

DT Curriculum Map

	Autumn		Spring	Sun	nmer
Year 1		Old fashioned toys	Fruit kebab	5	Boats for Penguin
Year 2		Tudor Houses	Spring Rolls	5	Bunting
Year 3		Magnet Games	Making Pape	r	Stories with Moving Parts
Year 4		Bread	Iron Man Shad Puppets	ow	Decorations
Year 5		Viking Long ships	Moving bridg	es	Pizza
Year 6		Biscuits and packaging	Automator	ı	Burglar Alarms



Key Skills and Knowledge

Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
e own ideas lain what they want to plain what a product is and how it will work pictures and words to n, begin to use models ign a product for neone following design eria search similar existing ducts	 have own ideas and plan what to do next explain what they want to do and describe how they may do it explain purpose of product, how it will work and how it will be suitable for the user describe design using pictures, words, models, diagrams, begin to use ICT design products for myself and others following design criteria choose best tools and materials, and explain choices use knowledge of existing products to produce ideas 	 *begin to research others' needs show design meets a range of requirements describe purpose of product follow a given design criteria have at least one idea about how to create product create a plan which shows order, equipment and tools *describe design using an accurately labelled sketch and words make design decisions *explain how product will work make a prototype begin to use computers to show design 	 use research for design ideas show design meets a range of requirements and is fit for purpose *begin to create own design criteria *have at least one idea about how to create product and suggest improvements for design. produce a plan and explain it to others *say how realistic plan is. *include an annotated sketch *make and explain design decisions considering availability of resources *explain how product will work make a prototype *begin to use computers to show design. 	 *use internet and questionnaires for research and design ideas *take a user's view into account when designing begin to consider needs/wants of individuals/groups when designing and ensure product is fit for purpose *create own design criteria have a range of ideas *produce a logical, realistic plan and explain it to others. *use cross-sectional planning and annotated sketches make design decisions considering time and resources. *clearly explain how parts of product will work. *model and refine design ideas by making prototypes and using pattern pieces. *use computer-aided designs 	 draw on market research to inform design use research of user's individual needs, wants, requirements for design identify features of design that will appeal to the intended user create own design criteria and specification come up with innovative design ideas *follow and refine a logical plan. *use annotated sketches, cross-sectional planning and exploded diagrams make design decisions, considering, resources and cost clearly explain how parts of design will work, and how they are fit for purpose independently model and refine design ideas by making prototypes and using pattern pieces use computer-aided designs
ain what I'm making why sider what I need to ext ct tools/equipment to shape, join, finish explain choices asure, mark out, cut shape, with support	 explain what I am making and why it fits the purpose make suggestions as to what I need to do next. join materials/components together in different ways 	 select suitable tools/equipment, explain choices; begin to use them accurately select appropriate materials, fit for purpose work through plan in order consider how good 	 select suitable tools and equipment, explain choices in relation to required techniques and use accurately select appropriate materials, fit for purpose; explain choices work through plan in order. 	 use selected tools/equipment with good level of precision produce suitable lists of tools, equipment/materials needed select appropriate materials, fit for 	 use selected tools and equipment precisely produce suitable lists of tools, equipment, materials needed, considering constraints select appropriate materials, fit for purpose; explain
ext ct to shap expl asure shap	ols/equipment to be, join, finish ain choices e, mark out, cut	 make suggestions as to what I need to do next. join, finish ain choices mark out, cut be, with support make suggestions as to what I need to do next. join materials/components together in different ways 	what I need topurposechoices; begin to useols/equipment to be, join, finish ain choices• make suggestions as to what I need to do next. • join• select appropriate materials/components together in different ways• select appropriate materials, fit for purpose• what I need to do next. • join• select appropriate materials, fit for purpose• work through plan in order • consider how good	what I need topurposechoices; begin to use them accuratelyin relation to required techniques and use accuratelyols/equipment to be, join, finish ain choices e, mark out, cut be, with support• make suggestions as to what I need to do next. • join materials/components together in different ways• choices; begin to use them accurately • select appropriate materials, fit for purpose • work through plan in order • consider how goodin relation to required techniques and use accurately • select appropriate materials, fit for purpose; • work through plan in order • work through plan in order.	what I need topurposechoices; begin to use them accuratelyin relation to required techniques and use accuratelygood level of precisionols/equipment to be, join, finish ain choices• make suggestions as to what I need to do next.• select appropriate materials, components together in different ways• select appropriate materials, fit for purpose • work through plan in order• in relation to required techniques and use accurately• good level of precision • produce suitable lists of tools, equipment/materials needed



	and explain choices • try to use finishing techniques to make product look good • work in a safe and hygienic manner	 and shape materials and components, with support. describe which tools I'm using and why choose suitable materials and explain choices depending on characteristics. use finishing techniques to make product look good work safely and hygienically 	 begin to measure, mark out, cut and shape materials/components with some accuracy begin to assemble, join and combine materials and components with some accuracy begin to apply a range of finishing techniques with some accuracy 	 be good quality measure, mark out, cut and shape materials/components with some accuracy assemble, join and combine materials and components with some accuracy apply a range of finishing techniques with some accuracy 	 choices, considering functionality create and follow detailed step-by-step plan explain how product will appeal to an audience mainly accurately measure, mark out, cut and shape materials/components mainly accurately assemble, join and combine materials/components mainly accurately apply a range of finishing techniques use techniques that involve a small number of steps begin to be resourceful 	 functionality and aesthetics create, follow, and adapt detailed step-by- step plans explain how product will appeal to audience; make changes to improve quality accurately measure, mark out, cut and shape materials/components accurately assemble, join and combine materials/components accurately apply a range of finishing techniques use techniques that involve a number of steps be resourceful with
Evaluate	 talk about my work, linking it to what I was asked to do talk about existing products considering: use, materials, how they work, audience, where they might be used talk about existing products, and say what is and isn't good talk about things that other people have made begin to talk about what could make product better 	 describe what went well, thinking about design criteria talk about existing products considering: use, materials, how they work, audience, where they might be used; express personal opinion evaluate how good existing products are talk about what I would do differently if I were to do it again and why 	 look at design criteria while designing and making use design criteria to evaluate finished product say what I would change to make design better begin to evaluate existing products, considering: how well they have been made, materials, whether they work, how they have been made, fit for purpose 	 refer to design criteria while designing and making use criteria to evaluate product begin to explain how I could improve original design evaluate existing products, considering: how well they've been made, materials, whether they work, how they have been made, fit for purpose discuss by whom, when and where products were designed research whether products 	 with practical problems evaluate quality of design while designing and making evaluate ideas and finished product against specification, considering purpose and appearance. test and evaluate final product evaluate and discuss existing products, considering: how well they've been made, materials, whether they work, how they have 	 practical problems evaluate quality of design while designing and making; is it fit for purpose? keep checking design is best it can be. evaluate ideas and finished product against specification, stating if it's fit for purpose test and evaluate final product; explain what would improve it and the effect different resources may have had do thorough evaluations



			 begin to understand by whom, when and where products were designed learn about some inventors/designers/ engineers/chefs/ manufacturers of ground-breaking products 	 can be recycled or reused know about some inventors/designers/ engineers/chefs/manufactur ers of ground-breaking products 	 been made, fit for purpose begin to evaluate how much products cost to make and how innovative they are research how sustainable materials are talk about some key inventors/designers/ engineers/ chefs/manufacturers of ground-breaking products 	of existing products considering: how well they've been made, materials, whether they work, how they've been made, fit for purpose • evaluate how much products cost to make and how innovative they are • research and discuss how sustainable materials are • consider the impact of products beyond their intended purpose • discuss some key inventors/designers/ engineers/ chefs/manufacturers of ground-breaking products
Materials and structures	 begin to measure and join materials, with some support describe differences in materials suggest ways to make material/product stronger 	 measure materials describe some different characteristics of materials join materials in different ways use joining, rolling or folding to make it stronger use own ideas to try to make product stronger 	 use appropriate materials work accurately to make cuts and holes join materials begin to make strong structures 	 measure carefully to avoid mistakes attempt to make product strong continue working on product even if original didn't work make a strong, stiff structure 	 select materials carefully, considering intended use of product and appearance explain how product meets design criteria measure accurately enough to ensure precision ensure product is strong and fit for purpose begin to reinforce and strengthen a 3D frame 	 select materials carefully, considering intended use of the product, the aesthetics and functionality. explain how product meets design criteria reinforce and strengthen a 3D frame
Mechanisms	begin to use levers or slides	 use levers or slides begin to understand how to use wheels and 	 select appropriate tools / techniques alter product after 	 select most appropriate tools / techniques explain alterations to 	 refine product after testing grow in confidence 	 refine product after testing, considering aesthetics, functionality



Textiles	 measure, cut and join textiles to make a product, with some support choose suitable textiles 	 axles measure textiles join textiles together to make a product, and explain how I did it carefully cut textiles to produce accurate pieces explain choices of textile understand that a 3D textile structure can be made from two identical fabric shapes. 	checking, to make it better begin to try new/different ideas use simple lever and linkages to create movement join different textiles in different ways choose textiles considering appearance and functionality begin to understand that a simple fabric shape can be used to make a 3D textiles project	 product after checking it grow in confidence about trying new / different ideas. use levers and linkages to create movement use pneumatics to create movement think about user when choosing textiles think about how to make product strong begin to devise a template explain how to join things in a different way understand that a simple fabric shape can be used to make a 3D textiles project 	 about trying new / different ideas begin to use cams, pulleys or gears to create movement think about user and aesthetics when choosing textiles use own template think about how to make product strong and look better think of a range of ways to join things begin to understand that a single 3D textiles project can be made from a combination of fabric shapes. 	 and purpose incorporate hydraulics and pneumatics be confident to try new / different ideas use cams, pulleys and gears to create movement think about user's wants/needs and aesthetics when choosing textiles make product attractive and strong make a prototype use a range of joining techniques think about how product might be sold think carefully about what would improve product understand that a single 3D textiles project can be made from a combination of fabric shapes.
Food and nutrition	 describe textures wash hands & clean surfaces think of interesting ways to decorate food say where some foods come from, (i.e. plant or animal) describe differences between some food groups (i.e. sweet, vegetable etc.) discuss how fruit and 	 explain hygiene and keep a hygienic kitchen describe properties of ingredients and importance of varied diet say where food comes from (animal, underground etc.) describe how food is farmed, home-grown, caught draw eat well plate; 	 carefully select ingredients use equipment safely make product look attractive think about how to grow plants to use in cooking begin to understand food comes from UK and wider world describe how healthy diet= variety/balance 	 explain how to be safe/hygienic think about presenting product in interesting/ attractive ways understand ingredients can be fresh, pre-cooked or processed begin to understand about food being grown, reared or caught in the UK or wider world describe eat well plate and 	 explain how to be safe / hygienic and follow own guidelines present product well - interesting, attractive, fit for purpose begin to understand seasonality of foods understand food can be grown, reared or caught in the UK and the wider world describe how recipes can 	 understand a recipe can be adapted by adding / substituting ingredients explain seasonality of foods learn about food processing methods name some types of food that are grown, reared or caught in the UK or wider world adapt recipes to change appearance, taste,



	explain there are groups of food • describe "five a day" • cut, peel and grate with increasing confidence •	of food/drinks • explain how food and drink are needed for active/healthy bodies. • prepare and cook some dishes safely and hygienically • grow in confidence using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking	 how a healthy diet=variety / balance of food and drinks explain importance of food and drink for active, healthy bodies prepare and cook some dishes safely and hygienically use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking 	 be adapted to change appearance, taste, texture, aroma explain how there are different substances in food / drink needed for health prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. 	 texture or aroma. describe some of the different substances in food and drink, and how they can affect health prepare and cook a variety of savoury dishes safely and hygienically including, where appropriate, the use of heat source. use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.
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Key Vocabulary

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design/Make	planning, investigating	investigating,	user, purpose, design,	evaluating, design	design decisions,	function, innovative,
Evaluate	design, evaluate,	planning, design,	model, evaluate,	brief design criteria,	functionality,	design specification,
	make, user, purpose,	make, evaluate, user,	prototype, annotated	innovative, prototype,	authentic, user,	design brief, user,
	ideas, product,	purpose, ideas, design	sketch, functional,	user, purpose,	purpose, design	purpose design brief,
		criteria, product,	innovative,	function, prototype,	specification, design	design specification,
		function	investigate, label,	design criteria,	brief, innovative,	prototype, annotated
			drawing, function,	innovative, appealing,	research, evaluate,	sketch, purpose, user,
			planning, design	design brief, planning,	design criteria,	innovation, research,
			criteria, annotated	annotated sketch,	annotate, evaluate,	functional, mock-up,
			sketch, appealing	sensory evaluations	mock-up, prototype	prototype
Structures	cut, fold, join, fix structu	ure, wall, tower,	shell structure, three-d	imensional (3-D) shape,	frame structure, stiffen,	strengthen, reinforce,
	framework, weak, stron	g, base, top,	net, cube, cuboid, prism, vertex, edge, face, triangulation, stability, shape, join, t		hape, join, temporary,	
	underneath, side, edge,	surface, thinner,	length, width, breadth, capacity, marking out, permanent			
	thicker, corner, point, st	raight, curved, metal,	scoring, shaping, tabs, a	adhesives, joining,		
	wood, plastic circle, tria	ngle, square, rectangle,	assemble, accuracy, ma	iterial, stiff, strong,		
	cuboid, cube, cylinder		reduce, reuse, recycle,	corrugating, ribbing,		
			laminating, font, lettering, text, graphics,			
			decision,			
Mechanisms	slider, lever, pivot,	vehicle, wheel, axle,	mechanism, lever,	mechanism, lever,	pulley, drive belt,	pulley, drive belt,
	slot, bridge/guide,	axle holder, chassis,	linkage, pivot, slot,	linkage, pivot, slot,	gear, rotation, spindle,	gear, rotation, spindle,
	card, masking tape,	body, cab assembling,	bridge, guide system,	bridge, guide system,	driver, follower, ratio,	driver, follower, ratio,
	paper fastener, join,	cutting, joining,	input, process, output	input, process, output	transmit, axle, motor,	transmit, axle, motor,
	pull, push, up, down,	shaping, finishing,	linear, rotary,	linear, rotary,	circuit, switch, circuit	circuit, switch, circuit
	straight, curve,	fixed, free, moving,	oscillating,	oscillating,	diagram, annotated	diagram, annotated
	forwards, backwards	mechanism names of	reciprocating	reciprocating	drawings, exploded	drawings, exploded
		tools, equipment and			diagrams, mechanical	diagrams, mechanical
					system, electrical	system, electrical



		materials used			system, input, process, output	system, input, process, output
Textiles	joining and finishing tec and components, templ mark out, join, decorate	ate, pattern pieces,	fabric, names of fabrics compartment, zip, butt technique, strength, we templates, stitch, seam	on, structure, finishing eakness, stiffening,	seam, seam allowance, right side, wrong side, h pieces, name of textiles pins, needles, thread, pi fastenings,	em, template, pattern and fastenings used,
Food + Nutrition	fruit and vegetable names, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients,	fruit and vegetable names, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients	name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet	name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet	ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble	ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble