



Curriculum Coverage – Design and Technology 2020/2021

Year Group	Skills Coverage	Topic/Term	Resources needed
Nursery and Reception	<p>Selects tools and techniques needed to shape, assemble and join materials they are using.</p> <p>Understands that different media can be combined to create new effects.</p> <p>Constructs with a purpose in mind, using a variety of resources.</p> <p>Uses simple tools and techniques competently and appropriately.</p> <p>Selects appropriate resources and adapts work where necessary.</p>		
Year One	<p>Design: Design purposeful, functional, appealing products for themselves and other users based on design criteria.</p> <p>Make: Select from and use a range of tools and equipment to perform practical tasks.</p> <p>Technical Knowledge: Explore and use mechanisms in their products.</p> <p>Evaluate: Explore and evaluate a range of existing products.</p> <p>Cooking and Nutrition: Understand where food comes from.</p>		
Year Two	<p>Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.</p> <p>Make: Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.</p> <p>Technical Knowledge: Build structures, exploring how they can be made stronger, stiffer and more stable.</p> <p>Evaluate: Evaluate their ideas and products against design criteria.</p> <p>Cooking and Nutrition: Use the basic principles of a healthy and varied diet to prepare dishes.</p>		

<p>Year Three</p>	<p>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.</p> <p>Make: Select from and use a wider range of tools and equipment to perform practical tasks.</p> <p>Evaluate: Investigate and analyse a range of existing products.</p> <p>Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet.</p> <p>Technical Knowledge: Understand and use mechanical systems in their products.</p>		
<p>Year Four</p>	<p>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.</p> <p>Make: Select from and use a wider range of tools and equipment to perform practical tasks.</p> <p>Evaluate: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p> <p>Technical Knowledge: Understand and use electrical systems in their products.</p> <p>Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</p>		
<p>Year Five</p>	<p>Design: Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</p> <p>Make: 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.</p> <p>Evaluate: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p> <p>Technical Knowledge: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.</p> <p>Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</p>		

Year Six	<p>Design: Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</p> <p>Make: 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.</p> <p>Evaluate: Understand how key events and individuals in design and technology have helped shape the world.</p> <p>Technical Knowledge: Apply their understanding of computing to program, monitor and control their products.</p> <p>Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</p>		
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