Lammack Primary School



Design Technology Curriculum Overview

Textiles:

KS1 Year A

Mechanisms (wheels and axels):

Design: Design purposeful, functional, appealing

products for themselves and other users based on

communicate their ideas through talking, drawing,

design criteria. Generate, develop, model and

where appropriate information technology e.g.

Purple Mash design programme for a vehicle.

Make: Select from and use a range of tools and

a wide range of materials including construction

materials according to their characteristics.

(wheels and axels) in their product.

design criteria.

and nutrition.

world)

prepare dishes.

Structures:

e.g. To prepare a salad

Skills - chopping, grating

e.g. Finger skateboard

equipment to perform practical tasks [for example,

cutting, shaping and finishing]. Select from and use

Evaluate: Explore and evaluate a range of existing

products. Evaluate their ideas and products against

Technical Knowledge: Explore and use mechanisms

applicable) or farming machinery linked to cooking

e.g. Building a vehicle relating to the topic (if

Cooking and Nutrition (Countries around the

Use the principles of a healthy and varied diet to

To understand where food comes from.

Year 3 Year A

Year 4 Year A

Textiles

Structures (Frame structures): Design: Use research and develop design Technical Knowledge- Apply their understanding of how to strengthen, stiffen and reinforce structures **Design:** Use research and develop design criteria to inform the design of functional,

appealing products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas through discussion and annotated sketches.

Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately. Select from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic

Evaluate: Analyse a range of existing products. Evaluate their ideas and products against their own design criteria

qualities.

Textiles

qualities.

Cooking and Nutrition (LOTC Fire Pit)

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 e.g. How to start a fire using a flint

Design: Use research and develop design

criteria to inform the design of functional,

purpose, aimed at particular individuals or

Make: Select from and use a wider range

shaping, joining and finishing], accurately.

construction materials, according to their

Evaluate: Analyse a range of existing

products against their own design criteria

groups. Generate, develop, model and

appealing products that are fit for

communicate their ideas through

discussion and annotated sketches.

of tools and equipment to perform

practical tasks [for example, cutting,

Select from and use a wider range of

materials and components, including

functional properties and aesthetic

products. Evaluate their ideas and

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 and mock-ups.

Make: Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping and finishing]. Select from and use a wide range of materials including construction materials 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 (e.g. Three Billy Goats Gruffs' bridge/ The three little pigs' houses (straw, sticks and stones)

criteria to inform the design of functional, appealing products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas through discussion and annotated sketches.

Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately. Select from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic

qualities.

Evaluate: Analyse a range of existing products. Evaluate their ideas and products against their own design criteria

Structures (Frame structures):

Technical Knowledge- Apply their understanding of how to strengthen, stiffen and reinforce structures

Design: Use research and develop design criteria to inform the design of functional, appealing products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas through discussion and annotated sketches.

Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately. Select from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic qualities. Evaluate: Analyse a range of existing products. Evaluate their ideas and products against their own design criteria

Cooking and Nutrition (LOTC Fire

Pit) : 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 e.g. How to start a fire using a flint

Year 5

Design: Use research and develop design criteria to

appealing products that are fit for purpose, aimed at

particular individuals or groups. Generate, develop,

discussion, annotated sketches and pattern pieces.

Make: Select from and use a wider range of tools

inform the design of innovative, functional,

model and communicate their ideas through

and equipment to perform practical tasks [for

from and use a wider range of materials and

functional properties and aesthetic qualities.

views of others to improve their work.

Evaluate: Investigate and analyse a range of

Understand how key events and individuals in

existing products. Evaluate their ideas and products

design and technology have helped shape the world

(Fashion/furnishing designs). e.g. Funky furnishings,

against their own design criteria and consider the

example, cutting and joining], accurately. Select

components, including textiles, according to their

Year 6

Structures (Shell structures including computer aided design):

Survival Shelter (Bivi)

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, cross-sectional and exploded diagrams Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately. Select from and use a wider range of materials and components, including construction materials, 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. Technical Knowledge: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.

Cooking and Nutrition

Super cool slippers.

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. e.g. Juicy, tasty burgers

Mechanical Systems (pulleys or gears):

Design: Use research and develop design criteria to inform the design of functional products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas through discussion, annotated sketches and computer aided design (Purple mash design programme).

Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting and joining], accurately. Select from and use a wider range of materials and components according to their functional properties. 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. Technical Knowledge: Understand and use mechanical systems in their products [for example

levers and pulleys]. e.g. Behead or hang King Charles the 1st.

Electrical Systems (Including programming, monitoring and control): Victorian light up house (electricity, light, sculpture)

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 and annotated sketches. Use computer-aided design (Purple mash design programme).

Make: Select from and use a wider range of tools and equipment to perform practical accurately. Select from and use a wider range of materials and components according to their functional properties. **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: Understand and use electrical systems in their products [for example, series circuits incorporating switches and buzzers or motors]. Apply their understanding of computing to program, monitor and control their products.

Cooking and Nutrition

Design a healthy, balance meal (food packaging labels) Taste test hot chocolate adding spices (origins, where grown) Mexican vegetable fajitas

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.

Lammack Primary School



Design Technology Curriculum Overview

KS1 Year B	Lower KS2 Year B	Year 5	Year 6
Textiles: Design: Design appealing products for themselves and other users based on design criteria. Generate, develop, model and communicate their ideas through talking, drawing, and templates. Make: Select from and use a range of tools and equipment to perform practical tasks (for example, cutting and joining). Select from and use a wide range of materials including textiles according to their characteristics. Evaluate: Evaluate their ideas and products against design criteria. e.g. Superhero sock puppets. e.g. Create your own Elmer.	 Mechanical Systems (cams): Technical Knowledge- Understand and use mechanical systems in their products [for example cams]. e.g. Ducking stool Design: Use research and develop design criteria to inform the design of functional, appealing products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas. Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting], accurately. Select from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic qualities. Evaluate: Analyse a range of existing products. Evaluate their 	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 and pattern pieces. Make: Select from and use a wider range of materials and components, including textiles, according to their functional properties and aesthetic qualities. 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 (Fashionffurnishing designs). <i>e.g. Funky furnishings, Super cool slippers.</i>	Structures (Shell structures including computer aided design): Survival Shelter (Bivd) 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, cross-sectional and exploded diagrams Make: Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately. Select from and use a wider range of materials and components, including construction materials, 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. Technical Knowledge: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
 Mechanisms (sliders and levers): 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, and templates. Make: Select from and use a range of tools and equipment to perform practical tasks [for example, cutting]. Evaluate: Explore and evaluate a range of existing products. Evaluate: Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria. Technical Knowledge: Explore and use mechanisms (sliders and levers) in their product. e.g. Under the sea moving picture. Cocking and Nutrition To understand where food comes from. Use the principles of a healthy and varied diet to prepare dishes. e.g. (Farm/Plants) To make a sandwich/wrap Skills – cutting, spreading	ideas and products against their own design criteria.		Electrical Systems (Including programming, monitoring and control); Victorian light up house (electricity, light, sculpture) 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 and annotated sketches. Use computer-aided design (Purple mash design programme). Make: Select from and use a wider range of materials and components according to their functional properties. 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: Understand and use electrical systems in their products (for example, series circuits incorporating switches and buzers or motors). Apply their understanding of computing to program, monitor and control their products.
	Cooking and Nutrition (Healthy Breakfast) - 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, e.g. A Viking banquet Electrical systems: Technical Knowledge- Understand and use	Cooking and Nutrition 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.	
	electrical systems in their products [for example, series circuits incorporating switches, bulbs] <i>e.g. Light up signs or torches,</i> how key events and individuals in design and technology have helped shape the world (<i>Thomas Edison</i>). Design : Use research and develop design criteria to inform the design of functional, appealing products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas. Make : Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting], accurately. Select from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic qualities. Evaluate : Analyse a range of existing products. Evaluate their ideas and products against their own design criteria.	e.g. Juicy, tasty burgers	
		 Mechanical Systems (pulleys or gears): Design: Use research and develop design criteria to inform the design of functional products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas through discussion, annotated sketches and computer aided design (<i>Purple mash design programme</i>). Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting and joining], accurately. Select from and use a wider range of materials and components according to their functional properties. 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. Technical Knowledge: Understand and use mechanical systems in their products [for example levers and pulley]. e.g. Behead or hang King Charles the I⁴⁴. 	Cooking and Nutrition Design a healthy, balance meal (food packaging – labels) Taste test hot chocolate adding spices (origins, where grown) Mexican vegetable fajitas 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.