St Thomas Becket Catholic Primary School Design Technology

National Curriculum Requirements of DT at 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 designing and making. They should work in a range of relevant contexts, (for example 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 other users based on design criteria
- generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make

- select from and use a range of tools and equipment to perform practical tasks, (or example, cutting, shaping, joining and finishing)
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

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, (for example levers, sliders, wheels and axles), in their products.

National Curriculum Requirements of Cooking and Nutrition at Key Stage 1

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating.

Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils should be taught to:

theirhands and

make sure that

surfaces are

• use the basic principles of a healthy and varied diet to prepare dishes

textiles by

gluing?

• understand where food comes from.

Knowledge, Skills and Understanding breakdown for Design and Technology Year 1

Developing, planning and communicating ideas			orking with tools, equipm rials and components to quality products	•	Evaluating processes and products		
 Can they think of some ideas of their own? Can they explain what they want to do? Can they use pictures and words to plan? 		 Can they explain what they are making? Can they explain which tools are they using? 		 Can they describe how something works? Can they talk about their own work and things that other people have done? 			
			Breadth of study				
 Cooking and nutrition Can they cut foodsafely? Can they describethe texture of foods? Do they wash 	 Textiles Can they describehow different textifeel? Can they man aproduct from 	iles ike	 Mechanisms Can they make aproduct which moves? Can they cut materials usingscissors? 	Car a stru usin mate	materials they make acture/model g different cerials? heir work tidy?	 Construction Can they talk withothers about how they want to construct their product? Can they select 	

they

using

the

Can

describe

materials

Can they make

their model

stronger if it

appropriate

toolsfor their

resources and

clean? • Can they think of interesting ways ofdecorating food they have made, eg, cakes?		different words? • Can they say wh they hav chosen movin parts?	y e	dsto be?	building projects? • Can they make simple plans beforemaking objects, e.g. drawings, arranging pieces of construction before building?
K	(nowledge, S	kills and Understa Design and Tech Year 2	inding bi inology	eakdown f	or
Developing, planning and communicating ideas		materials and component	Working with tools, equipment, aterials and components to make quality products		
 Can they think of ideas and plan what to do next? Can they choose the best tools and materials? Can they give a reason why these are best? Can they describe their design by using pictures, diagrams, models and words? 		 Can they join things (materials/ components) together in different ways? 		their work? • If they did it	plain what went well with again, can they explain buld improve?
		Breadth of stu	dy		
 Cooking and nutrition Can they describe the properties of theingredients they areusing? Can they explain what it means to 	 Textiles Can they measuretextile Can they join textilestogether make somethir Can they 	as part of a movingproduct?	• Can r mat amo stru • Can	 Use of materials Can they measure materials to use in amodel or structure? Can they sensible to which touse for construction material in Can they sensible to which touse for construction Can they construction 	

behygienic? • Are they hygienic inthe kitchen?	cuttextiles? Can they explain why they chose a certain textile?	to their product?	differentways? Can they use joining, folding or rolling to make it stronger?	their own ideas frominitial starting points? • Can they incorporate some type of movementinto models?
				Can they consider how to improve theirconstruction?

National Curriculum Requirements of DT at 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 designing and making. They should work in a range of relevant contexts, for example, the home, school, leisure, culture, enterprise, industry and the wider environment.

When designing and making, pupils should be taught to:

Design

- use research and develop design criteria to inform the design 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

Make

- select from and use a wider range of tools and equipment to perform practical tasks, such as 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

• investigate and analyse a range of existing products

- 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

Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products, (for example as gears, pulleys, cams, levers and linkages)
- understand and use electrical systems in their products, (for example series circuits incorporating switches, bulbs, buzzers and motors)

apply their understanding of computing to programme, monitor and control their products.

National Curriculum Requirements of Cooking and Nutrition at Key Stage 2

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils should be taught to:

- 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

Knowledge, Skills and Understanding breakdown for Design and Technology Year 3

Developing, planning and communicating ideas

Working with tools, equipment, materials and components to make quality products

Evaluating processes and products

 Can they show that the meets a range of requi Can they put together step plan which shows also what equipment a need? Can they describe their an accurately labelled swords? How realistic is their pl 	rements? a step-by- the order and nd tools they design using sketch and	Can they use equipment and taccurately?		ey explain what they changed nade their design even
		Breadth of study		
 Cooking and nutrition Can they choose the right ingredients for a product? Can they use equipment safely? Can they make surethat their product looks attractive? Can they describe how their combined ingredients come together? Can they set out to grow plants such as cress and herbs fromseed with the intention of using them for their food product? 	Can they join tex of different type different ways? Can they choos textiles both for theirappearance and also qualities.	components Do they select the most appropriate tools and techniquesto use for	Stiff and flexible sheetmaterials Do they use the mostappropriate materials? Can they work accurately to makecuts and holes? Can they join materials?	 Mouldable materials Do they select themost appropriate materials? Can they use a rangeof techniques to shape and mould? Do they use finishing techniques?

 Developing, planning and communicating ideas Can they come up with at least one idea about how to create their product? Do they take account of the ideas of others when designing? Can they produce a plan and explain it to others? Can they suggest some improvements and say what was good and not so good about their original design? 			ring with tools, equipment, materials nd components to make quality products		rocesses and products
		Can they tell if their finished product is going to be good quality? Are they conscience of the need to produce something that will be liked by others? Can they show a good level of expertise when using a range of cools and equipment? Oo they work at their product even chough their original idea might not have worked? Breadth of study		 Have they thought of how they will check if their design is successful? Can they begin to explain how they can improve their original design? Can they evaluate their product, thinking of both appearance and the way it works? Do they take time to consider how they could have made their idea better? 	
Cooking and nutrition	Textiles	Electrical and	Stiff 2	nd flexible	Mouldable materials
 Do they know whatto do to be hygienic and safe? Have they thoughtwhat they can do to present their product in an interesting way? 	 Do they think whatthe user would want whe choosing textiles Have they though about how to maketheir produstrong? Can they devise atemplate? Can they explain how to join things in different way 	mechanical components Can they use a simple circuit? Can they addthings to their circuits? How have theyaltered their product	sheetr Car me so a sure not mis How atte ma	materials	 Can they use a range of advanced techniques to shape and mould? Do they use finishing techniques, showing an awareness ofaudience?

checking it?

Knowledge, S	Skills and U	nders	 Are they confidentabout trying out new and different ideas? tanding breakder Year 5 	own fo	rDesign an	d Technology	
Developing, planning and ideas	l communicating		ng with tools, equipment, r d components to make qu products		Evaluating p	rocesses and products	
 ideas after they have collected information? Do they take a user's view into account when designing? Can they produce a detailed stepby-step plan? Can they suggest some alternative 		finis god • Can will • Car equ • Do	they explain why their shedproduct is going to be defined audity? If they explain how their pappeal to the audience? If they use a range of tool ipment expertly? If they persevere through desofthe making process	oroduct s and ifferent	Can they evaluate appearance an function against the original criteria?		
			Breadth of study				
 Cooking and nutrition Can they describewhat they do to beboth hygienic and safe? How have theypresented their product well? 	Textiles • Do they think the user wou wantwhen choosing texted • How have the made their productattra and strong? • Can they may upa prototyp	ild ktiles? ney active ake	Electrical and mechanical components • Can they refine their product aftertesting it? • Can they incorporate hydraulics and pneumatics?	sheetn • Are mea accc eno that pree • How ens	nd flexible naterials their asurements urate ughto ensure everything is cise? v have they ured that their	Mouldable materials • Are they motivatedenough to refine and further improve their product using mouldable materials?	

K	first? • Can they use a range joining techniques?	of Skills an	d Understand n and Techno Year 6	ding br	fit for pose? reakdown fo	or
Developing, planning and ideas	l communicating		n tools, equipment, ma onents to make quality		Evaluating p	processes and products
 Can they use a range information inform to inform they use market to to inform plans? Can they work within Can they follow and replanif necessary? Can they justify their plant to someone else? Do they consider cult society in their designs? 	their design? research constraints? efine their plan ure and	materials • Do they	use tools and sprecisely? change the way the ing if needed?	РУ	 evaluatethei Is it fit for pure What would Would differed haveimprove Would they reduced information to better? Does their predesigncriteries 	improve it? ent resources ed their product? need more or different to make it even roduct meet all a? sider the use of the
			Breadth of study			
 Cooking and nutrition Can they explainhow their productshould be stored with 	 Have they 		ectrical and echanical mponents Can they use different kinds	sheetr • Can why	 Stiff and flexible sheetmaterials Can they justify whythey selected specific materials? Mouldable r Can the why the material best for t 	

reasons? • Can they set out togrow their own products with a view to making a salad, taking account of time required to grow different foods?	sold? • Have they given considered thoughtabout what would improve their product even more?	ofcircuit in their product? • Can they think of ways in which adding a circuit would improve theirproduct?	 How have they ensured that their work is precise andaccurate? Can they hide jointsso as to improve thelook of their product? 	Can they justify design in relation tothe audience?
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