

Snarestone CE Primary School

Design and Technology

National Curriculum

Aims		Attainment targets
 develop the confidently are build and applingh-quality period critique, evalue understand are 	ulum for physical education aims to ensure that all pupils: reative, technical and practical expertise needed to perform everyday tasks and to participate successfully in an increasingly technological world by a repertoire of knowledge, understanding and skills in order to design and make rototypes and products for a wide range of users hate and test their ideas and products and the work of others and apply the principles of nutrition and learn how to cook.	By the end of each key stage, pupils are expected to know, apply and understand the matters, skills and processes specified in the relevant programme of study.
Pupils should be	taught to: KS1	KS2
Design	 design purposeful, functional, appealing products for themselves and other users based on design criteria generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology 	 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 generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design
Make	 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 	 select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately 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
Evaluate	 explore and evaluate a range of existing products evaluate their ideas and products against design criteria 	 investigate and analyse a range of existing products evaluate their ideas and products against their own design criteria and consider the views of others to improve their work understand how key events and individuals in design and technology have helped shape the world
Technical Knowledge	 build structures, exploring how they can be made stronger, stiffer and more stable explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products. 	 apply their understanding of how to strengthen, stiffen and reinforce more complex structures understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages) understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors) apply their understanding of computing to program, monitor and control their products.
Cooking and Nutrition	 use the basic principles of a healthy and varied diet to prepare dishes understand where food comes from. 	 understand and apply the principles of a healthy and varied diet prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.