



		Design &	Technology – A Progression of	f Knowledge & Skills
Year group	term	topic	skills	knowledge
		Me & My	Unit Composite: To know the names of simple material to know some simple joining technique Creating with Materials To develop their own ideas and then decide which materials to use to express them.	
	aut	Family	Communication and Language To be able to express a point of view Vocabulary Selotape, glue, join, materials, paper, cotton, junk modelling, recycling, wind strong, secure	card, tissue paper, thread, fabric, wool, dow, door, roof, wall,
			Unit Composite: To know what to use to join materials To name simple shapes To understand that materials have diff	ferent textures
YN	spr	. Me & My World	Creating with Materials To join different materials and explore different textures.	To know what to use to join materials together To know the names of simple shapes To understand that materials have different textures
			bumpy, hard, soft, spiky, circle, oval, s Key questions: How will you join it? Wh	sellotape, masking tape, rough, smooth,
			it feel like? Unit Composite: To choose how to arrange, join and co To know the names of simple 3D shape	
	sum	Me Growing Up	Creating with Materials To make imaginative and complex 'small worlds' with blocks and construction kits, such as a city with	To know what I need and where to find it To know the names of some simple 3D shapes







different buildings and a park. To explore different materials freely, in order to develop their ideas about how to use them and what to make.
Communication and Language
To understand a question or instruction that has two parts
To use a wider range of vocabulary
To use talk to organise themselves and their play
Vocabulary Revisit autumn & spring vocab New vocab: cube, cuboid, cone, sphere, pyramid, star, diamond
Key questions: What will you make? What do you need to make it? What will you do first? How could you make it more secure?

Year group	term	topic	skills	knowledge
	aut	topic Me & My Family	Unit Composite: To know the names of simple materials To know what to use to join materials To choose how to arrange, join and cons Creating with Materials To return to and build on their previous learning, refining ideas and developing their ability to represent them. Communication and Language Listening To understand how to listen carefully and To learn new vocabulary. Speaking Ask questions to find out more and to che	truct for effect To know the names of some simple materials To know what I need and where to find it To know the names of some simple 2D & 3D shapes To know what to use to join materials together To understand that materials have different textures
	Vocabulary Revisit vocab used in Nursery Structure, strong, secure, tall, wid Key Questions: What would happ will you use? Why have you? V		To use new vocabulary in different conte Vocabulary Revisit vocab used in Nursery Structure, strong, secure, tall, wide Key Questions: What would happen if? will you use? Why have you? What doe you need to make it? What will you do fir	How could you? How will you join it? What es it feel like? What will you make? What do







		Unit Composite:		
		To know how to work collaboratively To know how to use tools safely Creating with Materials To create collaboratively by sharing ideas, resources and skills.	To know what they need & where to find it To know different ways to join materials	
		To know how to use tools safely.	To know what I will make & what materials I will use	
Me & spr My World		Communication and Language Listening Understand how to listen carefully and why listening is important. Learn new vocabulary. Speaking Use talk to help work out problems and organise thinking and activities that explain how things work and why they might happen. Articulate their ideas and thoughts in well-formed sentences. Vocabulary Model, prop, puppet, toy, role play, theatre, performing, audience, observation, see look, line, shape, texture, colour, outline, assemble, join, materials, tools, construct, build, structure, strong, tall, wide Key questions: What can you see? What will you make? What character? What do you need & where will you find it? Unit Composite:		
sum	Me Growing up	 Unit Composite: To know the purpose/function of what Let <u>To know who Lam making my product fo</u> To create collaboratively by sharing ideas, resources and skills. To explore, use and refine a variety of artistic effects to express their ideas and feelings. To talk about what I have made & how I made it To use tools safely Fine motor skills (link to physical development) ELG: To hold a pencil effectively in preparation for fluent writing - using the tripod grip in almost all cases To use a range of small tools, including scissors, paintbrushes and cutlery. 	-	





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	 To begin to show accuracy
	and care when drawing.
	Creating with materials
	ELG:
	 To safely use and explore a
	variety of materials, tools
	and techniques,
	experimenting with colour,
	design, texture, form and
	function.
	• To share their creations,
	explaining the process they
	have used.
	 To make use of props and
	materials when role playing
	characters in narratives and
	stories.
	Communication and Language
	Listening
	Understand how to listen carefully and why listening is important.
	Learn new vocabulary.
	Speaking
	Use talk to help work out problems and organise thinking and activities that explain
	how things work and why they might happen.
	Articulate their ideas and thoughts in well-formed sentences.
	Vocabulary Design, texture, form, function, product, design, technology
	Key questions: What do you want to play? What props could you make to use? How will you make it? What does it need to do? Who are you making it for? How could they use it?

Year group	term	topic	skills	knowledge
Y1	aut	Once Upon a Time	Unit Composite: Cooking & Nutrition To know that there are different food gra To know that hygiene is important when Structures To use different joining techniques to cre Cooking & Nutrition To group familiar food products eg. fats/sugars and vegetables/fruit To cut ingredients safely	preparing food







		To prepare simple dishes - safely and hygienically - without using a heat source To measure using non-standard measures - eg. lever balance/cups etc. (heavier, lighter, equal) Structures (castles) To explore how to make structures stronger and more stable eg. tabs, slots To describe what I am going to make/how it works To fold, tear and cut materials into shapes To join materials using glue and/or tape To use collage and paint to finish my design	Structures (castles) To know that the job of a designer is to design a well-made product
		To say what I like and don't like about my work and explain why Vocabulary Cooking & Nutrition: fats/sugars and vegetables/fruit ingredients, cleanly, heavier, lighter, equ Structures: designer, structure, stronger, stable, tabs	
spr	Animal Kingdom	Unit Composite: Cooking & Nutrition To know that there are different food gravity To know that hygiene is important when Cooking & Nutrition To group familiar food products eg. fruit and vegetables To cut ingredients safely	







		To prepare simple dishes - safely and hygienically - without using a heat source	
		To measure using non-standard measures- eg. lever balance/cups etc. (heavier, lighter, equal)	
		Vocabulary	
		Cooking & Nutrition: fats/sugars and vegetables/fruit ingredients, cleanly, heavier, lighter, equ	Jal
		Unit Composite: Cooking & Nutrition To know that there are different food gra To know that hygiene is important when Mechanisms	
		To use wheels & axle mechanisms to co	
		Cooking & Nutrition	Cooking & Nutrition
		To group familiar food products eg. carbohydrates and dairy	To know that there are different food groups
		To cut ingredients safely	To know that hygiene is important when preparing food
		To prepare simple dishes - safely and hygienically - without using a heat source	
sum	We Love London	To measure using non-standard measures, eg. lever balance/cups etc. (heavier, lighter, equal)	
		Mechanisms (wheels & axles)	Mechanisms (wheels & axles)
		To investigate how wheels move	To know the technical vocabulary relevant to the project (wheel, axle, axle holder, chassis, body)
		To name and label the parts of a vehicle (by disassembling a toy vehicle & drawing their wheeled chassis)	To know that the job of a designer is to design useful products
		To identify the user & purpose of a vehicle	
		To construct a wheeled chassis	
		To test my design & say what works & what doesn't	







To explore fixed axles and free wheels To design my product (sketch & choice of materials) To generate design criteria To cut, shape and join to make my product
To evaluate my design (against design criteria)
Vocabulary Cooking & Nutrition: fats/sugars and vegetables/fruit ingredients, cleanly, heavier, lighter, equal Mechanisms product, user, purpose, designer, vehicle, chassis, axle, axle holder, body, wheel, fixed, free, evaluate, design criteria

Year group	term	topic	skills	knowledge
			Unit Composite: Cooking & Nutrition To know that there are different food g To know that hygiene is important whe	n preparing food
Y2	aut	Fire! Fire!	Cooking & Nutrition To group foods into the five groups in the Eatwell Plate To cut, grate, peel ingredients safely with help To prepare healthy dishes - safely and hygienically - without using a heat source To measure or weigh using cups or electronic scales	Cooking & Nutrition To know that there are different food groups To know that hygiene is important when preparing food





		Vocabulary	
		Cooking & Nutrition: cut, grate, peel, hygiene	
		Unit Composite:	
		Cooking & Nutrition To know that there are different food g To know that hygiene is important whe Textiles To form a product using textile materia	n preparing food
		Cooking & Nutrition	Cooking & Nutrition
		To group foods into the five groups on the Eatwell Plate	To know that there are different food groups
		To cut, grate, peel ingredients safely with help	To know that hygiene is important when preparing food
		To prepare healthy dishes - safely and hygienically - without using a heat source	
		To measure or weigh using cups or electronic scales	
spr	The secret	Textiles (puppets)	Textiles (puppets)
	The secret garden	To explore how existing puppets have been made	To understand why templates are useful
		To use a template to draw around and cut out shapes	
		To join fabrics using pins & running stitch	
		To cut and join materials to finish my design (ribbons, buttons, wool etc using glue)	
		To evaluate my design against the design criteria	







Image: state stat			Vocabulary	
sum Clobe forthers Unit Composite: Cooking & Nutrition To know that there are different food groups To know that hygiene is important when preparing food Mechanisms (levers & sliders) To create a product using a lever/slider mechanism Sum Clobe frotters Cooking & Nutrition To create a product using a lever/slider mechanism Sum Clobe frotters Cooking & Nutrition To create a product using a lever/slider mechanism To group foods into the five groups in the Eatwell Plate To know that there are different food groups To cut, grate, peel ingredients safely with help To know that hygiene is important when preparing food To prepare healthy dishes - safely and hygienically - without using a heat source To measure or weigh using cups or electronic scales Mechanisms (levers & sliders) To know which order I need to work in To understand that different mechanism				
sum Cooking & Nutrition To know that there are different food groups To know that hygiene is important when preparing food sum Cooking & Nutrition To create a product using a lever/slider mechanism Sum Cooking & Nutrition To create a product using a lever/slider mechanism Sum Cooking & Nutrition To group foods into the five groups in the Eatwell Plate Cooking & Nutrition To know that there are different food groups To cut, grate, peel ingredients safely with help To know that hygiene is important when preparing food To prepare healthy dishes - safely and hygienically - without using a heat source To know that hygiene is important when preparing food To explore how a simple moving picture has been made Mechanisms (levers & sliders) To understand that different mechanism produce different types of movement			template, running stitch, fabric, felt, we	ool, button, ribbon, character, design criter
Sum Globe frotters Cooking & Nutrition Cooking & Nutrition To group foods into the five groups in the Eatwell Plate To know that here are different food groups To know that here are different food groups To create a product using a lever/slider mechanism Cooking & Nutrition Cooking & Nutrition To group foods into the five groups in the Eatwell Plate To know that there are different food groups To cut, grate, peet ingredients safely with help To know that hygiene is important when preparing food To prepare healthy dishes - safely and hygienically - without using a heat source To know simple moving picture has been made To explore how a simple moving picture has been made To understand that different mechanism produce different types of movement			Unit Composite:	
Sum Globe trotters Cooking & Nutrition Cooking & Nutrition To group foods into the five groups in the Eatwell Plate To know that there are different food groups To cut, grate, peel ingredients safely with help To know that hygiene is important wher preparing food To prepare healthy dishes - safely and hygienically - without using a heat source To measure or weigh using cups or electronic scales Mechanisms (levers & sliders) To know which order I need to work in To understand that different mechanism produce different types of movement			To know that there are different food g	
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sum trotters Cooking a Nominan Cooking a Nominan Image: Sum interval in the structure in the structu				
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Joint trotters To group foods into the five groups in the Eatwell Plate To know that there are different food groups To cut, grate, peel ingredients safely with help To cut, grate, peel ingredients safely with help To know that hygiene is important wher preparing food To prepare healthy dishes - safely and hygienically - without using a heat source To measure or weigh using cups or electronic scales Mechanisms (levers & sliders) Mechanisms (levers & sliders) To know which order I need to work in produce different types of movement To understand that different mechanism produce different types of movement		Globe	Cooking & Nutrition	Cooking & Nutrition
Image: state in the state	sum	trotters	_	
with help preparing food To prepare healthy dishes - safely and hygienically - without using a heat source To measure or weigh using cups or electronic scales Mechanisms (levers & sliders) Mechanisms (levers & sliders) To know which order I need to work in To explore how a simple moving To understand that different mechanism produce different types of movement To understand that different types of movement				
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picture has been made To understand that different mechanism produce different types of movement			electronic scales	
			electronic scales Mechanisms (levers & sliders)	
To disassemble a moving picture			electronic scales Mechanisms (levers & sliders) To explore how a simple moving	To know which order I need to work in To understand that different mechanisms





To cut around drawn shapes
To join using a split pin
To use drawings and labels to explain my design
To use a lever or a slider to make a moving picture
To test my product and say what works and doesn't work
To evaluate my design against the design criteria
To design on a computer
Vocabulary
Cooking & Nutrition:
cut, grate, peel, hygiene
Mechanisms
moving picture, mechanism, lever, slider, pivot, split pin, movement,
backwards/forwards, design criteria, evaluate

Year group	term	topic	skills	knowledge
			Textiles (weaving) To create a woven textile	up from a variety of different food and drink
Y3	aut	Invaders & Settlers	Cooking & Nutrition To cut, chop and grate food accurately and safely To measure and weigh ingredients appropriately To follow a recipe Textiles (weaving)	Cooking & Nutrition To know that a healthy diet is made up from a variety of different food and drink Textiles (weaving)







 		1	
		To explore the process of weaving (using paper strips)	To know that weaving is used to create structurally strong products (in natural and
		To weave on a simple loom	man-made world) To know the technical vocabulary relevant
		To choose materials for effect (colour, pattern, texture)	to the project (yarn, weft, warp, loom, fabric, textile)
		To consider the views of others to improve my work	To know about the work of a textile designer (Anni Albers)
		To refine my technique as I progress	
		To identify a user for my product	
		To say how my product could be used	
		Vocabulary	L
		Cooking & Nutrition:	
		cut, chop, grate, accurate, measur	e, weigh, healthy diet
		Textiles	
		weaving, bauhaus, yarn, wett, warp product, purpose	o, loom, fabric, textile, pattern, texture, user,
		Unit Composite:	
		Cooking & Nutrition To know that a healthy diet is made	e up from a variety of different food and drink
		Mechanisms (Levers and Linkages)	
		To construct lever & linkage mecha	nisms
		Cooking & Nutrition	Cooking & Nutrition
		To cut, chop and grate food accurately and safely	To know that a healthy diet is made up from a variety of different food and drink
spr		To measure and weigh ingredients appropriately	
	Superhumans	To follow a recipe	
	SOPEINOUNDINS	Mechanisms (Levers and	Mechanisms (Levers and Linkages)
		Linkages)	To know the technical vocabulary relevant
		To investigate how lever and	to the project (fixed/loose pivot,
		linkage mechanisms work	lever/linkage, input/output, linear, arc,
		To cut & assemble simple linkages	motion, mechanism)
			To know what a prototype is







		To identify parts of a mechanism To label & annotate my work To develop my skills and understanding through prototypes To evaluate my work	To understand the difference between fixed and loose pivots To know that mechanisms change movement
		Vocabulary Cooking & Nutrition: cut, chop, grate, accurate, measur Mechanisms prototype, fixed/loose pivot, lever/li guide, backwards/forwards, side to	nkage, input/output, movement, motion,
		Unit Composite: Cooking & Nutrition To know that a healthy diet is made Cooking & Nutrition To cut, chop and grate food accurately and safely	up from a variety of different food and drinkCooking & NutritionTo know that a healthy diet is made up from a variety of different food and drink
sum	Rainforest Explorers	To measure and weigh ingredients appropriately To follow a recipe Vocabulary Cooking & Nutrition: cut, chop, grate, accurate, measur	

Year group	term	topic	skills	knowledge
			Unit Composite:	
			Cooking & Nutrition To prepare ingredients hygienically using the appropriate utensils To know how to use equipment safely	
			Mechanisms (cams)	
			To construct a product that uses a cam mechanism	
			Electrical Systems To create a product that uses an electrical system	







		Cooking & Nutrition	Cooking & Nutrition
		To prepare ingredients hygienically using the appropriate utensils	To know about what the Tudors ate
		To use scales to measure weight in grams and kilograms	To know that a healthy diet is made up from a variety of different food and drink
		To know how to use equipment safely	
		To give an opinion on different foods and meals after tasting	
		Mechanisms (cams)	Mechanisms (cams)
		To investigate and analyse how cam mechanisms work	To understand that cam mechanisms can be used to make things move in different ways
		To construct a cam mechanism (camshaft and followers)	To know the technical vocabulary relevant
		To make labelled design drawings with annotations	to the project (cam, follower, camshaft, crank, input/output)
		To develop a design criteria (for a moving toy)	
		To choose the best way to join materials to maximise the effect of movement	
		To test and adapt my design	
		To identify the strengths & weaknesses of my design	
Y4 aut	All the World's a	Electrical systems - (Roaming Robots)	Electrical systems (Roaming Robots)
	Stage	To connect simple electrical components & a battery in a series circuit to achieve a functional outcome	To know the technical vocabulary relevant to the project (series circuit, input/output, connection, battery, motor, switch, bulb, insulator, control, system)
		To develop design criteria to inform the design of products that are fit for purpose	To know how key events/individuals in D&T have helped shape the world (eg - Faraday - electric motor))
		To generate, develop, model & communicate ideas through discussion & annotated sketches (circuit diagrams)	





		Electrical Systems: series circuit,input/output, connection, system		
		Unit Composite: Cooking & Nutrition To prepare ingredients hygienically using the appropriate utensils To know how to use equipment safely		
		Cooking & Nutrition	Cooking & Nutrition	
	Rise of	To prepare ingredients hygienically using the appropriate utensils To use scales to measure weight in	To know that a healthy diet is made up from a variety of different food and drink	
spr	the	grams and kilograms		
	Robots	To know how to use equipment safely		
		To give an opinion on different foods and meals after tasting		
		Vocabulary		
		Cooking & Nutrition: hygienic, gram, kilogram, scales, weight	t, healthy diet	
		Unit Composite:		
		Cooking & Nutrition		







	Extreme		
sum	Earth	Programming, monitoring & control	
	1 1 1		program to monitor & control a product
		Textiles	
		To join materials effectively to create a	
		Cooking & Nutrition	Cooking & Nutrition
		To prepare ingredients hygienically using the appropriate utensils	To know that a healthy diet is made up from a variety of different food and drink
		To know how to use equipment safely	
		To use scales to measure weight in grams and kilograms	
		To give an opinion on different foods and meals after tasting	
		Programming, monitoring & control (Lego WeDo)	Programming, monitoring & control (Lego WeDo)
		To communicate, develop & model ideas through discussion & labelled, annotated sketches	To know the technical vocabulary relevant to the project (control, program, monitor, system, microprocessor, microchip, Smart Hub, algorithm, bluetooth)
		To select, assemble & connect components to produce a functional product	To know how key events/individuals in D&T have helped shape the world (eg - creation of the microchip; Bill Gates)
		To create & modify a computer control program to monitor & control a product	
	1 1 1 1 1 1 1	To test the product to establish its effectiveness	Textiles (lavender bags)
		Textiles (lavender bags)	To know about the provenance and uses of lavender (incl. harvesting & preparing their
		To pin fabric pieces together before sewing	own lavender)
		To thread a needle and make a knot	
		To join fabrics using over stitch	
	1 1 1 1 1 1	To refine my techniques as I progress	
		To make and join ribbon loops	
		To sew on a button/sequin/bead	







To say what I would improve on next time	
lime	
To say how my product could be	
used	
Vocabulary	
Cooking & Nutrition:	
hygienic, gram, kilogram, scales, weight, healthy diet	
Programming, monitoring & control (using computing)	
control, program, system, microprocessor, microchip, Smart Hub, algorithm,	
Bluetooth, motion, movement	
Textiles:	
lavender, fabric, over stitch, thread, knot, loop, button, sequin	

Year group	term	topic	skills	knowledge
			Unit Composite: Cooking & Nutrition To know the origins of a variety of diff processed) Cooking & Nutrition	erent foods (grown, reared, caught, Cooking & Nutrition
Y5	aut	Meet the Greeks!	To measure accurately using different equipment To know how to correctly store and handle ingredients To create and write down recipes, incl. ingredients, methods, cooking times etc	To know about what the Greeks ate To know the origins of a variety of different foods (grown, reared, caught, processed)
			Vocabulary Cooking & Nutrition: accurate, store, handle, recipe, equip caught, processed	pment, ingredients, origin, grown, reared,







		Unit Composite:		
		Cooking & Nutrition To know the origins of a variety of different foods (grown, reared, caught, processed)		
		Mechanisms To develop ideas for a wheeled vehic	cle against a given design criteria	
		Cooking & Nutrition	Cooking & Nutrition	
		To measure accurately using different equipment	To know the origins of a variety of different foods (grown, reared, caught, processed)	
		To know how to correctly store and handle ingredients		
		To create and write down recipes, incl. ingredients, methods, cooking times etc.		
spr	Space Race	Mechanisms To research the design and key features of space rovers To sketch my design ideas To create a wheeled chassis through experimenting and testing To form the body and key features of my design To assess the strengths & weaknesses of my design against the design criteria To test my design	To know that fixed/free wheels/axles work in different ways	
		caught, processed Mechanisms	pment, ingredients, origin, grown, reared, e axles/wheels, body, features, solar panel,	
		Unit Composite: Cooking & Nutrition		
		To know the origins of a variety of different foods (grown, reared, caught, processed) Textiles		
sum	Eco-Warriors	To develop & evaluate a textile prod	uct	







Cooking & Nutrition	Cooking & Nutrition
To measure accurately using different equipment	To know the origins of a variety of different foods (grown, reared, caught, processed)
To know how to correctly store and handle ingredients	
To create and write down recipes, incl. ingredients, methods, cooking times etc.	
Textiles (prototype lunch bags)	Textiles (prototype lunch bags)
To evaluate related products and identify key features	To know some key inventions and how they changed our lives (eg. Velcro, zip, snap fastener)
To follow a design brief for a specific product/user	To understand the use of pattern pieces and seams
To develop prototypes to help develop ideas	To understand prototyping as part of the design process
To use labelled diagrams to show my ideas	To know some key events/individuals in DT that have helped shape the world (Anya Hindmarch, This is Not a Bag campaign)
To use pattern pieces	Tindhaich, his is nor a bag campaign)
To pin pattern pieces together to create a 3D textile	
To tack along a seam line	
To test and adapt my design	
To consider the views of others to help improve my design	
Vocabulary	
Cooking & Nutrition: accurate, store, handle, recipe, equ caught, processed	ipment, ingredients, origin, grown, reared,
	pieces, 3D, textile, seam, tack, fastening, sign criteria, user, purpose, function, Velcro,





Year group	term	topic	skills	knowledge
	l term	The World at War	skills Unit Composite: Cooking & Nutrition To understand the impact of seasonality (li Structures To plan, design and make a 3D product us Cooking & Nutrition To know how to correctly store and handle ingredients To combine ingredients appropriately eg. beating To measure ingredients to the nearest gram and millilitre	nk to vegetable patches and rationing)
			To control the temperature of an oven Structures (Anderson shelters)	Structures (Anderson shelters)
Y6	aut		To undertake research to inform the design process To plan a product as part of a team To use a plan diagram with labels to	To know about key events/individuals that have helped shape the world (Sir John Anderson, William Paterson)
			show design ideas To use prepared kits to make card models	
			To cut, fold & join accurately to form 3D shapes To strengthen structures using braces	
			To use tools safely (glue guns, bradawls, saws)	
			To build structures using a range of materials (mod rock, wood, corrugated card)	
			To choose materials for purpose (function and aesthetic)	







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			To join using a range of appropriate methods (incl. sewing)	
			To make suggestions on how the product could be improved	
			To create a high quality finish using art skills (colour mixing, paint effects)	
			To use electrical systems in my product	
			Vocabulary	
			processed, seasonality	nt, ingredients, origin, grown, reared, caught,
			Structures: Anderson shelter, structure, product, user p bradawl, corrugated	ourpose, plan diagram, brace, strengthen,
			Unit Composite:	
			Cooking & Nutrition To understand the impact of seasonality Structures To work to a design brief to plan & construct a structure	
			Cooking & Nutrition	Cooking & Nutrition
			Cooking & Nutrition To know how to correctly store and handle ingredients	Cooking & Nutrition To know the origins of a variety of different foods (grown, reared, caught, processed)
		Divers	To know how to correctly store and	To know the origins of a variety of different
	spr	Rivers of Time	To know how to correctly store and handle ingredients To combine ingredients appropriately	To know the origins of a variety of different foods (grown, reared, caught, processed)
	spr		To know how to correctly store and handle ingredients To combine ingredients appropriately eg. beating To measure ingredients to the nearest	To know the origins of a variety of different foods (grown, reared, caught, processed)
	spr		To know how to correctly store and handle ingredients To combine ingredients appropriately eg. beating To measure ingredients to the nearest gram and millilitre	To know the origins of a variety of different foods (grown, reared, caught, processed)
	spr		To know how to correctly store and handle ingredients To combine ingredients appropriately eg. beating To measure ingredients to the nearest gram and millilitre To control the temperature of an oven	To know the origins of a variety of different foods (grown, reared, caught, processed) To understand the impact of seasonality
	spr		To know how to correctly store and handle ingredients To combine ingredients appropriately eg. beating To measure ingredients to the nearest gram and millilitre To control the temperature of an oven Structures (bridges) To explore related products and identify	To know the origins of a variety of different foods (grown, reared, caught, processed) To understand the impact of seasonality Structures (bridges)
	spr		To know how to correctly store and handle ingredients To combine ingredients appropriately eg. beating To measure ingredients to the nearest gram and millilitre To control the temperature of an oven Structures (bridges) To explore related products and identify key features	To know the origins of a variety of different foods (grown, reared, caught, processed) To understand the impact of seasonality Structures (bridges) To know about a notable engineer (Brunel) To understand the forces of compression







		To use diagrams to show my design ideas To strengthen structures and frames using triangulations To test my design against the brief To evaluate construction methods To use CAD to develop my ideas	To know that there are different types of bridges eg. beam,arch truss, suspension
		grown, reared, caught, processed, seasor Structures:	nillilitre, recipe, equipment, ingredients, origin, nality dge, compression, tension, triangulate, frame,
	Who am I?	Unit Composite: Cooking & Nutrition To understand the impact of seasonality Textiles To use a range of materials and joining techniques to create a 3D textile Programming, monitoring & control To programme, monitor and control a product using technology Cooking & Nutrition	
sum		To know how to correctly store and handle ingredients To combine ingredients appropriately eg. beating To measure ingredients to the nearest gram and millilitre To control the temperature of an oven	To know the origins of a variety of different foods (grown, reared, caught, processed) To understand the impact of seasonality
		Programming, monitoring & control (Lego WeDo) To generate, develop, model & communicate ideas through discussion	Programming, monitoring & control (Lego WeDo) To know the technical vocabulary relevant to the project (control, program, system, microprocessor, microchip, Smart Hub, algorithm, Bluetooth, motion, movement,







To create annotated, labelled sketches sensor, motor, axle, chassis, signa	al, trigger,
& exploded diagrams pulley, drive belt)	
To incorporate a pulley system in my	o.T.
product (mechanical systems) To know how key individuals in D	
helped shape the world (eg Ala	n Turing)
To incorporate a motor in my product	
(Electrical systems)	
To competently select & accurately	
assemble & securely connect	
components to produce a functional model	
To create & modify a computer program	
to enable my product to respond to	
changes in the environment (sensors)	
To regularly evaluate & modify my work	
To test the system to demonstrate its	
effectiveness	
Textiles (cushions) Textiles	
To create and use templates To know about the work of an ar	tist using
textiles (eg. Tracy Emin)	
To cut accurately	
To choose suitable textiles for my	
product	
To pin fabric pieces together before	
sewing	
To apply art skills for visual effect (use of	
complementary colour)	
To regularly reflect on progress & say	
how I could improve my work	
how I could improve my work	
how I could improve my work To refine my techniques as I progress	
To refine my techniques as I progress	
To refine my techniques as I progress To independently select and effectively	
To refine my techniques as I progress To independently select and effectively use relevant processes to finish my work	
To refine my techniques as I progress To independently select and effectively use relevant processes to finish my work (stitches, colour work, adding	







	Vocabulary
	Cooking & Nutrition: accurate, store, handle, recipe, equipment, ingredients, origin, grown, reared, caught, processed, seasonality
	Programming, monitoring & control (Lego WeDo) control, program, system, microprocessor, microchip, Smart Hub, algorithm, bluetooth, motion, movement, sensor, motor, pulley, drive belt, axle, chassis, sygnal, trigger
	Textiles: template, textile, fabric, applique, back/overcast/blanket stitch, complementary colour, sequin, bead, button