



Churchside Federation Long Term Planning

Subject: Design Technology



Year Group	Creation	Celebration	Take One Picture	Around the world
<p>EYFS/KS1 Years R/1/2</p>	<p>Design purposeful, functional, appealing products for themselves and other users based on design criteria Generate, 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 ingredients, according to their explore and evaluate a range of existing products evaluate their ideas and products against design criteria Technical Knowledge 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>Lower KS2 Years 3/4</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>Upper KS2 Years 5/6</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: