

Class 1 – Design Technology		
	Cycle A	Cycle B
A1	<p>Fabric trees</p> <p>Know that textiles can be cut and joined to make a product <i>Know that materials can be measured.</i> <i>Know that textiles can be cut and joined to make a product</i></p> <p>Know that a simple evaluation can be used to improve a product. <i>Know that in order to evaluate ideas and products a set of design criteria is needed.</i></p> <p>Know that a plan/design draws together ideas to make a product Know that there are different ways of creating a design. <i>Know that a plan/design can be created and adapted.</i> <i>Know that there is a range of different tools and materials which can be used to create a product.</i></p>	
A2		<p>Christmas textile decoration</p> <p>Know that textiles can be cut and joined to make a product <i>Know that materials can be measured.</i> <i>Know that textiles can be cut and joined to make a product</i></p> <p>Know that a simple evaluation can be used to improve a product. <i>Know that in order to evaluate ideas and products a set of design criteria is needed.</i></p> <p>Know that a plan/design draws together ideas to make a product Know that there are different ways of creating a design. <i>Know that a plan/design can be created and adapted.</i> <i>Know that there is a range of different tools and materials which can be used to create a product.</i></p>
Sp1		<p>Boats</p> <p>Know that a plan/design draws together ideas to make a product Know that there are different ways of creating a design. <i>Know that a plan/design can be created and adapted</i> <i>Know that there is a range of different tools and materials which can be used to create a product.</i> <i>Know that some tools and materials are more useful than others when creating a product.</i></p> <p>Know that a simple evaluation can be used to improve a product. <i>Know that in order to evaluate ideas and products a set of design criteria is needed.</i> Know that there are ways to make a product stronger.</p>
Sp2	<p>Wheels and axles</p> <p>Know that a plan/design draws together ideas to make a product Know that there are different ways of creating a design. <i>Know that a plan/design can be created and adapted.</i></p>	

	<p><i>Know that some ways of developing, modelling and communicating ideas are more appropriate than others in the design process.</i></p> <p><i>Know that there is a range of different tools and materials which can be used to create a product.</i></p> <p><i>Know that some tools and materials are more useful than others when creating a product.</i></p> <p><i>Know that a simple evaluation can be used to improve a product.</i></p> <p><i>Know that in order to evaluate ideas and products a set of design criteria is needed.</i></p> <p><i>Know that there are ways to make a product stronger.</i></p> <p><i>Know that levers can be used to create movement.</i></p> <p><i>materials can be measured.</i></p> <p><i>Know that wheels and axles can be used to create movement.</i></p>	
Su1	<p>Healthy Food and Food Hygiene</p> <p><i>Know that food can contribute towards a healthy diet.</i></p> <p><i>Know that food comes from different sources.</i></p> <p><i>Know that food choices have an impact on health.</i></p> <p><i>Know that some food sources are more readily available in different countries and different climates.</i></p>	<p>Food hygiene and healthy food</p> <p><i>Know that food can contribute towards a healthy diet.</i></p> <p><i>Know that food comes from different sources.</i></p> <p><i>Know that food choices have an impact on health.</i></p> <p><i>Know that some food sources are more readily available in different countries and different climates.</i></p>
Su2		

Key Area	Key Vocabulary (Class 1)
Design	Designers, product, plan, draw, process, diagram, label, research
Making	Tools, materials, join, sew, method
Evaluating	Evaluation, compare, improve, criteria
Technical Knowledge	Product, stronger, wheels, axles, levers, sew, movement, hinge, chassis
Cooking and Nutrition	Appearance, recipe, ingredients, instructions, measurements, healthy, food groups, cook, cut, peel, bake, slice

Class 2 – Design Technology		
	Cycle A	Cycle B
A1		
A2	<p>Moving Skeletons</p> <p>Know that cuts and holes can be made accurately.</p> <p>Know that simple linkages can be used to create movement.</p> <p>Know that mistakes can be avoided by measuring carefully.</p> <p>Know that pneumatics can be used to create movement.</p>	<p>Vehicles</p> <p>Know that research can inform plans/design criteria which can be altered and improved for a range of purposes.</p> <p>Know that the outcome from a design will be affected by the designer’s choice.</p>
Sp1	<p>Egyptian Bread</p> <p>Know that the purpose of evaluation is for reflection and to help inform any changes required to make a product more effective.</p> <p>Know that your own evaluation and the views of others can lead to modifications to the criteria and the creation of a new and improved design.</p> <p>Know that food can be classified into groups and that each group can contribute towards a balanced diet.</p> <p>Know that food has a limited lifespan without intervention and that there are methods which can prolong and preserve food.</p> <p>Know that your own food choices have a direct impact on your own health.</p>	
Sp2		
Su1	<p>Stone Age Tools</p> <p>Know that the characteristics of tools and materials informs their use in the making process.</p>	<p>Anglo Saxon Homes</p> <p>Know that the success of the making process is reliant on the accurate selection and use of appropriate tools and materials.</p> <p>Know that textiles can be joined in different ways.</p> <p>Know that there are ways to join textiles in order to make the product strong.</p>
Su2		

Key Area	Key Vocabulary (Class 2)
Design	<p>Appearance, dough, recipe, ingredients, kneading, rise, design criteria, evaluation, prototype, equipment, product, designers, fit for purpose, hygiene, modify, plan, diagram, research, texture, model, scales, split pin, axles, components.</p>
Making	
Evaluating	
Technical Knowledge	
Cooking and Nutrition	

Class 3 – Design Technology

	Cycle A	Cycle B
A1	<p>Moving Cards</p> <p><i>Know that purpose and audience subsequently shapes the design of a product.</i></p> <p>Know that design of a product can be revisited and re-shaped in stages and sections.</p> <p><i>Know that a prototype can be refined, is a key part of the making process and can be tested out on a wide range of users so that the final product is fit for purpose.</i></p> <p><i>Know that a prototype is an experimental process and that preliminary versions can inform the final product.</i></p> <p><i>Know that evaluation of past and present DT leads to an understanding about its impact on modern day life.</i></p> <p><i>Know that products have evolved over time as a result of constant evaluation and modification in line with the changing world.</i></p> <p><i>Know that pulleys and gears can be used to create movement.</i></p> <p>Know that products need to be strong and fit for purpose by being precise.</p>	
A2		<p>Dragon’s Den (Products for Christmas Fair)</p> <p><i>Know that purpose and audience subsequently shapes the design of a product.</i></p> <p>Know that design of a product can be revisited and re-shaped in stages and sections.</p> <p><i>Know that a prototype can be refined, is a key part of the making process and can be tested out on a wide range of users so that the final product is fit for purpose.</i></p> <p><i>Know that a prototype is an experimental process and that preliminary versions can inform the final product.</i></p> <p><i>Know that evaluation of past and present DT leads to an understanding about its impact on modern day life.</i></p> <p><i>Know that products have evolved over time as a result of constant evaluation and modification in line with the changing world.</i></p> <p><i>Know that pulleys and gears can be used to create movement.</i></p> <p>Know that products need to be strong and fit for purpose by being precise.</p> <p>Know that cams can be used to create movement.</p>

<p>Sp1</p>	<p>Sundials <i>Know that purpose and audience subsequently shapes the design of a product.</i></p> <p>Know that design of a product can be revisited and re-shaped in stages and sections.</p> <p><i>Know that a prototype can be refined, is a key part of the making process and can be tested out on a wide range of users so that the final product is fit for purpose.</i></p> <p><i>Know that a prototype is an experimental process and that preliminary versions can inform the final product.</i></p> <p><i>Know that evaluation of past and present DT leads to an understanding about its impact on modern day life.</i></p> <p><i>Know that products have evolved over time as a result of constant evaluation and modification in line with the changing world.</i></p> <p><i>Know that pulleys and gears can be used to create movement.</i></p> <p><i>Know that products need to be strong and fit for purpose by being precise.</i></p> <p><i>Know that cams can be used to create movement.</i></p>	
<p>Sp2</p>		<p>Food Technology Café Europe <i>Know that purpose and audience subsequently shapes the design of a product.</i></p> <p>Know that design of a product can be revisited and re-shaped in stages and sections.</p> <p><i>Know that a prototype can be refined, is a key part of the making process and can be tested out on a wide range of users so that the final product is fit for purpose.</i></p> <p><i>Know that a prototype is an experimental process and that preliminary versions can inform the final product.</i></p> <p><i>Know that globally health can be adversely impacted when food choices are limited due to environmental and social circumstances beyond an individual's control.</i></p> <p><i>Know that there are a range of techniques that can be used in preparing and cooking different types of food.</i></p>
<p>Su1</p>		
<p>Su2</p>	<p>Bridges <i>Know that purpose and audience subsequently shapes the design of a product.</i></p>	<p>Photo Frames <i>Know that a 3D frame can be reinforced and strengthened.</i></p>

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Key Area	Key Vocabulary (Class 3)
Design	Purpose, audience, shapes, design, product, designer, stages, sections, revisited.
Making	Prototype, refined, 'fit for purpose', users, experimental process, preliminary versions, final product,
Evaluating	Evolved, constant evaluation, changing world, impact, modern day, accuracy
Technical Knowledge	Strong, precise, 3d frame, reinforced, strengthened, cams, movement, pulley, gears, sturdy, hard-wearing, attractive, practicality, strong, attaching, stronger and weaker shapes, beam, truss, arch, reinforcement, suncast, shadow, circular plate, align, adjust, levers
Cooking and Nutrition	Nutrition, prepare, cook, global health, adversely impacted, environmental and social circumstances, cooking techniques, cookbook, contamination, units of measurement, accompaniment, equipment, flavour, chopping, boiling, frying, processed, reared, nationality, flavour, collaboration.