

## Subject coverage and progression in Design & Technology at Reepham Primary School.

At Reepham Primary School, we aim to offer a range of practical and creative learning opportunities for design & technology and food technology in order to foster our children's enthusiasm for and understanding of these subjects which they will use throughout their lives.

We adopt the following purpose and aims of the KS1 and KS2 Design & Technology National Curriculum:

## Purpose of study

Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world.

## <u>Aims</u>

The curriculum for design and technology aims to ensure that all pupils:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- critique, evaluate and test their ideas and products and the work of others
- understand and apply the principles of nutrition and learn how to cook.

In order to ensure progression in the children's learning, teachers will use the following guidance (from the D&T Association) when planning and evaluating. Where the specific skill has not been taught in the previous year, teachers will include all appropriate coverage in their lessons.

DESIGNING – Understanding Users, Contexts and Purposes		
KS1	Lower KS2	Upper KS2
<ul> <li>-work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment</li> <li>• state what products they are designing and making</li> <li>• say whether their products are for themselves or</li> </ul>	-gather information about the needs and wants of particular individuals and groups • develop their own design criteria and use these to inform their ideas	-carry out research, using surveys, interviews, questionnaires and web-based resources • identify the needs, wants, preferences and values of particular individuals and groups • develop a simple design specification to guide their thinking
other users	<ul> <li>-work confidently within a range of contexts, such as the home, school, leisure, culture, enterprise, industry and the wider environment</li> <li>describe the purpose of their products</li> <li>indicate the design features of their products that will appeal to intended users</li> <li>explain how particular parts of their products work</li> </ul>	
DESIGNING - Generating, Developing, Modelling		
KS1	Lower KS2	Upper KS2
<ul> <li>-generate ideas by drawing on their own experiences</li> <li>• use knowledge of existing products to help come up with ideas</li> <li>• develop and communicate ideas by talking and drawing</li> <li>• model ideas by exploring materials, components</li> </ul>	<ul> <li>generate realistic ideas, focusing on the needs of the user</li> <li>make design decisions that take account of the availability of resources</li> </ul>	<ul> <li>generate innovative ideas, drawing on research</li> <li>make design decisions, taking account of constraints such as time, resources and cost</li> </ul>
and construction kits and by making templates and mockups • use information and communication technology, where appropriate, to develop and communicate their ideas	<ul> <li>share and clarify ideas through discussion</li> <li>model their ideas using prototypes and pattern pieces</li> <li>use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas</li> <li>use computer-aided design to develop and communicate their ideas</li> </ul>	

MAKING - Planning			
KS1	Lower KS2	Upper KS2	
<ul> <li>plan by suggesting what to do next</li> <li>select from a range of tools and equipment,</li> <li>explaining their choices</li> <li>select from a range of materials and components</li> <li>according to their characteristics</li> </ul>	order the main stages of making	<ul> <li>produce appropriate lists of tools, equipment and materials that they need</li> <li>formulate step-by-step plans as a guide to making</li> </ul>	
	select tools and equipment suitable for the task     explain their choice of tools and equipment in relation to the skills and techniques they will be using     select materials and components suitable for the task     explain their choice of materials and components according to functional properties and aesthetic qualities		
MAKING – Practical skills and techniques  KS1	Lower KS2	Upper KS2	
follow procedures for safety and hygiene     use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components     measure, mark out, cut and shape materials and components     assemble, join and combine materials and components     use finishing techniques, including those from art and design	measure, mark out, cut and shape materials and components with some accuracy     assemble, join and combine materials and components with some accuracy     apply a range of finishing techniques, including those from art and design, with some accuracy      follow procedures for safety and hygiene     use a wider range of materials and components the and kits, textiles, food ingredients, mechanical components.	<ul> <li>accurately measure, mark out, cut and shape materials and components</li> <li>accurately assemble, join and combine materials and components</li> <li>accurately apply a range of finishing techniques, including those from art and design</li> <li>use techniques that involve a number of steps</li> <li>demonstrate resourcefulness when tackling practical problems</li> </ul>	

EVALUATING – Own Ideas and Products			
KS1	Lower KS2	Upper KS2	
<ul> <li>talk about their design ideas and what they are making</li> <li>make simple judgements about their products and ideas against design criteria</li> <li>suggest how their products could be improved</li> </ul>	<ul> <li>refer to their design criteria as they design and make</li> <li>use their design criteria to evaluate their completed products</li> </ul>	<ul> <li>critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make</li> <li>evaluate their ideas and products against their original design specification</li> </ul>	
	• identify the strengths and areas for development • consider the views of others, including intended to		
EVALUATING – Existing Products  KS1	Lower KS2	Upper KS2	
Explore what products are • who products are for • what products are for • how products work • how products are used • where products might be used • what materials products are made from • what they like and dislike about products	investigate and analyse:  • who designed and made the products  • where products were designed and made  • when products were designed and made  • whether products can be recycled or reused	investigate and analyse:  • how much products cost to make  • how innovative products are  • how sustainable the materials in products are  • what impact products have beyond their intended purpose	
	Investigate & analyse how well products have been designed • how well products have been made • why materials have been chosen • what methods of construction have been used • how well products work • how well products achieve their purposes • how well products meet user needs and wants		
EVALUATING – Key Events and Individuals			
KS1	Lower KS2	Upper KS2	
Not a requirement	Know about inventors, designers, engineers, chefs ground-breaking products	s and manufacturers who have developed	

TECHNICAL KNOWLEDGE – Making Products Work				
KS1	Lower KS2	Upper KS2		
know: • about the simple working characteristics of materials and components • about the movement of simple mechanisms such as levers, sliders, wheels and axles • how freestanding structures can be made stronger, stiffer and more stable • that a 3-D textiles product can be assembled from two identical fabric shapes • that food ingredients should be combined according to their sensory characteristics • the correct technical vocabulary for the projects they are undertaking	<ul> <li>know:</li> <li>how mechanical systems such as levers and linkages or pneumatic systems create movement</li> <li>how simple electrical circuits and components can be used to create functional products</li> <li>how to program a computer to control their products</li> <li>how to make strong, stiff shell structures</li> <li>that a single fabric shape can be used to make a 3D textiles product</li> <li>that food ingredients can be fresh, pre-cooked and processed</li> <li>know:</li> <li>how to use learning from science to help design at how to use learning from mathematics to help des</li> <li>that materials have both functional properties and</li> <li>that materials can be combined and mixed to create that mechanical and electrical systems have an in</li> <li>the correct technical vocabulary for the projects the</li> </ul>	ign and make products that work aesthetic qualities te more useful characteristics put, process and output		
COOKING & NUTRITION – Where Food Comes				
KS1	Lower KS2	Upper KS2		
know: • that all food comes from plants or animals • that food has to be farmed, grown elsewhere (e.g. home) or caught	know: • that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world In late KS2 pupils should also know: • that seasons may affect the food available • how food is processed into ingredients that can be eaten or used in cooking			

KS1	Lower KS2	Upper KS2
know: • how to name and sort foods into the five groups in the eatwell plate • that everyone should eat at least five portions of fruit and vegetables every day • how to prepare simple dishes safely and hygienically, without using a heat source • how to use techniques such as cutting, peeling and grating	know: • that a healthy diet is made up from a variety and balance of different food and drink, as depicted in the eatwell plate • that to be active and healthy, food and drink are needed to provide energy for the body  know: • how to prepare and cook a variety of predominant including, where appropriate, the use of a heat sour • how to use a range of techniques such as peeling spreading, kneading and baking	ce