

Design and Technology Curriculum Map

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Eyfs	Use various construction materials to build and	Construct with a purpose in mind. Use a variety of	Select own tools and techniques to shape,	Select own tools and techniques to shape,	Select own tools and techniques to shape,	
	balance.	resources, tools and	assemble and join	assemble and join	assemble and join	
	Realise tools can be used	techniques.	materials.	materials.	materials.	
	for a purpose.			Adapt work where	Adapt work where	
				necessary.	necessary.	
	<u>Design and Technolog</u>					
Nhen designing and ma	king, pupils should be taught to:					
Design						
	eful, functional, appealing produ					
-	elop, model and communicate the	eir ideas through talking, draw	ving, templates, mock-ups and, v	vhere appropriate, informatic	n and communication technolo	gy
Make						
	nd use a range of tools and equip					
	nd use a wide range of materials	and components, including con	nstruction materials, textiles ar	nd ingredients, according to t	heir characteristics	
Evaluate						
•	valuate a range of existing prod					
	r ideas and products against des	ign criteria				
Fechnical knowledge	and the second					
	res, exploring how they can be m	- ·				
 explore and u 	se mechanisms [for example, lev	ers, sliders, wheels and axles]	l, in their products.			
explore and a		· · · ·	"······			
•			<i>u</i>			
Cooking and Nu	itrition		<i>"</i>			
Cooking and Nu Pupils should be taught	to:		и — — — — — — — — — — — — — — — — — — —			
Cooking and Nu Pupils should be taught - use the basic	itrition		n			
Cooking and Nu Pupils should be taught - use the basic - understand w	itrition to: principles of a healthy and varie		Joining materials to make	Technical knowledge:	Food and	d nutrition
Cooking and Nu Pupils should be taught - use the basic	itrition to: principles of a healthy and varie here food comes from.	ed diet to prepare dishes		Technical knowledge: Wheels and axles.	Food and	d nutrition
Cooking and Nu Pupils should be taught - use the basic - understand w	to: principles of a healthy and varie here food comes from. Technical knowledge:	ed diet to prepare dishes Design a functional	Joining materials to make	5	Food and	d nutrition
Cooking and Nu Pupils should be taught - use the basic - understand w Year 1	to: principles of a healthy and varie here food comes from. Technical knowledge: Build a castle	ed diet to prepare dishes Design a functional product: plates	Joining materials to make	5		1
Cooking and Nu Pupils should be taught - use the basic - understand w	to: principles of a healthy and varie here food comes from. Technical knowledge:	d diet to prepare dishes Design a functional product:	Joining materials to make it move.	5	Food and Cooking foods	d nutrition Reusable shopping bag
Cooking and Nu Pupils should be taught - use the basic - understand wi Year 1 Year 2	to: principles of a healthy and varie here food comes from. Technical knowledge: Build a castle Designing Tudor houses	ed diet to prepare dishes Design a functional product: plates Hinges and axles- fire engines.	Joining materials to make it move. Levers and slider (habitat	5		1
Cooking and Nu upils should be taught use the basic understand w Year 1 Year 2 Xear 2	to: principles of a healthy and varie here food comes from. Technical knowledge: Build a castle Designing Tudor houses Design and Technolog	d diet to prepare dishes Design a functional product: plates Hinges and axles- fire engines. 3y skills	Joining materials to make it move. Levers and slider (habitat	5		1
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Cooking and Nu Pupils should be taught - use the basic - understand wi Year 1 Year 2 Xey stage 2 - Mhen designing and ma Design - use research	to: principles of a healthy and varie here food comes from. Technical knowledge: Build a castle Designing Tudor houses Design and Technolog king, pupils should be taught to: and develop design criteria to in	ed diet to prepare dishes Design a functional product: plates Hinges and axles- fire engines. gy skills form the design of innovative,	Joining materials to make it move. Levers and slider (habitat boxes) , functional, appealing products	Wheels and axles.	Cooking foods ed at particular individuals or	Reusable shopping bag
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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, textiles and ingredients, 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
- understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]
- apply their understanding of computing to program, monitor and control their products.

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.

Year 3	Product with bulbs.	Roman shields.	Model with moving parts.		Cooking and nutrition	
Year 4		Sewing and stitching.	Sculpture-joining materials			Food and nutrition.
Year 5	Understand which foods will provide and healthy, varied and balanced diet.	Understand which food groups help our bodies to function.	Create models which use gears, pulleys, levers and linkages for a specific purpose.		Consider how some people and products and changed the world.	Select from and use a range of specific materials and components according to their specific use and appearance.
Year 6	Electrical components in designs.				Using tools and equipment for a purpose. Build complex structures.	Key designs which have shaped the world. Prepare and cook nutritious meals.