

| YEAR GROUP | Term | AUTUMN | | SPRING | | SUMMER | |
|------------|--------|---|----------|----------|----------|----------|----------|
| | ½ Term | AUTUMN 1 | AUTUMN 2 | SPRING 1 | SPRING 2 | SUMMER 1 | SUMMER 2 |
| DT | Y1 | <p>1 Design: design purposeful, functional, appealing products for themselves and other users based on design criteria.</p> <p>2 Make: select from and use a range of tools and equipment to perform practical tasks</p> <p>3 Evaluate: explore and evaluate a range of existing products</p> <p>4 Technical Knowledge: build structures, exploring how they can be made stronger, stiffer and stable</p> <p>5 Cooking and Nutrition: use the basic principles of a healthy and varied diet to prepare dishes</p> | | | | | |
| | Y2 | <p>1 Design: generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</p> <p>2 Make: select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</p> <p>3 Evaluate: evaluate their ideas and products against design criteria</p> <p>4 Technical Knowledge: explore and use mechanisms in their products</p> <p>5 Cooking and Nutrition: understand where food comes from.</p> | | | | | |
| | Y3 | <p>1 Design: 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</p> <p>2 Make: select from and use a wider range of tools and equipment to perform practical tasks accurately</p> <p>3 Evaluate: investigate and analyse a range of existing products</p> <p>4 Technical Knowledge: apply their understanding of how to strengthen, stiffen and reinforce more complex structures</p> <p>5 Cooking and Nutrition: understand and apply the principles of a healthy and varied diet</p> | | | | | |
| | Y4 | <p>1 Design: 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</p> <p>2 Make: select from and use a wider range of tools and equipment to perform practical tasks accurately</p> <p>3 Evaluate: evaluate their ideas and products against their own design criteria</p> <p>4 Technical Knowledge: understand and use mechanical systems in their products</p> <p>5 Cooking and Nutrition prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</p> | | | | | |
| | Y5 | <p>1 Design: generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams.</p> <p>2 Make: select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to the functional properties and aesthetic qualities</p> <p>3 Evaluate: evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</p> <p>4 Technical Knowledge: understand and use electrical systems in their products</p> <p>5 Cooking and Nutrition: understand seasonality, and know where and how a variety of ingredients are grown.</p> | | | | | |
| | Y6 | <p>1 Design: generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams.</p> <p>2 Make: select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to the functional properties and aesthetic qualities</p> <p>3 Evaluate: understand how key events and individuals in design and technology have helped shape the world</p> <p>4 Technical Knowledge: apply their understanding of computing to program, monitor and control their products.</p> <p>5 Cooking and Nutrition: understand seasonality, and know where and how a variety of ingredients are reared, caught and processed.</p> | | | | | |