High View Primary Learning Centre
DT Curriculum

| Overview of Topics |  |  |  |  |  |  |  |  |
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|  | FS1 | FS2 | Year 1 | Year 2 | Year 3 | Year 4 | Year 5 | Year 6 |
| $\begin{aligned} & \text { 돌 } \\ & \frac{\underline{3}}{\frac{1}{4}} \end{aligned}$ | I am Glad I am me! My house, our street. | Helping hands - den building | Art focus | Art focus | Art focus | Art focus | Art focus | Art focus |
| $\begin{aligned} & \mathbf{N} \\ & \underline{c} \\ & \underline{5} \\ & \frac{1}{3} \\ & \frac{1}{4} \end{aligned}$ | Let's be friends! Junk modelling - selecting and fastening | Fantastic Friends - obstacle courses using real-life items | Textiles: Puppets Designer link: Jim Henson, creator of the muppets. | Textiles: Pouches | Textiles: Cushions Designer link: Laura Ashley, textiles design and manufacture started from her family home | Art focus | Textiles: Christmas Tree Decorations | Digital world: Navigating the world |
| $\stackrel{\infty}{\infty}$ | Toys <br> How does it work? | Transport: making vehicles Designer link: Robert Stephenson, creator of the rocket train. | Structures and mechanisms: Making a moving story book | Art focus | Nutrition: Eating seasonally | Structures and mechanisms: Pavilions | Art focus | Art focus |
| $\stackrel{\text { no }}{\substack{n}} \text { n }$ | Whatever the weather. Bird feeders | Outdoor explorers Making habitats | Art focus | Art focus | Art focus | Electrical systems: | Nutrition: Adapting a North American Dish | Electrical systems: steady hand game |
| $\begin{aligned} & \frac{\vdots}{ \pm} \\ & \frac{E}{E} \\ & \frac{5}{5} \end{aligned}$ | What's at the bottom of the garden? Bug huts | Amazing animals puppets | Art focus | Nutrition: balanced diet wraps | Structures and mechanisms: Pneumatic toys | Art focus | Structures and mechanisms: Bridges | Art focus |
|  | Keeping healthy! <br> (Nutrition: healthy snacks) | Happy and healthy! (Nutrition: happy, healthy pitta pizza) | Nutrition: Smoothies | Structures and mechanisms: <br> Fire engines Designer link: Richard Newsham, inventor of a popular early fire engine. | Art focus | Nutrition: Adapting a recipe | Art focus | Nutrition: Come dine with me |


|  | EYFS | Year $1 \quad$ Year 2 | Year 3 | Year 4 | Year 5 | Year 6 |
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| National Curriculum Objectives | -Explore different materials, using all their senses to investigate them. -Manipulate and play with different materials. <br> -Use their imagination as they consider what they can do with different materials. <br> -Make simple models which express their ideas. <br> -Explore different materials freely, in order to develop their ideas about how to use them and what to make. -Develop their own ideas and then decide which materials to use to express them. -Join different materials and explore different textures. <br> -Explore, use and refine a variety of artistic effects to express their ideas and feelings. <br> -Return to and build on their previous learning, refining ideas and developing their ability to represent them. <br> -Create collaboratively sharing ideas, resources and skills. <br> Know and talk about the different factors that support their overall health and wellbeing: <br> - Healthy eating. | Design <br> -Design purposeful, functional, appealing products for themselves and other users based on design criteria <br> -Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology <br> Make <br> -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 <br> Evaluate <br> -Explore and evaluate a range of existing products <br> -Evaluate their ideas and products against design criteria <br> Technical knowledge <br> -Build structures, exploring how they can be made stronger, stiffer and more stable <br> -Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. <br> Nutrition <br> -Use the basic principles of a healthy and varied diet to prepare dishes <br> -Understand where food comes from. | Design <br> -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 <br> -Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design <br> Make <br> -Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately <br> -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 <br> Evaluate <br> -Investigate and analyse a range of existing products <br> -Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work <br> -Understand how key events and individuals in design and technology have helped shape the world <br> Technical knowledge <br> -Apply their understanding of how to strengthen, stiffen and reinforce more complex structures <br> -Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] <br> -Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] <br> -Apply their understanding of computing to program, monitor and control their products. <br> Nutrition <br> -Understand and apply the principles of a healthy and varied diet. <br> -Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. <br> -Understand seasonality, and know where and how a variety. |  |  |  |


| ® |  | EYFS | Year 1 | Year 2 | Year 3 | Year 4 | Year 5 | Year 6 |
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|  | Vocabulary | Explore, join, materials, models, build, construction, plan, create, cut, stick <br> Move, propel, turn, forward, backward, wheel, mechanic, vehicle, sail | Design, stable structure, assemble, evaluate, design criteria, instructions, test, alter, purpose, 2 D and 3 D nets, improve, stiff, cylinder, cone, cube, cuboid, aerodynamic, fins, rockets | Sketching, linkages, split pins, pivots, width, length, thickness, assembling, characteristics, levers | Features, pneumatic system, secure, syringes, functional, appealing, manipulate, cutting, creasing, folding, weaving | Aesthetically, frame structure, support, free standing, architects, base | Aesthetic, Computer-aided design (CAD), Caption, Design, Design brief, Design criteria, Exploded-diagram, Function, Input, Linkage, Mechanism, Motion, Output, Pivot, Prototype, Slider, Structure, template | [Substituting this unit for Digital world unit]. |
|  | Design | Consider what they can do with different materials including boxes, card board, card, bottle tops, lids, paper, string, tubes and pots. <br> Develop their own ideas and then decide which materials to use to express them. <br> Explore moving objects (vehicles, moving toys) and identify parts that move (wheels, levers). | Design a windmill <br> Learning the importance of a clear design criteria that specifies shapes, colours and purpose to guide the design. <br> Including individual preferences and requirements in a design. | Generating and communicating ideas using sketching and modelling including shape. <br> Justifying chosen design with reasons why. | Design a pneumatic toy <br> Drawing and labelling design i: -2 D shapes (circle, square, rectangle, triangle, hexagon, pentagon, kite, oval, and rhomboid). <br> -3D shapes (cube, sphere, cuboid, cylinder, pyramid, and cone). <br> -materials (card board, latex balloon, card, glue) -colours <br> Consider and decide materials and colours, indicated on design. | Designing a stable structure that is aesthetically pleasing and selecting materials to create a desired effect. | Design a stable structure that is able to support weight, approx. 500 g . <br> Design a frame structure with focus on triangulation. |  |
|  | Make | Make simple models which express their ideas including vehicles and buildings. <br> Join different materials and explore different textures. [smooth, rough, scratchy, soft, hard, bumpy, fluffy] | Making stable structures from card, tape and glue <br> Following instructions to cut and assemble the supporting structure <br> Making a rocket structure featuring an aerodynamic cone and fins for stability. | Making linkages using card for levers and split pins for pivots <br> Experimenting with linkages adjusting the widths, lengths and thicknesses of card used <br> Cutting and assembling components neatly <br> Selecting materials according to their characteristics; thickness, strength, flexibility. <br> Following a design brief. | Creating a pneumatic system to create a desired motion <br> Building secure housing for a pneumatic system <br> Using syringes and balloons to create different types of pneumatic systems to make a functional and appealing pneumatic toy <br> Selecting materials due to their functional and aesthetic characteristics <br> Manipulating Boxes, card, straws, pipe cleaners, cotton wool, buttons, bottles, socks, plastic bags and stuffing to create different effects by cutting, creasing, folding, weaving | Creating triangular and quadrilateral shaped, free standing frame structures. <br> Use shapes to create 2D nets, showing awareness of the natural length of materials to determine size of finished pavilion. <br> Selecting appropriate materials to build a strong structure. <br> Reinforcing corners to strengthen a structure with beams and cross pieces. <br> Creating a design in accordance with a plan <br> Learning to create different textural effects with materials by cladding with paper, card and wood. | Make a range of different shaped beam bridges out of wood. <br> Use triangles to create truss bridges that span 30 cm and supports a load of 500 g . <br> Independently measure and mark wood accurately. <br> Select appropriate tools and equipment for each task. (Pencil, ruler, saw, bench clamp, glue) <br> Use the correct techniques to saw safely. <br> Identify where a structure needs reinforcement and use card corners for support. |  |


| Evaluate | Return to and build on their previous learning, refining ideas and developing their ability to represent them. <br> Use words including plan, create, change, add | Evaluating according to the design criteria, testing whether the structure is strong and stable and altering it if it isn't. <br> Use words including change, improve, solve | Evaluating own designs against design criteria <br> Using peer feedback to modify a final design <br> Evaluating different designs <br> Testing the movements of the mechanism and fixing the mechanism if it doesn't work. | Using the views of others to improve designs <br> Testing the outcome against criteria and suggesting modifications of equipment and method to improve and refine the mechanism. | Evaluating structures made by the class against the design criteria. <br> Considering effective and ineffective designs and describe what characteristics of the design and construction made it the most effective. <br> Identifying weak structures, Lack of support and bracing and strong structures through stability and ability to support own weight and additional decorative features. <br> Selecting characteristics found in peer's models to improve and enhance own structure. | Adapting and improving own bridge structure by identifying points of weakness and reinforcing them as necessary. <br> Suggest points for improvements for own bridges and those designed by others. <br> Improve a design plan based on peer evaluation. <br> Test and adapt a design to improve it as it is developed. <br> Identify what makes a successful structure. <br> Explain why selecting appropriating materials is an important part of the design process. |  |
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| Technical knowledge | Identify a building or vehicle structure , naming the finished result and components used. <br> Learning how to use 3D shapes to build effective structures including cube, cuboid, cone, cylinder, pyramid). <br> Understanding that structures need a solid base. <br> Identify moving parts of an object. | Describing the purpose of structures including rockets. <br> Learning how to turn 2D nets into 3D structures of a Rectangular prism, cylinder, and cone. <br> Learning that the shape of materials can be changed to improve the strength and stiffness of structures including rolling, folding, scrunching. <br> Understanding that cones provide an aerodynamic structure <br> Understanding that fins add stability to a rocket structure <br> Developing awareness of different structures for different purposes; buildings, vehicles, bridges, | Learning that mechanisms are a collection of moving parts that work together in a machine <br> Learning that there is an input and output in a mechanism <br> Identifying mechanisms in everyday objects including wheels and axles, levers, pivots. <br> Learning that a lever is something that turns on a pivot <br> Learning that a linkage is a system of levers that are connected by pivots <br> Exploring wheel mechanisms <br> Learning how axels help wheels to move a vehicle | Understanding how pneumatic systems work <br> Learning that mechanisms are a system of parts that work together to create motion <br> Understanding that pneumatic systems can be used as part of a mechanism <br> Learning that pneumatic systems force air over a distance to create movement | Learning about the purpose of the pavilion structure. <br> Pavilions - to provide shelter and a platform, open air structure, can be temporary/free standing <br> Building on prior knowledge of net structures and broadening knowledge of frame structures triangular prism, rectangular prism, cylinder, cone, pyramid (square and triangular based) <br> Learning that architects consider light, shadow and patterns when designing <br> Implementing frame and shell structure knowledge. | To understand the material (functional and aesthetic) properties of wood. <br> To understand the difference between arch, beam, truss and suspension bridges. <br> To understand how to carry and use a saw safely. <br> To understand that triangles can be used to reinforce bridges. <br> To know that properties are words that describe the form and function of materials. <br> To understand why material selection is important based on their properties, to provide appropriate strength and form. |  |


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|  | Vocabulary | Fruit, vegetable, grow, bake, cook, mix, melt, whisk, Healthy | Carton, smoothie, chopping, , fruit, vegetable, Blender Carton Fruit Healthy Ingredients Peel Peeler Recipe Slice Smoothie Stencil Template Vegetable | Alternative, Diet, Balanced diet, Evaluation. Expensive., Ingredients, Nutrients, Packaging Refrigerator, Sugar, Substitute | Nutritious, Climate Dry climate <br> Exported Imported <br> Mediterranean climate <br> Nationality Nutrients Polar climate Recipe Seasonal food Seasons Temperate climate Tropical climate | Budget, hygiene, , adapting Adapt Budget Cooling rack Creaming Equipment Flavour Method Net Prototype Quantity Rubbing Sieving Target audience Unit of measurement Utilities <br> recipe Ingredients Evaluation Packaging Recipe | Preparing, appealing, substitute, nutritional, method, Beef, Cross-contamination Ethical issues Farm Healthy Ingredients, Method, Packaging , Reared , Research , Substitute , Supermarket, Vegan, Vegetarian, Welfare <br> Diet Recipe, Nutrients | research Accompaniment, Collaboration, Cookbook, , Flavour , Illustration, Imperative-verb, Preparation, Processed, Research , Storyboard, Target audience, Top tips Unit of measurement <br> Method, Farm, Nationality , Cross-contamination, Equipment, Ingredients Reared, Recipe |
|  | Design | Select from a range of appropriate healthy options to add to an existing recipe. <br> [savoury - peppers, mushrooms, tomatoes, onion, sweet corn, olives] <br> [sweet - banana, strawberry, pineapple, orange, lemon] | Designing a carton package byhand or on ICT software. <br> Choose 3 or more fruits and vegetables to combine in a smoothie. <br> Pepper*, Avocado*, Cucumber*, Orange (with seeds), Apple, Kiwi, Strawberry, Banana, Pineapple, Mango, Blueberries, Carrot, Spinach, Celery, | Designing a healthy wrap based on a food combination which work well together from the following ingredients; cheddar, feta, cream cheese, sour cream, chicken, ham, tofu, crab sticks?, iceberg, spinach, rocket, tomato, cucumber, pepper, radish, beetroot, <br> Encourage a balance of taste, textures and nutrition - chicken (protein, textured), avocado (healthy fat, smooth and creamy) and rocket leaves (strong peppery flavour, good source of vitamins, high energy density) | Creating a healthy and nutritious recipe for a savoury tart using seasonal ingredients, considering the taste, texture, smell and appearance of the dish <br> Identify seasonal fruits and vegetables that can be sourced at that time of year. | Designing a biscuit within a given budget, drawing upon previous taste testing | Adapting a traditional recipe (spaghetti Bolognese), understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients <br> Writing an amended method for a recipe to incorporate the relevant changes to ingredients <br> Designing appealing packaging to reflect a recipe | Writing a recipe, explaining the key steps, method and ingredients <br> Including facts and drawings from research undertaken |
|  | Make | Adding healthy toppings to a pancake/'pitta' pizza to add flavour. <br> Follow basic hygiene rules of hand washing and surface cleaning before preparing food. | Chopping fruit and vegetables safely to make a smoothie <br> Identifying if a food is a fruit or a vegetable. <br> Pepper*, Avocado*, Cucumber*, <br> Butternut squash*, Tomato*, <br> Grapes (with seeds), Orange (with seeds), Apple, Kiwi, Strawberry, Banana, Pineapple, Mango, Blueberries, Potato, Carrot, Green beans, Lettuce, Onion, Spinach, Celery, Parsnip <br> Learning where and how fruits and vegetables grow. (carrots, celery, lettuce, apples, tomatoes) | Slicing food safely using the bridge or claw grip, and knowing how to apply this skill with any food suitable for slicing. <br> Constructing a wrap that meets a design brief | Knowing how to prepare themselves and a work space to cook safely in, learning the basic rules to avoid food contamination. <br> Following the instructions within a printed recipe. | Following a baking recipe <br> Cooking safely, following basic hygiene rules <br> Adapting a basic biscuit recipe by adding additional ingredients. | Cutting and preparing vegetables safely <br> Using equipment safely, including knives, hot pans and hobs. <br> Knowing how to avoid crosscontamination <br> Following a step by step method carefully to make a recipe | Following a recipe, including using the correct quantities of each ingredient (See Kapow; pepper starter, salmon main, pineapple <br> dessert) <br> Adapting a recipe based on research <br> Working to a given timescale as specified within recipe design. <br> Working safely and hygienically with independence |
|  | Evaluate | Taste and decide if they enjoy their choice of ingredient. <br> To say what they could do differently next time? | Taste combinations of fruits and vegetables to evaluate the overall taste. <br> Describe appearance, smell and taste of fruit and vegetables. | Describe the taste, texture and smell of fruit and vegetables that they have used. <br> Taste test food combinations and final products | Establishing and using design criteria to help test and review seasonal tarts. <br> Describing the benefits of seasonal fruits and vegetables | Evaluate a recipe, considering: taste, smell, texture and appearance using own modified recipe. | Identifying the nutritional differences between different products and recipes <br> Identifying and describing health benefits of all food groups | Evaluating a recipe, considering: taste, smell, texture and origin of the food group <br> Taste testing and scoring final products |


| I |  | Use smell and taste to suggest information to be included on packaging. |
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| Technical knowledge | To know that we need a range of different foods to be healthy. <br> To know that vegetables and fruits help to keep our bodies healthy. <br> To know the fruit and vegetables grow. | Understanding the difference between fruits and vegetables <br> Fruits <br> Pepper* Avocado* cucumber* <br> Butternut squash* Tomato* <br> Grapes (with seeds) Orange <br> (with seeds) Apple Kiwi <br> Strawberry <br> Banana Pineapple Mango <br> Blueberries <br> Vegetables <br> Potato, Carrot, Green beans Lettuce, Onion, Spinach, Celery Parsnip <br> Describe and group fruits by texture and taste <br> Fruits as above |

$\left.\left.\begin{array}{|l|l}\begin{array}{l}\text { Describe the information that } \\ \text { should be included on a label } \\ \text { Describe and evaluate which } \\ \text { grip was most effective }\end{array} & \begin{array}{l}\text { and the impact on the } \\ \text { environment }\end{array} \\ \begin{array}{l}\text { Describe the benefits of } \\ \text { seasonal fruit and vegetables - } \\ \text { Environmentally friendly, fresh } \\ \text { and most nutrient rich. }\end{array} \\ & \begin{array}{l}\text { Describe the impact on the } \\ \text { environment. } \\ \text { Seasonal produce doesn't need } \\ \text { to travel so uses less emissions } \\ \text { and retains nutrients and } \\ \text { quality. }\end{array} \\ \hline \begin{array}{l}\text { Understanding what makes a } \\ \text { balanced diet }\end{array} & \begin{array}{l}\text { Suggest points for improvement } \\ \text { when making a seasonal tart. }\end{array} \\ \text { Knowth that climate affects food } \\ \text { Bananas - tropical } \\ \text { Strawberries - temperate } \\ \text { nutritional information on } \\ \text { packaging }\end{array} \quad \begin{array}{l}\text { Lychee - tropical }\end{array}\right\} \begin{array}{l}\text { Work with cooking equipment } \\ \text { safely and hygienically }\end{array}\right\}$

Describe the impact of the Describe the impact of the
budget on the selection of ingredients.

Evaluate and compare
colourings, flavourings and colourings, flavourings and
additional ingredients that can additional ingredients that can
be added to a basic biscuit recipe.

Suggesting modifications to the finished product.

Understanding the impact of the cost and importance of budgeting while planning ingredients for biscuits Explain the impact of cost and of budgeting while planning ingredients. For biscuits

Understanding Explain the environmental impact on future product and cost of production

Explain the environmental impact on future product and cost of production - The environmental cost of importing ut of season, if additional ingredients are not locally sourced.
(carbohydrates, fats, fruits and vegetables, dairy, protein) of improvements in productions.

Evaluating health and safety in production to minimise cross contamination

## Understanding where food

 comes from-learning that bee is frared and processedUnderstanding what constitutes a balanced diet

Learning to adapt a recipe to make it healthier

Comparing two adapted North American recipes using a nutritional calculator and then identifying the healthier option

## recipe by ingredient

Recording the relevant ingredients and equipment needed for a recipe

Understanding the combinations of food that will complemen one another

Understanding where food comes from, describing the process of 'Farm to Fork' for a given ingredient

|  |  | EYFS | Year 1 | Year 2 | Year 3 | Year 4 | Year 5 | Year 6 |
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|  | $\left.\begin{array}{\|c\|l\|l\|ll}\hline \text { Vocabulary } & \begin{array}{ll}\text { Material, fabric, cut, stick, } \\ \text { colour, }\end{array} & \begin{array}{l}\text { Decorate, Design, Fabric, } \\ \text { Glue, Model, Hand puppet } \\ \text { Safety pin, Staple, Stencil, } \\ \text { Template }\end{array} & \begin{array}{l}\text { Accurate Knot Pouch } \\ \text { Running-stitch Sew Shape } \\ \text { Thimble needle, thread }\end{array} & \begin{array}{l}\text { Applique Cross-stitch } \\ \text { Cushion Detail Patch } \\ \text { Running-stitch Seam } \\ \text { Stuffing Target audience }\end{array} \\ \text { Target customer }\end{array}\right]$Stencil Fabric Template |  |  |  |  | [Electrical systems unit to be covered in year 4]. | Blanket stitch, applique | [Electrical systems unit to be covered in year 6]. |
|  |  |  |  |  |  |  | Generate sample sketches from a basic design brief (to create a small, Christmas themed hanging decoration). <br> Decide design criterion stating overall shape, decorations to be added (applique, buttons, sequins, ribbons), blanket stitch for seam, running /cross stitch for décor and stuffing to give shape. <br> Create a final design with detailed labelling including shapes, materials, joining methods, decoration. <br> Consider the proportions of individual components. |  |
|  |  |  |  |  |  |  | Create a 3D stuffed toy from a 2D design. <br> Measure, mark and cut paper templates <br> Measure, mark and cut fabric accurately and independently using fabric scissors and templates. <br> Create strong and secure blanket stitches when joining fabric. <br> Use applique to attach pieces of fabric decoration. |  |




|  |  | Year 6 |
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|  | Vocabulary | Smart, Equipment, Compass, Pedometer, GPS tracker, Tablet, Smartphone, Navigation, Application (apps), Design brief, Design criteria, Client, sustainable, recyclable, |
|  | Design | Write design criteria that fulfils the adventure company client's needs for a multi-functional tool. <br> Consider and suggest additional functions to their navigation tool. <br> Develop product ideas through annotated sketches. <br> To place and manoeuvre 3D objects in a CAD software. <br> Change the properties of, or combine one or more 3D objects, using CAD software. |
|  | Make | Choose materials based on their functional properties. (sustainable, recyclable, waterproof, strong, durable). <br> To explain material choices and why they were chosen as part of a product concept. <br> To program an $\mathrm{N}, \mathrm{E}, \mathrm{S}, \mathrm{W}$ cardinal compass. |
|  | Evaluate | Explain how a program fits the design criteria and how it would be useful as part of a navigation tool <br> Develop an awareness of sustainable design <br> Identify key industries that utilise 3D CAD modelling and explain why Describing how the product concept fits the client's request and how it will benefit the Customers <br> Explaining the key functions in my program, including any additions |



