

Lancasterian Primary School

A safe and welcoming learning community where:

- we all aim high;
- everyone is included;
- creativity is valued.



KS1/2 Curriculum Map DESIGN & TECHNOLOGY

	Y1	Y2	Y3	Y4	Y5	Y6
Wk1	<ul style="list-style-type: none"> • Technical Knowledge <ul style="list-style-type: none"> ➢ Build simple structures, e.g. a beam bridge, exploring how they can be made stronger, stiffer and more stable 	<ul style="list-style-type: none"> • Cooking and nutrition <ul style="list-style-type: none"> ➢ Use the basic principles of a healthy and varied diet to prepare a dish which is visually appealing ➢ Cut, peel and grate safely and hygienically ➢ Understand where common ingredients used in the UK come from 	<ul style="list-style-type: none"> • Evaluate <ul style="list-style-type: none"> ➢ Investigate and analyse a range of existing products which have been made to fulfil a purpose of the pupil's choice ➢ Evaluate the products against own devised set design criteria 	<ul style="list-style-type: none"> • Cooking and nutrition <ul style="list-style-type: none"> ➢ Understand and apply the principles of a healthy and varied diet to create a sweet dish which is cooked in the oven ➢ Measure ingredients to the nearest gram accurately ➢ Assemble the final dish taking into account aesthetics 	<ul style="list-style-type: none"> • Technical knowledge <ul style="list-style-type: none"> ➢ Explore and understand mechanical systems in existing complex products (for example, gears, pulleys, cams, levers and linkages) ➢ Explore and understand the use of electrical systems in products (for example, series circuits incorporating switches, bulbs, buzzers and motors) 	<ul style="list-style-type: none"> • Cooking and nutrition <ul style="list-style-type: none"> ➢ Understand and apply the principles of a healthy and varied diet to create a bespoke dish from a base recipe which is environmentally sustainable ➢ Use a range of cooking techniques ➢ Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.
Wk2&3	<ul style="list-style-type: none"> • Evaluate <ul style="list-style-type: none"> ➢ Explore a range of existing products which have been made to fulfil the same purpose ➢ Explore and use mechanisms (for example, levers, sliders, wheels and axles) in products. ➢ Evaluate these products against specific design criteria • Cooking and nutrition 	<ul style="list-style-type: none"> • Design <ul style="list-style-type: none"> ➢ Design a purposeful, functional, appealing product based on design criteria ➢ Develop and communicate ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology • Make 	<ul style="list-style-type: none"> • Cooking and nutrition <ul style="list-style-type: none"> ➢ Understand and apply the principles of a healthy and varied diet to prepare a savoury, cooked dish using at least 5 ingredients ➢ Follow a recipe ➢ Select and safely use appropriate utensils • Technical knowledge <ul style="list-style-type: none"> ➢ Learn about how to strengthen, stiffen and reinforce complex 	<ul style="list-style-type: none"> • Design <ul style="list-style-type: none"> ➢ Use research and given design criteria to inform the design of an innovative, functional, appealing product that is fit for purpose, aimed at particular individuals or groups ➢ Generate, develop, model and communicate ideas through discussion, annotated sketches and exploded diagrams 	<ul style="list-style-type: none"> • Cooking and nutrition <ul style="list-style-type: none"> ➢ Explore the environmental impacts of different foods, including how they are produced and the most effective ways to store them to prolong shelf-life and reduce waste ➢ Understand and apply the principles of a healthy and varied diet and knowledge about environment impacts of foods to create a dish 	<ul style="list-style-type: none"> • Design <ul style="list-style-type: none"> ➢ Develop design brief and criteria to inform the design of innovative, functional, appealing product of pupil's choice that uses mechanical and/or electrical systems, is fit for purpose, and is aimed at particular individuals or groups ➢ Generate, develop, model and communicate ideas through exploded diagrams, prototypes,

	<ul style="list-style-type: none"> ➤ Use the basic principles of a healthy and varied diet to prepare a dish from a culture outside the UK ➤ Understand where the ingredients in the dish come from 	<ul style="list-style-type: none"> ➤ Make the product by using: <ul style="list-style-type: none"> ✓ given materials and components ✓ given tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing) 	<p>structures, e.g. truss bridge, and apply understanding</p>	<ul style="list-style-type: none"> • Make <ul style="list-style-type: none"> ➤ Make the product by selecting from and using: <ul style="list-style-type: none"> ✓ a limited range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities ✓ a limited range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing) accurately 	<ul style="list-style-type: none"> ➤ Control the temperature of the hob or oven to cook properly ➤ Apply knowledge of the correct storage of ingredients to maximise shelf-life of dish • Evaluate <ul style="list-style-type: none"> ➤ Understand how key events and individuals in design and technology have helped shape the world including BAME role models 	<p>and computer-aided design</p> <ul style="list-style-type: none"> • Make <ul style="list-style-type: none"> ➤ Make the product by selecting from and using: <ul style="list-style-type: none"> ✓ a wide range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities ✓ a wide range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing) accurately
--	---	---	---	---	--	--

IT Resources

LGFL – [Busythings](#) – Cooking and Nutrition

LGFL – [Busythings](#) – Design Technology

LGFL - [Cookit](#)