<u>Design Technology Long Term Plan – 2017-2018</u>

	Autumn	Autumn	Spring 1	Spring 2	Summer	Summer
	1	2			1	2
	Shipwrec	Musical	How to Train a Dragon	I can change the World	Into the	Superher
	ked	Minds			Woods	oes
K S 2 *			 DT2/1.1a 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 DT2/1.1b generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design DT2/1.2a select from and use a wider range of tools and equipment to perform practical tasks accurately DT2/1.2b 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 DT2/1.3a investigate and analyse a range of existing products DT2/1.3b evaluate their ideas and products against their own design criteria and consider the views of others to improve their work DT2/1.3c understand how key events and individuals in design and technology have helped shape the world DT2/1.4a apply their understanding of how to strengthen, stiffen and reinforce more complex structures DT2/1.4b understand and use mechanical systems in their products DT2/1.4d apply their understanding of computing to programme, monitor and control their products. DT2/1.4d apply their understanding of computing to programme, monitor and control their products. Ideas: make a dragon (or an animal that can fly) with moving parts (wings), make a home for a dragon; make a vehicle to transport the dragon. Look at existing animal transportation – how could it be improved, what changes would need to be made for a dragon? 	 DT2/2.1a understand and apply the principles of a healthy and varied diet DT2/2.1b cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet DT2/2.1c become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] DT2/2.1c understand the source, seasonality and characteristics of a broad range of ingredients 		
				Ideas: foods from different countries, traditional dishes, where does food come from?		

^{*}Year groups within Key Stages to be differentiated by following the key skills 'I can ...' statements for each specific year group.