Design Technology

How we teach Design Technology

At Wroxall Primary School we believe that Design Technology prepares children to take part in the development of tomorrow's quickly changing world. The curriculum allows opportunities for children to use their creativity and imagination to design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. Children develop technical understanding and making skills, learn about design methods and investigate their environment and the materials around them. This allows them to reflect on and evaluate present and past design and technology, its uses and its impacts. Design Technology helps all children to become discriminating and informed consumers and potential innovators.

Developing knowledge and understanding

All pupils are encouraged to:

- Generate ideas through discussion and experimentation.
- Extend knowledge and understanding of a wide range of materials, including construction kits, textiles, food, wood, plastic, and reclaimed/junk materials.
- Work within groups and as individuals.
- Make use of drawings and models to communicate their ideas.
- Evaluate their work and identify strengths and weaknesses in a positive way.
- Experiment with simple components, mechanisms and structures.
- Learn about health and safety aspects when working with a variety of materials and tools.
- Consider risk to themselves and to others and build up a knowledge and understanding of the dangers inherent in certain products and tools.
- Experience Design Technology through off-site visits, where practicable, in order to see technology used in a real environment.

How we plan learning in Design Technology

Design Technology is a foundation subject in the National Curriculum. Our school uses both the National Curriculum and units from **PlanBee** as benchmark towards curriculum planning in Design Technology in addition to assessed teachers planning. It is important to consider that the National Curriculum identifies Food Technology as being an essential element within Design Technology and that planning should incorporate researching, understanding and preparing food.

Across the school Individual teachers will decide each term whether to teach the identified learning objectives and outcomes for each unit as either a series of lessons over several weeks or an intensive block of lessons. Each teacher will ensure an appropriate balance and distribution of work across each term.

Each teacher will ensure that the children are designing and making a product for a specific purpose and audience whilst ensuring they are progressing their technical skills.

Children with SEND

At Wroxall our aim is that a broad and balanced curriculum with support and challenge should be accessible to all children, including those with SEND. Children who are identified as having SEND or additional needs will have an individual support plan. The provision and targets identified within the plan may well have relevance to learning in Design and Technology. As such the class teacher will seek to differentiate learning within lessons to ensure its accessibility to all children. Support could include: finding alternative ways of recording understanding, reducing the need for writing if possible/appropriate; using visual cues/checklists to support learning; overtly teaching associated vocabulary.

How we assess learning in Design Technology

Assessment of a child's Design Technology learning is completed both during and at the end of each Design Technology topic they undertake. Our assessment methods include the following:

- Looking at a child's recorded work i.e. model, photographs, written work.
- Individual discussion.
- Group discussions in both planning and reporting back sessions.
- Observing the children's skills in Design and Technology.
- Record the progress that children make by assessing the children's work against the learning objectives for their lessons.

At the end of a unit of work, teachers make a judgement against the Key Learning Skills.

Curriculum coverage and progression of skills in Design Technology

Skills and Knowledge - Progression Map

	DESIGN	MAKING	EVALUATE
F F S	and myself *Use language of designing and making (join, build shape longer shorter	*Construct with a purpose, using a variety of resources *Use simple tools and techniques *Build / construct with a wide range of objects *Select tools & techniques to shape, assemble and join *Replicate structures with materials / components *Discuss how to make an activity safe and hygienic *Record experiences by drawing, writing, voice recording *Understand different media can be combined for a purpose	*Adapt work if necessary *Dismantle, examine, talk about existing objects/structures *Consider and manage some risks *Practise some appropriate safety measures independently *Talk about how things work *Look at similarities and differences between existing objects / materials / tools *Show an interest in technological toys *Describe textures
1 1	to plan, begin to use models *	*explain what I'm making and why *consider what I need to do next *select tools/equipment to cut, shape, join, finish and explain choices *measure, mark out, cut and shape, with support *choose suitable materials and explain choices *try to use finishing techniques to make product look good *work in a safe and hygienic manner	*talk about my work, linking it to what I was asked to do * talk about existing products considering: use, materials, how they work, audience, where they might be used *talk about existing products, and say what is and isn't good * talk about things that other people have made *begin to talk about what could make product better
1 6 6 7 7 2 2	to use ICT * design products for myself and others following design criteria * choose best	*explain what I am making and why it fits the purpose *make suggestions as to what I need to do next. *join materials/components together in different ways *measure, mark out, cut and shape materials and components, with support. *describe which tools I'm using and why *choose suitable materials and explain choices depending on characteristics. *use finishing techniques to make product look good *work safely and hygienically	* describe what went well, thinking about design criteria * talk about existing products considering: use, materials, how they work, audience, where they might be used; express personal opinion *evaluate how good existing products are *talk about what I would do differently if I were to do it again and why

The following examples of I can statements can be used to evidence progression of skills and knowledge across the school.

							l
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	l

chefs/manufacturers of groundbreaking products

	ĺ	ĺ	l			
I can use	I can use	l can	I can research	I can research	I can research	I can research
appropria	my own	design a	existing	and use ideas	and collect	existing and
te	ideas to	product	products on	from other	information	develop them
vocabular		that	the market.	people when	and ideas on	so they are fit
y through	design	looks		designing.	existing	for purpose
talking	somethi	good			products on	and aimed at a
about and	ng for	and			the market.	specific group.
explainin	myself	works	I can annotate			Follow and
g their		well, for	my sketches	I can annotate		refine original
designing	and	myself	and explain my	my designs to		plans.
and	others.	and	design, to say	explain it.	I can explain	
making		others.	how it is		how a product	
activities.			suitable for a		will appeal to	
	l can		specific	Preserve and	a specific	I can draw
	describe		purpose.	adapt plans	audience.	detailed
	how my	l can		when original		designs,
l can use	'	draw and talk		plans do not		justifying
appropria te	own	and talk	I can make	work.	I can design a	planning in convincing
vocabular	ideas		prototypes to		product that	way.
y when I	work.	my designs.	explain ideas		requires	way.
talk		designs.	to see if they		mechanical	
about my			work.	I can make	and electrical	
designs				prototypes to	systems.	I can show
and	l can	I can		explain ideas		that culture
explain	design a	explain		and see if they		and society is
what I am	product,	why I	I can follow	work.		considered in
doing.	which	have	plans, choosing		I can make a	plans and
	moves.	chosen	the right		product that is attractive and	designs.
		specific	equipment and materials.	I can say which		
		features.	materiais.	tools to use	strong.	
I can use				for a particular		I can say which
joins and	I can use			tasks and		tools to use
shape	pictures	l can	I can select the	show	I can use a	for specific
materials,	and	think of	most	knowledge of	range of tools	practical tasks.
to be	words	an idea	appropriate	handling the	and	processor tools
more confident	to plan	and plan	tools and	tools.	equipment	
when	to plan my	what to	techniques for		competently.	
constructi	designs	do next.	a given task.			I can say how
ng.	acsigns			I can say which		to use tools
				material is	I can make a	correctly and
			I can make a	likely to give	prototype	safely.
	I can use	l can	product which	the best	before making	
I am	own	choose	uses	outcome.	my final	
confident	ideas to	tools and	mechanical	32.03	version.	I can say which
and	make	materials and	components.			tool is used
enthusias						for.
tic about	somethi	explain why I		I can measure		
exploring	ng.	have		accurately.	I can preserve	
things		chosen	I can work		through	
around		them.	accurately to		different	I can explain
me.	I can	dieii.	measure, make	I can show	stages of the	why a specific
	make a		cuts and make	resilience in	making	tool is best for
			holes.	resilience ili	process to	a specific

Within each academic year, children will study a range of Design Technology topics.

In Reception, Design Technology is taught through a child-led approach that develops the children's interests and allows them to freely explore their environment. Through this, the children will aim to meet the objectives set out in the Early Learning Goals.

In both Key Stage 1 and Key Stage 2, children are taught Design Technology as a freestanding subject, covering a specific topic each term. Our Design Technology topics focus on teaching skills that progress throughout the school and are aligned with the National Curriculum 2014. The tables below show the Design Technology topics currently delivered.

Year 1 and 2 Cycle B					
Design and make product:	Block 1	Block 2	Block 3		
Design and make product: For someone: For particular purpose: • Designing: Understanding contexts, users and purposes. Generating, developing, modelling and communicating ideas. Making: Planning. Practical skills and techniques. Evaluating: Own ideas and products. Existing products.	Stiff / Flexible Sheet Materials Moving pictures To give to a family member For Christmas To be able to create a sliding mechanism. To be able to use levers to create a moving mechanism. To investigate and create wheel mechanisms. To be able to design a picture with a moving	Cooking and nutrition Fruit salad To share with parents In an afternoon picnic To find out the favourite fruits and vegetables in the class and present the data in a pictogram. To examine, taste and describe a variety of fruits and vegetables. To find out how to handle and prepare a	Construction Freestanding Structures Homes To explore different types of houses and identify shapes and features. To investigate how to join and combine shapes to make a house. To investigate ways of creating the interior		
Key events and individuals. Technical Knowledge: Making products work. Cooking and nutrition: Where food comes from. Food preparation, cooking and nutrition.	 mechanism. To be able to make a moving picture based on a design. To be able to evaluate a moving picture. 	 variety of fruits and vegetables. To be able to design a recipe to include fruit and/or vegetables. To be able to make and evaluate a food product based on a design. 	 features of a house. To be able to design a house. To be able to follow a design and create a house. To be able to evaluate a finished product. 		
	Vocabulary - slider, lever, pivot, slot, card, masking tape, paper fastener, join, pull, push, up, down, straight, curve, forwards, backwards	Vocabulary - fruit and vegetable names, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients,	Vocabulary cut, fold, join, fix structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, thinner, thicker, corner, point, straight, curved, metal, wood, plastic circle, triangle, square, rectangle, cuboid, cube, cylinder		

	Year 1 and 2 Cycle A				
Design and make product:	Block 1	Block 2	Block 3		
For someone: For particular purpose:	Textiles - Templates and joining techniques	Cooking and nutrition	Mechanisms/Construction wheels and axels		
	Puppets (possibly linked to another curriculum area) for themselves to use in a puppet show	Perfect Pizzas To share with parents For a meal	Fire Engines		

 Designing: Understanding contexts, users and purposes. Generating, developing, modelling and communicating ideas. Making: Planning. Practical skills and techniques. Evaluating: Own ideas and products. Existing products. Key events and individuals. Technical Knowledge: Making products work. Cooking and nutrition: Where food comes from. Food preparation, cooking and nutrition. 	 To investigate a range of puppets an d their features To develop and practise sewing skills. To be able to work with fabric to create a finger puppet. To be able to design a glove puppet. To be able to follow a design to make a puppet To select materials according to function and and aesthetic qualities To be able to evaluate a finished product against design criteria, considering the views of others 	 To find out what the favourite pizzas in the class are. To examine, describe and categorise a variety of bread-based products. To examine, describe and categorise a variety of pizza toppings. To design a balanced healthy pizza, understanding and applying principles of a healthy balanced diet to the design To be able to make and evaluate a food product based on a design and the views of others 	 To explore modern fire engines. To investigate wheels, axles and chassis. To be able to investigate ways of creating the body of a fire engine. To be able to design a fire engine. To be able to make a fire engine based on a design. To be able to evaluate a finished product.
	Vocabulary - investigating, planning, design, make, evaluate, user, purpose, ideas, design criteria, product, function	Vocabulary - names of food, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients	Vocabulary - vehicle, wheel, axle, axle holder, chassis, body, cab assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism names of tools, equipment and materials used

Vocabulary Yr1/2

	Year 3/4 and Year 4/5 Cycle C					
Design and make product:	Block 1	Block 2	Block 3			
For someone:	Stiff / Flexible Sheet	Textiles	Cooking and Nutrition			
For particular purpose:	Materials	Money Containers For	Sandwich Snacks For			
	Moving Pictures	themselves To store money	themselves For lunch			
	(storybooks) Family					
	Member Christmas Card					
 Designing: Understanding contexts, users and purposes. Generating, developing, modelling and communicating ideas. Making: Planning. Practical skills and techniques. Evaluating: Own ideas and products. Existing products. Key events and individuals. Technical Knowledge: Making products work. Cooking and nutrition: Where food comes from. Food preparation, cooking and nutrition. 	 To investigate and evaluate products with lever and linkage systems To experiment with a range of techniques to create moving mechanisms. To explore and experiment with a range of different fonts and graphic techniques. To be able to plan and design a storybook. To be able to make a storybook with moving mechanisms using a design. To be able to evaluate a finished product 	 To explore a range of money containers and examine their features. To learn how to sew using a range of different stitches. To gather ideas for designing a money container. To be able to design a money container. To be able to make a money container using textiles To be able to evaluate a finished product. 	 To learn that food can be divided into different groups and that sandwiches can form part of a healthy diet To taste a variety of different breads and sandwiches and examine flavours and textures To design and plan a sandwich for a particular purpose. To be able to create a healthy sandwich. To be able to evaluate a finished product. 			

	Vocabulary -	Vocabulary -	Vocabulary - name of
			products, names of
			equipment, utensils,
			techniques and
			ingredients texture, taste,
			sweet, sour, hot, spicy,
			appearance, smell,
			preference, greasy, moist,
			cook, fresh, savoury,
			hygienic, edible, grown,
			reared, caught, frozen,
			tinned, processed,
			seasonal, harvested
			healthy/varied diet
_	-		

	Year 3/4 and Year		T	
Design and make product:	Block 1	Block 2	Block 3	
For someone:	Electrical Systems	Stiff /Flexible Sheet	Cooking and Nutrition	
For particular purpose:		Materials		
	Torches	Structures Packaging	Seasonal Food	
 Designing: Understanding contexts, users and purposes. Generating, developing, modelling and communicating ideas. Making: Planning. Practical skills and techniques. Evaluating: Own ideas and products. Existing products. Key events and individuals. Technical Knowledge: Making products work. Cooking and nutrition: Where food comes from. Food preparation, cooking and nutrition. 	 To identify the features of torches and investigate their uses To be able to create a simple circuit and investigate different types of switches To investigate casings for a torch. To be able to design a torch for a particular purpose. To be able to make a torch. To be able to evaluate a finished product. 	 To investigate a range of packaging. To be able to construct nets for 3-D shaped packages. To explore the use of graphics on packaging. To be able to design a packaging box for a particular purpose. To be able to make a packaging box by following a design. To be able to evaluate a finished product. 	 To cook using British ingredients available all year round To know how seasonal fruits in Britain are grown and processed. To understand why vegetables form an important part of a healthy and varied diet To find out about how seasonally produced meat can form part of a healthy diet. To know how fish are caught or reared, processed and used in healthy meals. To show what you have learned about eating seasonal food as part of a healthy, varied diet. 	
	Vocabulary - series circuit, fault, connection, toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip, control, program, system, input device, output device	Vocabulary - shell structure, three- dimensional (3-D) shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity, marking out, scoring, shaping, tabs, adhesives, joining, assemble, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating, font, lettering, text, graphics, decision,	Vocabulary - name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet	
	Year 3/4 and Year	r 4/5 Cycle B		
Design and make product:	Block 1	Block 2	Block 3	
For someone:	Electrical Systems	Textiles	Cooking and Nutrition	
For particular purpose:	Alarms	Pencil Cases	Biscuits	

 Designing: Understanding contexts, users and purposes. Generating, developing, modelling and communicating ideas. Making: Planning. Practical skills and techniques. Evaluating: Own ideas and products. Existing products. Key events and individuals. Technical Knowledge: Making products work. Cooking and nutrition: Where food comes from. Food preparation, cooking and nutrition. 	 To investigate what alarm systems are used for and how different types of switches are activated. To investigate how to create circuits with a variety of different switches. To be able to design an alarm system for a particular purpose. To be able to create an alarm system based on a design. To evaluate a finished product. 	 To investigate a range of pencil cases. To practise and compare sewing stitches. To investigate ways of opening and closing pencil cases. To be able to sew embellishments to a piece of fabric. To be able to design a pencil case. To be able to make and evaluate a pencil case based on a design. 	 To investigate and compare a variety of different biscuits. To explore the sensory characteristics of biscuits. To be able to design biscuits for a particular purpose To be able to make biscuits to fulfil design specifications. To be able to evaluate a finished product
	Vocabulary - series circuit, fault, connection, toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip, control, program, system, input device, output device	Vocabulary - fabric, names of fabrics, fastening, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, seam allowance	Vocabulary - name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet

Year 5 and 6 Cycle A					
Design and make product: For someone: For particular purpose:	Block 1 Stiff, Flexible and Mouldable Materials	Block 2 Textiles	Block 3 Cooking and Nutrition		
	Building Bridges - Propose design for Council Bridge from Cowes - Wootton	Talking Textiles	Burgers		
 Designing: Understanding contexts, users and purposes. Generating, developing, modelling and communicating ideas. Making: Planning. Practical skills and techniques. Evaluating: Own ideas and products. Existing products. Key events and individuals. Technical Knowledge: Making products work. Cooking and nutrition: Where food comes from. Food preparation, cooking and nutrition. 	 To explore ways in which pillars and beams are used to span gaps. To explore ways in which trusses can be used to strengthen bridges. To explore ways in which arches are used to strengthen bridges. To understand how suspension bridges are able to span long distances To develop criteria and design a prototype bridge for a purpose. To analyse and evaluate products according to design criteria. 	 To explore ways in which stories can be told visually To collect visual information to develop ideas To experiment with different ways of using textiles to create effects. To be able to design a piece of textile artwork that tells a story. To be able to create a piece of artwork that tells a story through textiles. To be able to evaluate a finished piece of artwork 	 To explore different types of burgers and their nutrition facts To explore how to make burger patties. To explore sauces and side dishes for burgers To explore burger buns and their suitability. To be able to plan and design a burger to make. To be able to make a burger and evaluate the process. 		

Vocabulary - frame	Vocabulary - seam, seam	Vocabulary - ingredients,
structure, stiffen,	allowance, wadding,	yeast, dough, bran,
strengthen, reinforce,	reinforce, right side,	flour, wholemeal,
triangulation, stability,	wrong side, hem,	unleavened, baking
shape, join, temporary,	template, pattern	soda, spice, herbs fat,
permanent	pieces, name of textiles	sugar, carbohydrate,
	and fastenings used,	protein, vitamins,
	pins, needles, thread,	nutrients, nutrition,
	pinking shears,	healthy, varied,
	fastenings	gluten, dairy, allergy,
		intolerance, savoury,
		source, seasonality
		utensils, combine,
		fold, knead, stir, pour,
		mix, rubbing in, whisk,
		beat, roll out,

Year 5/6 Cycle B			
Design and make product:	Block 1	Block 2	Block 3
For someone: For particular purpose:	Textiles	Cooking and Nutrition	Electrical System Circuits:
	Funky Furnishings	Bread	Fairground Rides.
 Designing: Understanding contexts, users and purposes. Generating, developing, modelling and communicating ideas. Making: Planning. Practical skills and techniques. Evaluating: Own ideas and products. Existing products. Key events and individuals. Technical Knowledge: Making products work. Cooking and nutrition: Where food comes from. Food preparation, cooking and nutrition. 	 To investigate and analyse different types of cushions. To explore different ways to join fabric using sewing skills To explore different ways to decorate fabric using sewing skills To explore different ways to create fastenings. To design a cushion cover To make and evaluate a cushion cover. 	 To investigate and evaluate bread products according to their characteristics. To learn how bread products are an important part of a balanced diet and can be eaten in different ways. To find out which different ingredients are needed to make bread and how ingredients can be altered and mixed to create different effects. To be able to design a new bread product for a particular person or event. To be able to make bread based on a plan and design. To be able to evaluate a finished product. 	 To develop a design criteria to inform their ideas. Generate, develop, model and communicate ideas. Select from a wider range of tools and equipment. Investigate and analyse existing products. Evaluate the ideas against their own design. Apply understanding of: strengthening, stiffening and reinforcing structures. Understand and use mechanical systems in their products. Understand and use electrical systems in their products
	Vocabulary - seam, seam allowance, wadding, reinforce, right side, wrong side, hem, template, pattern pieces, name of textiles and fastenings used, pins, needles, thread, pinking shears, fastenings	Vocabulary - ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality utensils, combine,	Vocabulary - pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor, circuit, switch, circuit diagram, annotated drawings, exploded diagrams, mechanical system, electrical system, input, process, output

fold, knead, stir, pou	·,
mix, rubbing in, whis	ζ,
beat, roll out	

Foundation Stage Areas of Development that support/link to the teaching of Design and Technology

During the Early Years Foundation Stage (EYFS) pupils explore and use a variety of media and materials through a combination of child initiated and adult directed activities. They have opportunities to learn to:

- Explore the textures, movement, feel and look of different media and materials.
- Respond to a range of media and materials developing an understanding that they manipulate and create effects with these.
- Use different media and materials to express their own ideas.
- Construct with a purpose in mind using a variety of resources.
- Develop skills to use simple tools and techniques competently and appropriately.
- Select appropriate resources for a product and adapt their work where necessary.

National Curriculum Programme of Study in Design Technology Key Stage 1 Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment]. When designing and making, pupils should be taught to:

Design

- design purposeful, functional, appealing products for themselves and other users based on design criteria
- generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make

- select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria

Technical knowledge

- build structures, exploring how they can be made stronger, stiffer and more stable
- explore and use mechanisms for example, levers, sliders, wheels and axles, in their products.

Key Stage 2

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment]. When designing and making, pupils should be taught to:

Design

- 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

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, textile 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, 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

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life. Pupils should be taught to:

Key stage 1

- use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from.

Key stage 2

- 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.