

OUR GOLDEN THREADS



MECHANISMS AND MOVEMENT

Understanding how things move and using mechanisms to create movement in purposeful products.



TEXTILES

Exploring and using textile materials and techniques to design and make functional and decorative products.



FOOD

Preparing and cooking a variety of foods, understanding nutrition and making healthy choices.



STRUCTURES

Designing and building strong, stable structures for a range of purposes and users.

NATIONAL CURRICULUM STATEMENTS

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, prototypes, pattern pieces and computer-aided design

MAKE

select from and use a wider range of tools and equipment to perform practical tasks 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

TECHNICAL KNOWLEDGE

apply their understanding of how to strengthen, stiffen and reinforce more complex structures

understand and use mechanical systems in their products (e.g. gears, levers, linkages and pulleys)

understand and use electrical systems in their products (e.g. series circuits incorporating switches, bulbs, buzzers and motors)

apply their understanding of computing to program, monitor and control their products

COOKING AND NUTRITION

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



Our Design and Technology curriculum inspires creativity, builds practical skills and encourages children to become confident designers and makers. We learn by doing, reflect on our work and strive to improve our ideas and products.



	YEAR 3			YEAR 4			YEAR 5			YEAR 6		
	Cooking Coastal Café 	Structures Roundhouses 	Mechanisms Moving Vehicles – Chariots 	Cooking Viking Preservatives 	Mechanisms Tudor Mechanisms 	Structures Sarcophagus 	Textiles Sewing – WW1 Patches 	Cooking Greek Food 	CAD Plague Pest Houses 	Electrical Circuit Morse Code Machine 	Structures Bridges 	Cooking West African Food 
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, prototypes, pattern pieces and computer-aided design	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
select from and use a wider range of tools and equipment to perform practical tasks 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	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
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	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
apply their understanding of how to strengthen, stiffen and reinforce more complex structures			✓			✓				✓		
understand and use mechanical systems in their products (e.g. gears, levers, linkages and pulleys)				✓	✓			✓				
understand and use electrical systems in their products (e.g. series circuits incorporating switches, bulbs, buzzers and motors)										✓		
apply their understanding of computing to program, monitor and control their products									✓			
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	✓			✓				✓				✓

