

Year 1		
Term 1 (Food)	Term 4 (Moving Pictures)	Term 6 (Fabric)
design purposeful, functional, appealing products for themselves and other users based on design criteria		
generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology		
select from and use a wider range of tools and equipment to perform practical tasks		
select from and use a wider range of materials and components, including construction materials, textile and ingredients, according to their characteristics		
explore and evaluate a range of existing products		
evaluate their ideas and products against design criteria		
build structures, exploring how they can be made stronger, stiffer and more stable		
explore and use mechanisms		
use the basic principles of a healthy and varied diet to prepare dishes		
understand where food comes from		

Design and Technology Knowledge and Skills

Year 2		
Term 1 (Lunch Boxes)	Term 3 (Fabric)	Term 5 (Food)
design purposeful, functional, appealing products for themselves and other users based on design criteria		
generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology		
select from and use a wider range of tools and equipment to perform practical tasks		
select from and use a wider range of materials and components, including construction materials, textile and ingredients, according to their characteristics		
explore and evaluate a range of existing products		
evaluate their ideas and products against design criteria		
build structures, exploring how they can be made stronger, stiffer and more stable		
explore and use mechanisms		
use the basic principles of a healthy and varied diet to prepare dishes		
understand where food comes from		

Design and Technology Knowledge and Skills

Year 3		
Term 1 (Kites)	Term 3 (Food)	Term 6 (Juggling Balls)
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, cross-sectional and exploded diagrams, 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		
understand and use electrical systems in their products		
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		

Design and Technology Knowledge and Skills

Year 4		
Term 2 (Mechanical Posters)	Term 3 (Electrical Systems)	Term 5 (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, cross-sectional and exploded diagrams, 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		
understand and use electrical systems in their products		
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		

Design and Technology Knowledge and Skills

Year 5		
Term 1 (Mechanical Systems)	Term 3 (Food)	Term 6 (Felt Phone Cases)
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, cross-sectional and exploded diagrams, 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		
understand and use electrical systems in their products		
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		

Design and Technology Knowledge and Skills

Year 6		
Term 1 (Structures)	Term 3 (Programming)	Term 5 (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, cross-sectional and exploded diagrams, 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		
understand and use electrical systems in their products		
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		