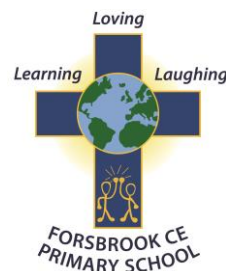


FORSBROOK CE PRIMARY SCHOOL KS2 Design Technology CURRICULUM MAP



	AUTUMN TERM	SPRING TERM	SUMMER TERM
General aim of our Design Technology at KS2: As an inspiring, rigorous and practical subject that uses creativity and imagination, pupils will design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. Through the evaluation of past and present design and technology, pupils will develop a critical understanding of its impact on daily life and the wider world, and prepares them to engage in tomorrow's rapidly changing technologies. This subject encourages children to become creative problem solvers and thinkers, and to persevere when faced with challenges. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens.			
YEAR 3	Design I describe the purpose of my product indicating features that will appeal to users, based on their needs & wants. I explain how particular parts of my product work. Make I select tools, & materials suitable for the task. I can order the main stages of making. I follow procedures for safety & hygiene.		Cooking and Nutrition I know some foods that are grown, farmed & caught in the UK & Europe. I know that a healthy diet is made up from variety & balance. I can, with support, prepare & cook some savoury dishes

	<p>I measure, mark, cut, shape & join with some accuracy. I apply a range of finishing techniques.</p> <p>Evaluate I identify strengths & weaknesses of my ideas & products, referring to my design criteria. I consider how well products have been designed & made. I investigate who designed products & how they're made. I investigate if items can be recycled/reused.</p> <p>Technical Knowledge I can discuss: How to use maths & science to design products that work. How materials have functional & aesthetic qualities I can, with support, identify: How to make strong shell structures.</p>	<p>safely & hygienically. I can use spreading and kneading.</p>
YEAR 4	<p>Design I develop & use my own design criteria to inform my ideas. I model my ideas using prototypes & pattern pieces. I make design decisions that consider the availability & cost of resources, as well as the needs & wants of users.</p> <p>Make I select suitable tools & equipment. I confidently justify my choice of materials & components. I discuss safety & hygiene procedures. I measure, mark, cut, shape & join with increasing accuracy. I use various finishing techniques with increasing accuracy.</p>	<p>Cooking and Nutrition I know some foods that are grown & in the wider world. I know that food is needed to provide energy for the body. I can, with support, prepare & cook some savoury dishes safely & hygienically. I use techniques incl. chopping, slicing & baking.</p>

	<p>Evaluate identify strengths & weaknesses in my ideas & products, referring to my design criteria, and adapt my design accordingly. I refer to amendments in my evaluation. I investigate & analyse how well products are designed & made. I investigate if items can be recycled/reused.</p> <p>Technical Knowledge I can identify: How to use maths & science to design products that work. How materials have functional & aesthetic qualities. I can identify: How levers/pneumatics create movement.</p>	
YEAR 5	<p>Design I carry out research to identify the needs, wants & preferences of individuals & groups. I create annotated sketches and cross-sectional drawings.</p> <p>Make I explain my choice of tools & equipment in relation to techniques I will be using, & explain my choice of materials according to functional & aesthetic qualities. I produce lists of what I need & formulate step-by-step plans. I accurately measure, mark, cut, shape, join & combine materials.</p> <p>Evaluate I consider the views of others to improve work. I critically evaluate the design, make & fitness for purpose as I work. I compare my work to my design specification. I investigate methods of construction, how much products cost to make, how innovative they are, & how sustainable product materials are.</p>	<p>Cooking and Nutrition I know that seasons affect food availability. I can prepare & cook savoury dishes safely & hygienically. I know that recipes can be adapted to change the appearance, taste, texture & aroma of a dish.</p>

	Technical Knowledge I can discuss: How 3D textile products can be made from a combination shapes.		
YEAR 6	Design I develop a simple design specification to guide my thinking & recognise when my products have to fulfil conflicting requirements. I use computer-aided design. I make design decisions, taking account of constraints such as time, resources & cost. Make I produce detailed lists of what I need and step-by-step plans. I can measure, mark, cut, shape, assemble, combine & finish materials & components accurately using techniques that involve several steps. I show resourcefulness when tackling problems.	Evaluate I adapt my design as necessary and refer to this in my evaluation, comparing my product to my design brief & stating how it could be improved further. I investigate & analyse the impact that products have beyond their intended purpose. Technical Knowledge I can discuss: How pulleys, gears & cams work. How electrical circuits can create functional products. How to program a computer to control products I have made.	Cooking and Nutrition I know how food is processed into forms that can be eaten or used in cooking. I know that different foods contain different substances that are needed for health. I design, prepare & cook savoury dishes. I use a range of food preparation techniques.

