



Design & Technology

	EYFS	KS1	LKS2	UKS2
Design	<ul style="list-style-type: none"> Represent own ideas, thoughts and feelings through design and technology. 	<ul style="list-style-type: none"> Create simple designs for a product. Design purposeful, functional, appealing products for themselves and others based on a design criteria. Use pictures and words to describe what they want to do. Generate, develop, model and communicate ideas through talking, drawing, templates, mock-ups, and where appropriate, information and technology. 	<ul style="list-style-type: none"> Use knowledge of existing products to design own functional and appealing product for a particular purpose and audience. Create designs using annotated sketches, cross-sectional diagrams, simple computer programmes and exploded diagrams. 	<ul style="list-style-type: none"> Use research into existing products and market research to inform the design of own innovative product. Use research into famous designers and inventors to inform the design of own innovative product. Create prototypes to show ideas. Generate, develop, model and communicate ideas through discussion, annotated sketches, cross sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.
Make	<ul style="list-style-type: none"> Construct with a purpose in mind, using a variety of resources. Use simple tools & techniques competently and appropriately. Select appropriate resources and adapt where necessary. Select tools and techniques needed to shape, assemble and join materials. 	<ul style="list-style-type: none"> Select from and use a range of tools and equipment to perform practical tasks e.g. cutting, shaping, joining and finishing. Choose appropriate tools, equipment, techniques and materials from a wide range. Use a range of simple tools to cut, join and combine materials and components safely. Safely measure, mark out, cut and shape materials and 	<ul style="list-style-type: none"> Safely measure, mark out, cut, assemble and join with accuracy. Use techniques which require more accuracy to cut, shape, join and finish work e.g. cutting internal shape slots in a framework. Make suitable choices from a wider range of tools and unfamiliar materials and plan out the main stages of them. Use knowledge of techniques 	<ul style="list-style-type: none"> Make careful and precise measurements so that joins, holes and openings are in exactly the right place. Apply knowledge of materials and techniques to refine and rework own product to improve its functional properties and aesthetic qualities. Produce step by step plans to guide making,



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	<ul style="list-style-type: none"> Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form & function. 	<p>components using a range of tools.</p>	<p>and the functional and aesthetic qualities of a wide range of materials to plan how to use them.</p>	<p>demonstrating that they apply knowledge of different materials, tools and techniques.</p> <ul style="list-style-type: none"> Use technical knowledge accurate skills to problem solve during the making process.
Evaluate	<ul style="list-style-type: none"> 	<ul style="list-style-type: none"> Ask simple questions about existing products and those they have made. Evaluate and assess existing products and those they have made using a design criteria. 	<ul style="list-style-type: none"> Investigate and analysis existing products and those they've made considering a wide range of factors. Consider how existing products and own finished products can be improved and they will meet the needs of the intended user. 	<ul style="list-style-type: none"> Make detailed evaluations of existing products and own considering the view of others to improve own work. Use knowledge of famous designs to further explain the effectiveness of existing products and products they've made.
Technical Knowledge	<ul style="list-style-type: none"> Use what they've learnt about media and materials in original ways, thinking about uses and purposes. 	<ul style="list-style-type: none"> Build structures, exploring how they can be made stronger, stiffer and more stable. Investigate different techniques for stiffening a variety of materials and explore different methods of enabling structures to remain stable. Use wheels and axles in a product. Explore and use mechanisms e.g. levers, sliders, wheels and axles in products. 	<ul style="list-style-type: none"> Strengthen frames using diagonal struts. Apply techniques learnt to strengthen structures and explore own ideas. Understand how mechanism systems such as levers and linkages or pneumatic systems create movement. Understand and use electrical systems in products. 	<ul style="list-style-type: none"> Build more complex 3D structures apply knowledge of strengthening techniques to make them stronger or more stable. Use a wide range of methods to strengthen, stiffen and reinforce complex structures and can use them accurately and appropriately. Understand how to use more complex mechanical and electrical systems. Apply understanding of



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				computing to program, monitor and control own product.
Cooking & Nutrition	•	<ul style="list-style-type: none"> • Talk about what they eat at home and begin to discuss what healthy foods are. • Understand the need for a variety of foods in a diet. • Say where some food comes from and give examples of food that is grown. • Understand that all food has to be farmed, grown or caught. • Use simple tools with help to prepare food safely. • Use a wide range of cookery techniques to prepare food safely. 	<ul style="list-style-type: none"> • Talk about the different food groups and name foods from each group. • Understand what makes a healthy and balanced diet, and that different foods and drinks provide different substances the body needs to be healthy and active. • Understand that food can be grown, farmed or caught in Europe and the wider world. • Understand seasonality and the advantages of eating seasonal and locally produced foods. • Use a wider variety of ingredients and techniques to prepare and combine ingredients safely. • Read and follow recipes which follow several processes, skills and techniques. • 	<ul style="list-style-type: none"> • Understand the main food groups and the different nutrients that are important for health. • Confidently plan a series of healthy meals based on the principles of a healthy and varied diet. • Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable/tasty to eat. • Use information on food labels to inform choices. • Select appropriate ingredients and use a wide range of techniques to combine them. • Research, plan and prepare and cook a savoury dish, applying knowledge of ingredients and technical skills.

Cavendish Church of England Primary School
Challenge, Creativity, Compassion: Create a pure heart in me - Psalm 51:10



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