DESIGN TECHNOLOGY

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Cookery and Nutrition	Identify and describe fruits and vegetables. Know about hygiene related to food preparation (see PlanBee). Know how to use tools safely such as a butter knife and plastic grater. Learn about what makes a healthy diet. Design, make and evaluate their fruit salad/smoothie.	Begin to think about the importance of the different food groups and the effect they have on our body (see PlanBee). To know what a balanced diet is (quantity and different portion sizes). Discuss why some foods are favourites. Design, make and evaluate a pizza.	To know the effects of the different food groups on our body. Begin to cut accurately and safely using different cutting techniques (slice and julienne cuts) Design, make and evaluate a sandwich.	Use a variety of techniques to bake cakes safely and hygienically (see Knowledge Organiser). Follow instructions for a recipe using seasonal fruit/jam. Prepare a variety of healthy meals using seasonal foods. Explain why it is good to eat seasonal food.	To know about different types of bread and the cultures and/or regions from which they originate from. To know about the ingredients of bread and how they may be used. To know the nutritional content of Bread. Design, make and evaluate bread.	To know the origins of some traditional English savoury dishes and desserts. To understand the seasonality of different British fruits. To know how oats are grown, harvested and produced. To know traditional Scottish and Welsh dishe and their main ingredients. Design, make and evaluate burgers (see Knowledge Organiser and PlanBee)
Research Design	Stable Structures Manipulate materials and use tools	Wacky Windmills To know a range of different materials	Making Mini Green Houses Analyse and discuss different types of greenhouses.	Light – Up Signs Investigate how simple circuits are constructed for	Bird House Builders Draw 3-D diagrams and exploded diagrams.	Chinese Inventions Name some significant inventors.
Make	appropriately. Explore how to make	(see PlanBee)				Take a simple design and
Evaluate	materials stronger and stiffer. Design, make and evaluate a purposeful, functional product.	To know the purpose of a product and why it is needed. To plan a product made from materials.	Identify factors that make a structure stable. Design, make and evaluate a mini greenhouse.	illuminated signage. Identify ways in which they can work safely while constructing their design.	Know what tools, equipment and safety precautions are needed to make a bird house.	modify it to suit their needs. Choose between a variet of tools to make their product.

Moving Mini Make own sli lever and piv mechanism. Explain how a mechanism v Design, make evaluate thei picture.	iding, ot fabric using running stitch and/or over stitch. a sliding Use tools safely, such as needles and scissors. e and	Understand importance of evaluating a finished product. Pencil Cases To measure with accuracy. To join two strips of felt together using a running stich and backstitch. To be able to attach a button to a piece of felt and cut a button hole. To be able to sew a range of embellishments onto felt. Design, make and evaluate a pencil case.	Recall how to create a simple series circuit with a light. Write or edit programs to control an LED. Design, make and evaluate a light – up sign. Money Containers To join two pieces of fabric together using running stitch, backstitch and oversewing stitch on small pieces of fabric. Design, make and evaluate a money container.	Use retail ideas to promote their bird house to a prospective buyer. Design, make and evaluate a bird house to suit a specific bird. Fashion and Textiles Identify different sewing stitches and distinguish between functional and decorative sewing stitches (see PlanBee). Draw pattern pieces, adding details such as seam allowances. Use simple stitches to sew hems on an item made using textiles.	Design, make and evaluate a Chinese invention. Burgers Write a recipe for a burger and choose appropriate ingredients to make burgers. Use cooking utensils and equipment correctly. Evaluate a cooking session and their own skills.
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