting one or more ingredients
 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
 that a healthy diet is made up from a variety and balance of different food and drink, as depicted in
the Eatwell Guide
 that to be active and healthy, food and drink are needed to provide energy for the body
UKS2 Specific knowledge within the projects

Year A	Move it! (Mechanisms)	Victorians DT and History
	Pupils learn how to design, make and evaluate a mechanism that uses gears, pulleys and levers that can be used for leisure. Eg: fairground ride with gears or pulleys e.g. carousel, Ferris wheel / controllable toy vehicle with gears or pulleys e.g. dragster, off-road vehicle, sports car, lorry /	Children will plan, design and make a Victorian toy using mechanisms- gears, moving cams and wheels. They will evaluate and reflect on their design and product. <i>Mixed project – strong recap of prior learning as</i>
	window display with moving parts e.g. lifting or turning items for sale	there will be a shorter learning journey.
	Children investigate, analyse and evaluate existing everyday products and existing or pre-made toys	group.co.uk/moving-toys-dt-class-kit/1000369.html
	that incorporate gear or pulley systems. Use videos and photographs of products that cannot be explored	Children make connections with prior learning (Move it!).

 through first-hand experience. Who have the products been designed for and for what purpose? How innovative is the design? Are the materials used sustainable? They learn to use observational drawings and questions to develop understanding of each of/or one of the products in the collection. e.g. How innovative is the product? What design decisions have been made? What type of movement can be seen? What types of mechanical components are used and where are they positioned? What are the input, process and output of the system? How well does the product work? Why have the materials and components been chosen? How well has it been designed? How well has it been made? Children research and, if possible, visit engineering and manufacturing companies that are relevant to the product they are designing and making e.g. Jaguar Land Rover, JCB, local companies. Children make connections with knowledge and skills in maths and science. Focused task: Using a construction kit, children investigate combinations of two different sized pulleys to learn about direction? How can you reverse the direction of rotation? Pupils develop a design specification for their product is, information about the requirements for the product is, information about the requirements for the product and how the product is to be assembled. Children produce detailed step-by-step plans and lists of tools, equipment and materials needed. Pupils also communicate ideas through detailed, annotated drawings from different views and/or exploded diagrams. The drawings should indicate the design decisions made, including the location of the mechanical and electrical components, how they work as a system and the appearance and finishing techniques for the product. Children make high quality products, applying knowledge, understanding and skills. Children should use a range of decorative finishing techniques to the product in use, comparing it to the original design specification.	They explore a range of Victorian toys and investigate how they work/move. Who have the products been designed for and for what purpose? How innovative is the design? Are the materials used sustainable? Pupils investigate CAM mechanisms and design, make and evaluate a Victorian toy that moves with a CAM mechanism. They learn that when you turn the handle, the axle turns and the cam rotates on the axle. Children learn that the cam and follower work together to create the movement - as the cam turns, it moves the follower. Children discuss and select their audience for the intended toy. They make step-by-step plans which include a design spec and what the toy has to do to be successful, along with aesthetic intentions for the design and quality of the finish. Children make connections with knowledge and skills in maths and science. Children learn how to make prototypes (if there is time). They make improvements as they work, scaffolded where appropriate by the teacher. The pupils measure and mark out accurately and use tools correctly and safely. Pupils make adjustments to improve their toy as they work. Pupils are supported in developing their knowledge of how to strengthen their product or re-inforce part of their product, where appropriate. Children evaluate own toy, thinking about what went worked well and what could be improve and support each other in identifying improvements for the future.
Children evaluate the final product in use,	
Droject Endr	points
Project Endp	oints
Designing	Designing
 Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources 	 Generate innovative ideas by carrying out research using artefacts and web-based resources

	Develop a detailed design specification to	Develop a detailed design specification and
	guide their thinking	step-by-step plans to guide their thinking
	 Produce detailed lists of tools, equipment and materials. Formulate step-by-step 	 Develop and communicate ideas through discussion and step-by-step plans
	plans	Making
	Develop and communicate ideas through	• Select from and use a range of tools,
	discussion, annotated drawings, exploded	materials and equipment to make products
	drawings and drawings from different views	that that are accurately assembled and well finished
	Select from and use a range of tools and	Can measure and join accurately and
	equipment to make products that that are	effectively to ensure that the toy works and
	accurately assembled and well finishedWork within the constraints of time,	intentions prove successful in practice Evaluating
	resources and cost	Compare the final product to the original
	Evaluating	design specification
	Compare the final product to the original	Test products with intended user and
	design specificationTest products with intended user and	critically evaluate the quality of the design, manufacture, functionality and fitness for
	critically evaluate the quality of the design,	purpose
	manufacture, functionality and fitness for	Consider the views of others to improve
	purpose	their work
	Consider the views of others to improve their work	 know how to strengthen a product by stiffening a given part or reinforce a part of
	 Investigate famous manufacturing and 	the structure
	engineering companies relevant to the	Technical knowledge and understanding
	project	Understand that mechanical and electrical
	 Technical knowledge and understanding Understand that mechanical and electrical 	systems have an input, process and an output
	systems have an input, process and an	 Understand how cams can be used to
	output	create movement and that different shaped
	Understand how gears and pulleys can be	cams produce different movements
	used to speed up, slow down or change the direction of movement	 Know that cam changes rotary motion into linear motion
	 Know and use technical vocabulary 	 Know and use technical vocabulary
	relevant to the project	relevant to the project
Year	Power it! (Electrical Systems)	France – Mougins Geography and DT
	Pupils learn how to design, make and evaluate an	Pupils learn how to design, make and evaluate
	electrical system that uses bulbs or buzzers to	seasonal healthy food from France-Croque
	entertain or provide a practical solution, eg: . vehicle	monsieur. Mixed project – strong recap of prior
	alarm security lighting system/alarm for valuable artefact/automatic nightlight electrical board game	learning as there will be a shorter learning journey.
	alarm for school shed.	
	Children research famous inventors related to the	
	project e.g. Thomas Edison – light bulb Using research, children learn about relevant	
	products that respond to changes in the	X
	environment using a computer control program	
	such as automatic nightlights, alarm systems,	
	security lighting e.g. Who have the products been designed for and for what	
	purpose? How innovative is the design? Are the	https://www.foodafactoflife.org.uk/recipes/11-14-
	materials used sustainable? How and why is a	<u>I2c/croque-monsieur/</u> - recipe.
	computer control program used to operate the	
	products? What input devices, e.g. switches, and output devices, e.g. bulbs, have been used?	Pupils research the origin and history of this staple dish within French cuisine, including the fact that
	They Investigate electrical sensors such as light	the Croque Monsieur was invented in Paris in the
	dependent resistors (LDRs) and a range of switches	early 1900s. They explore the ingredients used to
	such as push-to-make switches, push-to-break	make this food product and reflect on their
	switches, toggle switches, micro switches and reed switches. To gain an understanding of how they are	contribution to a healthy diet and the Eatwell Plate.They will be taught about safety awareness in
	operated by the user and how they work, the	a kitchen environment and good food hygiene,
	children use each component to control a bulb in a	which includes personal hygiene, cleanliness of

product, comparing it to the original design	simple circuit. Remind children about the dangers of mains electricity. The children explore a range of electrical systems that could be used to control their products, including a simple series circuit where a single output device is controlled, a series circuit where two output devices are controlled by one switch and, where appropriate, parallel circuits where two output devices are controlled independently by two separate switches. The teacher will demonstrate and enable children to practise methods for making secure electrical connections e.g.using automatic wire strippers. Drawing computing activities, ensure that children can write computer control programs that include inputs, outputs and decision making. Test out the programs using electrical components connected to interface boxes or standalone boxes. The children generate innovative ideas by drawing on research and develop a design specification for their product, carefully considering the purpose and needs of the intended user. They communicate ideas through annotated sketches, pictorial representations of electrical circuits or circuit diagrams. Drawings should indicate the design decisions made, including the location of the electrical components and how they work as a system with an input, process and output. Children produce detailed step-by-step plans and lists of tools, equipment and materials needed. Children make high quality products, applying knowledge, understanding and skills. They modify a computer control program to enable the product to work automatically in response to changes in the environment. Test the system to demonstrate its effectiveness for the intended user and purpose.	equipment and working areas, food handling, cooking and storage. Pupils are encouraged to be creative in their selection of foods (refer to the recipe suggestions) eg: different types of bread/cheesefruit and/or vegetables – these choices may be based on personal preference or an intended audience (dependent on project time and if pupils have the time to create a questionnaire to collect data on the preferences of an audience such as parents). Pupils will create a design brief, focusing on ingredients that they select, safety procedures, and ways in which top present their dish (teachers will need to show pupils examples of ways in which toasted sandwiches etc can be presented for aesthetic purposes). Pupils will learn to use a grill for toast, hob to boil/simmer poach eggs. Pupils will refine their skills in cutting, trimming, slicing, spreading, grating, and accurate and safe use of tools. Pupils will explore peers' final products and will evaluate their dish after sampling and after gaining further ideas for presentation. What was the greatest success? What would they change to improve further next time?
	the intended user and purpose. Pupils critically evaluate throughout and the final	
Project Endpoints Designing Designing	 Use research to develop a design specification for a functional product that responds automatically to changes in the environment. Take account of constraints including time, resources and cost Generate and develop innovative ideas and share and clarify these through discussion Communicate ideas through annotated sketches, pictorial representations of electrical circuits or circuit diagrams 	 describe, in some detail, the purpose of the products they are designing and making explain selection choices Making Refine skills and techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking work 'accurately' when they are measuring, marking out, cutting, shaping, assembling, combining and applying finishing
 Designing Use research to develop a design specification for a functional product that responds automatically to changes in the environment. Take account of constraints including time, resources and cost Generate and develop innovative ideas and share and clarify these through discussion Communicate ideas through annotated sketches, pictorial representations of electrical circuits or circuit diagrams Designing describe, in some detail, the purpose of the products they are designing and making explain selection choices Making Refine skills and techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking work 'accurately' when they are measuring, marking out, cutting, shaping, assembling, combining and applying finishing 	 Formulate a step-by-step plan to guide making, listing tools, equipment, materials and components Competently select and accurately 	 follow a given recipe to create a dish (making selective choices to innovate) Evaluating peer evaluation in order to reflect on design
 Designing Use research to develop a design specification for a functional product that responds automatically to changes in the environment. Take account of constraints including time, resources and cost Generate and develop innovative ideas and share and clarify these through discussion Communicate ideas through annotated sketches, pictorial representations of electrical circuits or circuit diagrams Making Formulate a step-by-step plan to guide making, listing tools, equipment, materials and components Designing describe, in some detail, the purpose of the products they are designing and making describe, in some detail, the purpose of the products they are designing and making explain selection choices Making Generate and develop innovative ideas and share and clarify these through discussion Communicate ideas through annotated sketches, pictorial representations of electrical circuits or circuit diagrams Making Formulate a step-by-step plan to guide making, listing tools, equipment, materials and components Evaluating 	מסטרואוט וומנטרומוס, מוע ספטערפוץ טטווופטנ	choices and make changes to the distrill

 electrical components to produce a reliable, functional product Create and modify a computer control program to enable an electrical product to work automatically in response to changes in the environment make a product which uses both electrical and mechanical components links scientific knowledge by using lights, switches or buzzers Evaluating Continually evaluate and modify the working features of the product to match the initial design specification Test the system to demonstrate its effectiveness for the intended user and purpose Investigate famous inventors who developed ground-breaking electrical systems and components Understand and use electrical systems in their products Apply their understanding of computing to program, monitor and control their products Know and use technical vocabulary relevant to the project 	 the future-pupils discuss their response to the dish and what they might like to try in the future, after listening to their peers' evaluation of the dish-what are the strenths of their design and dish? What improvements might be made? Technical knowledge and understanding understand the difference between a savoury and sweet dish talk about which food is healthy and which food is not there are five main food groups in the Eatwell Guide Food products are sometimes made from two or more of these food groups Know that the Eatwell Guide shows us the proportions of different food groups we should eat, e.g. compared to the other food groups, we should eat more fruit and vegetables and bread, rice, potatoes, pasta and other starchy foods Can distinguish between the physical or functional properties of materials that enable products to work effectively and the aesthetic qualities of materials that give products their appearance, texture, taste and aroma thought about how the ingredients would contribute to a healthy and varied diet by making links to the food groups illustrated in the Eatwell Guide
UKS2 Outco	omes
Designing	
 work confidently within a range of contexts, so industry and the wider environment 	uch as the home, school, leisure, culture, enterprise,
 describe the purpose of their products 	
 indicate the design features of their products 	that will appeal to intended users
explain how particular parts of their products	
 carry out research, using surveys, interviews, 	
 identify the needs, wants, preferences and van development of detailed design emergification to evidence 	
 develop a detailed design specification to guides share and clarify ideas through discussion 	
 model their ideas using prototypes and patter 	n pieces
 use annotated sketches, cross-sectional draw 	
communicate their ideas	
use computer-aided design to develop and co	ommunicate their ideas
Making	-1-
 select tools and equipment suitable for the tage explain their choice of tools and equipment in 	relation to the skills and techniques they will be
using	relation to the skins and techniques they will be
 select materials and components suitable for 	the task
explain their choice of materials and component	
 properties and aesthetic qualities 	
produce appropriate lists of tools, equipment	-
 formulate step-by-step plans as a guide to ma follow are as dware for as fat, and huming a 	aking
 follow procedures for safety and hygiene use a wider range of materials and component 	ate than KS1, including construction materials and
use a wider range of materials and component kits, food ingredients, mechanical component	nts than KS1, including construction materials and
 accurately measure, mark out, cut and shape 	
 accurately measure, mark out, cut and snape accurately assemble, join and combine mater 	•

	 accurately apply a range of finishing techniques, including those from art and design
	use techniques that involve a number of steps
	demonstrate resourcefulness when tackling practical problems
	Evaluating
	 identify the strengths and areas for development in their ideas and products
	 consider the views of others, including intended users, to improve their work aritically evaluate the quality of the design manufacture and fitness for purpose of their products
	 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
	 investigate existing products how innovative products are/how sustainable the materials in
	products are/ what impact products have beyond their intended purpose
	Technical knowledge and understanding
	 know about inventors, designers, engineers, chefs and manufacturers who have developed ground breaking products
	 how to use learning from science to help design and make products that work
	 how to use learning from mathematics to help design and make products that work
	 that materials have both functional properties and aesthetic qualities
	 that materials can be combined and mixed to create more useful characteristics
	 that mechanical and electrical systems have an input, process and output
	 know the correct technical vocabulary for the projects they are undertaking
	 how mechanical systems such as cams or pulleys or gears create movement
	how more complex electrical circuits and components can be used to create functional products
	 how to program a computer to monitor changes in the environment and control their products
	 how to reinforce and strengthen a 3D framework
	 that a recipe can be adapted by adding or substituting one or more ingredients
	 that seasons may affect the food available
	 how food is processed into ingredients that can be eaten or used in cooking
	 that different food and drink contain different substances – nutrients, water and fibre – that are
	needed for health
	Deepening Understanding
	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in:
• cre	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks
• cre • res	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product
• cre • res • the	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products
 cre res the the 	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product
 cre res the the 	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products
 cre res the the 	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product
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 Cres res the the wo 	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product
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 cre res the the wo 	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product rking collaboratively to enhance their and other peoples' work through critical reflection and evaluation
 Cre res the the wo Key Vo Year 1 Desing	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product rking collaboratively to enhance their and other peoples' work through critical reflection and evaluation pocabulary
 Cre res the the wo Key Vo Year 1 Desing Cookir e.g. sol	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product rking collaboratively to enhance their and other peoples' work through critical reflection and evaluation pcabulary g process: planning, investigating, design, evaulate, make, user, purpose, ideas, product and nutrition: fruit and vegetable names, names of equipment and utensils, ingredients, sensory vocab tt, juicy, crunchy, sweet, sour, hard, sticky etc, slicing, peeling, chopping, squeezing.
 cres res the the wo Key Vo Year 1 Desing Cookir e.g. sof Structu surface	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product rking collaboratively to enhance their and other peoples' work through critical reflection and evaluation process: planning, investigating, design, evaulate, make, user, purpose, ideas, product ng and nutrition: fruit and vegetable names, names of equipment and utensils, ingredients, sensory vocab
 Cres res the the the wo Key Vo Year 1 Desing Cookir e.g. soft Structu surface cuboid, Mecha	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product rking collaboratively to enhance their and other peoples' work through critical reflection and evaluation process: planning, investigating, design, evaulate, make, user, purpose, ideas, product ng and nutrition: fruit and vegetable names, names of equipment and utensils, ingredients, sensory vocab it, juicy, crunchy, sweet, sour, hard, sticky etc, slicing, peeling, chopping, squeezing. ures: cut, fold, join, fix structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, e, thinner, thicker, corner, point, straight, curved, metal, wood, plastic circle, triangle, square, rectangle,
 Cres res the the the wo Key Vo Year 1 Desing Cookir e.g. soft Structu surface cuboid, Mecha	Deepening Understanding earning during the design & technology projects pupils will deepen their knowledge in: ative approaches to solving problems, including taking risks earching existing products to help them with designing their product skills required to design products use of tools and different processes involved in the making of a product rking collaboratively to enhance their and other peoples' work through critical reflection and evaluation process: planning, investigating, design, evaulate, make, user, purpose, ideas, product ng and nutrition: fruit and vegetable names, names of equipment and utensils, ingredients, sensory vocab tt, juicy, crunchy, sweet, sour, hard, sticky etc, slicing, peeling, chopping, squeezing. ures: cut, fold, join, fix structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, e, thinner, thicker, corner, point, straight, curved, metal, wood, plastic circle, triangle, square, rectangle, cube, cylinder nisms: slider, lever, pivot, slot, bridge/guide, card, masking tape, paper fastener, join, pull, push, up, down,

Design process: investigating, planning, design, make, evaluate, user, purpose, ideas, design criteria, product, function

Cooking and nutrition: fruit and vegetable names, names of equipment and utensils, ingredients, sensory vocab e.g. soft, juicy, crunchy, sweet, sour, hard, sticky etc, slicing, peeling, chopping, squeezing.

Structures: cut, fold, join, fix structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, thinner, thicker, corner, point, straight, curved, metal, wood, plastic circle, triangle, square, rectangle, cuboid, cube, cylinder.

Mechanisms: vehicle, wheel, axle, axle holder, chassis, body, cab assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism names of tools, equipment and materials used.

Year 3

Design process: user, purpose, design, model, evaluate, prototype, annotated sketch, functional, innovative, investigate, label, drawing, function, planning, design criteria, annotated sketch, appealing

Cooking and nutrition: name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet

Structures: 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, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating, font.

Mechanisms: mechanism, lever, linkage, pivot, slot, bridge, guide system, input, process, output linear, rotary, oscillating, reciprocating

Electrical systems: series circuit, fault, connection, toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip, control, program, system, input device, output device

Year 4

Design process: evaluating, design brief design criteria, innovative, prototype, user, purpose, function, prototype, design criteria, innovative, appealing, design brief, planning, annotated sketch, sensory evaluations

Cooking and nutrition: name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet

Structures: 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, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating, font.

Mechanisms: mechanism, lever, linkage, pivot, slot, bridge, guide system, input, process, output linear, rotary, oscillating, reciprocating

Electrical systems: series circuit, fault, connection, toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip, control, program, system, input device, output device

Year 5

Design process: design decisions, functionality, authentic, user, purpose, design specification, design brief, innovative, research, evaluate, design criteria, annotate, evaluate, mock-up, prototype

Cooking and nutrition: 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

Structures: frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent

Mechanisms: pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor, circuit, switch, circuit diagram, annotated drawings, exploded diagrams, mechanical system, electrical system, input, process, output

Electrical systems: reed switch, toggle switch, push-to-make switch, push-to-break switch, light dependent resistor (LDR), tilt switch, light emitting diode (LED), bulb, bulb holder, battery, battery holder, USB cable, wire, insulator, conductor, crocodile clip control, program, system, input device, output device, series circuit, parallel circuit

Year 6

Design process: design decisions, functionality, authentic, user, purpose, design specification, design brief, innovative, research, evaluate, design criteria, annotate, evaluate, mock-up, prototype

Cooking and nutrition: 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

Structures: frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent

Mechanisms: pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor, circuit, switch, circuit diagram, annotated drawings, exploded diagrams, mechanical system, electrical system, input, process, output

Electrical systems: reed switch, toggle switch, push-to-make switch, push-to-break switch, light dependent resistor (LDR), tilt switch, light emitting diode (LED), bulb, bulb holder, battery, battery holder, USB cable, wire, insulator, conductor, crocodile clip control, program, system, input device, output device, series circuit, parallel circuit