## **DESIGN & TECHNOLOGY**

Purpose of Study: Design and technology is an inspiring, rigorous and practical subject. 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 draw on disciplines such as mathematics, science, engineering, computing and art. Pupils 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. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

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

- Ø 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.

	KS1 Pupils s <mark>hou</mark> ld be taught:		KS2 Pupils sh <mark>oul</mark> d be taught:
Design	design purposeful, functional, appealing products for themselves and other users	Design	use research and develop design criteria to inform the design of innovative, functional,
9	based on design criteria generate, develop, model and communicate their ideas through talking, drawing,	<b>(</b> )	appealing products that are fit for purp <mark>ose, a</mark> imed at particular individuals or groups generate, develop, model and communicate their ideas through discussion, annotated
	templates, mock-ups and, where appropriate, information and communication technology	100	sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design
Make	5.	Make	
99	select from and use a range of too <mark>ls and</mark> equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]	۳	select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
9	select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics	Ø	select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic
Evaluat	e		qualities
9	explore and evaluate a range of existing products	Evaluate	e
9	evaluate their ideas and products against design criteria	<b>(</b> )	investigate and analyse a range of existing products
Technic	al knowledge	9	evaluate their ideas and products against their own design criteria and consider the views
9	build structures, exploring how they can be made stronger, stiffer and more	-	<mark>o</mark> f others to improve thei <mark>r work</mark>
	stable	9	understand how key events and individuals in design and technology have helped shape
9	explore and use mechanisms [for example, levers, sliders, wheels and axles], in		the world
	their products	Technic	al knowledge
Cooking	g and Nutrition	$\odot$	apply their understanding of how to strengthen, stiffen and reinforce more complex
9	use the basic principles of a healthy and varied diet to prepare dishes	1000	structures
9	understand where food comes from.	0	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
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.

## Intent

At St James', the intent of the DT Curriculum is to provide plenty of opportunities for the children to learn, apply and strengthen essential skills required in the designing, making and evaluating of an effective product for a given purpose. 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. Pupils learn how to take risks, becoming resourceful, innovative and enterprising.

## Implementation

To ensure high standards of teaching and learning in design and technology, we implement a curriculum that is progressive throughout the whole school. Design and technology is generally taught as part of a half-termly topic, focusing on knowledge and skills stated in the National Curriculum. The teaching of DT should enable all children to gain 'real-life' experiences. Teachers plan lessons for their class using our progression of knowledge and skills documents. The progression document ensures the curriculum is covered and the skills/knowledge taught is progressive from year group to year group.

## Impact

The high-quality teaching of DT at St James will enable learners to build a strong range of core skills as they progress through the school that will give them the opportunity to become resourceful, innovative, enterprising and capable citizens. All children will feel empowered to design and create a range of products as well as applying practical expertise to enable them to participate successfully in an increasingly technological world. Children will evaluate work by other designers and consider how resources may be adapted to suit the needs of others. They will learn to see the value of design in a variety of contexts and the scope of art to build towards different careers in the future.

Skills	and	know	ledge
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	YR	Y1	Y2	Y3	Y4	Y5	Y6
Key	To explore a variety of	To begin to develop	To recognise the	To start to generate own	To generate ideas,	To generate own designs	To generate, develop,
Conconti	resources to create	ideas for a set product.	purpose of a product.	ideas for an item,	considering current	to solve a problem or suit	model and communicate
concept:	objects.			considering its purpose	products and	a purpose, building on	their ideas through
Design				and the user/s.	evaluations.	knowledge of existing	discussion, annotated

	To explore own ideas and thinking. To communicate and express discoveries and understanding. To share creations, explaining the process as they work. <b>ELG:</b> To share their creations, explaining the processes they have used.	To design products that have a clear purpose and an intended user. To explain verbally what they are going to make. To design by drawing a picture and begin to label with materials that you will use. To identify how parts will be joined.	To use knowledge of existing products to influence own design. To create a more detailed design by drawing a picture and labelling materials and tools to be used. To know how a design will be joined. To begin to recognise main stages required to make product. To explore the purpose of templates and mock ups of ideas in card or paper. To explain why materials are chosen by annotating. To explain verbally in greater depth what they are making.	To identify the main stages of making a product To establish criteria for a successful product. To make products by working efficiently (such as by cutting all pieces or attaching in a particular order). To review and refine work and techniques throughout. To make simple mock ups of ideas to test key features and skills.	To identify and consider more detailed success criteria when designing a product. To explore how to make labelled drawings from different viewpoints showing specific features. To develop a clear idea of what has to be done, planning how to use equipment, materials and processes To explore how software can be used to design and represent product designs. To make simple mock ups of ideas adjusting original design as needed.	products and consumer needs. To design with the user in mind, motivated by the service a product will offer. To present detailed designs showing sketches and cross-sectional imagery as well as multiple viewpoints of a product. To make products through stages of prototypes, making continual refinements. To gather feedback on an original design and use this to further refine ideas. To design products ensuring products have a high-quality finish, using art skills where appropriate.	sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer- aided design. To design products that have a clear purpose and indicate the design features of their products that will appeal to the intended user To consider the availability and costings of resources when planning out designs To work in a broad range of relevant contexts, for example conservation, the home, school, leisure, culture, enterprise, industry and the wider environment
	YR	Y1	Y2	Y3	Y4	Y5	Y6
Key Concept: Make	To explore own ideas when creating. To explore different materials.	To explain why materials are chosen. To cut materials with some accuracy (paper, card, felt)	To follow a simple plan, with support To begin to select from a range of hand tools and equipment, such as scissors, rulers, hammers	Choose suitable techniques to construct products or to repair items To measure and mark out to the nearest cm	To carefully select from a range of tools and equipment, explaining their choices To select from a given range of materials and components according	To learn to use a range of tools and equipment safely and appropriately and learn to follow hygiene procedures	To show an understanding of the qualities of materials to choose appropriate tools to cut and shape (e.g. sharper scissors for fabric than paper) To independently plan by

	To explore different	To understand the need			to their functional	To shape and score	
	To explore different tools safely. To explore ways to attach materials. To improve designs using different materials. <b>ELG:</b> To safely use and explore a variety of materials, tools and techniques, design, texture, form and function.	To understand the need to measure and mark out To follow instructions to assemble, join and combine materials, components or ingredients To attach simple decorations to improve the appearance of their product	To select from a range of materials, textiles and components according to their characteristics To cut and shape a range of materials (fabric, thin plastic, polystyrene, thick cardboard) with some accuracy To assemble, join and combine materials, components or ingredients To begin to use simple finishing techniques to improve the appearance of their product, such as adding simple decorations To select appropriate joining techniques for different materials and situations e.g. glue, tape To measure independently to the nearest cm and mark out with support	To place the main stages of making in a systematic order To score materials with support To begin to select and use different and appropriate finishing techniques to improve the appearance of a product such as hemming, tie-dye, fabric paints and digital graphics	to their functional properties or aesthetic qualities To learn to use a limited range of tools and equipment safely, appropriately and accurately and learn to follow hygiene procedures To cut, shape and score materials with increasing accuracy To measure and mark out to the nearest millimetre To assemble, join and combine material and components with some degree of accuracy To strengthen materials using suitable techniques	To shape and score materials with precision and accuracy To assemble, join and combine materials and components with accuracy To select from a range of materials and components according to their functional properties or aesthetic qualities To cut, shape and score materials with precision and accuracy (paper, card, fabric) To assemble, join and components with increasing accuracy To refine the finish using techniques to improve the appearance of their product, such as sanding or a more precise scissor cut after roughly cutting out a shape	To select from a range of materials and components according to their functional properties <u>and</u> aesthetic qualities, giving clear reasons for their choices To create step-by-step plans as a guide to making; To independently use a range of tools and equipment safely and appropriately and learn to follow hygiene procedures; To independently take exact measurements and mark out, to within 1 millimetre To use a full range of materials and components, including construction materials and kits, textiles, and mechanical components To cut, shape and score a range of materials with precision and accuracy (wood, wire, stretchy fabric) To independently assemble, join and combine materials and components with accuracy
	YR	Y1	Y2	Y3	Y4	Y5	Y6
Key Concept: Evaluate	To share their ideas and creations. To explain the process that has been used.	To explore existing objects and designs to identify own likes and dislikes.	To evaluate their products and ideas against purpose (simple design criteria). To identify strengths and	To explore existing designs and improve upon, giving reasons for choices. To recognise how	To disassemble products to understand how they work To gather feedback from others.	To create own design criteria to improve upon existing products To evaluate the quality of	To create own design criteria based on analysis of existing products and purpose of product
	To return and build on previous learning.	pictures/objects	possible changes they	products have been designed to fill a gap in	To explore and evaluate existing products,	fitness for purpose of	To complete detailed competitor analysis of

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	To refine ideas. To develop an ability to represent ideas. <b>ELG:</b> To share their creations and explain the process they have used.	focusing on how they have been made. To suggest improvements to existing designs. To share own product with others and to say what went well and what could be done better/ differently next time.	<ul> <li>might make to improve their products.</li> <li>To talk confidently about their ideas, saying what they like and dislike.</li> <li>To explore products to see how they have been made and how this can be used to make own design.</li> <li>To understand that products have been designed and made for a purpose</li> </ul>	<ul> <li>the market/to support a particular need.</li> <li>To explore what materials/ingredients products are made from and suggest reasons for this;</li> <li>To consider their design criteria as they make their product</li> <li>To evaluate their final product based on their own design criteria.</li> <li>To know some key events, including technological developments, and designs of individuals in design and technology that have heled shape the world</li> <li>To identify some of the great designers in all of the areas of study to generate ideas for designs (textiles, mechanics)</li> </ul>	explaining the purpose of the product and whether it is designed well to meet the intended purpose; To consider their design criteria as they make progress and are willing to alter their plans, sometimes considering the views of others if this helps them to improve their product To evaluate their product against their original design criteria suggesting changes they would make if repeating f To evaluate the key events, including technological developments, and designs of individuals in design and technology that have helped shape the world. To identify some of the great designers in all of the areas of study to generate ideas for designs (electronics, food)	products as they design and make To respond to the feedback of others to make improvements To combine elements of design from a range of inspirational designers throughout history	other products on the market To continually evaluate the quality of design, manufacture and fitness for purpose of products as they design and make and make ongoing adjustments and refinements To combine elements of design from a range of inspirational designers throughout history, giving reasons for choices
	YR	Y1	Y2	Y3	Y4	Y5	Y6
Skill: Textiles	To explore a range of different fabrics. To develop knowledge- and understanding of different materials. To develop own ideas through	To develop sewing techniques using a range of different materials such as card and hole punching and binca To use a prepared template.	To join fabrics by using running stitch with more precision (I.e. straight lines and recognising where to start so knot isn't visible). To <u>design</u> , make and use their own template.	Hunter/Gatherer bag To use sewing techniques to join fabrics by using running and over stitch.		To decide which stitches are most suitable for design and complete these proficiently. To design a product using multiple pattern pieces and cut this from fabric considering wastage.	

	<ul> <li>experimentation with diverse materials e.g. loose parts.</li> <li>To express discoveries.</li> <li>To explore different texture.</li> <li>To explore the use of materials for joining.</li> <li>To explore making improvements to models.</li> <li>To explore weaving.</li> <li>ELG: To use a range of small tools.</li> <li>ELG: To safely use and explore a variety of materials, tools and techniques, design, texture, form and function.</li> </ul>	To make a template following instructions and cut out fabric to make design. To join 2 pieces of fabric glue and staples. To begin to join 2 pieces of fabric using running stitch, with support. To develop a product by adding decoration with buttons, beads, ribbons and sequins, by joining with glue. To use materials for simple weaving through a stiff card loom or simple frame.	To explore ways of making and using more than one template at a time. To develop a product by sewing on decoration such as buttons, beads, sequins, braids, ribbons. To explore ways to colour textiles to suit purpose of design (fabric pens, batik and dye etc)	To independently pin two pieces of fabric together and then join To develop a product by adding fastenings To sew using a range of different stitches (e.g. blanket stitch, back stitch. To demonstrate how to measure, tape or pin, cut and join fabric with some accuracy to make a simple product To understand the need for and include a seam allowance when designing and measuring fabrics. To select the most appropriate techniques to decorate textiles		To create and sew products employing a seam allowance. To use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles – such as a soft decorative feature on cushion. To select from and use a wide range of materials according to their functional properties and aesthetic qualities. To join textiles using a greater variety of stitches, such as backstitch, whip stitch, blanket stitch;	
	YR	Y1	Y2	Y3	Y4	Y5	Y6
Technical knowledge:	To explore cutting, following lines.	Paper & Card – moving pictures	Paper & Card – structures (e.g. castle)	To cut materials accurately and safely by	To apply appropriate cutting and shaping	To cut materials with precision and refine the finish with appropriate	Electricals and electronics:
Construction, Mechanics and Electrical Systems	To explore different types of paper e.g. tissue, crepe To explore a variety of tools to manipulate	To cut materials safely using tools provided (scissors) To demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).	To demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen) independently.	Mechanics: Link to Forces of Nature - dams and harnessing the power of water.	cuts within the perimeter of the material (such as slots or cut outs). Electricals and electronics:	tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape).	To create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips).

	materials by cutting,		To investigates ways to			Develop a range of	Computing:
	fringing, hole punching.	To identify and use	make structures more	To understand	To create series and	practical skills to	
		materials to join e.g. split	stable (legs flanges etc)	mechanical systems in	parallel circuits.	create products (e.g.	To write code to control
	To explore different	pins, masking tape, treasury		existing products e.g.		cutting drilling and	and monitor models or
	materials for attaching	tags	To investigate and use	goars, pullovs and lovers	To recognise how hulbs	corowing pailing duing	products
	materials for attaching.		joining techniques:	gears, pulleys and levers.	switches buzzers and	screwing, naiing, giuing,	products.
		To cut along lines, straight	temporary, fixed and		switches, buzzers and	filling and sanding).	
	To explore and develop	and curved	moving - slits folds	To consider how a	motors can be used in a		
	an understanding of how		flanc	mechanical system could	product.	Mechanics:	
	to create.	To explore moving	naps.	be used in product of			
		mechanisms and design	To investigate	own design (link to	To design and make a	To convert rotary motion	
	To explore a variety of	(po <mark>p up, slid</mark> er, spring)	strengthening sheet	science – forces).	product containing	to linear using cams and	
	construction resources.	1 11	materials		switches, bulbs, buzzers	cranks.	
		To make a moving picture	materials	To create a product that	or motors.		
	To explore different	with at least one moving				To use innovative	
	tochniquos in joining	mechanism (e.g. pop	To build structures,	mochanisms (such as	Computing:	combinations of	
		up/slider etc)	exploring how they can	Inechanisins (such as	computing.		
	materials e.g. stacking		be made stronger, stiffer	levers,	To control and monitor	electronics (or	
	both vertically and	E.G. Homes	and more stable	winding mechanisms,	To control and monitor	computing) and	
	horizontally, balancing.	To be the state of some strength of the	including rolling paper.	pulleys and gears)	models using	mechanics in own	
		To build structures using a			software designed for	product designs	
	To explore making	construction materials	E.G. Rainforest Explorer		this purpose (e.g. Lego		
	construction resources	(duplo, logo otc)	leen/cart		sets)		
	to make enclosures and	(dupio, lego etc)	seep, care		11.		
	creating spaces.	To explore how to join	To make vehicles with				
	5 1	appropriately for different	construction kits which				
	To develop a	materials and situations e.g.	contain free running	11	10 M		
	roprosontation of	glue tane	wheels	1			
	abjects based on	Breet tape	Wheels				
	objects based off	To use a glue gun with adult	To use a range of				
	imagination, observation	support.	materials to create		Contract of the second s		
	and experience.		models with wheels and				
		To use materials to practise	axles e.g. tubes, dowel.				
	To explore the different	drilling, screwing, gluing	cotton reels				
	use of glue (glue sticks,	and nailing materials to			12.00		
	PVA).	make and strengthen	To attach wheels to a				
		products.	chassis using an axle				
	<b>ELG:</b> To use a range of						
	small tools including						
	scissors and cutlery						
	seissons and cuttery.						
	YR	Y1	Y2	Y3	Y4	Y5	Y6
Cooking &	To explore food	To know which foods are	To understand the need	To name the five food	Plan a meal which gives	Plan a day's menu which	Plan and cook a healthy
Nutrition	products.	healthy and unhealthy.	for a variety of foods in a	groups and how they	a healthy balance of	gives a healthy balance of	menu identifying and using
		· · · · · · · · · · · · · · · · · · ·	diet	benefit our health (Link	foods from across the	foods from across the	seasonal, local produce (link
	To begin to explore	To understand that all		to PHSE)	food aroups (link to	food aroups	to History and rationing)
	which foods are healthy	food comes from plants		To know the term	PHSE)	,,	
	and unhealthy	or animals		"balanced diet" and aive	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		To know, explain and give
	and annearing.			Summeed alet and give			examples of food that is

rood.       ( <i>full kebabs</i> )       To cut, peel and grate a range of ingredients as afely and hygienically, without using a heat source ( <i>gandwiches</i> )       To use a range of ingredients as afely and hygienically, without using a heat source ( <i>gandwiches</i> )       To repare simple dates as afely and hygienically, without using a heat source, ( <i>gandwiches</i> )       To begin to use       To begin to use       To begin to use         ELG(PSED): To understand the importance of healthy food holices       To measure and weigh food choices       To follow a simple recipe, e.g. sponton, scales (with support).       To use a heat source, with support.       To begin to use       To measure and weigh are needed to provide and/or with support.       To use a heat source, with support.       To use a heat source, with support.       To use a heat source, with support.       To begin to neasure and weigh ingredients and with to be and/or oven;       To measure and thewide with support.       To measure and weigh ingredients an	To explore the tools when pre	To cut ingredients safely aring and hygienically.	To know that food has to be farmed, grown, or caught	examples of a balanced healthy meal (link to PHSE)	To identify that foods can be grown, reared, caught or processed.	To know how global foods are harvested and processed for transport.	grown (such as pears, wheat and potatoes), reared (such as poultry and cattle) and caught (such as
ELG: To use a range of small tools, including cutteryTo prepare simple dishes safely and hygeincially, without using a heat source (gandwiches)To prepare simple dishes safely and hygeincially, world;Contactes and strawberries in the UK, Europe and the wider world;To use a range of cooking techniques such as microorganisms)To do moust new forw your Own" during WW2ELG(PSED): To understand the importance of healthy food choicesTo measure and weigh food tems according to a simple recipe, e, e, spoons, cups, electronic scales (with support): E.g. jam torts, fairy cokesTo follow a simple recipe, e, e, spoons, cups, electronic scales (with support): E.g. jam torts, fairy cokesTo follow a simple recipe, e, e, spoons, cups, electronic scales (with support): E.g. jam torts, fairy cokesTo follow a simple recipe, 	food. To explore how variety of tools	(fruit kebabs) to use a safely.	To cut, peel and grate a range of ingredients safely and hygienically	To use a range of techniques such as mashing, whisking,	To start to know when, where and how food is grown (such as herbs,	To know how different foods need to be stored (knowledge of	fish) in the UK, Europe and the wider world; To know how the global
ELG(PSED): To understand the importance of healthy food choicessource (smidwiches)salad)To begin to use techniques such as mixing, kneading and basing to assemble or cook ingredients. ( <i>Joscuits</i> ?)To begin to use techniques such as mixing, kneading and basing to assemble or cook ingredients. ( <i>Joscuits</i> ?)To accurately measure and healthy, nutritious food and drink are needed to provide energy for the body:To use a heat source, with support, to cook ingredients. ( <i>Joscuits</i> ?)To use a heat source, with support, to cook and/or over;To use a heat source, with support, to cook ingredients. To begin to measure and/or over;To measure accurately and calculate ratios or ingredients. to begin to measure and/or over;To measure and weigh ingredients. to begin to measure and/or over;To measure and weigh ingredients. to begin to measure 	ELG: To use a ra small tools, incl	nge of uding	To prepare simple dishes safely and hygienically, without using a heat	crushing to prepare ingredients safely and hygienically ( <i>Greek</i> Salad, dressings, potato	strawberries) in the UK, Europe and the wider world;	To use a range of cooking	developed since "Grow your Own" during WW2
importance of healthy food choicesTo measure and weigh food items according to a simple recipe, e.g. spoons, cups, electronic scales (with support): E.g. jam torts, fairy cakeswith support.mixing, kneading and baing to cancer support cook ingredients. (biscuits?)To accurately measure ingredients to the nearest gram, millilitre's etchygiencially choosing the mad appropriate method and utensits for the purpos (meal)To understand that to be active and healthy, ruritious food and drink are needed to provide energy for the body;To use a heat source, with support, to cook ingredients showing awareness of the need to control the temperature of the hob and/or over;To understand how to use: range of cooking awareness of the need to control the temperature of the hob and/or over;To understand how to use: 	ELG(PSED): To understand the		source (sandwiches)	salad) To follow a simple recipe	To begin to use techniques such as	or cook ingredients bread	To investigate different storage techniques To prepare ingredients
Scales (with support) E.g. jam tarts, fairy cakesnutritious food and drink are needed to provide energy for the body;To use a heat source, with support, to cook ingredients showing awareness of the need to control the temperature of the hob and/or oven;To understand how to use range of cooking techniques, such as gridding, grilling, frying and boiling;To begin to measure and weigh ingredients in grams and millilitresTo reasure accurately and calculate ratios of ingredients to scale up of 	importance of h food choices	ealthy	To measure and weigh food items according to a simple recipe, e.g. spoons, cups, electronic	with support. To understand that to be active and healthy,	mixing, kneading and baking to assemble or cook ingredients. ( <i>biscuits</i> ?)	To accurately measure ingredients to the nearest gram, millilitre's etc	hygienically choosing the most appropriate method and utensils for the purpose (meal)
Image: Second			scales (with support) E.g. <i>jam tarts, fairy</i> <i>cakes</i>	nutritious food and drink are needed to provide energy for the body;	To use a heat source, with support, to cook ingredients showing awareness of the need to control the		To understand how to use a range of cooking techniques, such as griddling, grilling, frying and boiling;
Image: state stat			-		temperature of the hob and/or oven; To begin to measure		To measure accurately and calculate ratios of ingredients to scale up or down from recipe.
To follow a simple substituting one or more ingredients to change the appearance, taste, texture and aroma; To begin understand seasonality. To alter methods, cooking			86771		and weigh ingredients in grams and millilitres		To create, adapt and refine recipes focusing on ingredients e.g. adding or
seasonality. To alter methods, cooking			1987		To follow a simple recipe independently.		substituting one or more ingredients to change the appearance, taste, texture and aroma;
times and temperatures			N.A.A	-197	seasonality.		To alter methods, cooking times and temperatures

Key Vocabulary									
	YR	Y1	Y2	Y3	Y4	Y5	Y6		

Design	Idea	Product, user, materials, label, part,	purpose, design, stages, equipment, plan, designer	Efficient, technique, criteria, features, design brief, adapt, labelled drawings,	Success criteria, annotated sketch, viewpoints, process, engineer, represent, original, sketch	Consumer, service, cross section, specification, finish, procedures,	Annotations, exploded diagram, pattern pieces, costings,
Make	Make, made, join, cut	measure, mark, instructions, decorate	Shape, combine, assemble, test	Attach, pieces, techniques, construct, repair, systematic, score, centimetre, prototype	Components, functional, aesthetic, appearance, millimetre, accuracy, reinforce,	Assemble, refine, Fill, sand,	
Evaluate	Like, dislike	Like, dislike,	Strengths, changes,	Improvements, market, designer, technology, function	Disassemble, feedback, modify	Manufacture, alterations, analysis	Adjustment, refinement, sustainability, energy efficient, human impact,
Textiles	Fabric, texture, smooth, rough, soft hard, weaving,	Sew, template, needle, thread, knot	Running stitch, textiles, decorate, batik, tie dye	Hemming, tie-dye, over stitch, pin (verb), fastening, blanket stitch, back stitch, seam allowance,		Wastage, whip stitch, embellish, scale, fibres, natural, synthetic,	
Construction, mechanics and electrical systems	Stacking, scissors, hole punch, attach, stick, glue, fringe	Tear, fold, curl, split pin, masking tape, treasury tag, straight, curved, slider, spring, pop-up, structure, glue, strengthen, drill, screw	Hinges, stable, legs, flanges, strong, stiff, wheel, axle, tube, dowel, cotton reel, chassis, , nail	Mechanism, mechanical system, gears, pulleys, lever, linkage, pivot, input, output, loose, fixed, guide, bridge	Electronics, parallel circuit, series circuit, bulb, switch, buzzer, motor, control, monitor, software, program	rotary, linear, cam, cranks, follower, convert, motion, guide, off centre, offset, ellipse, eccentric, shaft,	LEDs, resistors, transistors, chips, code
Cooking and nutrition	Healthy, unhealthy, knife, fork, spoon, food, water, taste,	Ingredients, fruit, vegetable, dairy, oil, spread, beans, pulses, eggs, fish, meat, protein, potato, rice, bread, pasta, starchy carbohydrate, safe, clean	Variety, diet, farm, grow, catch, cut, peel, grate, measure, weigh, recipe, spoons, cups, scales	Meal, balanced, mash, whisk, crush, hygiene, nutrition, energy, appearance, texture	Reared, processed, mix, knead, bake, temperature, oven, hob, grams, millilitres, seasonal	Menu, global, harvest, microorganisms, storage	Seasonal, food industry, utensils, griddle, grill, fry, boil, scale, ratio, substitute, temperature, aroma