**Design and Technology**

**Key Stage 1**

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| KS1 Y1,2 Design | KS1 Y1,2 Design | KS1 Y1,2 Make | KS1 Y1,2 Make | KS1 Y1,2 Evaluate | KS1 Y1,2 Evaluate | KS1 Y1,2 Technical knowledge | KS1 Y1,2 Technical knowledge | KS1 Y1,2 Cooking Nutrition |
| Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. | Design: Design purposeful, functional, appealing products for themselves and other users based on design criteria. | Make: Select from and use a range of tools and equipment to perform practical tasks. | Make: Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. | Evaluate: Explore and evaluate a range of existing products. | Evaluate: Evaluate their ideas and products against design criteria. | Technical Knowledge: Build structures, exploring how they can be made stronger, stiffer and more stable. | Technical Knowledge: Explore and use mechanisms in their products. | Cooking and Nutrition: Use the basic principles of a healthy and varied diet to prepare dishes. |

**Key Stage 2**

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| KS2 Y3,4,5,6 Design | KS2 Y3,4,5,6 Make | KS2 Y3,4,5,6 Make | KS2 Y3,4,5,6 Evaluate | KS2 Y3,4,5,6 Evaluate | KS2 Y3,4,5,6 Evaluate | KS2 Y3,4,5,6 Technical knowledge | KS2 Y3,4,5,6 Technical knowledge | KS2 Y3,4,5,6 Technical knowledge | KS2 Y3,4,5,6 Technical knowledge | KS2 Y3,4,5,6 Coding | KS2 Y3,4,5,6 Cooking and nutrition | KS2 Y3,4,5,6 Cooking and nutrition | KS2 Y3,4,5,6  Cooking and nutrition |
| 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. | Design: 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 wider range of tools and equipment to perform practical tasks. | Make: 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: Investigate and analyse a range of existing products. | Evaluate: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. | Evaluate: Understand how key events and individuals in design and technology have helped shape the world. | Technical Knowledge: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. | Technical Knowledge: Understand and use mechanical systems in their products. | Technical Knowledge: Understand and use electrical systems in their products. | Technical Knowledge: Apply their understanding of computing to program, monitor and control their products. | Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet. | Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. | Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. |