Our Lady Star of the Sea Design Technology Curriculum overview

Areas of study and skill development

| FOOD | STRUCTURES | TEXTILE | MECHANISMS |
|------|------------|---------|------------|
|------|------------|---------|------------|

| Year 1 | Year 2 | Year 3 | Year 4 | Year 5 | Year 6 |
|------------|-----------|----------------------|-------------|-----------|-----------|
| MECHANISMS | TEXTILES | STRUCTURES | STRUCTURE | MECHANISM | STRUCTURE |
| (levers) | | | THOU TO THE | | |
| | MECHANISM | MECHANISM | | | MECHANISM |
| STRUCTURES | (Axles) | | TEXTILE | TEXTILE | CONTROL |
| | (Axtes) | (Electrical systems) | | | TECH |
| FOOD | FOOD | FOOD | FOOD | FOOD | FOOD |

DESIGN

Pupils taught to:

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, mockups and, where appropriate, computing

MAKE

Pupils taught to:

Select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing)

Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

EVALUATE

Pupils taught to:

Explore and evaluate a range of existing products

Evaluate their ideas and products against design criteria

TECHNICAL KNOWLEDGE

Pupils taught to:

Build structures, exploring how they can be made stronger, stiffer and more stable

Explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products.

Our Lady Star of the Sea design technology Year 1 overview of Key Skills and Projects

| Structures | Mechanism | Food |
|--|---|---|
| Homes | Moving Greeting Cards | Fruit cars and Kebabs |
| Refer to materials tools and techniques using appropriate vocabulary | Use technical vocab when describing mechanisms, tools and materials they use. | Developing a food vocabulary using taste smell texture and feel |
| Explore how to make structures stronger. | Join appropriately for different materials and situations | Understand a need for a variety of foods in a diet |
| Investigate techniques for stiffening a variety of materials | e.g. glue, tape Experiment with levers and sliders to find different | Peeling, Cutting and chopping raw foods |
| Test methods of enabling structures to remain stable | ways of making things move in a 2D plane. | Weighing using non standard spoons and cups |
| Join appropriately for different materials and | Mark out materials to be cut using a template | Making fruit cars, fruit kebabs and crudités with a dip |
| situations | Fold tear and cut paper and card | Where does our food come from: Fruit and Veg |
| Mark out using a template | Cut along lines straight and curved | Food Hygiene Washing drying |
| Use a glue gun with supervision | Insert fasteners for card | Cleaning up after themselves |
| | Use a hole punch | |

DESIGN MAKE Evaluate Use pictures and words to convey what they want to design/make. Discuss their work as it progresses Explore existing products and investigate how they have been Propose more than one idea for their product. Select materials/ingredients from a limited range that made. will meet the design criteria Use kits/reclaimed materials to develop more than one idea. Decide how existing products do/do not achieve their purpose. Select and name the tools needed to work the Model ideas / make mock-ups with kits, reclaimed materials. Talk about their design as they develop and identify good and materials/ingredients bad points. Select appropriate technique explaining: First... Next... Last.... Explain which materials/ingredients they are using and Note changes made during the making process as annotation Explore ideas by rearranging materials/ingredients. why to plans/drawing. Select pictures to help develop ideas. Name the tools they are using. Say what they like and do not like about items they made and Use drawings to record ideas as they are developed. attempt to say why. Describe what they need to do Add notes to drawings to help explanations. Discuss how closely their finished product meets their design criteria and how well it meets the needs of the user. Use ICT to communicate their ideas. Describe their models and drawings of ideas and intentions

Our Lady Star of the Sea design technology Year 2 overview of Key Skills and Projects

| Textiles | Mechanism | | Food |
|--|--|--|--|
| Making a puppet | Fire Engine—wheels axles and chassis | Making fruit and Vegetable smoothies | |
| Start to use appropriate vocabulary to refer to fabrics and tools. | | | Developing a food vocabulary using taste, smell, texture and feel |
| Cut out shapes which have been created by drawing round a template onto the fabric. Join fabrics by using a running stitch, glue, staples, over sewing, tape. Decorate fabrics with attached items e.g. buttons, beads, sequins, braids, ribbons. Colour fabrics using a range of techniques e.g. fabric paints, printing, painting | Join appropriately for different materials and stape. Try out different axle fixings testing their streng Make vehicles with construction kits which contwheels. Use a range of materials to create models with tubes, dowel, cotton reels Roll paper to make tubes Cut dowel using hacksaw and bench hook Attach wheels to a chasis using an axle. | gths and weaknesses. ain free running | Understand a need for a variety of foods in a diet Peeling, cutting, chopping and blending raw foods Weighing using non standard spoons and cups Making fruit cars, fruit kebabs and crudités with a dip Investigate where does our food come from: fruit and veg Food Hygiene Washing drying Cleaning up after themselves |

DESIGN MAKE Evaluate Use pictures and words to convey what they want to design/make. Discuss their work a it progresses Explore existing products and investigate how they have been Propose more than one idea for their product. made. Select materials/ingredients from a limited range that will meet the design criteria Use kits/reclaimed materials to develop more than one idea. Decide how existing products do/do not achieve their purpose. Select and name the tools needed to work the Model ideas / make mock-ups with kits, reclaimed materials. Talk about their design as they develop and identify good and materials/ingredients bad points. Select appropriate technique explaining: First... Next... Last.... Explain which materials/ingredients they are using and Note changes made during the making process as annotation Explore ideas by rearranging materials/ingredients. why to plans/drawing. Select pictures to help develop ideas. Name the tools they are using. Say what they like and do not like about items they made and Use drawings to record ideas as they are developed. attempt to say why. Describe what they need to do Add notes to drawings to help explanations. Discuss how closely their finished product meets their design criteria and how well it meets the needs of the user. Use ICT to communicate their ideas. Describe their models and drawings of ideas and intentions

Our Lady Star of the Sea design technology Year 3 overview of Key Skills and Projects

| Develop vocabulary related to the project. Create shell or frame structures. Strengthen frames with diagonal struts. Make structures more stable giving them a wide Develop vocabulary related to the project. Incorporate a circuit into a model/product. Use electrical systems such as switches bulbs and buzzers. Develop sensory vocabulary/knowledge using taste, texture and feel. Analyse the taste, texture, smell and appear a range of foods (predominantly savoury) Follow instructions and a recipe | Structure | Mechanism (electrical) | Food |
|---|--|---|---|
| Create shell or frame structures. Strengthen frames with diagonal struts. Make structures more stable giving them a wide Incorporate a circuit into a model/product. Use electrical systems such as switches bulbs and buzzers. Laste, texture and feel. Analyse the taste, texture, smell and appear a range of foods (predominantly savoury) Follow instructions and a recipe | Photo frames | The buzzer game | Coleslaw, Cous Cous Salad and fruit crumble |
| Measure and mark square section, strip and dowel Make healthy eating choices—use the Eatw | Develop vocabulary related to the project. Create shell or frame structures. Strengthen frames with diagonal struts. Make structures more stable giving them a wide base. Measure and mark square section, strip and dowel | Develop vocabulary related to the project. Incorporate a circuit into a model/product. Use electrical systems such as switches bulbs and buzzers. INVENTORS Iconic British inventors and | Develop sensory vocabulary/knowledge using smell, taste, texture and feel. Analyse the taste, texture, smell and appearance of a range of foods (predominantly savoury) Follow instructions and a recipe Make healthy eating choices—use the Eatwell plate Find out which countries the fruit and veg are |

| DESIGN | MAKE | Evaluate | |
|--|---|---|--|
| Develop more than one design or adaptation of an initial design. | Prepare pattern pieces as templates or their design. | Investigate similar products to the one to be made to give a | |
| Plan a sequence of actions to make a product. | Cut slots. | starting point | |
| Begin to use cross-sectional and exploding diagrams | Cut internal shapes. | Draw/sketch products to help analyse and understand how | |
| Use prototypes to develop and share ideas. | Select from a range of tools for cutting shaping joining | products are made. | |
| Think ahead about the order of their work and decide upon tools | and finishing. | Research needs of user. | |
| and materials/ingredients. | Use tools with accuracy. | Identify the strengths and weaknesses of their design ideas in | |
| Propose realistic suggestions as to how they can achieve their design ideas. | Select different techniques for different parts of the process. | relation to purpose/user. Decide which design idea to develop. | |
| Consider aesthetic qualities of materials/ingredients chosen. | Select from materials according to their functional | Consider and explain how the finished product could be | |
| Use CAD where appropriate. | properties. | improved | |
| | Plan the stages of the making process. | Discuss how well the finished product meets the design criteria | |
| | Use appropriate finishing techniques. | of the user. | |
| | | Investigate key events and individuals in Design Technology | |

Our Lady Star of the Sea design technology Year 4 overview of Key Skills and Projects

| Structure | Textile | Food |
|--|---|--|
| Greenhouse | Pencil cases | Cheese and onion roll ups, Rock cakes and |
| Develop vocabulary related to the project. | Develop vocabulary for tools materials and their properties. | Pizza |
| Create shell or frame structures. | Understand seam allowance. | Develop sensory vocabulary/knowledge using smell, |
| Strengthen frames with diagonal struts. | Join fabrics using running stitch, over sewing, blanket stitch. | taste, texture and feel. |
| Make structures more stable giving them a wide | Prototype a product using a J cloth | Analyse the taste, texture, smell and appearance of a range of foods (predominantly savoury) |
| base. | Use prototype pattern. | Follow instructions and a recipe |
| Measure and mark square section, strip and dow | Explore strengthening and stiffening fabrics. | Combine and join a range of ingredients |
| accurately to 1cm | Explore fastening (inventors) and recreate some | Make healthy eating choices—use the Eatwell |
| DESIGNERS Iconic British | Sew on buttons and make loops | plate—What does each food group do to our bod- |
| building and the | Use appropriate decoation techniques | ies? |
| architect | | |

| DESIGN | MAKE | Evaluate |
|---|--|---|
| Develop more than one design or adaptation of an initial design. | Prepare pattern pieces as templates for their design. | Investigate similar products to the one to be made to give a |
| Plan a sequence of actions to make a product. Begin to use cross-sectional and exploding diagrams | Cut slots. Cut internal shapes. Select from a range of tools for cutting shaping joining and | Starting point Draw/sketch products to help analyse and understand how products are made. |
| Use prototypes to develop and share ideas. Think ahead about the order of their work and decide upon tools and materials/ingredients. | finishing. Use tools with accuracy. Select from techniques for different parts of the process. | Research needs of user. Identify the strengths and weaknesses of their design ideas in relation to purpose/user. |
| Propose realistic suggestions as to how they can achieve their design ideas. Consider aesthetic qualities of materials/ingredients chosen. | Select from materials according to their functional properties. | Decide which design idea to develop. Consider and explain how the finished product could be improved |
| Use CAD where appropriate. | Plan the stages of the making process. Use appropriate finishing techniques. | Discuss how well the finished product meets the design criteria of the user. Investigate key events and individuals in Design Technology |

Our Lady Star of the Sea design technology Year 5 overview of Key Skills and Projects

| Mechanism | Textile | | Food | |
|------------------------------|---|--------------------------------|---|--|
| CAMS | Funky furnishings | | Cheese scones, Short crust pastry– Quiche and Banana Bread | |
| Use a technical vo- | Use the correct vocabulary | y appropriate to the project. | Prepare mainly savoury dishes using their own selection of ingredients—taking | |
| cabulary appropri- | Create 3-d products using | pattern pieces and seam allow- | into account their nutritional value, properties and sensory characteristics. | |
| ate to the project | ances. | | Weigh and measure using scales | |
| Use CAMs system | Understand pattern layout | | Select and prepare foods for a particular purpose. | |
| (see science curricu- | Decorate textiles appropriately (often before joining com- | | Work hygienically and safely. | |
| lum Year 5for work | ponents). | | Develop understanding of eating healthily (Eatwell plate) and apply to their | |
| on pulleys gears and levers) | Pin and tack fabric pieces together | | ingredient choices. | |
| aria levers) | Join fabrics using over sewing—back stitch blanket stitch | | Use a range of cooking techniques | |
| | or machine stitching (close supervision) | | Join and combine a widening range of ingredients. | |
| | Combine fabrics to create more useful properties. | | Know where the ingredients are grown and processed. | |
| | Make quality product. DESIGNERS Iconic British textile designers | | Consider influence of chefs e.g. Jamie Oliver | |

| DESIGN | MAKE | Evaluate |
|--|---|--|
| List tools needed before starting the activity. | Make prototypes. | Research and evaluate existing products (including |
| Plan the sequence of work e.g. using a storyboard. | Develop one idea in depth. | book and web based research. |
| Record ideas using annotated diagrams. | Use research information to inform decisions. | Consider user and purpose. |
| Use models, kits and drawings to help formulate design ideas. | Produce detailed lists of ingredients/components/ | Identify and strengths and weaknesses of their |
| Combine modelling and drawing to refine ideas. | materials and tools. | design ideas. |
| Devise step by step plans that can be read/followed by someone else. | Use a computer to model ideas. | Give a report using correct technical vocabulary. |
| Use exploded diagrams and cross-sectional diagrams to communicate ideas. | Select from and use a wide range of materials. | Consider and explain how the finished product |
| Sketch and model alternative ideas. | Use appropriate finishing techniques for the project. | meets the design criteria of the user. Test on the user! |
| Decide which design idea to develop. | Refine their product-review and rework/improve | Understand how key people have influenced |
| Use and understand the importance of CAD | | design |

Our Lady Star of the Sea design technology Year 6 overview of Key Skills and Projects

| Mechanism / Structure | | Food | |
|---|---------------------------------------|--|--|
| Fairground rides—Combining learning across De- | | BREAD (understanding yeast— link to micro-organisms in science) | |
| sign Technology: structure, mechanisms, electrical | | Damper Bread Rolls and German Fruit loaf | |
| systems and ICT programming and | | Prepare mainly savoury dishes using their own selection of ingredients—taking into account their nutritional value properties and sensory characteristics. | |
| Use the correct terminology for tools materials and processes Use bradawl to mark hole positions. | | Mixing, kneading, proving and shaping (considering design) dough. | |
| Use hand drill to drill tight and lose to fit holes. | | Weigh and measure using scales Select and prepare foods for a particular purpose. | |
| Cut strip wood, dowel, square section and wood accurately to 1 mm. Join materials using appropriate methods. | | Work hygienically and safely. | |
| Build frameworks to support mechanisms. | | Develop understanding of eating healthily (Eatwell plate) and apply to their ingredient choices. Use a range of cooking techniques | |
| Stiffen and reinforce complex structures. | Famous Fairground engineers and their | Join and combine a widening range of ingredients. | |
| Use electrical systems such as motors | rides | Know where the ingredients are grown and processed. | |
| Program, monitor and control product using ICT | | Consider influence of chefs e.g. Jamie Oliver | |

| DESIGN | MAKE | Evaluate |
|--|---|--|
| List tools needed before starting the activity. | Make prototypes. | Research and evaluate existing products |
| Plan the sequence of work e.g. using a storyboard. | Develop one idea in depth. | (including book and web based research). |
| Record ideas using annotated diagrams. | Use research information to inform decisions. | Consider user and purpose. |
| Use models, kits and drawings to help formulate design ideas. | Produce detailed lists of ingredients/components/ | Identify strengths and weaknesses of their |
| Combine modelling and drawing to refine ideas. | materials and tools. | design ideas. |
| Devise step by step plans that can be read/followed by someone else. | Use a computer to model ideas. | Give a report using correct technical vocabulary. |
| Use exploded diagrams and cross-sectional diagrams to communicate ideas. | Select from and use a wide range of materials. | · · |
| Sketch and model alternative ideas. | Use appropriate finishing techniques for the | Consider and explain how the finished product meets the design criteria of the user. |
| Decide which design idea to develop. | project. | Test on the user! |
| Use and understand the importance of CAD | Refine their product-review and rework/improve | Understand how key people have influenced |