



"Make your light shine so others will see the good that you do"



North Somercotes CE Primary School

Whole School Design and Technology Planning and Progression

	Reception	Y1	Y2	Y3	Y4	Y5	Y6
Block 1 (2 week) 4 Dec – Christmas themed	<u>Junk Modelling</u> <u>Christmas</u> <p>Explore different textures, colour, design and form and function.</p> <p>Use resources readily available to safely use and explore building and designing objects.</p> <p>Use resources to explore joining and combining materials.</p> <p>Share their creations explaining the process they have used.</p>	<u>Christmas Bunting</u> <p>Develop their design ideas applying findings from evaluating existing products</p> <p>Suggest ideas and explain what they are going to do</p> <p>Draw on their own experience to help generate ideas</p> <p>With help measure, mark out, cut and shape a range of materials</p> <p>Make their design using appropriate techniques</p> <p>Use tools eg scissors and a hole punch safely</p>	<u>Christmas Decorations</u> <p>Generate ideas by drawing on their own and other people's experiences</p> <p>Develop their design ideas through discussion, observation, drawing and modelling</p> <p>Identify a purpose for what they intend to design and make</p> <p>Make simple drawings and label parts</p> <p>Begin to select tools and materials; use vocab' to name and describe them</p>	<u>Great Bread Bake-off</u> <p>Investigate and analyse existing products</p> <p>Identify a purpose and establish criteria for a successful product.</p> <p>To know how to be hygienic and safe</p> <p>To make sure their dish looks attractive</p> <p>To describe how their combined ingredients came together</p> <p>To select from and use a wider range of materials and components including ingredients based</p>	<u>Juggling Balls</u> <p>Evaluate products and identify criteria that can be used for their own designs</p> <p>Select appropriate tools and techniques for making their product</p> <p>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</p> <p>Sew using a range of different stitches, weave and knit</p> <p>Measure, tape or pin, cut and join</p>	<u>Programming Adventures</u> <p>Use results of investigations, information sources, including ICT when developing design ideas</p> <p>Draw up a specification for their design</p> <p>Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail</p>	<u>Felt Phone Cases</u> <p>Communicate their ideas through detailed labelled drawings</p> <p>Develop a design specification</p> <p>Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways</p> <p>Plan the order of their work, choosing appropriate materials, tools and techniques</p> <p>Select appropriate tools, materials, components and techniques</p>



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		<p>Assemble, join and combine materials and components together using a variety of temporary methods e.g. glues or masking tape</p> <p>Evaluate their products as they are developed, identifying strengths and possible changes they might make</p> <p>Evaluate their product by discussing how well it works in relation to the purpose</p>	<p>Use hand tools safely and appropriately</p> <p>Assemble, join and combine materials in order to make a product</p> <p>Cut, shape and join fabric to make a simple product. Use basic sewing techniques</p> <p>Choose and use appropriate finishing techniques</p> <p>Talk about their ideas, saying what they like and dislike about them</p> <p>Evaluate their products as they are developed, identifying strengths and possible changes they might make</p>	<p>on their function and aesthetic qualities</p>	<p>fabric with some accuracy</p> <p>Evaluate their work both during and at the end of the assignment</p>	<p>Generate ideas through brainstorming and identify a purpose for their product</p> <p>Evaluate it personally and seek evaluation from others</p>	<p>Use tools safely and accurately</p> <p>Construct products using permanent joining techniques</p> <p>Make modifications as they go along</p> <p>Pin, sew and stitch materials together create a product</p> <p>Achieve a quality product</p> <p>Evaluate against their original criteria and suggest ways that their product could be improved</p>
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Block 2 (2 weeks) 18th March	<u>Fruit Skewers</u> Be able to explain why they like or dislike foods that they taste using the correct vocabulary	<u>Packed Lunch Box</u> Draw a simple design Develop their design ideas applying findings from evaluating existing products Make their design using appropriate techniques With help measure, mark out, cut and shape a range of materials Evaluate their product by asking questions about what they have made and how they have gone about it Evaluate their product by discussing how well it works in relation to the purpose Evaluate their products as they are developed,	<u>Sensational Salad</u> Understand where food comes from Understand the basic principles of a healthy and varied diet. To independently use some simple cookery equipment correctly (sieve, mixing bowls, grater, peeler, whisk) Cut food safely using a range of tools, confidently Follow and make a simple recipe Plan a simple meal with support Explore and evaluate a range of existing products	<u>Ascension Day Kites</u> Explore, develop and communicate design proposals and criteria by modelling ideas Generate ideas for an item, considering its purpose and the user/s Make drawings with labels when designing Select tools and techniques for making their product Measure, mark out, cut, score and assemble components with more accuracy Work safely and accurately with a range of simple tools	<u>Battery Operated Lights</u> Generate ideas, considering the purposes for which they are designing Make labelled drawings from different views showing specific features Evaluate products and identify criteria that can be used for their own designs Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail Join and combine materials and components accurately in	<u>Global Food</u> Name some varied ingredients and say which part of the world they come from Explain different food groups on the eat well plate knowing different food and drink contain different substances, nutrients, water and fiber needed for health Follow a simple recipe hygienically and safely Prepare and cook a variety of predominantly savory dishes using a range of cooking techniques	<u>Automata Animals.</u> Develop a design specification Explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways Select appropriate tools, materials, components and techniques Assemble components make working models Use tools safely and accurately Construct products using permanent joining techniques Make modifications as they go along Evaluate their products, identifying strengths and areas



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		identifying strengths and possible changes they might make		<p>Use finishing techniques strengthen and improve the appearance of their product using a range of equipment.</p> <p>Evaluate their product against original design criteria e.g. how well it meets its intended purpose</p> <p>Disassemble and evaluate familiar products</p>	<p>temporary and permanent ways</p> <p>Evaluate their products carrying out appropriate tests</p>		<p>for development, and carrying out appropriate tests</p> <p>Record their evaluations using drawings with labels</p>
<p>Block 3 (2 weeks) 13th May</p>	<p><u>Weaving – Magic Carpets</u> Explore different textures, colour, design and form and function.</p> <p>Use resources to explore joining and combining materials.</p> <p>Share their creations explaining</p>	<p><u>Dips and Dippers</u></p> <p>Safely cut food using appropriate equipment and the correct technique</p> <p>Use a selection of different ingredients to make a simple recipe</p> <p>Use some simple cookery equipment correctly with support (sieve,</p>	<p><u>Moving Pictures</u></p> <p>Develop their design ideas through discussion, observation , drawing and modelling</p> <p>Identify simple design criteria</p> <p>Model their ideas in card and paper</p>	<p><u>Mechanical Posters</u></p> <p>Make drawings with labels when designing</p> <p>Identify a purpose and establish criteria for a successful product.</p> <p>Investigate and analyse existing products</p> <p>Plan the order of their work before starting</p>	<p><u>Edible Garden</u></p> <p>Understand and apply the principles of a healthy and varied diet including a balance of food and drink using the eat well plate.</p> <p>Know how food is grown, reared and caught in Lincolnshire, the</p>	<p><u>Marbulous Structures</u></p> <p>Draw up a specification for their design</p> <p>Select appropriate materials, tools and techniques</p> <p>Measure and mark out accurately</p>	<p><u>Super Seasonal Cooking</u></p> <p>Design simple seasonal recipes.</p> <p>Prepare a range of ingredients hygienically</p> <p>Prepare, assemble and cook ingredients</p> <p>Understand seasonality, and</p>



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	the process they have used.	mixing bowls, grater, peeler, whisk) Understand the basic principles of a healthy and varied diet.	Make simple drawings and label parts Measure, cut and score with some accuracy Assemble, join and combine materials in order to make a product Use hand tools safely and appropriately Choose and use appropriate finishing techniques Evaluate against their design criteria	Explore, develop and communicate design proposals and criteria by modelling ideas Think about their ideas as they make progress and be willing change things if this helps them improve their work Select tools and techniques for making their product Measure, mark out, cut, score and assemble components with more accuracy Work safely and accurately with a range of simple tools Evaluate their product against original design criteria e.g. how well it meets its intended purpose	UK, Europe and the wider world. Prepare ingredients safely and hygienically using appropriate kitchen utensils	Use skills in using different tools and equipment safely and accurately Cut and join with accuracy to ensure a good-quality finish to the product Evaluate a product against the original design specification	know where and how a variety of ingredients are grown, reared, caught and processed
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