

The Design and Technology Curriculum



Design is intelligence made visible







Design and

Technology

Next



Understand how food is grown, regred cauaht and processed



Accurately measure, weigh Use a range of and combine gears, pulleys ingredients and cams to using appliances join textiles



Evaluate their final product including the views of others



Make products using finishing techniques to enhance them



Research and design innovative, functional and appealing

Year 6



Design and sketch a simple electrical item, mechanisms and food product



products using construction materials and electrical components



against set

Evaluate the Knowledge final product Use simple electrical systems, levers and linkages



Prepare food safely usina sharper utensils



Nutrition: Understand food seasonality



and explain electrical products. mechanisms and food



Make: Make products using construction materials. electrical components



Evaluate a Knowledge: product Use switches against the and circuits as initial design well as methods and consumer to reinforce preference structures



weigh and ingredients hvaienically



Learn about different nutrients and food groups

Year



Understand the importance of a varied diet



Cooking: Peel, cut and range of utensils



Technical **Evaluate:** Knowledge: Make evaluations products of the final stiffer and product



Make: Make products using a range



Design: Design and sketch structures textiles and food products



Year

Year



Nutrition: Learn about vegetables they come



Cooking: Peel, cut and a vegetablebased product



Technical Evaluate: Knowledge: Conduct simple Use wheels and axles and join textiles using glue and staples



Make: Make axles with tools and



Design a moving and food product

Year

Early Years



Share ideas to create objects collaboratively



Make things range of evervday

materials



Evaluate: Show and Use a variety explain what they make of artistic materials and tools

Technical

Knowledge:



Cooking: Develop fine motor skills of tools



Nutrition: talk about healthy



Design: Design a simple mechanism structure and



Make levers and structures with tools and materials



Make simple evaluations on how the product works



Technical Cooking: Cut, mix and Learn how to squeeze to use levers and make thinas fruit-based



Understand healthy food choices and where fruit comes