



Overall Aims (as stated in the National Curriculum):

To develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world.

To 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.

To critique, evaluate and test their ideas and products, and the work of others.

To understand and apply the principles of nutrition and learn how to cook – with an emphasis on savoury dishes.

Within this, we also have **Haseltine Aims**:

DT works best in context and should be **linked to children's current learning**, working across the curriculum, from numeracy and literacy to topic work.

DT learning is strongest when it is **enquiry-based**, i.e. the children should always be given **time to investigate** materials, tools, prototypes, and there should always be room in the making process for experimentation and evaluation; the latter can always form part of writing lessons.

As they move through KS2, the children should take an active role in forming the design brief, and there should be increasing focus on creating appealing and well-functioning end products.





Reception

Skills Overview
Think of ideas, and with help can put them into practice Know the features of familiar products

Use pictures and words to describe what they want to do.

Talk about their own and others' learning.

Describe how their product works

Food	Textiles	Mechanisms	Structures
Use a mixing bowl to prepare a mixture (Role Play) Make a food product (with help) Understand the need to wash their hands and keep surfaces clean when preparing food.	Describe textiles and the way they feel. Make products from textiles With help, measure, mark out and cut fabric Join fabrics using glue	Cut materials using scissors Describe the properties of materials that have been used.	Make structures Describe the materials used to make structures.
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Year 1

Skills Overview

Think of ideas and plan what to do next, based on what they know about materials and components.

Select the appropriate tools, techniques and materials, explaining choices.

Use models, pictures and words to describe designs.

Recognize what they have done well in their learning.

Recognize what they have done well in their learning.						
Food	Textiles	Mechanisms	Structures			
Prepare food safely and hygienically.	Alter textiles to make them stronger.	Explore how moving objects work.	Make materials for structures stronger by folding, joining or rolling.			
Describe properties of food ingredients – taste, smell, texture and consistency Sourcing, where doe our food	Become increasingly accurate when using scissors to cut out. Use glue, tying or simple stitch	Look at wheels, axels, turning mechanisms, hinges and simple levers.				
come from?(trip to the local shops	to join textiles.	Make a product that moves using a turning mechanism or a lever/hinge.				
	Yea	ar 2	1			





Skills Overview

Generate ideas for a given brief

Plan the design process (selecting tools, techniques and materials, explaining choices, using models, diagrams and text to describe designs)

Recognize what they have done well in their learning and suggest improvements

Food	Textiles	Mechanisms	Structures
Weigh/measure ingredients	Make accurate measurements	Investigate and use a range of	Understand how structures
accurately.	of textiles using cm	joints	can be made stronger by
			shape.
Describe food products using	Use scissors precisely when		
properties	cutting out.		
Look at seasonal fruit and	Understand that textiles have		
vcegables- How they are	different properties and select		
grown and harvested)	the most appropriate textile for		
Understand how to store food	the job.		
for long-life and hygiene			





Year 3

Skills overview

Generate ideas and recognise that designs have to meet a range of different needs.

Make realistic plans to achieve their aims.

Think ahead about the order of process, choosing appropriate tools, equipment, materials, components and techniques.

Clarify ideas using labelled sketches and models to communicate the details of designs.

Identify where evaluations have led to improvements in the product.

Think about ways to create a well finished product that would appeal to users.

Mechanical/moving	Food	Malleable Materials	Stiff and flexible sheet	Textiles
components			materials	
Explore mechanical	Select ingredients for a	Use the most	Use folding and scoring	Select appropriate
movement using	food product-Savory	appropriate malleable	to shape materials	textiles for my product
hydraulics and	dishes/sourcing	material for a product	accurately	
pneumatics.	_		-	Use sharp scissors
	Work in a safe and	Shape the product	Make cuts accurately	accurately to cut textiles
Use forces knowledge	hygienic way	carefully, using	(scissors and saws)	
to incorporate magnets		techniques and tools		
(Year 3 cont.)				





into mechanical	Think about the presentation of the food	that lead to a high quality finish	Make holes accurately (punch, drill)	Know that the texture and properties of
designs/moving models.	•	quality liftisti	(purion, uriii)	material affect choice
	intended user.	Describe the qualities of	Join materials to make	
		my material and explain	products using	Improve the design as
	Describe food product	why it will be the most	permanent and	the process goes on.
	in terms of taste,	suitable choice.	temporary fastenings.	
	texture, flavor and relate this to the			
	intended purpose of the			
	food.			
	Make a product that			
	requires cooking			





Year 4

Skills Overview

Generate ideas by collecting and using information. (link to numeracy, data handling)

Take the views of users' into account when designing products (application of research)

Plan effectively and collaboratively, selecting the most appropriate techniques and tools to make a product. Communicate alternative ideas using words, labelled sketches and models showing awareness of the constraints of the design. Reflect on designs and develop them bearing in mind the way they will be used.

Identify what is working well and what can be improved. Come up with solutions to problems as they happen. Improve products after testing.

Make a product with a good finish.

make a product man a ge	ou minori.			
Electrical and	Food	Malleable Materials	Stiff and flexible sheet	Textiles
mechanical			materials	
components				
Understand that	Make a food product	Use suitable malleable	Measure using mm and	Textile work
mechanisms create	using a selection of	materials selected for	then use scoring, and	incorporates the views
movement	ingredients to meet an	the purpose of the	folding to shape	of intended users' and
	identified need. (e.g	product.	materials accurately	for the purpose.
Use simple circuits to	lunchtime snack,		with a focus on	
illuminate or create	(Where do these		precision.	





(Year 4 cont.)	ingredients come from)	Make a product that is		Use art textiles skills
	healthy sandwich, low	fit for purpose and	Make cuts (scissors,	such as stitching to help
	gluten).	improve it in response	snips, saw) accurately,	create a product that is
motion. Make a product		to a user's point of	reject pieces that	sturdy and fit for
	Work in a safe and	view.	are not accurate and	purpose.
	hygienic way.		improve the technique.	
that uses both electrical		Apply a high quality		Textile products include
and mechanical	Produce well-presented	finish (e.g. using	Make holes (punch,	structural changes,
components	food that is packaged	carving, paint, glaze,	drill) accurately	such as plaiting or
	using other DT skills.	varnish etc).		weaving to create new
			Use methods of working	products such as rope,
		Use both hands and	that are precise so that	belts, bracelets etc.
	Understand that some	other tools to mould	products have a high	
	are unsafe eaten raw.	materials into very	quality finish.	
	Understand that	accurate shapes that		
	cooking alters the	will do the intended job	Make joins that are	
	flavour and texture of	well.	strong and stable,	
	foods and use this		giving extra strength to	
	knowledge in designs.	Know that products	the products. And/or	
		may need further	joins that are flexible to	
		improvement as the	allow for dismantling or	
		material changes as it	folding.	





kiln or oven)	dries or is heated (e.g.
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Year 5

Skills Overview

Draw on and use various sources of information, including an understanding of familiar products, to help develop own ideas.

Clarify ideas through discussion, drawing and modelling, modifying them where appropriate.

Use CAD to develop products where appropriate.

Communicate ideas, within group and wider setting (whole class, year group, school...)
Test and evaluate products, showing understanding of the situations the products will have to work.

Be aware that resources may be limited (budget, time, availability)

Evaluate products and how information sources were used to inform the design.

Make products that are well finished using a range of art and other finishing techniques.

Electrical and	Food	Mouldable Materials	Stiff and flexible sheet	Textiles
mechanical			materials	
components				





Choose components that can be controlled by switches, or by ICT equipment.

(Year 5 cont)

Use science knowledge of micro-organisms to store and prepare food properly.

Use science knowledge of reversible (ice cream!) and irreversible changes (bread, jelly, custard!) to create food products that combine to make a new material that can then be described using its sensory qualities.

Select materials based on the final finished product's use.

Products have a high degree of precision and do the intended job well (e.g. a handle on a cup is designed to be an insulator)

Products are carefully finished to add extra appeal. This sometimes includes the addition of other materials (e.g. container for a wax candle)

Measure and select materials with cost and workability in mind.

Make very careful and precise measurements so that joins, holes and openings are in exactly the right place.

Ensure that edges are finished by sometimes adding other materials. (e.g. edging strips)

Create products that are well received by intended users.

Hide some joints for aesthetic effect.

Products have an awareness of commercial appeal.

Experiment with a range of materials until the right mix of affordability, appeal and purpose is found.

Combine art skills to add colour and texture.

Mark out using own patterns and templates

Join textiles using art skills of stitching, embroidering and plaiting to make a durable and desirable product.









Year 6

Skills overview

Discuss designs with others, present ideas effectively

List the functions that the final design must meet and compare designs with this list

Produce sequenced drawings/documentation with an explanation of the use of tools, equipment, materials etc.

Use CAD where appropriate.

Make prototypes to check that ideas would work

Select the best design and develop it further

Explain any alterations, modifications and improvements.

Test and evaluate the product

(Use all skills and knowledge to make production props)





(Year 6 cont)	Food	Mouldable Materials	Stiff and flexible sheet	Textiles
Electrical and			materials	
mechanical				
components				
Use science skills (resistance, batteries in series or parallel, variable resistance to dim lights or control speed) or ICT skills (coding to control remotely) to alter the way electrical products behave.	Use proportions and ratio to produce recipes of my food product, scaling up and down for different quantities.	Use a range of tools, equipment, materials, components and processes.	Use a range of tools, equipment, materials, components and processes.	Use a range of tools, equipment, materials, components and processes.
Use precise electrical connections.				
Use other DT skills to create housings for mechanical components				





(3D Printer opportunity!)		