



# Churchside Federation Long Term Planning

## Subject: Design Technology



Year Group	Creation	Celebration	Take One Picture	Around the world
<p><b>EYFS/KS1</b> <b>Years R/1/2</b></p>	<p><b>Design</b> purposeful, functional, appealing products for themselves and other users based on design criteria <b>Generate,</b> develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology Select from and use a range of tools and equipment to perform practical tasks select from and use a wide range of materials and components, including construction materials, textiles and <b>ingredients, according to their</b> explore and evaluate a range of existing products evaluate their ideas and products against design criteria <b>Technical Knowledge</b> build structures, exploring how they can be made stronger, stiffer and more stable Explore and use mechanisms, in their products.</p>	<p>Food Technology</p> <p>Use the basic principles of a healthy and varied diet to prepare dishes</p> <p>Understand where food comes from.</p>		<p>Food Technology</p> <p>Use the basic principles of a healthy and varied diet to prepare dishes</p> <p>Understand where food comes from.</p>
<p><b>Lower KS2</b> <b>Years 3/4</b></p>	<p>Understand how key events and individuals in design and technology have helped shape the world.</p>		<p>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.</p> <p>Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</p> <p>Select from and use a wider range of tools and equipment to perform practical tasks accurately.</p>	<p>Understand and apply the principles of a healthy and varied diet.</p> <p>Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.</p> <p>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;</p>



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			<p>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.</p> <p>Investigate and analyse a range of existing products.</p> <p>Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p> <p>Understand how key events and individuals in design and technology have helped shape the world.</p> <p>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products.</p> <p>Understand and use electrical systems in their products.</p> <p>Apply their understanding of computing to programme, monitor and control their products.</p>	<p>adapting and using their own recipes).</p> <p>Understand the source, seasonality and characteristics of a broad range of ingredients.</p>
<p><b>Upper KS2 Years 5/6</b></p>	<p>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.</p> <p>Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</p> <p>Select from and use a wider range of tools and equipment to perform practical tasks accurately.</p>			<p>Understand and apply the principles of a healthy and varied diet.</p> <p>Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.</p> <p>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).</p> <p>Understand the source, seasonality and</p>



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Events: