

St. Mary's Catholic Primary, Blackbrook





Cooking & Nutrition		Textiles	Mechanisms	Structur	es	Electrical
		Autumn Term	Spring Term		Summer Term	
N	N Expressive Art and Design Expressive Art and Design		d Design	Food		
	and co	ginative and complex 'small worlds' with blocks onstruction kits, such as a city with different buildings and a park. Physical the right resources to carry out their own plan	Explore different materials freely, in order to develop their ideas about how to use them and what to make. Develop their own ideas and then decide which materials to use to express them.		I can talk about healthy choice using a variety of fruits/vegetables Select and use resources, with help when needed. This helps them to achieve a goal	
R	Junk Modelling		Food		Packaging	
	Design - G and their of make. Make - Se	enerate ideas based on simple design criteria own experiences, explaining what they could lect and use tools, explaining their choices, to and join paper and card.	Design - Generate initial ideas and investigating a variety of fruits/vegeta Design - Generate initial ideas and investigating a variety of fruit and of Make - Use simple utensils and equeut, slice, squeeze, grate and chop Evaluate - Taste and evaluate a rar vegetables to determine the intention	design criteria through vegetables. uipment to e.g. peel, safely. nge of fruit and	Design - Develop through talking, Making - Plan by Select and use to their choices. Evaluating - Expl	D shapes to make a box n, model and communicate their ideas mock-ups and drawings. suggesting what to do next. sols, skills and techniques, explaining ore a range of existing freestanding school and local environment e.g. ts and buildings.
		Cooking and Nutrition	Structure	es .		Mechanisms
Year 1	Design - G investigati Make - Us cut, slice,	ring Fruit and Vegetables to make Soup enerate initial ideas and design criteria through ng a variety of fruit and vegetables. e simple utensils and equipment to e.g. peel, squeeze, grate and chop safely. Taste and evaluate a range of fruit and s to determine the intended user's preferences.	Freestanding Str Design - Develop, model and comm through talking, mock-ups and dra Making - Plan by suggesting what to Select and use tools, skills and tech their choices. Evaluating - Explore a range of exist structures in the school and local e everyday products and buildings.	nunicate their ideas wings. to do next. niques, explaining sting freestanding	Design - Generat and their own ex make. Make - Select an cut, shape and jo Evaluate - Evaluate	Sliders and Levers the ideas based on simple design criterial operiences, explaining what they could the duse tools, explaining their choices, to be paper and card. The their product by discussing how well on to the purpose and the user.



St. Mary's Catholic Primary, Blackbrook

Design Technology Overview 2021 - 22



	Cooking and Nutrition	Textiles	Mechanisms
Year 2	Preparing and making bread Design - Generate initial ideas and design criteria through investigating a variety of fruit and vegetables. Make - Use simple utensils and equipment to e.g. kneed, roll, mix, weigh, stir sand shape safely. Evaluate - Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.	Templates and Joining Design - Design a functional and appealing product for a chosen user and purpose based on simple design criteria. Make - Select from and use a range of tools and equipment to perform practical tasks such as marking out, cutting, joining and finishing. Select from and use textiles according to their characteristics. Evaluating - Explore and evaluate a range of existing textile products relevant to the project.	Wheels and Axles Design - Develop and communicate ideas through drawings and mock-ups. Make - Select from and use a range of materials and components such as paper, card, plastic and wood according to their characteristics. Evaluate - Evaluate their ideas throughout and their products against original criteria.
	Structures	Textiles	Cooking and Nutrition
Year 3	Shell Structures Design - Develop ideas through the analysis of existing products and use annotated sketches and prototypes to model and communicate ideas. Make - Select and use appropriate tools to measure, mark out, cut, score, shape and assemble with some accuracy. Evaluate - Test and evaluate their own products against design criteria and the intended user and purpose.	2D shape to 3D product Design - Produce annotated sketches, prototypes, final product sketches and pattern pieces. Make - Select and use a range of appropriate tools with some accuracy e.g. cutting, joining and finishing. Select fabrics and fastenings according to their functional characteristics e.g. strength, and aesthetic qualities e.g. pattern. Evaluate - Investigate a range of 3-D textile products relevant to the project. Test their product against the original design criteria and with the intended user.	Healthy and Varied Diet Design - Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. Make - Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. Evaluate - Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs.
	Electrical	Cooking and Nutrition	Mechanisms
Year 4	Simple Switches and Circuits Design - Generate, develop, model and communicate realistic ideas through discussion and, as appropriate, annotated sketches, cross-sectional & exploded diagrams Make - Select from and use materials and components, including construction materials and electrical components according to their functional properties and aesthetic qualities. Evaluate - Investigate and analyse a range of existing battery-powered products. Evaluate their ideas and products against their own design criteria and identify the strengths and areas for improvement in their work.	Healthy and Varied Diet Design - Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. Make - Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. Evaluate - Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs.	Levers and Linkages Design - Use annotated sketches and prototypes to develop, model and communicate ideas, focusing on the needs of the user Make - Select and use appropriate tools with some accuracy to cut, shape and join paper and card. Evaluate - Evaluate their own products and ideas against criteria and user needs, as they design and make. Look closely at other products with lever and linkage mechanisms.



St. Mary's Catholic Primary, Blackbrook

Design Technology Overview 2021 - 22



to the design brief and design specification, taking into

account the views of others when identifying

	Textiles	Cooking and Nutrition	Electrical	
Year 5	Combining Different Fabric Shapes — Embelishment Design - Design purposeful, functional, appealing products for the intended user that are fit for purpose based on a simple design specification. Make - Select from and use a range of tools and equipment to make products that are accurately assembled and well finished. Work within the constraints of time, resources and cost. Evaluate - Compare the final product to the original design specification. Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.	Celebrating Culture and Seasonality Design - Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. Make - Write a step-by-step recipe, including a list of ingredients, equipment and utensils. Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients. Evaluate - Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements.	More Complex Switches Design - Use research to develop a design specification for a functional product that responds automatically to changes in the environment. Make - Competently select and accurately assemble materials, and securely connect electrical components to produce a reliable, functional product. Evaluate - 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.	
	Structures	Mechanisms	Cooking and Nutrition	
Year 6	Frame Structures Design - Develop a simple design specification to guide the development of their ideas and products, taking account of constraints including time, resources and cost. Make - Competently select from and use appropriate tools to accurately measure, mark out, cut, shape and join construction materials to make frameworks. Evaluate - Investigate and evaluate a range of existing frame structures. • Critically evaluate their products against their design	Pulleys or Gears Design - Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources. Make - Select from and use a range of tools and equipment to make products that that are accurately assembled and well finished. Work within the constraints of time, resources and cost. Evaluate - Test products with intended user and critically	Celebrating Culture and Seasonality Design - Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. Make - Write a step-by-step recipe, including a list of ingredients, equipment and utensils. Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients. Evaluate - Evaluate the final product with reference back	

evaluate the quality of the design, manufacture,

functionality and fitness for purpose.