

Malvern Wyche C of E Primary School Design & Technology Education Document

1 Design & Technology Vision

At the Wyche, our motto is 'Together we Soar', based on the verse from Isaiah "they will soar on wings like eagles". In Design & Technology this means that we will develop pupils as designers and technicians, allowing them to discover and acquire their own vision, creativity and technical ability, which will lift their hearts with the joy of making something which has a purpose, but also broaden their horizons, opening the doors to the possibility of providing beautiful, useful and potentially life enhancing products for others in the future, should they choose a role in design and technology in later life. Solving problems, gradually improving a product, working harmoniously with a team, articulating, pitching and presenting a vision and learning gracefully from mistakes are all transferable skills which will allow pupils to soar together in education. Above all it is central to good wellbeing to know that the things we do can make a difference to the lives of others and D&T plays its role as a subject in helping children to flourish.

Design & Technology at The Wyche will:

give pupils a sound understanding of the process of turning an idea, through trial and error, into a product, giving them an understanding of how design and technology works as a process and impacts on the wellbeing of others, by:

- 1. Equipping pupils with the necessary design & technology knowledge and skills to prepare them for the next stages of education and employment.
- 2. Deepening understanding of design & technology uses and applications and processes by revisiting learning through a range of cross-curricular contexts (e.g. making moving rainforest toys for younger children or cooking products to sell at a fayre for charity).
- 3. Building knowledge and understanding of designers, craftspeople and technicians who have impacted for good on the lives of others, including locally (e.g. hand-built cars at the Malvern Morgan Factory, QinetiQ, and a host of web and graphic designers).
- 4. Developing curiosity and knowledge about the design and manufacture around us, looking closely at the trends and the detail of objects we take for granted.
- 5. Developing respect for and skill with using tools and processes which are hazardous if the risks are not understood.
- 6. Developing courageous advocacy and a vision that designing and making things can improve the wellbeing of others and in turn, designers themselves.

Respect

1.2 Relevance of Christian Values in design & technology.

Safety

Practical work and manufacturing processes will be risk assessed and pupils will understand the risks and risk reduction measures and abide by these, based on good communication, good supervision and our behaviour policy. We will create a risk-taking classroom environment so that children feel safe to share ideas and make contributions and attempt processes which may be hazardous without risk reduction. Where subjects or topics may be challenging for vulnerable learners we will identify this and offer appropriate support.

Trust

Children will be able to trust that practical work and processes are safe and necessary to learning and that they can trust curriculumthemed trips and visitors; we will gain and repay this trust from parents. Partner and group work will develop trust in others. Children will trust in a risk-taking environment to share views, pitch and present, take feedback and both make, and learn from, useful mistakes. We'll model and praise fairness and truth in self- and peerevaluation and appropriate safe behaviour in practical work.

We will be taught and use appropriate and inclusive language when discussing the cultures, and practices of the human beings who share this world. Where we discuss innovations that may meet the need of other people with protected characteristics, we will do this sensitively, remembering that those people are also among us. We will show and learn respect thoughtfully exploring using the most up to date language and showing sensitivity and balance as we explore political, moral and ethical aspects of design and technology.

Inspiration

We will be inspired by educational visits and visitors to make Design & Technology engaging and authentic. We will spend time looking closely at real designed objects, including vehicles, buildings and websites, to gain inspiration. Teaching styles will be well matched to cohorts, to bring design, technology and their realworld processes to life. Curriculum links will deepen, broaden and enhance substantive and disciplinary knowledge to make it memorable. Practical demonstrations and project ideas will be inspirational and engaging and allow children to consider design and technology as a viable and exciting career path.

Value

Pupils will come to value the objects, structures and products that surround them, understanding the degree of care, intelligence and effort which goes into designing and making the things we use every day. We will discover the best designers and manufacturers have a moral purpose to make beautiful, useful products which improve the lives of others, considering how we can offset and reduce the impact of manufacture on the natural world. Pupils will care for equipment and resources, value any feedback and appreciate the adult teaching and support which allows them to succeed.

Engagement

We will take part in practical lessons and manufacturing processes, overcoming caution or reluctance to get the full benefit of what is being provided, working safely out of comfort zone, in the place where learning lifts off. We will work to overcome fear of failure (and taste things we think we don't like). We'll understand that engagement in Design & Technology is an ethical and matter and begin to understand the opportunities in Design & Technology to serve others, as well as make a living, and improve the lives of others as we'll as the look, and function of the world around us. We will engage in our own community charitably, and as entrepreneurs.

Pupils in KS2 design soft

toys to comfort children

being evacuated.

2 Design & Technology Curriculum

Science Long Term Plan EYFS & KS1 National Curriculum ((Hedgehog & Fox Class)

Reception, Year 1 & Year 2



Science Long Term Plan EYFS & KS1 National Curriculum ((Hedgehog & Fox Class)

Reception, Year 1 & Year 2

Year B

Spr

Ter m	Substantive Knowledge: "I know that" (What we are learning about)	Disciplinary Knowledge "I know how to" (What we are learning that scientists do.) [See Science progression of skills for age-appropriate descriptors.]		
Aut	Moving Pictures Moving Pictures Mechanisms: sliders, levers and pivots] Some books have moving pictures to entertain the reader They use slides and pins to make bits of the picture moveable Split pins are bent back to keep them in the paper Pop-up books use moving pictures The design specification helps me evaluate if I have done a good job. A "questionnaire" is a list of questions which ask people what they like or don't like.	 D1 Design & Plan Design a moving picture indicating what will move and how based on design criteria from market research • Communicate their ideas through talking and mock-ups. D2 Make & Manufacture Safely uses scissors, piercing tools and push-pins to construct pop up books. D3 Evaluate & Improve Explore and evaluate a range of pop-up books • Evaluate their ideas and products against design criteria. D4 Use & Apply 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. 		

T-shirt design [Textiles]

Children will explore and engage with fashion design and then design, safely decorate and evaluate their own T-shirt, expressing their learning about 20th Century pop culture. They will develop skills to cut and colour fabric and evaluate the difference between paper, card and textiles.

- Design ideas come from researching products and asking people what they like.
- Pop culture developed through the 1950's, 60's 70's and 80's
- All the clothes we wear are created my designers and made by manufacturers
- Clothing design is called "textiles".

Mr Fox's Veggie Biscuits [Cooking: sweet, baking]

- There are different techniques of embellishment and what these look like.
- There are different tools for costume makers to use, like sewing machines.



- Biscuits are a food source and are eaten as a snack.
- They are not always healthy and with sugar and fat content they need to be an occasional treat.
- I know that a biscuit is a dry shaped food that can be layered, enrobed, savoury and sweet.
- I know that biscuits can be vegan and vegetarian depending on ingredients
- Ingredients means the things you put in food when cooking
- Utensils means the tools you use to cook.
- A recipe is cooking instructions of a particular food
- People publish recipes as books for others to buy and read/make.

D1 Design & Plan use existing products to identify a purpose. Design purposeful, functional, appealing products for themselves and other users based on design criteria. Generate, develop, model and communicate their t-shirt designs through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.



D2 Make & Manufacture use scissors safely to cut fabric. embellish a design according to the characteristics of the theme. 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.

D3 Evaluate & Improve identify a style from different themes • I can plan what to do next • Look at a range luate my t-shirt against design criteria.

of t-shirts from the 20th century and identify important features • Evaluate my t-shirt against design criteria.

D1 Design & Plan Design appetising biscuits based on a template recipe • Adapt the recipe with purposeful, functional alternative ingredients Generate, develop, model and communicate their biscuit recipes and evaluations ideas through talking, drawing, templates, mock-ups publish my recipe for others to read

D2 Make & Construct Mix, roll, knead and shape dough and cut out biscuits reliably with a cutter • Select appropriate utensils to achieve outcomes. D3 Evaluate & Improve Explore and evaluate a range of cookie and biscuits. Evaluate their biscuits against design criteria.

D5 Cooking & Nutrition Use the basic principles of a healthy and varied diet to prepare dishes • Select from and use a range of cooking utensils to mix, roll, shape and bake biscuits. Select from and use a wide range of ingredients, according to their characteristics, ensuring that the biscuits are vegetarian and would appeal to the rabbit family.



Science Long Term Plan EYFS & KS1 National Curriculum (Hedgehog & Fox Class)

Reception, Year 1 & Year 2

Year C

Spr

Ter Substantive Knowledge: "I know that" (What we are learning about)

Disciplinary Knowledge "I know how to" (*What we are learning that scientists do.*) [See Science progression of skills for age-appropriate descriptors.]



Puppets [Textiles]

Pupils will explore a range of puppets and their materials and then design, safely manufacture and evaluate their own glove puppet. They will engage with feedback from peers and evaluate their experience of working with textiles.

- A puppet is a toy which can be used in dramas and plays
- There are different types of puppets (string and glove)
- You work a glove puppet with your hand
- Fabric can be glued or stitched

D1 Design & Plan Design a glove puppet from a brief, choosing what it will represent, colour and pattern.

D2 Make & Manufacture Make a puppet safely joining the fabric and affixing details with basic stitching and glue.

D3 Evaluate & Improve Explore and evaluate a range of puppets • Evaluate their ideas and products against design criteria. D4 Use & Apply Explore how their joining processes can be made stiffer and more stable (tighter stitches, more glue, letting it dry etc.



The Great Fire of London! [Structures]

Pupils will explore building materials and historical buildings and then

design, safely construct and evaluate a model building for strength and stiffness. They will consider the properties of the materials safely, including flammability and learn vital safety lessons about constructing with paper and wood, theorising about modern building materials.

- Buildings are made of materials which are strong and stiff like wood, brick and metal.
 - Building materials have developed over time to become safer and offer more protection.
 - Structures, can be made stronger, stiffer and more stable
 - Buildings need to give shelter from wind, rain and be stable.

D1 Design & Plan Design purposeful, functional structures which give shelter, stand up and offer shelter • Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.

D2 Make & Manufacture Select from and use a range of tools and equipment to measure, cut, join and construct simple buildings [staff to confirm] Select from and use a wide range of materials and components, according to their characteristics (strength and durability).

D3 Evaluate & Improve Explore and evaluate a range of existing products (toy houses existing buildings, and 17th century buildings) • Explore how using different materials change the effectiveness of the structure • Evaluate their ideas and products against design criteria.

D4 Use & Apply Build structures, exploring how they can be made stronger, stiffer and more stable.

Tropical Fruit Salad [Cooking: sweet, uncooked]



Pupils will explore native and tropical fruit and then design, safely prepare and evaluate a fruit salad using edged utensils to cut, peel and scoop. They will consider the origin of the ingredients, the "food miles" associated with their dish and the nutritional value of their ingredients.

Foods (including fruits) come from different countries around he world, including the UK

- It is healthy to eat a range of fruits, not just the same one
- Naturally brightly coloured food is good for me
- I know fruit contains sugar, but also vitamins and fibre.
- Ingredients can be sourced locally (e.g. strawberries or

cherries from Worcestershire) or from farther afield (e.g. e.g. Tanzanian pineapples and bananas).

Knives are sharp and need to be used with care.

D1 Design & Plan Design a fruit salad using tropical fruits, which is colourful and has a range of appealing ingredients. D2 Make & Manufacture Select ingredients from a range of fruits, based

on taste and colour • Present fruit salad in an appetising way, listing ingredients.

D3 Evaluate & Improve Explore and evaluate a range of fruits •. Evaluate their ideas and products against design criteria.

D5 Cooking & Nutrition Use the basic principles of a healthy and varied diet (using fruit as a healthy option – having a range of colours and textures) to prepare dishes. • Use knives safely to cut soft fruit • Select from and use a wide range of ingredients, according to their characteristics (origin, colour and taste).



Science Long Term Plan Key Stage 2 National Curriculum (Blue & Orange Class)

Year 3, 4 & 5



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Term **Substantive Knowledge:** "I know that" (*What we are learning about*)



Savoury Hummus & Crudités

- A healthy and varied diet is important.
- Different foods originate in different parts of the world.

Design and Manufacture Viking longship, as a toy for a younger child.

safe, easy to use, good to look at and value for money.

Real designers and manufactures make toy boats and full-size boats.

They must be both buoyant, balanced and watertight as both must be

The shape of the design will affect its speed and stability in the water.

Some materials are more strong, waterproof and buoyant than others.

- I know that hummus is made from chickpeas, tahini, oil and water with added flavours.
- Designers and manufacturers innovate on classic recipe substituting
- pulses, herbs, spices and oils to make their product attractive and appetising.
 A range of ingredients with a plant origin will give vitamins and good gut
- health.

Disciplinary Knowledge "I know how to" (*What we are learning that scientists do.*) [See Science progression of skills for age-appropriate descriptors.]

D1 Design & Plan Develop accurate and clear recipes (with amounts and proportions) for their own hummus and crudité dish,

writing this as an appetising and well laid out recipe and ensuring that the practical design and serving of the dish is appetising and considered, aimed at being eaten by peers and members of staff.

D2 Make & Manufacture Select from and use a wider range of tools and equipment to perform practical tasks (metal edged knives, graters, measuring spoons and cups, hand blender), and a wide range of ingredients (pulses, juices, oils, herbs, spices and seasonings) to make their hummus product appetising, interesting and attractive). D3 Evaluate & Improve Investigate and analyse a range of existing hummus (chickpea based and other pulses and beans) including tasting and sampling ingredients alone and in combination. Evaluate their ideas and products against their own design criteria and taking feedback from potential consumers and acting on it. D5 Cooking & Nutrition Choose ingredients with low salt and sugar and a minimum of processing. Combine several plant-based ingredients so aid a healthy diet and gut



Explain which ingredients grow locally and which are currently in season. Where not local or seasonal, explain how they got here and how they are available (frozen, dried, bottled etc.)

D1 Design & Plan Use research and develop design criteria to inform the design of a model village with working light and sound.

Generate, develop, model and communicate their model village ideas through discussion and annotated sketches, building prototypes as part of a development process.

D2 Make & Manufacture Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately. [thick cardboard, paint and glue, masking tape and Sellotape, dowel), etc. Evaluate & Improve Investigate and analyse a range of existing products which use light and sound in them, looking safely at their function, construction and circuits. Evaluate their ideas and products against their own design criteria. Consider the views of others to improve their work, taking feedback from other pupils working as designers.

Use & Apply Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. Understand and use electrical systems in their products, wiring up controllable bulbs in series circuits as lights and using recorded soundtrack (iPad, talking tin, talking postcards).

D1 Design & Plan Use research and develop design criteria to inform the design of longships which float and carry weight aimed as toys for younger children • Generate, develop, model and communicate their longboat ideas through discussion and

annotated sketches, building prototypes as part of a development process. **D2 Make & Manufacture** Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately. [dowel, balsa, cardboard, glue gun etc.

Select from and use a wider range of materials and components, including wood and textiles.

D3 Evaluate & Improve Investigate and analyse a range of existing products (including toy boats of different materials).

Evaluate their ideas and products against their own design criteria. Consider the views of others to improve their work. Refine and improve based on water and burden tests.

D4 Use & Apply Apply their understanding of how to strengthen, stiffen and reinforce more complex structures to ensure boat holds 10 Playmobil characters and mast stays straight.



Model Anglo Saxon Village [Structures/Mechanical Systems: electrical]

- Some products are designed and made with light and sound built in (like children's toys or museum exhibits).
- Series circuits can be used in design and manufacturing to incorporate switches and bulbs into products to make them attractive, interesting and more useful.
- Structures can be strengthened, stiffened and reinforced using different techniques.
- Electrical batteries need to be stored, treated and disposed of with care; mains electricity can be very dangerous and must be used with caution.





biome.



and electrically safe and effective. They will learn a safe respect for electricity

Many products use electricity for light, sound or moving parts

Electricity is a dangerous force and must be used with safety and

We are using metal for the wire as it conducts electricity and cardboard

Series circuits can incorporate switches and buzzers.

A buzzwire game is a toy which tests co-ordination.

Year 3, 4 & 5



D2 Make & Construct Construct a buzzwire game that is strong enough to be played and support the wire • Construct an electric circuit that works • Select appropriate tools to cut, join and construct the buzzwire game including safely cutting wire.

D3 Evaluate & Improve Improve products against a design criteria and respond to feedback from others • Evaluate finished game against the design criteria and the younger child's feedback.

D4 Use & Apply Use a series circuit with a switch and buzzer to allow the game to be played. Incorporate this appropriately and tidily into the game.

D1 Create & Critique Research and understand the origin, format and ingredients of a pizza and distinguish between the

presentation.

different types and their healthiness (processed frozen – take-away restaurant – freshly made at home) • Design own pizza recipe including basic dough & sauce and toppings based on market research.

D2 Make and Construct Mix and knead dough • Make a circular pizza from a ball of dough • Arrange appropriate toppings evenly in a way which is appetising safely use culinary processes to prepare ingredients: grate, chop, spread, mix roll, knead, measure • Select appropriate utensils to grate, chop, mix and cut select appropriate ingredients for taste and appearance.

D3 Evaluate & Improve Research and evaluate pizzas available in shops using a star diagram • Improve own work based on feedback • evaluate finished product against design criteria and plan / recipe. D5 Understand and Apply Understand the principles of a healthy and varied diet cook a savoury dish which is popular and nutritious (pizza) using few fresh ingredients and low salt, sugar and saturated

fat • Understand seasonality, understanding that some of these ingredients come from the UK and some (olive oil) come from the Mediterranean.

for the frame as it does not.

in the process.

respect.

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Design and Cook a Pizza [Cooking: savoury and nutritious]

Pupils will research, design, safely cook and evaluate their own savoury pizzas using healthy, ingredients and learning about the nutritious potential of this meal within a balanced diet and its origins in Italy and America.

- A healthy and varied diet is important
- Different (fresh) produce is available at different times of the year
- There is a large difference between the health benefits of fresh,
- homemade pizza and processed pizza (sugar, salt and fat content). • Produce can be bought dried, frozen or tinned when it is not in season.
- · Pizza originated in Italy and was developed in America by Italian immigrants.
- It is made from flour, oil, water, yeast (for the base) and a minimum of tomatoes and cheese for the topping.
- It is customary to add different toppings according to taste.

Science Long Term Plan Key Stage 2 National Curriculum (Otter & Stoat Class)

Year 3, 4 & 5



• Different herbs are available at different times of year (seasonality).

•I know that scones are made from flour, fat and water with added

flavourings and cooked in an oven.

Scones can also be sweet but these are savoury.

of others to improve their work.**D5 Cooking** Understand and apply the principles of a healthy and varied diet • Prepare scone mix, shape it and bake it in the oven allowing scones to cool •

recipes • sample and evaluate herbs and other ingredients and

make informed choices when using • evaluate their recipes and

bakes, against their own design criteria and consider the views

Use seasonal ingredients and say where ingredients come from and if they are local and/or seasonal.

Desi	gn & Technology Long Term Plan EYFS & KS1 Na	tional Curriculum (Badger Class) Year 6		
	Year A	Year B	, 	Year C	
Ter m	Substantive Knowledge: "I know that" (What we are	learning about)	Disciplinary Knowledge "I know how to" (<i>What we are learning that scientists do.</i>) [See Science progression of skills for age-appropriate descriptors.]		
Aut	 Outdoor Survival Shelters [Structures: large scale] Human beit through history. Shelters ne comfortable. Stiffening ar several thin sticks, poles o String, ties a Testing in good weather will ensure survival standards in bad weather 	is ings have but shelters in extreme conditions and to be strong, windproof, waterproof and and strengthening can be done by tying together or branches into one stronger thick pole. Ind rope can be used to secure waterproofing and eather.	 Di Design & Plan Use research and develop design criteria to inform the design of strong, functional, waterproof and comfortable shelters that are fit for purpose, aimed at sheltering themselves, and design tests to evaluate shelters. • Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design, creating their shelter ideas in 3D CAD (TinkerCAD). D2 Make & Construct Select from and use a wider range of tools and equipment (rope, hacksaw, hammer & nails, screws and screwdriver) to perform practical tasks (cutting, fastening, 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 (e.g. wood, MDF / hardboard / plastic, fabric, cotton, polyester). D3 Evaluate & Improve Investigate and evaluate permanent and semi-permanent shelters in order to develop own examples • Peer evaluate own drawings and CAD representations of designs. Evaluate shelters, making improvements, through three tests wind test (feather moving in shelter) water test (bucket of water on shelter) and comfort test (impartial adult must be able to curl up comfortably inside.) • Consider the views of others to improve their work. D4 Use & Apply Apply their understanding of how to strengthen, stiffen and reinforce more complex structures using string, rope, plastic ties • Draw on prior knowledge of strong structures and waterproofing to make a shelter which could protect a human being, anotyping this to wind proofing 		
Spr	Nutritious Winter Soup [Cooking: hot, savoury, seasonal and ambitious] Pupils will research, design, safely cook and evaluate a soup that is nutritious and involves a range of processes. They will focus on the porhealthy and carefully prepared soups to provide essential vegetables, pribre in their diet and those they cook for in the future. • Commercially successful soups combine flavours and textures vappetising once cooked. • Winter soups often use root vegetables which grow in autumn winter and store well. • Commercial soups have appetising and inviting branding which a value (healthy eating, comfort, travel, etc.) • Home cooked soup is a healthy and nutritious way to provide a diet • All edged tools need careful use and safety precautions.	seasonal, tential of otein and which are and promises balanced	DI I Vinitation Construction Co	Design & Plan Create plans and recipes for soups, listing ingredients and process Make & Construct Select and use appropriate edged utensils to prepare vegetabl fe, grater, mandolin) • Grate, chop, dice, sweat and boil ingredients safely • Use , microwave and pans safely with appropriate safety precautions and equipment ect seasonal ingredients which have health benefits • measure and use the appro- points of ingredients using measuring equipment. Evaluate & Improve Investigate and analyse a range of existing winter soups whe eloping their own recipes • Sample and evaluate healthy seasonal ingredients and ke informed choices when planning recipes • evaluate their recipes and soups, ag ir own design criteria and consider the views of others to improve their work. Cooking Understand and apply the principles of a healthy and varied diet • Prepa p and serve safely • Use seasonal ingredients and say where ingredients come fro i ft hey are local and/or seasonal.	es. es the priate en d ;ainst ire a om
Sum	Enterprise initiative [D&T in authentic practice] Pupils will research, pitch, bid for funding based on market research, using design and profit whilst donating a portion to charity to value and potential of making money. I will know that: • An entrepreneur is a businessperson of Profit means the revenue is greater than the production costs. • Entrepreneurs need to account for spending on materials and p Products need to be consistent and uniform. • Unsold stock must be deducted from profit.	;, manage a budget and manufacture products I technology in the real world and keeping some engage with courageous advocacy and learn the who combines creativity with business acumen.	D1 Design & Plan Use research and de innovative, functional, appealing produ- individuals or groups and costed to ger donation • Generate, develop, model a pitching to a backer and submitting a c D2 Make & Construct Select from thei manufacture, cook and produce public products, including their containers wh D3 Evaluate & Improve Evaluate a ran when devising products • respond to o sponsors • develop, refine and evaluat product cost, projected profits and the D4 Use & Apply Use computing and te learning a manufacture a product safel D5 Cooking & Nutrition Where cooking the health, provenance and seasonalit	evelop design criteria to inform the design of ucts that are fit for purpose, aimed at particular nerate revenue and profit, including a charitable and communicate their ideas through discussion, costed proposal ir prior learning to safely and consistently make, city material, flyers, posters and a range of here relevant. ge of products and respond to market research questioning and feedback from backers and te a business idea • make decisions about en evaluate the effectiveness of this. chonology to research, cost and advertise a product • apply processes from prior I ly and consistently. g, practice good hygiene and use utensils and processes safely • be able to evalue y of products.	D&T ate

3 Pedagogy: Learning & Teaching Design & Technology



3.1 D&T will be taught as a discrete subject, expressing the National Curriculums aims and programmes of study in termly themed planning. We will teach and assess the curriculum mapped above (2 Curriculum) and the progression of specifically historical behaviours outlined below (4 Assessment). Science learning will be recorded in its own D&T exercise book. High quality resources, the right equipment, materials and displays will enrich the experience.

3.2 In addition to being taught as a discrete subject, D&T will form part of a rich, cross-curricular curriculum, and other subject disciplines will be strategically used to deepen understanding and widen the context of the subject, for example by making longships which float or rainforest toys.

3.3 Above all, our pedagogical approach to science will allow children to answer the question "where do the products we see around us every day (including buildings and vehicles) come from. Who imagines and invents them and how do they turn from an idea into a thing I can buy or use.

3.4 Children will explore the design and technology knowledge they are learning through trial and error, mocking up ideas, planning in words and diagrams and conducting consumer surveys and getting feedback. They will work alone, in pairs and in teams, evaluating and improving products and reporting on the results. Children will build the idea that they benefit from good design and technology, and they could make a career out of it, designing and making products which will enhanced the lives of others.

4 Assessment

Assessment in D&T will establish the extent to which children are gaining and retaining substantive knowledge about the design process and the appliance of disciplinary skills to make and present products. This will be done through a range of techniques in line with our assessment policy, but which will include most, but not all of:

- Entry quizzes and assessment tasks.
- Exit quizzes and assessment tasks.
- Questioning in lessons, individual, group and class.
- Marking ongoing D&T recording where relevant, including plans, prototypes, photographs and evaluations.
- Observing cooking, making and construct in the classroom.
- Assessment of related content in other subject domains (e.g. e.g. secure and strong construction of the housing for an electricity experiment).
- Observation of discussion, debates, presentations.

Judgements will be made as a secure fit, and records kept of pupils who are working below, at or above their chronological year.



Document	EYFS	EYFS KS1 National Curriculum			1 KS2 National Curriculum			
Phase	hase Reception, Year 1 & 2			Year 3, 4 & 5			Year 6	
Year	R	1	2	3	4	5	6	
	In an enabling environment	With support	Competently	With support	Competently	Reliably	Confidently	
D1 Design & Plan		Design purposeful, functional, appealing products for themselves and other users based on design criteria.U pGenerate, develop, model and communicate their 		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.				
Ç_∎	Represent their own ideas, thoughts and feelings through design and technology.							
D2 Make & Construct	Safely use and explore a variety of materials, tools and techniques,	Select from and use a ran to perform practical tasks shaping, joining and finis Select from and use a wid components, including co	om and use a range of tools and equipment m practical tasks (for example, cutting, joining and finishing). Select from and use a wider range of tools and equipment to perform practical tasks (for ex cutting, shaping, joining and finishing), accurately. Select from and use a wider range of materials and ents, including construction materials,					
D3 Evaluate & Improve	colour, design, texture, form and function to design, plan, make and evaluate products in the simplest terms.	textiles and ingredients, a characteristics. Explore and evaluate a ra Evaluate their ideas and p	according to their ange of existing products products against design	textiles and ingredients, according to their functional properties and aesthetic qualities Investigate and analyse a range of existing products evaluate their ideas and products against their design criteria.				
žΞ	Safely use what they have learnt about media	criteria Technical knowle	dge.	Consider the views of others to improve their work. Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.				
D4 Use & Apply	and materials in original ways, thinking about uses and purposes, designing, making and valuating simple products. Safely select and use utensils for the purpose of preparing and tasting simple dishes. Build st stronger Subor Select fr perform	Build structures, explorir stronger, stiffer and more	ng how they can be made e stable.	Understand and use mechanical systems in their products (for example, gears, pulleys, cams, le linkages). Understand and use electrical systems in their products (for example, series circuits incorpora switches, bulbs, buzzers and motors).			oulleys, cams, levers and	
		Explore and use mechani sliders, wheels and axles)	sms (for example, levers, , in their products.				cuits incorporating	
				Apply their understanding of computing to program, monitor and control their products.			products.	
D5 Cooking & Nutrition		Use the basic principles of diet to prepare dishes.	f a healthy and varied	Understand and apply the	e principles of a healthy and	d varied diet.		
		Select from and use a ran perform practical food pro	ge of cooking utensils to eparation tasks.	Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques			oking techniques	
X		Select from and use a wid	e range of ingredients,	Understand seasonality, a processed.	and know where and how a	variety of ingredients are g	grown, reared, caught and	

By the end of	Progress Statement	The Wyche Way practical (disciplinary) knowledge descriptor for Design & Technology (pupils are successful when, by the end of the year)
Reception	In an enabling environment	 Pupils develop skills, abilities and emergent awareness through formal and informal early learning. Pupils explore the world around them developing skills and abilities through trial and error. There are high levels of adult- and peer- interaction and exploratory and experiential learning.
Year 1	With Support	 Pupils will demonstrate <i>many</i> of the end of Key Stage 1 D&T skills and processes <i>with support</i> from adults. They make many mistakes and are supported to recognise them and learn from them. They need repetition, re-iteration and reminders to achieve reliable results.
Year 2	Competently	 Pupils will use & apply end of KS1 D&T skills and processes with minimal support. They make mistakes and are beginning to accept feedback and self-correct with support.
Year 3	With Support	 Pupils demonstrate <i>some</i> KS1 & 2 D&T skills and processes with frequent support and supervision. They make frequent mistakes and are beginning to accept and respond to feedback.
Year 4	Competently	 Pupils demonstrate <i>many</i> KS1 & 2 science skills and processes with occasional support and reminders. They are beginning to learn from their mistakes and accept and respond to feedback.
Year 5	Reliably	 Pupils demonstrate <i>most</i> KS1 & 2 science skills and processes with <i>occasional</i> support and supervision. They achieve mostly reliable results and self-correct, frequently learning from mistakes. They begin to instruct and advise others with adult oversight.
Year 6	Confidently	 Pupils demonstrate <i>all</i> primary science skills and processes with minimal support and supervision. They achieve consistent and predictable results, recognising and valuing their mistakes. They are confident to instruct and advise others.

5 Design & Technology Glossary



Apply This is where pupils take practical or academic knowledge and try it in another context, to see if it works or because the evidence says it will work. For example, after peeling those apples successfully, Heidi applied this knowledge to the carrots.

Cooking This means the safe and hygienic preparation of food ingredients and the construction of familiar dishes for others to eat. At first children will use raw ingredients and will graduate to cooked ingredients with greater processes. Children will make both sweet and savoury dishes.

Designing This means the creative act of conceiving a new product: what it will look like and be made from, how it will be made and how it will work, based on practical considerations, a brief, a budget and market demand. Children's learning about design will be based on observation of similar real-world products and market research.

Evaluating Pupils will make decisions about the quality of their ideas, their product, the process they have been through and the reception by the client or brief.

Improving Based on evaluation or feedback, children will make changes to ideas, products or processes towards achieving a better outcome, more in line with the brief, customer feedback or aesthetic appearance.

Making This is the process by which children physically create products, but don't make them out of several separate pieces. For example, baking a scone, or fashioning a bag from a single piece of cloth.

Constructing This means making a structure from either a kit (Lego, K-NEX) or specific materials (e.g. card and plastic, natural materials when den building) It implies strength, balance and solidity.

Nutrition This describes what the body needs from food to function well and remain healthy, and the degree to which ingredients or finished meals offer the body a) sufficient nutrition, (vitamins, fibre, good fat and carbohydrate) and b) elements which need to be eaten in moderation or with caution (saturated fat, high salt, artificial colours and additives).

Planning A process by which designers order and structure their ideas, either verbally, in writing or diagrams, usually with annotations about the size, shape and cost about the materials they are using. And the process that they will use. Plans can change as evaluation reveals weaknesses and strengths.

Use This means pupils make practical use of a material or idea to produce a product. Peter used wood to stiffen his building as it is inflexible.

