

## Uniquely Different, United Together, Universally Prepared

## Overview of DT curriculum

Year Group	Autumn Term	Spring Term	Summer Term	
Reception (links to the subject in	3D Products - large loose parts and construction area	3D Products - Towns and Houses	3D Products - Design a Sea Hoover	
EYFS)	Cooking - Pumpkin soup and bread	Textiles - Snowflakes	Textiles - Ugly Bug (Felt)	
	Key Skills: Mix, knead	Cooking - Pancakes and Jollof Rice Key Skills: Sift, beat, stir	Cooking – Ugly Bug Cakes Key Skills: Bake, decorate	
	Textiles - Christmas Decorations	key Skills, Sift, Deat, Still	key Skills: Bake, decorate	
Year 1	Textiles - Bunting To explore and evaluate a range of existing products (bunting) To generate, develop, model and	Food Technology - Making Pancakes/Jam Tarts Key Skills: Rub, roll (pastry)	3D Products- Packaging for Food Products To build structures, exploring how they can be made stronger, stiffer and more stable.	
	communicate ideas through talking, drawing, templates, mock-ups and use of IT.	To select from and use a wide range of materials and components (including ingredients)	Food Technology - Fruit salad Key skills: Chop	
	To use a simple running stitch. To use a template to cut out fabric shapes.	To use the basic principles of a healthy and varied diet to prepare dishes. To understand where food comes from.	To use the basic principles of a healthy and varied diet to prepare dishes.  To understand where food comes from.	
	3D Products- Make a toy (pop up) To explore and use mechanisms [sliders/levers], in their products.			
Ongoing	3D Products- Ongoing exploration of large and small scale construction and joining materials and adapting ideas in making areas through Continuous Provision.			
User/Purpose	Christmas Fayre	School Dinner	Packed Lunch	
Year 2	Textiles - Puppets/Felt Making To design purposeful, functional, appealing products for themselves and other users based on design	Food Technology- savoury dishes from around the world Key Skills: Chop, grate	3D Products-Vehicle Design To explore and use mechanisms [wheels and axles], in their products. To evaluate their ideas and products	

	criteria. To generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and use of IT. To select from and use a wide range of materials and components according to their characteristics.	To select from and use a wide range of materials and components (including ingredients)  To use the basic principles of a healthy and varied diet to prepare dishes.  To understand where food comes from.	against design criteria To select from and use a range of tools and equipment
User/Purpose	Puppet Show	School Dinner	Mini Vintage Rally
Year 3	Textiles: Tie Dye T Shirts Windsocks/Kites To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work To understand how key events and individuals in design and technology have helped shape the world	Food Technology-Stone Age Cooking Key Skills: beat, boil, forage  To understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	3D Products- Fairground  To understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]  To apply their understanding of computing to program, monitor and control their products.
User/Purpose	Festival of Wind	Life in the Stone Age	South Molton Fair
Year 4	Textiles: Sustainable materials and recycled materials To investigate and analyse a range of existing products To understand how key events and individuals in design and technology have helped shape the world	Food Technology- Key Skills: peel, slice To select from and use a wider range of ingredients, according to their functional properties and aesthetic qualities.  To prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques	3D Products-Viking long boats To select from and use a wider range of materials and components, including construction materials and textiles, according to their functional properties and aesthetic qualities. To apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
User/Purpose	Sustainable Products	School Dinner	Vikings
Year 5	Textiles-Money holders To select from and use a wider range of tools and equipment to	Food Technology-Making chocolate Key Skills: whisk, thicken, spread, mould	3D Products-Structures (Egypt) To select from and use a wider range of materials and components, including

	perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.	To prepare and cook a variety of dishes using a range of cooking techniques To understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.  To apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
User/Purpose	Christmas Fayre	Mayans	Egyptians
Year 6	Textiles-Slippers To 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 To generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design		Food Technology-Celebratory banquet Key Skills: Planning and preparing a meal To understand and apply the principles of a healthy and varied diet To prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques  3D Products-Alarmed Vehicles  To understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]
User/Purpose	Christmas Fayre		Year Six Leavers Banquet NHS