

Our Design Technology Curriculum





Key Characteristics of a Designer

- I can show originality and the willingness to take creative risks to produce innovative ideas and prototypes.
- I can carry out thorough research, show initiative and ask questions to develop a detailed knowledge of my intended users' needs.
- I have the ability to act as a responsible designer by working ethically, using materials carefully and working safely.
- I have a good knowledge of which tools, equipment and materials to use to make products.
- I can apply mathematical knowledge to my designs where needed.
- I can manage risks exceptionally well to manufacture products safely and hygienically.



Big Ideas

Nursery / Reception

- Mastering practical skills: children need to experiment with a range of techniques to improve their practical skills.
- Designing and making: children come up with some design ideas (think), test them out (make), evaluate (break) and improve (repeat)
- Take inspiration from products: children are encouraged to be curious about how products are made, taking them apart and rebuilding.

Key Stage 1 & 2

. Master practical skills

This concept involves developing the skills needed to make high quality products.

Design, make, evaluate and improve

This concept involves developing the process of design thinking and seeing design as a process.

Take inspiration from design throughout history

This concept involves appreciating the design process that has influenced the products we use in everyday life.



Breadth of Study:

Nu	sery	Reception	Key Stage 1	Key Stage 2
everyday objed	ets.	Explores a range of everyday objects and can talk about similarities and differences between them.	Technical knowledge • build structures, exploring how they can be made stronger, stiffer and more stable.	Technical knowledge • apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
sign through p	rledge about de- ay with objects.	Makes judgements about properties of materials and	• explore and use mechanisms, such as levers, sliders, wheels and axles, in their products.	• understand and use mechanical systems in their products, such as gears, pulleys, cams, levers and linkages.
Can talk about going to make. Manipulates ba	·		use the basic principles of a healthy and varied diet to prepare	• understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs, buzzers and motors.
	error to develop	Draws out what they are going to make.	dishes.understand where food comes from.	• apply their understanding of computing to programme, monitor and control their products.
· ·	roduct, saying	Experiments with design and materials.		Cooking and nutritionunderstand and apply the principles of a healthy and varied diet.
		Chooses appropriate tools and uses them safely.		 prepare and cook a variety of pre- dominantly savoury dishes using a range of cooking techniques.
		Describes how a product is made of many different parts.		 understand seasonality and know where and how a variety of ingredients



Explains why they are happy with their product and how they will tweak their design to improve it

are grown, reared, caught and processed.

Milestones Key Stage 1 & 2

Master practical skills This concept involves developing the skills needed to make high quality products.	Milestone 1	Milestone 2	Milestone 3
	Years 1 & 2	Years 3 & 4	Years 5 & 6
Food & Nutrition	 Cut, peel or grate ingredients safely and hygienically. Measure or weigh using meas- uring cups or electronic scales. 	 Prepare ingredients hygienically using appropriate utensils. Measure ingredients to the nearest gram accurately. 	• Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms).



	Assemble or cook ingredients.	 Follow a recipe. Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking). 	 Measure accurately and calculate ratios 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.
Materials	 Cut materials safely using tools provided. Measure and mark out to the nearest centimetre. Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling). Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen). 	 Cut materials accurately and safely by selecting appropriate tools. Measure and mark out to the nearest millimetre. Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). Select appropriate joining techniques. 	 Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape). Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).



Structures	Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products.	 Choose suitable techniques to construct products or to repair items. Strengthen materials using suitable techniques. 	• Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding).
Mechanisms	Create products using levers, wheels and winding mecha- nisms.	 Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, wind- ing mechanisms, pulleys and gears). 	•
Design, make, evaluate and improve This concept involves developing the process of design thinking and seeing design as a process.	 Design products that have a clear purpose and an intended user. Make products, refining the design as work progresses. Use software to design. 	 Design with purpose by identifying opportunities to design. Make products by working efficiently (such as by carefully selecting materials). Refine work and techniques as work progresses, continually evaluating the product design. Use software to design and represent product designs. 	 Design with the user in mind, motivated by the service a product will offer (rather than simply for profit). Make products through stages of prototypes, making continual refinements. Ensure products have a high quality finish, using art skills where appropriate. Use prototypes, cross-sectional diagrams and computer



			aided designs to represent designs.
Take inspiration from design throughout history This concept involves appreciating the design process that has influenced the products we use in everyday life.	 Explore objects and designs to identify likes and dislikes of the designs. Suggest improvements to existing designs. Explore how products have been created. 	 Identify some of the great designers in all of the areas of study (including pioneers in horticultural techniques) to generate ideas for designs. Improve upon existing designs, giving reasons for choices. Disassemble products to understand how they work. 	 Combine elements of design from a range of inspirational designers throughout history, giving reasons for choices. Create innovative designs that improve upon existing products. Evaluate the design of products so as to suggest improvements to the user experience.

Year 1	Start to use technical vocab-	Select materials from a lim-	Explore existing products	Group familiar food products
Autumn – Solid Structures	ulary.	ited range.	and investigate how they	e.g. fruit and vegetables.
(Focus – how to make	Join materials in a variety of	Explain what they are mak-	have been made (including	Cut and chop a range of in-
structures more stable)	ways.	ing.	teacher-made examples).	gredients.
,	Decorate using a variety of	Name the tools they are us-	Talk about their design as	Work safely and hygieni-
Spring – Mechanisms -	techniques.	ing.	they develop and identify	cally.
sliders	Know some ways of making	Use pictures and words to	good and bad points.	Know about the need for a
(Focus –	structures stronger.	convey what they want to	Say what they like and do	variety of foods in a diet.
(1 0003 –		design / make.	not like about items they	



Summer - Food- Portable	Show how to stiffen some	Explore ideas by rearranging	•	
snacks	materials.	materials.	say why.	
(Focus - Preparing vegeta-	Know how to make a simple	Select pictures to help de-		
bles)	structure more stable.	velop ideas.		
		Use mock-ups e.g. recycled		
		material trial models to try		
		out their ideas.		

Year 2	Join materials in a variety	Discuss their work as it pro-	Decide how existing prod-	Cut, peel, grate, chop a
Year 2 Autumn – Frame Structures) (Focus-making structures more stable) Spring -Mechanics: wheels and axles (Focus- joining materials in different ways) Summer – Food: coucous	of ways. Decorate using a variety of techniques. Know some ways of making structures stronger. Show how to stiffen some materials. Know how to make a simple structure more stable. Attach wheels to a chassis	gresses. Select and name the tools needed to work the mate-rials. Explain which materials they are using and why. Propose more than one idea for their product. Use ICT to communicate ideas. Use drawings to record	Decide how existing products do / do not achieve their purpose. Discuss how closely their finished product meets their own design criteria.	Cut, peel, grate, chop a range of ingredients. Work safely and hygienically. Know about the Eatwell Plate. Understand where food comes from.
dish (Focus – cut, peel & grate)	using an axle. Know some different ways of making things move in a 2-D plane.	ideas as they are developed. Add notes to drawings to help explanations.		



Marton Primary Academy and Nursery

BRIGHT FUTURES EDUCATIONAL TRUST

Autumn : Frame Structures (Focus:

Spring – mechanisms – linked levers (Focus –)

Summer-Food Focus – chop, slice, peel & cook) Use an increasingly appropriate technical vocabulary for tools materials and their properties.

Prototype a product. Strengthen frames with diagonal struts.

Measure and mark square section, strip and dowel accurately to 1cm.

Use linkages to make movement larger or more varied.

Select from a range of tools for cutting, shaping, joining and finishing.

Use tools with accuracy. Select from materials according to their functional properties.

Use appropriate finishing techniques.

Develop more than one design or adaptation of an initial design.

Plan a sequence of actions to make a product.

Think ahead about the order of their work and decide upon tools and materials. Propose realistic suggestions as to how they can achieve their Investigate similar products to the one to be made to give starting points for a design.

Research needs of user. Decide which design idea to develop.

Consider and explain how the finished product could be improved.

Discuss how well the finished product meets the user's design criteria. Investigate key events and individuals in design and technology.

Follow instructions / recipes.

Join and combine a range of ingredients.

Begin to understand the food groups on the Eatwell Plate.



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Year 4	Use an increasingly appro-	Prepare pattern pieces as	Draw / sketch existing prod-	Make healthy eating choices
Autumn – Shell Structures	priate technical vocabulary	templates for their design.	ucts in order to analyse and	 use the Eatwell plate.
(for tools materials and their	Select from techniques for	understand how products	Understand seasonality.
•	properties.	different parts of the pro-	are made.	Know where and how ingre-
Spring – Mechanisms:	Prototype a product.	cess.	Identify the strengths and	dients are reared and
pneumatics	Strengthen frames with diag-	Record the plan by drawing	weaknesses of their design	caught.
(Focus –)	onal struts.	using annotated sketches.	ideas in relation to purpose /	Prepare and cook using dif-
,	Measure and mark square	Use prototypes to develop	user.	ferent cooking techniques
Summer - food	section, strip and dowel ac-	and share ideas.	Consider and explain how	
Focus – chop, slice, peel &	curately to 1cm.	Consider aesthetic qualities	the finished product could be	
cook)		of materials chosen.	improved.	
coony			Investigate key events and	
			individuals in design and	
			technology.	

Year 5	Use the correct vocabulary			Join and combine a widen-
	appropriate to the project.	Develop one idea in depth	Research and evaluate ex-	ing range of ingredients.
Autumn – Frame structures	Join materials using appro-	Select from and use a wide	isting products.	
(Focus – reinforce a struc-	priate methods.	range of tools.		
ture)	Cut strip wood, dowel,	Cut accurately and safely to a	Consider user and purpose.	Select and prepare foods
,	square section wood accu-	marked line.	Consider and explain how	for a particular purpose.
Spring – Mechanisms:	rately to 1mm.	Select from and use a wide	the finished product could	Know where and how ingre-
cams	Build frameworks to support	range of materials.	be improved related to de-	dients are grown and pro-
	mechanisms.	Record ideas using anno-	sign criteria.	cessed.
Summer - food	Stiffen and reinforce com-	tated diagrams.	Investigate key events and	
Carrillor 100a	plex structures.	Use models, kits and draw-	individuals in design and	
		ings to help formulate design	technology.	
		ideas.		
		Sketch and model alternative		
		ideas.		



	Decide which design idea to	
	develop.	

		develop.		
			T	
Year 6	Use the correct vocabulary	Make prototypes.	Identify the strengths and	Understand and apply the
Autumn – Arch structures	appropriate to the project.	Use researched information	weaknesses of their design	principles of a healthy and
	Join materials using appro-	to inform decisions.	ideas.	varied diet.
	priate methods.	Produce detailed lists of in-	Report using correct tech-	Choose ingredients to
Spring – mechanisms:	Cut strip wood, dowel,	gredients / components / ma-	nical vocabulary.	support healthy eating
gears & pulleys	square section wood accu-	terials and tools.	Discuss how well the fin-	choices when designing
(Focus – use mechanical	rately to 1mm.	Refine their product – review	ished product meets the de-	their food products.
systems)	Build frameworks to support	and rework / improve.	sign criteria having tested	Prepare and cook a variety
3/3(61113)	mechanisms.	Plan the sequence of work.	on/discussed outcomes with	of mostly savoury dishes
Summer – Food	Stiffen and reinforce com-	Devise step by step plans which	the user.	using a range of cooking
	plex structures.	can be read / followed by	Understand how key people	techniques.
(Focus- use a broad range of techniques)	Use mechanical systems	someone else.	have influenced design in a	
or techniques)	such as cams, pulleys and		variety of contexts.	
	gears.		Investigate key events and	
			individuals in design and	
			technology.	



