

Design Technology							
Devas	Bannerman	Porteous	Borton				
Textiles - Making Stockings	Cycle A	Cycle A	Cycle A				
	Construct a Windmill (structures)	Construct a Castle (structures)	Bridges (structures)				
Mechanisms – Moving							
Pictures	Making a Monster (mechanisms)	Pneumatic Toys (mechanisms)	Automata Toys (mechanisms)				
Food – Fruit Aliens	Fruit and Vegetables (cooking & nutrition)	Eating Seasonally (cooking & nutrition)	What Could Be Healthier? (cooking & nutrition)				
	Cycle B	Cycle B	Cycle B				
	Making a Puppet (textiles)	Making a cushion (textiles)	Waistcoats (textiles)				
	Wheels and Axles (mechanisms)	Slingshot Car (mechanisms)	Make a Steady Hand Game (mechanisms)				
	A Balanced Diet (cooking & nutrition)	Adapting a Recipe (cooking & nutrition)	Come Dine With Me (cooking & nutrition)				



Exploring and Developing Ideas								
Devas	Devas Bannerman		Porteous		Borton			
40- 60 + months	Cycle A	Cycle B	Cycle A	Cycle B	Cycle A	Cycle B		
- can make verbal plans and discuss	I can explain the	I can make a template	I can design a product with	I can design and make a	I can design a stable	I can design a product,		
material choices.	importance of a design	to create a design for	key features to appeal to a	template from an	structure that is able to	considering the main		
- I can design a product I would like to	criteria.	a product.	specific person/purpose.	existing product and	support weight.	component shapes		
make.				apply individual design		required and creating an		
- I can explain what a good design needs.	I can include my own	I can create a design	I can draw and label a	criteria.	I can create a frame	appropriate template.		
- I can choose from available materials.	preferences and	criteria for a product.	design including 2D		structure with a focus on			
- I can use knowledge from my own	requirements in a design.		shapes, 3D shapes, colours	I can use a mixture of	triangulation.	I can consider the		
exploration to inform my designs.			and materials needed.	structures and		proportions of individual		
- I can use a slider mechanism to control	I can design a product for a	I can design a healthy		mechanisms to design a	I can experiment with a	components.		
movement.	specific audience in	meal based on a food	I can design a product	pop-up feature on a	range of cams to create a			
- I can design packaging for a product.	accordance with a design	combination which	using ICT software.	product.	desired movement.	I can draw a design from		
	criteria.	work well together				three different		
ELG			I can design a toy which	I can name each	I can understand how	perspectives.		
Communication and Language; Speaking:	I can create clearly labelled	I can include wheels,	uses a pneumatic system.	mechanism, input and	linkages change the direction			
- Participate in small group, class and one-	drawings that illustrate	axles and axle holders		output accurately.	of a force.	I can generate ideas		
to-one discussions, offering their own	movement.	in a design.	I can develop a design			through sketching and		
ideas, using recently introduced			criteria from a design	I can design a product	I can understand and draw	discussion.		
vocabulary	I can design packaging for	I can combine wheels	brief.	within a given budget,	cross-sectional diagrams to			
- Offer explanations for why things might	a product by-hand or on	and axles to make a		drawing upon previous	show the inner-workings of	I can model ideas through		
happen, making use of recently	ICT software.	wheel move.	I can generate ideas using	taste testing	my design.	prototypes.		
introduced vocabulary from stories, non-			thumbnail sketches and	judgements.				
fiction, rhymes and poems when			exploded diagrams.		I can adapt a traditional	I can understand the		
appropriate.					recipe by removing,	purpose of products,		
			I can create a healthy and		substituting or adding	including what is meant		
Expressive Arts and Design; Creating with			nutritious recipe using		additional ingredients.	by 'fit for purpose' and		
Materials:			seasonal ingredients,			'form over function'.		
- Safely use and explore a variety of			considering the taste,		I can write an amended			
materials, tools and techniques,			texture, smell and		method for a recipe to	I can write a recipe,		
experimenting with colour, design,			appearance of the dish.		incorporate the relevant	explaining the key steps,		
texture, form and function.					changes to ingredients.	method and ingredients.		
- Share their creations, explaining the								
process they have used.								



					I can design appealing packaging to reflect a recipe.	I can include facts and drawings from research undertaken.
Experiment, prediction, investigate, join, stick, bend, slot,	Design, design criteria, requirements, product, audience, labelled drawings, packaging	Template, product, healthy meal, combine, design	Thumbnail sketches, recipe, software, design criteria, nutritious.	Mechanism, design, input, output, structures, taste testing.	Research, annotate, market research, input, output, predict,	Preparation, storyboard, target audience, target consumer, unique
	arawings, packaging	L	Make			
Devas Bannerman		man	Porteous		Borton	
40- 60+ months	Cycle A	Cycle B	Cycle A	Cycle B	Cycle A	Cycle B
- I can use scissors accurately with a range of materials I can use a prepared needle and wool to	I can make a stable structure using a range of materials.	I can cut fabric neatly with scissors.	I can construct a range of 3D geometric shapes using nets.	I can follow a design brief to create a product.	I can build a range of structures drawing upon new and prior knowledge.	I can create a 3D product from a 2D design.
practice threading I can use the under, over technique when threading and weaving.	I can turn 2D nets into 3D structures.	I can use joining methods to decorate a product.	I can make facades from a range of recycled materials.	I can select and cut fabrics with ease.	I can measure, mark, cut and accurately check the resources I	I can use a blanket stitch to join fabric and create even and regular stitches.
<ul> <li>I can use a suitable knife to chop fruit and vegetables safely.</li> <li>I can join different materials together in a variety of ways (temporary and permanent).</li> </ul>	I can follow instructions to cut and assemble a supporting structure.	I can sequence steps for construction.  I can cut and assemble	I can create a pneumatic system to create a desired motion.	I can thread a needle with greater independence.  I can sew using a cross stitch	need.  I can use a range of materials to reinforce and add decoration to	I can use appliqué to decorate fabric.
- I can describe my product, and how I intend to put it together I can follow a design to create a product,	I can chop fruit and vegetables safely.	components neatly.	I can use syringes and balloons to create different types of pneumatic systems.	to join fabric.	structures.  I can assemble components	I can construct a stable base for a product.
considering what materials I use.	I can make linkages using card for levers and split pins for	using the bridge or claw grip.	I can select materials due to their functional and aesthetic	appliqué.  I can use sliders, pivots and	accurately to make a stable frame.	I can accurately cut, fold and assemble a net.
Physical Development; Fine Motor Skills:  - Use a range of small tools, including scissors, paint brushes and cutlery	pivots.  I can experiment with linkages	I can construct a product that meets a design brief.	characteristics.	folds to produce movement.  I can use layers and spacers	I can select appropriate materials for the product I am making.	I can decorate a product to a high- quality finish.
- Begin to show accuracy and care when drawing.	adjusting the widths, lengths and thicknesses of card used.	I can make functioning turbines and axles which are assembled into a	by cutting, creasing, folding and weaving.	to hide the mechanical parts for an aesthetically pleasing result.	I can cut and prepare vegetables safely.	I can make and test a circuit. I can follow a recipe using the
Expressive Arts and Design; Creating with Materials: - Safely use and explore a variety of materials,		main supporting structure.	I can prepare myself and a work space to cook safely in.	I can follow a baking recipe, from start to finish.	I can use equipment safely, including knives, hot pans and hobs.	correct quantities of each ingredient.
tools and techniques, experimenting with colour, design, texture, form and function Share their creations, explaining the process		I can adapt mechanisms when: - they do not work as	I can follow the instructions within a recipe.	I can adapt a recipe to meet a new criteria (e.g. from	I can follow a step by step method carefully to make a	I can adapt a recipe based on research.
they have used.		they should to fit my vehicle design.		savoury to sweet).	recipe.	I can work safely, hygienically and to a given timescale.



Design, measure, thread, weave, sew, fix	Make, 2D, 3D structures, follow instructions, cut, assemble, make linkages, adjust	to improve how they work after testing my vehicle.  Cut, join, sequence, assemble, slice, construct, adapt	Aesthetic, characteristics, functional, pneumatic, prepare, cutting.	Brief, applique, mechanical, adapt, layers, pivots, movement. Cut, design.	Sew, shapes, detail, measure, reinforce, balance, pairing, complement	Prototype, adapt, thread, landscape, modifications, apparatus
			<b>Evaluate</b>			
Devas	man	Porte	eous	Borton		
40- 60+ months I can give a verbal evaluation of my own and others' product with adult support.	Cycle A I can evaluate a product according to the design criteria.	Cycle B I can reflect on a finished product, explaining likes and dislikes.	Cycle A I can evaluate my own work and the work of others based on the aesthetic of the	Cycle B I can evaluate an end product and think of other ways in which to create	Cycle A I can improve a design plan based on peer evaluation.	Cycle B I can test and evaluate an end product and give points for further improvements.
I can check to see if my product matches my plan.	I can test if a structure is	l can evaluate my own	finished product, including in comparison to the original	similar items.	I can test and adapt a design to improve it as it is developed.	I can test my own and others
I can say what I would do differently if I were to do the project again.	strong and stable and alter it if it isn't.	design against the design criteria.	design.  I can use the views of others	I can test a finished product, seeing whether it moves as planned and if not, explain	I can identify what makes a successful structure.	finished products, identifying what went well and making suggestions for
I can describe my favourite and least favourite part of my product.	I can suggest points for improvements.	I can use peer feedback to modify a final design.	to improve designs.	why.  I can evaluate a finished	I can evaluate the work of others and receive feedback on my own	improvement.
I can make predictions and evaluate different materials to see if they are suitable for my product.	I can taste and evaluate different food combinations.  I can describe appearance,	I can taste test food combinations and final products.	outcome, suggesting improvements.  I can understand the purpose	product and suggest improvements.  I can evaluate a recipe,	work.  I can apply points of improvement to my toy.	information about existing products.  I can analyse a selection of
I can test my finish product to see whether it moves as planned.	smell and taste.  I can suggest information to be	I can describe the information that should be included on a label.	of exploded-diagrams through the eyes of a designer and their client.	considering: taste, smell, texture and appearance.	I can describe changes I would make/do if I were to do the	existing products.  I can evaluate a recipe,
I can taste and evaluate different fruit and vegetables.	I can describe the taste,	I can evaluate which grip was most effective.	I can establish and use design criteria to help test and review	I can describe the impact of the budget on the selection of ingredients.	roject again.	considering: taste, smell, texture and the origin of the food group.
ELG Communication and Language; Listening, Attention and Understanding - Make comments about what they have heard	texture and smell of fruit and vegetables.	I can test wheel and axle mechanisms, identifying what stops the wheels	dishes.  I can describe the benefits of seasonal fruits and vegetables	I can evaluate and compare a range of food products.	differences between different products and recipes.  I can identify and describe	I can taste test and score final products.
and ask questions to clarify their understanding		from turning.	and the impact on the environment.	I can suggest modifications to a recipe (e.g. This biscuit has too many raisins, and it	healthy benefits of food groups	I can suggest and write points of improvements for my own product and the work of my
Speaking						peers.



Offer explanations for why things might happen, making use of recently introduced vocabulary.				is falling apart, so next time I will use less raisins).		I can evaluate health and safety in production to minimise cross
Expressive Arts and Design; Creating with Materials:						contamination.
- Share their creations, explaining the process they have used.						
Eexplain, describe, test	Evaluate, test, suggest,	Reflect, evaluation,	Describe, establish,	Modifications, evaluate,	Evaluate, file, test. 'Fit for	Feedback, evaluation,
	describe	feedback, modify,	purpose, test, modify,	compare, describe,	purpose'	modify, modifications
		identify	evaluate, comparison.	consider, planning.		