Key Skills

Design and make high quality prototypes and products for a range of users. Critique, evaluate and test ideas and products. Develop technical and practical expertise to problem solve. Understand the principles of a healthy and varied diet and prepare dishes.

Heamoor School DT Non-Negotiables

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<u>DT</u>

	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6		
Design	All year groups will design purposeful and functional products for an authentic audience.								
2 <u>j</u> .	Begin to describe and draw what they want to make.	Use pictures and words to convey what they want to make and design.	Use drawings and notes to record ideas as they are developed.	Plan products with drawings and detailed notes offering a range of designs. Present designs in group contexts.	Consider different ways in which they can creatively record and share their planning including annotated sketches in group and whole class contexts.	Develop and communicate ideas using annotated sketches, cross- sectional and exploded diagrams, oral and digital presentations.	Develop and communicate ideas using annotated sketches, cross- sectional and exploded diagrams, prototypes, pattern pieces, oral and digital presentations including computer based tools.		
	Discuss their designs and consider improvements	Use critique to improve upon designs.	Use peer critique to improve and redraft designs	Use peer critique using design vocabulary	Consider audience and product research to peer critique	Use research of products and audience to explore user needs in design and critique.	Use research of products and audience to understand user needs in design and critique.		

Make	All year groups will design AND make purposeful and functional products for an authentic audience.								
	Begin to use basic tools to make products, name them and understand how to use them safely.	To use a range of tools, name them and use them safely.	Select appropriate tools to complete products, name them with accuracy and use them safely.	Think ahead about the order of their work and plan tools and materials needed with guidance. Consider safe use of tools	Think ahead about the order of their work and plan tools and materials needed with independence. Understand safe use of tools	Make choices and decisions using a wider range of tools and equipment to perform practical tasks safely.	Select from and use a wider range of tools and equipment with confidence to perform practical tasks safely and effectively.		
	Begin to identify materials to make products based on their designs.	Select and use a range of materials to begin to meet and understand design criteria	Select and use a wide range of materials and components, according to their characteristics to meet design criteria.	Select and use a wide range of materials and components, according to their characteristics explore to meet design criteria, discuss and analyse choices.	Select and use a wide range of materials and components, according to their characteristics to meet design criteria. Begin to evaluate aesthetic qualities.	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 to meet design criteria	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 to successfully meet design criteria.		

Evaluate	All year groups will use peer critique to evaluate products and re-draft as and where appropriate for an authentic audience.								
	Will begin to	To explore a	Explore and	Explore an	Evaluate their	Investigate and	Investigate and		
	explore a range of	range of	evaluate a range of	existing range of	own and the	analyse a range	analyse a range of		
	products and	products and	existing products.	products and	work of others	of existing	existing products		
	consider their	analyse their use.		consider how or	and consider	products and	and understand how		
	purpose through			who might use	user needs.	consider how	different products		
	discussion.			them.		different	meet user needs		
						products meet	using a		
						user needs.	specification.		
	Discuss likes and	Use design	Evaluate their ideas	Understand how	Understand the	Research	Understand how key		
	dislikes of a final	criteria to	and products	design and	vocabulary	individuals in	events and		
	outcome.	evaluate their	against design	technology	within design	design and	individuals in design		
		own ideas.	criteria using peer	impacts our daily	and technology.	technology and	and technology have		
			critique.	lives.		'magpie' ideas.	helped shape the world.		
	Begin to establish	Use peer critique	Use peer critique to	Begin to develop	Use design and	Understand user	Use peer critique to		
	design criteria.	to understand	re-draft where	their own design	technology	needs and	evaluate their ideas		
		how	appropriate for an	criteria and	vocabulary to	evaluate their	and products		
		improvements	authentic audience.	evaluate their	develop design	own creations	against their own		
		could be made to		work and that of	criteria and	and the work of	design criteria and		
		a product.		others.	peer critique.	others using	consider the views		
						design criteria.	of others to		
							improve their work.		

Technical	Play with a range	Explore	Build structures,	Design and	Design and	Understand how	Apply their
Knowledge	of materials considering how	structures considering the	exploring how they can be made	create small scale structures	create large scale structures	to stiffen and strengthen	understanding of how to strengthen,
	they feel (soft,	materials that	stronger, stiffer	testing materials	testing	structures to	stiffen and
	hard, flexible)	have been used	and more stable.	for strength.	materials for	ensure that they	reinforce more
		and understand		Sketch up can be	strength.	are safe and	complex structures.
		why.		used in	Sketch up can	useable.	
				computing.	be used in computing.		
						Understand and	Understand and use
	Explore a range of	Begin to	Explore and use	Understand and	Understand use,	use gears and	mechanical systems
	mechanisms in play	understand	mechanisms (for	use cams in	and choose	pulleys.	in their products
	and begin to establish how they	vocabulary of movement in toys	example, levers, sliders, wheels and	design and creation.	between cams, levers and		(for example, gears, pulleys, cams, levers
	move and work (i.e.	(for example,	axles) in their	creation.	linkages.		and linkages).
	move, roll, up and	levers, sliders,	products.	Understand how	Understand and	Create series	Understand and use
	down etc.)	wheels and axles)		electricity is	use series and	circuits using	electrical systems
		,		generated and	parallel circuits.	incorporating	in their products
				used in a range of	•	switches, bulbs,	(for example, series
				products.		buzzers.	circuits
							incorporating
							switches, bulbs,
							buzzers and
							motors)
				Understand how	Understand how	Experience	Apply their
				computing could	programming	programming to	understanding of
				be used in design	could be used in	control a	computing to
				and technology	design and	product.	program, monitor and control their
				both in design	technology in		
				and creation.	their products.		products

Cooking and Nutrition	Begin to understand the importance of a healthy diet.	To prepare and make healthy snacks.	Use the basic principles of a healthy and varied diet to prepare dishes.	Understand how sugar can affect our bodies and the importance of a healthy diet.	Understand how other cultures maintain a healthy diet.	Understand the process of creating a healthy dish from origin to consumption (I.E. net to plate)	Understand and apply the principles of a healthy and varied diet to create a range of outcomes.
	Begin to identify fruits and vegetables and establish their own likes and dislikes.	To know and understand how fruits and vegetables are grown.	Understand where meat comes from and how crops are grown and harvested.	Experience the preparation of food considering hygiene and quantities of sugar within a healthy diet.	Experience preparation of food from other cultures.	Prepare and cook meals considering hygiene and safety.	Prepare and cook a variety of dishes using a range of cooking techniques from a variety of cultures.
				Begin to understand seasonality and explore fruit and vegetables from a range of climates.	To explore the origins of meat and understand how it is reared/caught.	Understand seasonality, and know where and how a variety of ingredients are grown, reared and caught.	Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.