

Stone C of E Combined School

Teaching Objectives Year on Year

Design & Technology

Year 1	<p><u>Design</u></p> <ul style="list-style-type: none"> • design purposeful, functional, appealing products for themselves and other users based on design criteria. <p><u>Make</u></p> <ul style="list-style-type: none"> • select from and use a range of tools and equipment to perform practical tasks such as cutting, shaping, joining and finishing. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> • explore and evaluate a range of existing products. • evaluate their ideas and products against design criteria. <p><u>Technical Knowledge</u></p> <ul style="list-style-type: none"> • build structures, exploring how they can be made stronger, stiffer and more stable. <p><u>Cooking and Nutrition</u></p> <ul style="list-style-type: none"> • use the basic principles of a healthy and varied diet to prepare dishes. • understand where food comes from.
Year 2	<p><u>Design</u></p> <ul style="list-style-type: none"> • generate develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. <p><u>Make</u></p> <ul style="list-style-type: none"> • select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> • explore and evaluate a range of existing products. • evaluate their ideas and products against design criteria. <p><u>Technical Knowledge</u></p> <ul style="list-style-type: none"> • explore and use mechanisms, such as levers, sliders, wheels and axles, in their products. <p><u>Cooking and Nutrition</u></p> <ul style="list-style-type: none"> • use the basic principles of a healthy and varied diet to prepare dishes e.g. baking various types of bread • understand where food comes from – e.g. smoothies – fruits from rainforests

<p>Year 3</p>	<p><u>Design</u></p> <ul style="list-style-type: none"> • use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. • generate, develop, model and communicate their ideas through discussion and annotated sketches <p><u>Make</u></p> <ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks, such as 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 – Roman purses <p><u>Evaluate</u></p> <ul style="list-style-type: none"> • 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. <p><u>Technical Knowledge</u></p> <ul style="list-style-type: none"> • apply their understanding of how to strengthen, stiffen and reinforce more complex structures – Iron Age huts, coins and tools <p><u>Cooking and Nutrition</u></p> <ul style="list-style-type: none"> • understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed – locally sourced British ingredients, vegetarian • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.
<p>Year 4</p>	<p><u>Design</u></p> <ul style="list-style-type: none"> • use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. • generate, develop, model and communicate their ideas through discussion and annotated sketches <p><u>Make</u></p> <ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks, such as 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.

	<p><u>Evaluate</u></p> <ul style="list-style-type: none"> • 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 <p><u>Technical Skills</u></p> <ul style="list-style-type: none"> • understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs, buzzers and motors e.g. games, controllable vehicles, model houses with electrical components • apply their understanding of how to strengthen, stiffen and reinforce more complex structures – Viking long boats <p><u>Cooking and Nutrition</u></p> <ul style="list-style-type: none"> • understand and apply the principles of a healthy and varied diet – link to digestive system (science) • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.
<p>Year 5</p>	<p><u>Design</u></p> <ul style="list-style-type: none"> • use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. • generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. <p><u>Make</u></p> <ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks, such as 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. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> • 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

	<p><u>Technical Knowledge</u></p> <ul style="list-style-type: none"> • understand and use mechanical systems in their products, such as gears, pulleys, cams, levers and linkages. <p><u>Cooking and Nutrition</u></p> <ul style="list-style-type: none"> • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques (tea in the garden – cakes, savoury scones) • understand seasonality and know where and how a variety of ingredients are grown (around the world), reared, caught and processed.
Year 6	<p><u>Design</u></p> <ul style="list-style-type: none"> • use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. • generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. <p><u>Make</u></p> <ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks, such as cutting, shaping, joining and finishing, accurately. <p><u>Evaluate</u></p> <ul style="list-style-type: none"> • 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 <p><u>Technical Knowledge</u></p> <ul style="list-style-type: none"> • understand and use mechanical systems in their products, such as gears, pulleys, cams, levers and linkages – design controllable cars • understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs, buzzers and motors • apply their understanding of computing to programme, monitor and control their products • apply their understanding of how to strengthen, stiffen and reinforce more complex structures <p><u>Cooking and Nutrition</u></p> <ul style="list-style-type: none"> • prepare and cook a variety of predominantly savoury dishes using a range of

