

# Design & Technology KNOWLEDGE

2023 - 2024

This is how our children's design and technology knowledge build from Year 3 to Year 6, taking into account, prior learning (Year 2) and next stage

For pupils to become confident designers they need to become imaginative problem solvers who design and make products for a variety of needs, wants and values. They must acquire a wide range of subject knowledge through the key stage and draw on mathematical, computing, art and engineering knowledge. The progression plan will inform planning to ensure that learning is built within the lesson sequence, within the topic, within the year and overtime. We want our children to move from being a novice to becoming an expert designer and assertive cook.

### The National Curriculum (KS2)

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:

## Pillars of our Design and Technology curriculum:

# Research & 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

Year 2

Unit of work

### 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, textiles 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.

Year 6

Year 5

### 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.

Year 7

### 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, cams, 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.

Year 3

Autumn		Cooking and nutrition		Cooking and nutrition	Cooking and nutrition	
Spring			Cooking and nutrition			
Summer		Technical knowledge	Technical knowledge	Technical knowledge	Technical knowledge	
Area of Study	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
Research & Designing	-Know what a purposeful product is and why it is functional -Know what makes product appealing and say why -Use knowledge of existing products to generate designs -Know and describe the purpose of their product, who their target audience is -Know that through drawing and labels you can describe how their product will work  Ideas Design Research Label Product Target audience Model Materials Purpose Construction Templates Appealing Criteria Functional	-Know that researching information about the needs and wants of individuals or groups is needed prior to designing -Know how to use research to explore the purpose of the product -Indicate design features of their products -Know how to generate ideas for a design, that fits a purpose -Know how to use research to generate a criteria of success for the product -Know how to use annotation to communicate design ideas  Ideas Research Generate Features Annotation Design criteria Functional Purposeful Successful Appeal	-Know how to use research to indicate design features of a product that will appeal to the intended purpose -Know how to use evaluations of products to identify criteria that can be used for their own designs -Know how to make design decisions that take account of the availability of resources and given criteria -Know how to annotated designs and uses sketching to support planningKnow how to develop a clear idea of the steps within the product process -Know that designs can be adapted during the making process	-Know that products have developed overtime and use this information within their designs -Know that ideas from other people can be used within designs -Know and indicate the design features of their products that will appeal to intended users, to include functions and why it is appealing -Know how to draw a specification for their design -Know that original ideas may not work and can be adapted, explaining why -Communicate design ideas in a range of ways	-Know that all aspects of a design must lead to the specific need/purposeKnow how to identify and solve design problems -know how to use market research to inform designs -Know that ICT can enhance and develop the design processKnow how to_Follow and refine original plans, explaining the rationale for changes and how these impacts on the final productKnow how to communicate ideas in a range of ways including photos, detailed sketches, annotated drawings, mock ups, 3D models  Research Generate Purpose Enhance Identify	Know how to use research and exploration, such as the study of different cultures, to identify and understand user needs - Know how to develop specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situations - Know how to identify and solve their own design problems and understand how to reformulate problems given to them - Know how to develop and communicate design ideas using annotated sketches, detailed plans, 3-D and mathematical modelling, oral and digital presentations, and computer-based tools

Year 4

		Model Pattern Methods, Decision, Availability	Features Annotation Design criteria Functional Purposeful Appeal Methods, Proposals Sketches Cross sectional drawing Prototypes Innovative Evaluations	Research Generate Features Appeal Users Communicate Adapted Properties Alternatives Results Equipment Materials Proposals Processes Methods Investigations Techniques	Solve Process Rationale Impact Communicate Product Sketches Annotations Models Alternatives Equipment Materials Proposals Processes Methods Investigations Techniques Specification	
Making	-Know how to select tools and materials and explain why -Know which resources and tools to choose and state reasons for choice -With support, know how to measure, cut and score with some accuracy -Know how to assemble, join and combine materials in order to make a product -Choose and use appropriate finishing techniques -Know how to use chosen tools safely and hygienically with support  Tools Materials Construct Join Assemble Combine Methods Resources Safely Techniques Measure Cut Score Appearance Product Sew	-Know which tools and techniques are suitable for the task and explain their choices -Know that all components have a function -Know how to explain their choice of materials and components according to functional properties and aesthetic qualities -Know how to measure, mark out, cut, score and assemble components with increased accuracy -Know they can change things if this helps them improve their work - Use finishing techniques to improve the appearance of their product -Know and follow procedures for safety and hygiene  Components Procedures Function Appearance Measure Mark out Cut Score Assemble Progress Equipment Safely Accurate Shape Join Fabric Product	-Know which tools and equipment are suitable for the task and explain why they have been chosen -Know that all components have a function and these may need to be assembled in a particular order -Know how to measure, with accuracy, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniquesKnow that adaption is an acceptable, if it arises -Use finishing techniques to improve the strength and appearance of their product -Know and follow procedures for safety and hygiene  Components Procedures Function Appearance Measure Mark out Cut Shape Assemble Equipment Temporary Permanent Logical, Expertise, Adapt strength Sew Stitch Weave Knit	-Know which tools, equipment and techniques are suitable for the task and understand the importance of accurate use -Explain their choice of materials and components according to functional properties and aesthetic qualities -Know to order the stages of the making process, in logical stepsBegin to formulate step-by-step plans as guide to making -Know that accuracy with cutting and joining will ensure a good- quality finish to the product -Explain how tools should be used with an understanding of health and safety. Know and explain hygiene procedures  Equipment Techniques Accurate Materials Components Functional Aesthetics Formulate Quality Procedures Appropriate materials Mark out Weigh Quality Perseverance	-Know the assets and benefits of tools, explaining why a specific tool has been usedConfidently use a wide range of materials during a project and justify choices based on aesthetics and function and purpose -Know the logical order of the stages of the making process -Know that they must have a functional product finished to a quality standard at the end of the making process by accurately assembling components -Formulate step-by-step plans as guide to making -Know and explain safety and hygiene procedures and justify why they are in place  Explain Techniques Accurate Materials Aesthetics Function Purpose Logical Quality Construct Assembling Components Procedures Formulate Appropriate Perseverance Modifications	Know how to select from and use specialist tools, techniques, processes, equipment, and machinery precisely, including computer-aided manufacture -Know how to select from and use a wider, more complex range of materials and components considering their propertiesExplain how a range of tools should be used with an understanding of health and safety. Know and explain hygiene procedures and justify why they are in place.
Evaluating	-Know how to evaluate existing products through discussions, comparisons and simple written evaluations -Know how to evaluate their work against their design criteria with supportKnow how to evaluate their products as they are developed, identifying what went well and possible changes they might make next time  Materials Make Improve Change Evaluate Product	-Know how to investigate and analyse existing products and processes against a criteria and explain why -Know how to evaluate their work against a specific design criteria -Know how to improve work through peer evaluation -Know how well products meet user needs and wants -Consider their design criteria as they make progress and be willing to alter their plans, if necessary  Investigate Analyse Products Components	- Know how to investigate and analyse existing products (materials/ingredients) suggest reasons for chosen characteristics -Know how to evaluate their work and others against a specific design criteria, identifying success and areas for improvement -Know how to evaluate finished products against existing key products -Know how well products work and achieve their purposes  Investigate Analyse Products Components Design criteria	- Know what materials/ ingredients products are made from and suggest alternatives - Know how to investigate, analyse and compare existing products - Know how to test, evaluate their work and others against a specific design criteria and refine their ideas - Know how to evaluate finished products against existing, key products - Explain why they have made their choices referring to existing products  Alternatives Investigate Analyse Compare	-Know what materials/ingredients products are made from and analyse alternatives -Know how to test, evaluate their work and others against a specific design criteria and refine their ideas taking into account the intended user or group -Know how to investigate and analyse existing products which are ground breaking and learn about inventors/designers relevant to the project -Know how to evaluate finished products against existing, key products and improve their work justifying what improvements	-Know how to test, evaluate, and refine their ideas and products against a specification, considering the views of intended users and other interested groups -Know how to analyse the work of past and present professionals and others to develop and broaden their understanding - Know how to investigate new and emerging technologies

	Purposeful Target audience Compare Suitable Criteria Functional Appealing	Design criteria Evaluation Improve User Alter Features Function Appealing Decision Innovative Existing	Evaluation Innovative Identify Successful Improve User Existing Characteristics Purposes Adapt	Existing Design criteria Aesthetics Characteristics Properties Mechanisms Processes Methods Specification Purpose	they have made and why  Alternatives Investigate Analyse Compare Existing Design criteria Aesthetics Characteristics Properties Processes Methods Specification Purpose Inventors Designers Justify Improve	
Technical knowledge and skills	Structures  • Know how to build structures, exploring how they can be made stronger, stiffer, and more stable.  • Know and identify natural and man-made structures.  • Know that shapes and structures with wide, flat bases or legs are most stable.  • Know that the shape of a structure affects its strength.  Mechanisms  • Know that mechanisms are a collection of moving parts that work together in a machine.  • Know and identify mechanisms in everyday objects.  • Know that a lever is something that turns on a pivot.  • Know that a linkage is a system of levers that are connected by pivots.  • Know that axles help wheels to move a vehicle.  Textiles  • Know how to sew a running stitch,	Know how to tie a knot at the end of a thread.  Know how to use a stitch to join fabrics together, ie a running stitch, backward stitch or cross stitch with equal spacing  Know how to tape or pin and join fabric with some accuracy  Know that fabric can be joined in temporary or permanent ways  Know that fabrics have different properties.	Know how to make a simple electrical circuit.  Know how to make a switch.  Know that electricity flows through a circuit.  Know how to connect and disconnect the flow of electricity.  Know how to work safely when working with electricity.  Know how electrical circuits can be used within a product  Know how to join and combine materials accurately in temporary and permanent ways	Know how mechanical systems work.  Know how to measure, mark, cut, saw and drill accurately with wood.  Know how to strengthen, reinforce, and stiffen the wooden frame.  Know how to use a workbench and tools safely.	Know how to make a complex electrical circuit.  Know how to strengthen, reinforce, and stiffen a 3D frame  Know how to measure, mark, cut, saw, and drill accurately.  Know how to work safely when working with electricity.  Know the purpose of an alarm.	Now and understand how more advanced mechanical systems used in their products enable changes in movement and force.  Now and understand how more advanced electrical and electronic systems can be powered and used in their products [for example, circuits with heat, light, sound and movement as inputs and outputs]  Now how to apply computing and use electronics to embed intelligence in products that respond to inputs [for example, sensors], and control outputs [for example, actuators], using programmable components [for example, microcontrollers].
Cooking and nutrition  Technical knowledge and skills	Know what makes a balanced diet and know the five food groups.  Know where to find the nutritional information on packaging and describe the information that should be included on a label.  Know that all food comes from plants or animals.  Know how to prepare food safely and hygienically without using a heat source	Fruit Salad Know the names of food groups (carbohydrates, protein, dairy, fruits and vegetables, fats, and sugars).  Know and identify the names of fruits and vegetables.  Know that fruits are sweet, and vegetables are savoury.  Know that fruits and vegetables are seasonal and understand how a variety are grown.  Know how to cut raw fruits and vegetables safely with a knife.  Know how to peel fruit.	Indian Breads Know that bread is made using flour, yeast, sugar, and water (some breads require oil or don't use yeast).  Know that yeast gives the bread air and helps it to rise and understand why.  Know that there are different types of flour (strong flour, plain flour and self-raising flour) and how it is produced.  Know that bread is a carbohydrate.  Know how to weigh out ingredients using a weighing scale.  Know how to knead bread and proof it.  Know how to use oven gloves to remove items from the oven and work safely around an oven.	Cookery-Biscuits Know what constitutes healthy eating and a balanced diet.  Know the proportions of each food group which make up a balanced diet.  Know the principal ingredients for making a biscuit.  Know how to weigh out ingredients using a weighing scale.  Know how to prepare and cook a dish safely and hygienically, including where appropriate the use of a heat source	Cookery-Soup Know what constitutes healthy eating and a balanced diet.  Know the proportions of each food group which make up a balanced diet.  Know that fruits and vegetables are seasonal and understand how a variety are grown.  Know how to prepare and cook a dish safely and hygienically, including where appropriate the use of a heat source  Know which foods were available during World War Two.  Know how to use a range of techniques such as peeling, chopping, slicing, grating and mixing  Know how to cook on a stove and adjust the temperature to boiling or simmering.	Know and apply the principles of nutrition and health  Know how to cook a repertoire of predominantly savoury dishes so that they can feed themselves and others a healthy and varied diet  Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture, and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes].  Know and understand the source, seasonality, and characteristics of a broad range of ingredients.