

Design and Technology at Wolsingham Primary School



Curriculum Inten	t		
		Year 1	
	Autumn	Spring	Summer
Title	Free Standing Structures	Mechanisms	Food and Nutrition
Statutory focus / knowledge and skills	 Generating design ideas; developing modelling and explaining using talk, mock-ups and drawings. Planning making, selecting tools and new and recycled materials; using finishing techniques. Exploring existing freestanding structures; evaluating their own products against original criteria. Know about strengthening structures; knowledge of vocabulary 	 Generating, modelling and communicating ideas. Planning making, selecting tools and using finishing techniques. Exploring books and products; evaluating own product against original criteria. Exploring sliders and levers; understanding types of movement; technical vocabulary Create a product using levers, and sliders 	 Designing appealing products for a user; investigating fruit and vegetables and generating ideas; communicating through talk and drawings. Selecting a range of fruits and vegetables; using simple utensils and equipment. Tasting and evaluating user's preference; evaluating ideas and finished products against original criteria. Understand where ingredients come from and the basis of a healthy and varied diet. Cut, Peel or grate ingredients safely and hygienically. Measure or weigh using measuring cups or electronic scales. Assemble or cook ingredients.
Post Learning Task	Stable Structures Create a toy car garage	Sliders and Levers Moving Pictures	Preparing Fruit and Vegetables
ιασή		Year 2	
	Autumn	Spring	Summer
Title	Free Standing Structures & Electrical and electronics	Food and Nutrition	Textiles & Pneumatics
Statutory focus / knowledge and skills	 Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage) 	 Designing appealing products for a user; investigating fruit and vegetables and generating ideas; communicating through talk and drawings. Selecting a range of fruits and vegetables; using simple utensils and equipment. 	 Generate their own realistic ideas and use annotated sketches and prototypes to develop, model and communicate ideas Shape textiles using templates. Join textiles using running stitch.

	Wind turbine	 Tasting and evaluating user's preference; evaluating ideas and finished products against original criteria. Understand where ingredients come from and the basis of a healthy and varied diet. Cut, Peel or grate ingredients safely and hygienically Assemble or cook ingredients. 	 Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing) Select and use tools with some accuracy, cut and join materials and components such as tubing, syringes and balloons. Investigate and find information on and products with pneumatic mechanisms and evaluate their own products and ideas against criteria and user needs. Understand and use pneumatic mechanisms.
Post Learning Task	vvina turbine	Perrect Pizza	Create a variety of puppets
	-	Year 3	
	Autumn	Spring	Summer
Title	Mechanical Systems Levers and Linkage	Food and Nutrition	Structures
Statutory focus / knowledge and skills	 Generate realistic ideas and their own design criteria through discussion, focusing on the needs of the user. Use annotated sketches and prototypes to develop, model and communicate ideas. Order the main stages of making. Select from and use appropriate tools with some accuracy to cut, shape and join paper and card. Select from and use finishing techniques suitable for the product they are creating. Investigate and analyse books and, where available, other products with lever and linkage mechanisms. Evaluate their own products and ideas against criteria and user needs, as they design and make. Understand and use lever and linkage mechanisms. Distinguish between fixed and loose pivots. 	 Generate ideas and develop design criteria for an appealing product for a user and purpose. Plan the main stages of a recipe, listing ingredients, utensils and equipment. Select from a range of ingredients to make appropriate food products. Carry out and record evaluations of a variety of ingredients and products. Know a range of appropriate ingredients, and whether they are grown, reared or caught. 	 Generate and develop realistic ideas and design criteria collaboratively and through analysis of existing products. Order the stages of making; selecting tools and using with some accuracy. Investigate and evaluate shell structures, and construct strong, stiff shell structures. Test and evaluate own products against design criteria and intended user and purpose.

	Know and use technical vocabulary relevant to the project.		
Post Learning Task	Moving Christmas Cards	Healthy and varied diet Dip and dippers for a party	Create a kite
	-	Year 4	-
	Autumn	Spring	Summer
Title	Textiles	Electrical Systems	Food and Nutrition
Statutory focus / knowledge and skills	 Generate design criteria for an appealing, functional product for specific users. Produce annotated sketches, prototypes, final product sketches and pattern pieces. Select fabrics and fastenings according to their functional characteristics. Investigate a range of 3-D textile products. Test their product against the original criteria and with the intended user. Understand the need for a seam allowance. Join textiles with appropriate stitching. Select the most appropriate techniques to decorate textiles. 	 Use annotated sketches, crosssectional and exploded diagrams to develop and communicate ideas. Select and use tools with some accuracy to cut, shape, join and finish. Use construction materials and electrical components according to their functional properties and aesthetic qualities. Understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs and buzzers. 	 Generate ideas and develop design criteria for an appealing product for a user and purpose. Plan the main stages of a recipe, listing ingredients, utensils and equipment. Select from a range of ingredients to make appropriate food products. Carry out and record evaluations of a variety of ingredients and products. Know a range of appropriate ingredients, and whether they are grown, reared or caught.
Post Learning Task	Create a cushion – user group?	Introduce crumble Make a lamp, torches, lanterns Programmable components - coding	Bread Making
		Year 5	
	Autumn	Spring	Summer
Title	Food and Nutrition	Structures and Electrical Systems	Mechanical Systems
Statutory focus / knowledge and skills	 Understand the importance of correct storage and handling of ingredients (using knowledge of microorganisms). Measure accurately and calculate rations of ingredients to scale up or down from a recipe. Demonstrate a range of baking and cooking techniques. Create and refine recipes, including ingredients, methods, cooking times and temperatures. 	 Develop a design specification for a product that responds automatically to environmental changes in the environment. Generate and communicate ideas through annotated sketches and representations of electrical circuits or circuit diagrams. Using a step-by-step plan, select and accurately assemble materials, electrical components, to produce a functional product. 	 Generate a design from research; develop a specification, model and communicate ideas. Produce lists of tools and materials and plans to make accurately assembled and well finished products within constraints. Compare final product to the original specification; test products with the intended user and critically evaluate the product, considering the views of others.

Post Learning Task	Baking biscuits	 Create and modify a computer control program to enable their electrical product to respond to changes in the environment. Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips) Write code to control and monitor models or products. Use crumble to make something move. Coding to make buggy move Police car Mars robots Year 6 	 Investigate famous manufacturing and engineering companies relevant to the project. Convert rotary motion to linear using cams. Use innovative combinations of electronics (or computing) and mechanics in product designs. Create a moving cams toy
	Autumn	Spring	Summer
Title	Food and Nutrition	Stable Structures	Textiles - Using computer-aided design in textiles - CAD
Statutory focus / knowledge and skills	 Generate and explore innovative ideas through research and discussion to develop a design brief. Write a step-by-step recipe, including a list of ingredients, equipment and utensils. Using appropriate utensils and equipment accurately, make, decorate and present a food product for the intended user and purpose. Evaluate a range of relevant products and ingredients and the final product with reference to the design brief and specification. Understand seasonality and the source of different food products. 	 Research user needs and existing products and develop and model innovative ideas into a design specification. Formulate a plan with a step-by-step list of tasks and resources. Use tools to accurately measure, mark out, cut, shape and join materials to make frameworks. Use finishing techniques suitable for the product and critically evaluate their products against a range of criteria. Research key events and individuals relevant to frame structures. 	 Generate innovative ideas through research and develop these using mock-ups and prototypes including using computer-aided design. Design functional, appealing products for the intended user that are fit for purpose based on a simple design specification. Select and use a range of tools and equipment, including CAD, to make products that are accurately assembled and well finished. Work within the constraints of time, resources and cost. Produce detailed lists of equipment and fabrics and formulate step-by-step plans for making. Investigate and analyse textile product to the original design specification. Know that a 3-D textile product can be made from a combination of pattern pieces, fabric shapes and different fabrics can be strengthened, stiffened and reinforced.

Post Learning	Celebrating culture and seasonality	Frame Structures	Create 3D printing
Task	Global Food	Marbulous structures	