

Charmouth Primary School Subject Stories:

Design Technology

Design and technology should be the subject where mathematical brainboxes and science whizzkids turn their bright ideas into useful products.

Intent

At Charmouth Primary, we intend Design and Technology to be creative and practical. DT learning will provide



children with the chance to problem solve and develop their own creative ideas, both as

individuals and as part of a team. We aim to provide our children with opportunities to use their imagination to design and make products within a variety of contexts, giving motivation and meaning to their learning.

Children will be taught a range of topics including; mechanisms, textiles, food technology, structures, and electrical systems (in Key Stage 2). Through hands-on, practical experiences we aim for children to leave Year 6 with knowledge and skills of DT which will inspire children to be chefs, engineers, sculptures, carpenters, designers and architects. We recognise the important role of DT in preparing our children with skills for life which will enable them to be creative individuals as they aspire, flourish and achieve.

DT is taught in an inclusive way. For pupils with additional needs, there will be every opportunity to work towards the overall objectives of the year group. Pupils may be supported by simplified equipment or activities, or through additional modelling of skills from adults or peers. High expectations will challenge all children to meet their personal targets.

The National Curriculum Aims for DT

The national curriculum for design and technology aims to ensure that all pupils:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- ♣ build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- A critique, evaluate and test their ideas and products and the work of others
- ♣ understand and apply the principles of nutrition and learn how to cook.

Design Technology within Early Years – Creating with Materials

Nursery - Opportunities provided through continuous provision

Expressive Arts and Design is delivered in Nursery with a focus on:

- Imagination and creativity
- Self-expression
- Communicating through arts

Reception – Planning and provision is guided by the Educational Programme for Expressive Arts and Design.

The endpoint for EYFS is the Early Learning Goal for Expressive Arts and Design – Creating with Materials

- Children safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.
- Children share their creations, explaining the process they have used.

Examples of opportunities provided through both continuous provision and direct teach.

	opportunities provided through both continuous provision and direct teach.
Autumn 1	Design a house with construction materials.
All About	Make simple finger puppets.
Me!	Create a superhero mask.
	Develop fine motor skills with nuts and bolts.
Autumn 2	Create colourful Rama / Sita stick puppets.
Terrific	Use different textures and materials to make houses for the 3 little pigs.
Tales	Make Troll sock puppets.
	Cut out the parts and put the gingerbread man together using split pins.
	Make castle models in small world.
Spring 1	Create animal shadow puppets.
Amazing Animals	Create safari binoculars – different types of fastenings with toilet rolls.
7 (1)(1)10(13	Design The Best Zoo in the world on large paper – use the term architect
	Make milk carton elephants
Spring 2	Taste lettuce, cucumber, tomato, carrot, onion and peppers. Tick or cross next to each food item on the research sheet to show whether they like the foods tastes
Come Outside	Make soup.
	Build a bug hotel.
	Make paper plate weather charts.
Summer 1	 Design and make rockets. Design and make objects they may need in space, thinking about form and function.

Ticket to Ride	Design your own future car / vehicle. Gather range of large boxes, tubes, wheels etc to create role play transport areas – Deconstructed Roleplay
	 Make cork boats using elastic bands, cocktail sticks and corks including using a design sheet. Build bridges and roads with wooden blocks.
	Make boats/windmills/rain shakers.
Summer 2	Design an ice-cream sundae
Fun at the	 Use ropes and pulleys to create the scene from the story Create circuits to light the house: wires, batteries and bulbs
Seaside	Create kites using canes and crepe paper
	Design your own pier: what would it contain?

Curriculum Map (Years 1 to 6) Food Structures Mechanisms Textiles

	Autumn	Spring	Summer
Year 1/2 A	Preparing fruit and vegetables (Fruit smoothie)	Sliders and levers (Explorers - History link)	Templates and joining (Puppets)

		The state	
Year 1/2 B	Freestanding structures (Houses of Parliament - History link) Masking tape	Wheels and axles (Toy cars - History link) Dowel or proper flicks used to make read used to make read used to make read to cardiocard box Wheel Finally, Broad wheels Finally flick floresty flick floresty flick wheels	Preparing fruit and vegetables (Fruit salad - Geography link)
Year 3/4 A	Shell structures (Gift boxes)	Pneumatics (Traps/ hunting/ moving animals)	Simple circuits/ switches (Night lights)
Year 3/4 B	Healthy and varied diet (Wraps/pittas)	Levers and linkages (Moving storybook)	2D shape to 3D product (links to Uganda in Geography)
Year 5/6 A	Cams (Viking Ships - link to History)	Combining fabric shapes (Fabric Doorstop)	Monitoring and control /electrical systems (Alarms)
Year 5/6 B	Pulleys and gears (Fairgrounds)	Frame structures (Shelters - link to History)	Culture and seasonality (Pizza/biscuits/scones)

Knowledge and Skills: Year 1/2 A

Food	Mechanisms	Textiles
Preparing fruit and vegetables (Fruit smoothie)	Sliders and levers (Explorers - History link)	Templates and joining (Puppets)
NATIONAL CURRICULUM COVERAGE: - KS1 Cooking and Nutrition: Understand where food comes from.	NATIONAL CURRICULUM COVERAGE: - KS1 Technical Knowledge: Explore and use mechanisms (eg levers and sliders) in their products.	NATIONAL CURRICULUM COVERAGE: - KS1 Make: Select from and use a range of tools and equipment for practical tasks (eg cutting, joining). - KS1 Make: Select from and use wide range of textiles, according to their characteristics.
SUBSTANTIVE KNOWLEDGE: I KNOW where a range of fruit and vegetables come from e.g. farmed or grown at home. I CAN use simple utensils and equipment to e.g. cut, slice, squeeze safely. I CAN select from a range of fruit and vegetables according to their characteristics e.g. colour, taste to create a chosen product.	SUBSTANTIVE KNOWLEDGE: I CAN explore and use sliders and levers. I KNOW that different mechanisms produce different types of movement. I CAN select and use tools, explaining their choices, to cut, shape and join paper and card. I CAN use simple finishing techniques suitable for the product I am creating.	SUBSTANTIVE KNOWLEDGE: I KNOW how simple 3-D textile products are made, using a template to create two identical shapes. I CAN select from and use textiles according to their characteristics. I KNOW HOW TO join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling. I CAN explore different finishing techniques e.g. using painting, fabric crayons, stitching, sequins, buttons and ribbons.
DISCIPLINARY KNOWLEDGE: I CAN communicate my ideas through talk and drawings. I CAN taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.	DISCIPLINARY KNOWLEDGE: I CAN develop, model and communicate my ideas through drawings and mock-ups with card and paper. I CAN plan by suggesting what to do next. I CAN explore a range of existing books and everyday products that use simple sliders and levers.	DISCIPLINARY KNOWLEDGE: I CAN design a functional and appealing product for a chosen user and purpose based on simple design criteria. I CAN evaluate my ideas throughout and my final product against the original design criteria.
DESIGNER/INVENTOR/CHEF Chef: Nadiya Hussain	DESIGNER/INVENTOR/CHEF Designer of interactive pop up books: Robert Sabuda	DESIGNER/INVENTOR/CHEF Inventor of the safety jacket (1930): Bob Switzer

Knowledge and Skills: Year 1/2 B

Structure	Mechanisms	Food
Freestanding structures (Houses of Parliament - History link) Masking tape	Wheels and axles (Toy cars - History link) Down or proper ricits used to make sold local track bounds for cate, facility faced wheels Read wheels	Preparing fruit and vegetables (Fruit salad - Geography link)
NATIONAL CURRICULUM COVERAGE: -KS1 Technical Knowledge: Build structures, exploring how they can be made stronger, stiffer and more stable - KS1 Make: Select from and use wide range of construction materials, according to their characteristics.	NATIONAL CURRICULUM COVERAGE: - KS1 Technical Knowledge: Explore and use mechanisms (eg wheels and axles) in their products. - KS1 Make: Select from and use a range of tools and equipment for practical tasks (eg shaping, finishing).	NATIONAL CURRICULUM COVERAGE: - KS1 Cooking and nutrition: Use the basic principles of a healthy and varied diet to prepare dishes. - KS1 Make: Select from and use wide range of ingredients, according to their characteristics.
SUBSTANTIVE KNOWLEDGE: I KNOW HOW TO make freestanding structures stronger, stiffer and more stable. I CAN select new and reclaimed materials and construction kits to build my structures. I CAN use simple finishing techniques suitable for the structure I am creating.	SUBSTANTIVE KNOWLEDGE: I CAN explore and use wheels, axles and axle holders. I KNOW the difference between fixed and freely moving axles. I CAN select from and use a range of tools and equipment to perform practical tasks such as cutting and joining to allow movement and finishing.	SUBSTANTIVE KNOWLEDGE: I KNOW and use basic principles of a healthy diet to prepare dishes, including how fruit and vegetables are part of The eatwell plate. I CAN use simple utensils and equipment to e.g. peel, grate, chop. I CAN select from a range of fruit and vegetables according to their characteristics e.g. texture to create a chosen product.
I CAN generate ideas based on simple design criteria and my own experiences, explaining what I could make. I CAN evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original design criteria.	DISCIPLINARY KNOWLEDGE: I CAN develop and communicate ideas through drawings, templates and mock-ups (using ICT where appropriate). I CAN explore and evaluate a range of products with wheels and axles.	DISCIPLINARY KNOWLEDGE: I CAN generate initial ideas and design criteria through investigating a variety of fruit and vegetables. I CAN evaluate ideas and finished products against design criteria, including intended user and purpose.
DESIGNER/INVENTOR/CHEF Architect of Houses of Parliament: Charles Barry Knowledge and Skills: Year 3/4 A	DESIGNER/INVENTOR/CHEF Inventor of the Ford Motor Car company: Henry Ford	DESIGNER/INVENTOR/CHEF Chef: Omari Mcqueen

Knowledge and Skills: Year 3/4 A

Structure	Mechanisms	Mechanisms		
Shell structures (Gift boxes)	Pneumatics (Traps/ hunting/ moving animals)	Simple circuits/ switches (Night lights)		
NATIONAL CURRICULUM COVERAGE: - KS2 Make: Select from and use a wider range of tools and equipment to perform practical tasks accurately (eg for cutting, shaping, joining and finishing)	NATIONAL CURRICULUM COVERAGE: - KS2 Technical Knowledge: Understand and use mechanical systems in their products.	NATIONAL CURRICULUM COVERAGE: - KS2 Technical Knowledge: Understand and use electrical systems in their products (eg series circuits with switches, bulbs and buzzers)		
SUBSTANTIVE KNOWLEDGE: I CAN use knowledge of nets of cubes and cuboids and some more complex 3D shapes. I KNOW how to construct strong, stiff shell structures. I CAN select and use appropriate tools and software to measure, mark out, cut, score, shape and assemble with some accuracy. I CAN use computer-generated finishing techniques suitable for the product I am creating.	SUBSTANTIVE KNOWLEDGE: I UNDERSTAND and can use pneumatic mechanisms. I CAN select from and use appropriate tools with some accuracy to cut and join materials and components such as tubing, syringes and balloons.	SUBSTANTIVE KNOWLEDGE: I UNDERSTAND and use electrical systems in products, such as series circuits incorporating switches, bulbs and buzzers. I CAN apply my understanding of computing to program and control my products. I KNOW how key inventors helped shape the world.		
DISCIPLINARY KNOWLEDGE: I CAN develop ideas through the analysis of existing shell structures and use computeraided design to model and communicate ideas. I CAN explain my choice of materials according to functional properties and aesthetic qualities.	DISCIPLINARY KNOWLEDGE: I KNOW HOW TO use annotated sketches and prototypes to develop, model and communicate ideas. I CAN order the main stages of making. I CAN evaluate my own products and ideas against criteria.	DISCIPLINARY KNOWLEDGE: I CAN gather information about needs and wants, and develop design criteria to inform the design of products that are fit for purpose, aimed at particular individuals or groups. I CAN evaluate ideas and products against my design criteria and identify the strengths and areas for improvement in my work.		
DESIGNER/INVENTOR/CHEF Inventor of the folding carton: Robert Gair	DESIGNER/INVENTOR/CHEF Inventor of the pneumatic drill: Samuel Ingersoll	DESIGNER/INVENTOR/CHEF Inventor of the lightbulb: Thomas Edison Inventor of the filament: Lewis Latimer		
Knowledge and Skills: Year 3/4 B				

NATIONAL CURRICULUM COVERAGE: - K52 Cooking and nutrition: Understand and apply the principles of a healthy and varied diet. - K52 Make: Select from wider range of ingredients according to their functional properties and aesthetic qualities. SUBSTANTIVE KNOWLEDGE: I KNOW HOW TO use appropriate equipment and utensils to prepare and combine food. I KNOW about a range of fresh and processed ingredients, and whether they are grown, reared or caught. I CAN plan the main stages of a recipe, listing ingredients, utensils and equipment. I CAN select from and use appropriate trensils and equipment. I CAN select from and use appropriate trensils and equipment to prepare and combine ingredients. DISCIPLINARY KNOWLEDGE: I CAN generate design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. I CAN serve and active and record the evaluations using e.g. tables and simple graphs. DISCIPLINARY KNOWLEDGE: I CAN serve and alinkage mechanisms. I CAN select from and use appropriate tools with some accuracy to cut, shape and join paper and card. I CAN select from and use appropriate trensils and equipment to prepare and combine ingredients. DISCIPLINARY KNOWLEDGE: I CAN generate design criteria including appearance, taste, texture and aroma for an appealing product for a particulum coverage: I CAN select from and use with some accuracy to cut, shape and join paper and card. I CAN select from and use appropriate trensils and equipment to prepare and combine ingredients. DISCIPLINARY KNOWLEDGE: I CAN generate design criteria and prototypes to develop, model and communicate ideas. I CAN investigate and analyse books and, where available, other products with lever and linkage mechanisms. I CAN is elect from and use lever and linkage stiffen and reinforce existing the form and use appropriate tools with some accuracy to cut, shape and join paper and card. I CAN select from and use appropriate users and equipment to prepare and card. I CAN select an	Food	Mechanisms	Textiles
- KS2 Cooking and nutrition: Understand and apply the principles of a healthy and varied diet KS2 Make: Select from wider range of ingredients according to their functional properties and aesthetic qualities. SUBSTANTIVE KNOWLEDGE: I KNOW HOW TO use appropriate equipment and utensils to prepare and combine food. I KNOW about a range of fresh and processed ingredients, and whether they are grown, reared or caught. I CAN select from and use appropriate utensils and equipment to prepare and combine ingredients. I CAN select from and use finishing techniques suitable for my product. DISCIPLINARY KNOWLEDGE: I CAN generate design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. I CAN carry out sensory evaluations of a variety of ingredients/products and record the evaluations using e.g. tables and simple graphs. DESIGNER/INVENTOR/CHEF Chef: Thomas and Ellen - KS2 Make: Select from wider range and use mechanical systems in their products (eg levers and linkages) - KS2 Make: Select from wider range fractional systems in their products (eg levers and linkages) - KS2 Make: Select from wider range froducts (eg levers and linkages) - KS2 Make: Select from wider range fractional systems in their products (eg levers and linkages) - KS2 Make: Select from wider range froducts (eg levers and linkages) - KS2 Make: Select from wider range froducts (eg levers and linkages) - KS2 Make: Select from systems in their products (eg levers and linkages) - KS2 Make: Select from systems in their products (eg levers and linkages) - KS2 Make: Select from systems in their products (eg levers and linkages) - KS2 Make: Select from systems in their products (eg levers and linkages) - KS2 Make: Select from systems in their products (eg levers and linkages) - KS2 Make: Select from systems in their products (eg levers and linkages) - KS2 Make: Select from systems in their products (eg levers and linkages) - I CAN select from and use appropriate utensils and equi	•		2D shape to 3D product (links to Uganda in Geography)
I KNOW HOW TO use appropriate equipment and utensils to prepare and combine food. I CAN distinguish between fixed and processed ingredients, and whether they are grown, reared or caught. I CAN plan the main stages of a recipe, listing ingredients, utensils and equipment. I CAN select from and use finishing techniques suitable for my product. I CAN select and use appropriate utensils and equipment to prepare and combine ingredients. DISCIPLINARY KNOWLEDGE: I CAN generate design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. I CAN carry out sensory evaluations of a variety of ingredients/products and record the evaluations using e.g. tables and simple graphs. DESIGNER/INVENTOR/CHEF Chef: Thomas and Ellen I UNDERSTAND and use lever and linkage mechanisms. I CAN distinguish between fixed and reinforce existing stiffen and reinforce existing stiffen and reinforce existing stiffen and reinforce existing stiffen and reinforce existing fabrics. I CAN select from and use appropriate tools with some accuracy to cut, shape and join paper and card. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN select from and use finishing techniques suitable for my product. I CAN in select from and use finishing techniques suitable for my product select ferometers. I CAN in select from and use finishing techniques suitable for my product select feromet	 KS2 Cooking and nutrition: Understand and apply the principles of a healthy and varied diet. KS2 Make: Select from wider range of ingredients according to their functional 	- KS2 Technical Knowledge: Understand and use mechanical systems in their	- KS2 Make: Select from wider range of textiles, according to their functional
I CAN generate design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. I CAN carry out sensory evaluations of a variety of ingredients/products and record the evaluations using e.g. tables and simple graphs. I CAN use annotated sketches sketches and pattern pieces. I CAN investigate and analyse books and, where available, other products with lever and linkage mechanisms. I CAN produce annotated sketches, prototypes, final product sketches and pattern pieces. I CAN test my product against the original design criteria and with the intended user. DESIGNER/INVENTOR/CHEF Chef: Thomas and Ellen DESIGNER/INVENTOR/CHEF Designer of pop-up and moving I CAN produce annotated sketches and pattern pieces. I CAN test my product against the original design criteria and with the intended user.	SUBSTANTIVE KNOWLEDGE: I KNOW HOW TO use appropriate equipment and utensils to prepare and combine food. I KNOW about a range of fresh and processed ingredients, and whether they are grown, reared or caught. I CAN plan the main stages of a recipe, listing ingredients, utensils and equipment. I CAN select and use appropriate utensils and equipment to prepare	I UNDERSTAND and use lever and linkage mechanisms. I CAN distinguish between fixed and loose pivots. I CAN select from and use appropriate tools with some accuracy to cut, shape and join paper and card. I CAN select from and use finishing techniques suitable for	I KNOW HOW TO strengthen, stiffen and reinforce existing fabrics. I KNOW HOW TO securely join two pieces of fabric together. I UNDERSTAND the need for patterns and seam allowances. I CAN select fabrics and fastenings according to their functional characteristics e.g. strength, and aesthetic qualities
Chef: Thomas and Ellen Designer of pop-up and moving Inventor of sewing machine: Elias	I CAN generate design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. I CAN carry out sensory evaluations of a variety of ingredients/products and record the evaluations using e.g. tables	I CAN use annotated sketches and prototypes to develop, model and communicate ideas. I CAN investigate and analyse books and, where available, other products with lever and linkage	I CAN produce annotated sketches, prototypes, final product sketches and pattern pieces. I CAN test my product against the original design criteria and
Warburton books: Jan Pieńkowski Howe	Chef: Thomas and Ellen		Inventor of sewing machine: Elias

Knowledge and Skills: Year 5/6 A

Mechanisms	Textiles	Mechanisms		
Cams (Viking Ships – link to History)	Combining fabric shapes (Fabric Doorstop)	Monitoring and control /electrical systems (Alarms)		
NATIONAL CURRICULUM COVERAGE: - KS2 Technical Knowledge: Understand and use mechanical systems in their products (eg cams)	NATIONAL CURRICULUM COVERAGE: - KS2 Make: Select wider range of tools and equipment to cut, shape, join and finish accurately.	NATIONAL CURRICULUM COVERAGE: - KS2 Technical Knowledge: Apply their understanding of computing to program, monitor and control their products.		
SUBSTANTIVE KNOWLEDGE: I KNOW that mechanical systems have an input, process and an output. I KNOW how cams can be used to produce different types of movement and change the direction of movement.	SUBSTANTIVE KNOWLEDGE: I CAN make a 3-D textile product from a combination of accurately made pattern pieces, fabric shapes and different fabrics. I KNOW how to strengthen, stiffen and reinforce fabrics where appropriate.	SUBSTANTIVE KNOWLEDGE: I UNDERSTAND and use electrical systems in my products. I CAN use computer control systems in a product. I CAN select and accurately assemble materials, and securely connect electrical components to produce a reliable, functional product. I CAN create and modify a computer control program to enable an electrical product to respond to changes in the environment.		
I CAN develop and communicate ideas through discussion, annotated drawings, exploded drawings and drawings from different views. I CAN produce detailed lists of tools, equipment and materials and formulate step-by-step plans. I CAN consider the views of others to improve my work.	I CAN design purposeful, functional, appealing products for the intended user that are fit for purpose based on a simple design specification. I CAN test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.	DISCIPLINARY KNOWLEDGE: I CAN develop a design specification for a functional product that responds automatically to changes in the environment. I CAN test the system to demonstrate its effectiveness for the intended user and purpose.		
DESIGNER/INVENTOR/CHEF Inventor of the Chubb lock: Charles Chubb	DESIGNER/INVENTOR/CHEF Designer: Stella McCartney	DESIGNER/INVENTOR/CHEF Designer of the home security system: Mary Van Brittan Brown		

Knowledge and Skills: Year 5/6 B

Mechanisms	Structure	Food
Pulleys and gears (Fairgrounds) NATIONAL CURRICULUM COVERAGE:	Frame structures (Shelters - link to History) NATIONAL CURRICULUM COVERAGE:	Culture and seasonality (Pizza/biscuits/ scones) NATIONAL CURRICULUM COVERAGE:
- KS2 Technical Knowledge: Understand and use mechanical systems in their products (eg gears and pulleys)	 KS2 Technical Knowledge: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. KS2 Make: Select from wider range of construction materials according to functional properties an aesthetic qualities. 	- KS2 Cooking and nutrition: 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.
I KNOW that mechanical systems have an input, process and an output. I KNOW how gears and pulleys can be used to speed up, slow down or change the direction of movement. I KNOW how Archimedes' discoveries with pulleys helped to shape the world.	SUBSTANTIVE KNOWLEDGE: I KNOW HOW TO strengthen, stiffen and reinforce 3-D frameworks. I CAN accurately measure, mark out, cut, shape and join construction materials to make frameworks. I CAN use finishing and decorative techniques suitable for the product.	SUBSTANTIVE KNOWLEDGE: I KNOW HOW TO use utensils and equipment including heat sources to prepare and cook food. I KNOW about seasonality in relation to food products and the source of different food products. I CAN make, decorate and present the food product appropriately for the intended user and purpose.
I CAN develop and communicate ideas through discussion, annotated drawings, exploded drawings and cross-sectional diagrams. I CAN select from and use a range of tools and equipment to make products that are well assembled and well finished. I CAN test products with intended user; evaluate the quality of the design, manufacture, functionality and fitness for purpose.	I CAN generate, develop and model innovative ideas, through discussion, prototypes and annotated sketches. I CAN formulate a clear plan, including a step-by-step list of what needs to be done and lists of resources to be used. I CAN critically evaluate their products against the design specification, intended user and purpose, identifying strengths and areas for development, and carrying out appropriate tests.	I CAN explore a range of initial ideas, and make design decisions to develop a final product linked to user & purpose. I CAN carry out sensory evaluations of a range of relevant products and ingredients, and record the evaluations using e.g. tables/graphs/charts such as star diagrams.
DESIGNER/INVENTOR/CHEF Inventors of pulley systems for lifts: Archimedes	DESIGNER/INVENTOR/CHEF Designers of Anderson shelter: William Paterson and Oscar Carl Kerrison	DESIGNER/INVENTOR/CHEF Chef: Alice Waters

Progression by Area: DESIGNING

EYFS	Year 1/2	Year 3/4	Year 5/6
Design products for a	Work confidently within a	Work confidently within a	Work confidently within a
specific person or reason,	range of contexts, such as	range of contexts, such as	range of contexts, such as
including using story	imaginary, story-based,	the home, school, leisure,	the home, school, leisure,
contexts (eg a new bed for	home, school, gardens,	culture, enterprise,	culture, enterprise,
Baby Bear).	playgrounds, local community, industry and	industry and the wider environment.	industry and the wider environment.
Talk about what they are	the wider environment.	environment.	environment.
planning to make with	the wider environment.	Describe the purpose of	Carry out research, using
adults and peers.	State what products they	their products.	surveys, interviews,
'	are designing and making.	'	questionnaires and web-
		Explain how particular	based resources.
	Say whether their	parts of their products	
	products are for	work.	Identify the needs, wants,
	themselves or other users.		preferences and values of
	Describe and their	Gather information about	particular individuals and
	Describe what their	the needs and wants of	groups.
	products are for.	particular individuals and groups.	Develop a simple design
	Say how their products	groups.	specification to guide their
	will work.	Develop their own design	thinking.
		criteria and use these to	-
	Say how they will make	inform their ideas.	Indicate the design
	their products suitable for		features of their products
	their intended users.	Generate realistic ideas,	that will appeal to
	Usa simpla dasign svitavia	focusing on the needs of	intended users.
	Use simple design criteria to help develop their	the user.	Use annotated sketches,
	ideas.	Make design decisions	cross-sectional drawings
	10.000	that take account of the	and exploded diagrams to
	Generate ideas by drawing	availability of resources.	develop and communicate
	on their own experiences.		their ideas.
		Share and clarify ideas	
	Use knowledge of existing	through discussion.	Use computer-aided
	products to help come up		design to develop and
	with ideas.	Model their ideas using	communicate their ideas.
	Develop and communicate	prototypes and pattern pieces.	Generate innovative ideas,
	ideas by talking and	pieces.	drawing on research.
	drawing.		0
			Make design decisions,
	Model ideas by exploring		taking account of
	materials, components		constraints such as time,
	and construction kits and		resources and cost.
	by making templates and mock- ups.		
	тоск ирэ.		
	Use information and		
	communication		
	technology, where		
	appropriate, to develop		
	and communicate their		
	ideas.		

Progression by Area: MAKING

EYFS	Year 1/2	Year 3/4	Year 5/6
Cut, shape and join using scissors, glue, paper fasteners, hole punches	Plan by suggesting what to do next.	Select tools and equipment suitable for the task.	Select materials and components suitable for the task.
and masking tape. Explore and use different fabric.	Select from a range of tools and equipment, explaining their choices. Select from a range of	Explain their choice of tools and equipment in relation to the skills and techniques they will be	Explain their choice of materials and components according to functional properties and aesthetic
Cut and join fabrics with simple techniques.	materials and components according to their	using.	qualities.
	characteristics. Follow procedures for	Order the main stages of making.	Produce appropriate lists of tools, equipment and materials that they need.
	use a range of materials and components, including construction	Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food	Formulate step-by-step plans as a guide to making.
	materials and kits, textiles, food ingredients and mechanical components.	ingredients, mechanical components and electrical components.	Use a wider range of materials and components than Lower KS2, including construction materials and
	Measure, mark out, cut and shape materials and components. Assemble, join and	Measure, mark out, cut and shape materials and components with some accuracy.	kits, textiles, food ingredients, mechanical components and electrical components.
	combine materials and components. Use finishing techniques, including those from art	Assemble, join and combine materials and components with some accuracy.	Accurately measure, mark out, cut and shape materials and components.
	and design.	Apply a range of finishing techniques, including those from art and design, with some accuracy.	Accurately assemble, join and combine materials and components.
			Accurately apply a range of finishing techniques, including those from art and design.
			Use techniques that involve a number of steps.
			Demonstrate resourcefulness when tackling practical problems.

Progression by Area: EVALUATING

EYFS	Year 1/2	Year 3/4	Year 5/6
EYFS Talk about what they like and are proud of in their products. Evaluate whether the product is fit for the intended user or purpose (including within a story context).	Year 1/2 Talk about their design ideas and what they are making. Make simple judgements about their products and ideas against design criteria. Suggest how their products could be improved. In exploring existing products, children explore: - what and who products are for - how products work - how and where products might be used - what materials products are made from - what they like and dislike about the products	Year 3/4 Identify the strengths and areas for development in their ideas and products. Refer to their design criteria as they design and make. Use their design criteria to evaluate their completed products. In exploring existing products, children explore: - how well products have been designed and made - why materials have been chosen and what methods of construction have been used - who designed and made the products - where and when products were designed and made - whether products can be recycled or reused Know about inventors, designers, engineers, chefs and manufacturers who have developed groundbreaking products	Year 5/6 Consider the views of others, including intended users, to improve their work. Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make. Evaluate their ideas and products against their original design specification. In exploring existing products, children explore: - how well products work - how well products achieve their purposes - how well products meet user needs and wants - how much products cost to make - how innovative products are - how sustainable the materials in products are - what impact products have beyond their intended purpose Know about inventors,
			Know about inventors, designers, engineers, chefs and manufacturers who have developed groundbreaking products

Progression by Area: TECHNICAL KNOWLEDGE

EYFS	Year 1/2	Year 3/4	Year 5/6
Know how to use paper	Know about the simple	Know how to use learning	Know that materials can
and card to make simple	working characteristics of	from science and	be combined and mixed to
flaps and hinges.	materials and	mathematics to help	create more useful
	components.	design and make products	characteristics.
Know how to use		that work.	
construction kits (eg Lego,	Know about the		Know that mechanical and
Duplo) to build walls and	movement of simple	Know that materials have	electrical systems have an
towers.	mechanisms such as	both functional properties	input, process and output.
	levers, sliders, wheels and	and aesthetic qualities.	
Know different methods	axles.		Know the correct technical
for joining card and paper.		Know the correct technical	vocabulary for the
	Know how freestanding	vocabulary for the	projects they are
Know how to use	structures can be made	projects they are	undertaking.
construction kits (eg	stronger, stiffer and more	undertaking.	
Duplo, mobilo) to	stable.		Know how mechanical
assemble vehicles with		Know how mechanical	systems such as cams or
moving wheels.	Know that a 3-D textiles	systems such as levers and	pulleys or gears create
	product can be assembled	linkages or pneumatic	movement.
	from two identical fabric	systems create	
	shapes.	movement.	Know how more complex
	_		electrical circuits and
	Know that food	Know how simple	components can be used
	ingredients should be	electrical circuits and	to create functional
	combined according to	components can be used	products.
	their sensory	to create functional	_
	characteristics.	products.	Know how to program a
			computer to monitor
	Know the correct technical	Know how to program a	changes in the
	vocabulary for the	computer to control their	environment and control
	projects they are undertaking	products.	their products.
	and coming	Know how to make strong,	Know how to reinforce
		stiff shell structures.	and strengthen a 3D
		Still Still Still detail est	framework.
		Know that a single fabric	
		shape can be used to	Know that a 3D textiles
		make a 3D textiles	product can be made from
		product.	a combination of fabric
			shapes.
		Know that food	
		ingredients can be fresh,	Know that a recipe can be
		pre-cooked and	adapted by adding or
		processed.	substituting one or more
			ingredients.

Progression by Area: COOKING AND NUTRITION

EYFS	Year 1/2	Year 3/4	Year 5/6
	*	•	•
Take part in sensory	Know that all food comes	Know that food is grown	Know that a recipe can be
activities with fruit and	from plants or animals.	(such as tomatoes, wheat	adapted a by adding or
vegetables, ie involving		and potatoes), reared	substituting one or more
appearance, taste and	Know that food has to be	(such as pigs, chickens and	ingredients.
smell.	farmed, grown elsewhere	cattle) and caught (such as	
	(e.g. home) or caught.	fish) in the UK, Europe and	Know that seasons may
Cut soft fruit and		the wider world.	affect the food available.
vegetables using	Know how to name and		
appropriate utensils.	sort foods into the five	Know how to prepare and	Know how food is
	groups in the Eatwell	cook a variety of	processed into ingredients
	Guide.	predominantly savoury	that can be eaten or used
		dishes safely and	in cooking.
	Know that everyone	hygienically including,	
	should eat at least five	where appropriate, the	Know how to use a range
	portions of fruit and	use of a heat source.	of techniques such as
	vegetables every day.		peeling, chopping, slicing,
		Know that a healthy diet is	grating, mixing, spreading,
	Know how to prepare	made up from a variety	kneading and baking.
	simple dishes safely and	and balance of different	
	hygienically, without using	food and drink, as	Know that recipes can be
	a heat source.	depicted in the Eatwell	adapted to change the
		Guide.	appearance, taste, texture
	Know how to use		and aroma.
	techniques such as	Know that to be active and	
	cutting, peeling and	healthy, food and drink	Know that different food
	grating.	are needed to provide	and drink contain different
		energy for the body.	substances – nutrients,
			water and fibre – that are
			needed for health.

Lesson Design in DT

The Charmouth Primary long term programme and progression plan for DT is based on the Design and Technology Association's Projects on a Page. It is up to class teachers to assess on an individual or school basis if the resources or tasks might best be adapted to suit the needs of specific classes, and they are encouraged to discuss this with the DT subject leader to ensure the integrity of the progression plan is not affected.

In planning sequences of learning, teachers use the 3S definition: designing and making Something for Somebody for Some purpose. Alongside this, our DT curriculum follows the following principles:

USER: Pupils should have a clear idea of who they are designing and making products for, considering their needs, wants, values, interests and preferences. The intended users could be themselves or others, an imaginary or story-based character, a client, a consumer or a specific target group.

PURPOSE: Pupils should be able to clearly communicate the purpose of the products they are designing and making. Each product they create should be designed to perform one or more defined tasks. Pupils' products should be evaluated through use.

FUNCTIONALITY: Pupils should design and make products that work/function effectively in order to fulfil users' needs, wants and purposes. In D&T, it is insufficient for children to design and make products which are purely aesthetic.

DESIGN DECISIONS: Pupils need opportunities to make their own design decisions. Making design decisions allows pupils to demonstrate their creative, technical and practical expertise, and use learning from other subjects. When making design decisions pupils decide on the form their product will take, how their product will work, what task or tasks it will perform and who the product will be for.

INNOVATION: When designing and making, pupils need some scope to be original with their thinking. Projects that encourage innovation lead to a range of design ideas and products being developed and are characterised by engaging open-ended starting points for learning.

AUTHENTICITY: Pupils should design and make products that are believable, real and meaningful to themselves and others.

Across a sequence of learning, children complete a mixture of Investigative and Evaluative Activities (IEAs), Focused Tasks and a Design, Make and Evaluative Assignment. These support children to build knowledge and skills in line with the principles above.

DT for learners with **SEND**

Inclusion in DT means: everyone feeling they can be successful, opportunities to explore their creativity from their own starting points, supporting language and communication for all learners.

Possible struggle or	Scaffold or support to consider
challenge	
- Difficulties with language/vocabulary	 Clarify technical terms that have different meanings in other contexts, for example 'knead'/'need', 'grain', 'glaze', 'form', 'saw', 'seam', etc. Labels placed around the room, lists of key words, posters, etc can help pupils to recognise and spell the names of important pieces of equipment. Flow diagrams of key processes, time plans or design prompts with graphics may also be helpful. Prepare visual prompts, using images, photos or symbols, showing the order to carry out a sequence of activities for a particular process. Checklists allow pupils to see what they have completed, what to do next and where to finish. Some pupils will need to use nonvisual means
	to evaluate different products, to use this information to generate ideas and to become familiar with tools and other equipment. This may require extra time.
- Difficulties with motor skills	 For some pupils, supervision and help from an adult and/or buddy in the making stages is invaluable for them to learn and practise skills safely. However, additional adults should promote pupils' independence by giving guidance and asking questions that enable pupils to: "think for themselves – pupils should not always be following a designing and making process step by step, with the teacher/ additional adult doing most of the thinking, and "perform tasks for themselves – be aware of the fine line between intervention and taking over a pupil's project. Additional adults should be clear about: the order and importance of processes in a task; the skills and knowledge they must promote;

	and the health and safety rules, eg basic food hygiene.
- Difficulties with engagement, resilience and self-esteem	 Design and make assignments often give pupils opportunities to work as individuals or in a team, learning from the work of others. For some pupils, developing ideas with others can be challenging. Pairings and groupings need to be sensitive to this. If writing is a trigger for children, pupils could contribute to product evaluation, where appropriate, using simple choice cards with words and/or symbols, eg for like/dislike, simple ranking or recording sheets. Consider whether pupils, particularly those with SEMH needs, could judge their own work against the design specification rather than against the work of other pupils. When pupils destroy work or struggle when they make mistakes, highlight the developing ideas and mistakes of professional designers and others. Show how mistakes can be corrected, to remove pupils' fear of making mistakes.
- Processing difficulties	 Using digital cameras to record each stage of designing and making, then sequencing the photos, can be a useful tool to aid pupils' memory of the stages of completing the work. Display step-by-step reminders of key processes. Regularly repeat and reinforce previously learnt skills and processes. Break down the designing and making stages into small manageable steps, and incorporate designing into 'mini making' tasks with specific targets. Use a tick list or wallchart so that pupils are clear about what they are working towards and how far they have got in relation to completing the project.

Our approach to assessing DT is based on the essential knowledge, understanding and skills that all pupils should learn in order to progress through the curriculum.

Using the National Curriculum programme of study and the school progression framework, teachers consider broadly what the pupil actually knows, understands and can do. At the end of a sequence of lessons, teachers will identify on the medium term plan review aspects of the curriculum where more than 20% of the class struggled to grasp an expected objective. This will then be used to support teaching and planning for pupils, for example, within a following sequence of work or through revisiting associated knowledge in science or mathematics.

Teachers will also identify, on the basis of the Design, Make and Evaluate Assignment, any individuals who have fallen significantly behind expectations or who have displayed exceptional performance. For individuals who have shown particular struggle, support may be provided through enhanced provision or support within future sequences, or through opportunities with the teacher to revisit/conference key knowledge or skills not yet secured. For those who have shown exceptional performance, further opportunities may be provided in future sequences, for example, acting as a demonstrator or partner/coach to others, deepening thinking challenges throughout the process.