

Design Technology Curriculum Overview



Purpose of Study

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

Cooking and Nutrition

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

In the Foundation Stage (early years education, typically ages 3-5), Design and Technology (D&T) is introduced through play-based, hands-on learning that encourages creativity, problem-solving, and basic making skills. It is often integrated into broader areas of learning, particularly Understanding the World and Expressive Arts and Design, as outlined in the Early Years Foundation Stage (EYFS) curriculum.

Key Ways Design and Technology is Taught in the Foundation Stage:

1. Exploring Materials and Tools

- o Children are given opportunities to handle different materials such as paper, cardboard, fabric, wood, and clay.
- They learn to use simple tools safely, such as scissors, glue sticks, tape, and paintbrushes.

2. Construction and Making Activities

- Activities like building models with blocks, junk modelling (using recyclable materials), or assembling simple structures help develop spatial awareness and problem-solving skills.
- Children might create simple products like paper hats, bridges, or vehicles.



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Encouraging Creativity and Design Thinking

- Through role-play and storytelling, children are encouraged to think about how things are made and how they work.
- They experiment with joining materials and finding solutions to practical challenges, such as "How can we make a boat float?"

4. Fine Motor Skill Development

Activities like threading, cutting, folding, and sticking help children develop the dexterity needed for more complex design work in later years.

5. Use of Digital Technology

Some early years settings introduce simple technology, such as using tablets for digital drawing or exploring programmable toys (e.g., Bee-Bots) to develop early computational thinking.

6. Practical Life Skills

Cooking and food-related activities introduce concepts like measuring, mixing, and following instructions, which are fundamental D&T skills.

7. Encouraging Critical Thinking and Problem-Solving

Teachers and practitioners ask open-ended questions like "What do you think will happen if we use this material?" or "How can we make this stronger?" to develop children's thinking skills.

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Prime Areas		Specific Areas				
Personal, Social and Emotional Development	Communication and Language	Physical Development	Mathematics	Understanding the World	Expressive Arts and Design	Literacy



demonstrate the

ability to cooperate

with others, share

negotiate roles in collaborative tasks.

resources, and

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0.000							
Nursery	Children are	Children listen	Children create lines	Children enjoy	Children show	Children develop an	Children give
	confident to try new	attentively and respond	and circles pivoting	partitioning and	skill in making	understanding of using	meaning to the
Birth to 5	activities, initiate	to what they hear with	from the shoulder	combining shapes	toys work by	lines to enclose a	marks they
matters	ideas, and speak in a	relevant comments,	and elbow.	to make new	pressing parts	space, and begins to	make.
	familiar group, will	questions, or actions.		shapes with 2D	or lifting flaps	use drawing to	
	choose the resources	Children express	Children manipulate a	and 3D shapes	to achieve	represent actions and	Children include
	they need for their	themselves effectively,	range of tools and	Children attempts	effects such as	objects based on	mark making
	chosen activities.	showing awareness of	equipment in one	to create arches	sound,	imagination,	and early
		listeners' needs. They	hand. Tools include	and enclosures	movements or	observation and	writing to their
	Children can form	develop a wide	paintbrushes,	when building,	new images	experience	play.
	positive relationships	vocabulary and use	scissors, hairbrushes,	using trial and			Ascribes
	with peers and	language to share ideas,	toothbrush, scarves	improvement.	Children play	Children use various	meanings to
	adults, share and	thoughts, and feelings.	or ribbon.		with a range of	construction materials,	signs, symbols
	take turns, and	Children use language to			materials to	e.g. joining pieces,	and words that
	collaborate in group	reason, explain, and			learn cause and	stacking vertically and	they see in
	settings.	justify their ideas and			effect, for	horizontally, balancing,	different places,
	Children	decisions.			example,	making enclosures and	including those
	demonstrate the				makes a string	creating spaces	they make

puppet using

dowels and

suspend the

string to

puppet

themselves

Children use tools for a

purpose



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Reception	Children begin to	Children are able to	Fine motor skills	Uses shapes and	Explores the	Explores a variety of	Draws pictures
	make more	communicate more	improve as children	sizes in their	properties of	materials and begins to	to represent
	independent choices	clearly and precisely	use tools with	designs, such as	materials and	experiment with their	their design
40 – 60	and decisions about	about their ideas,	increasing dexterity	selecting and	how they can	properties, such as	ideas, beginning
months	how to approach	describing their design	(e.g., scissors, glue,	combining shapes	be manipulated	strength and flexibility.	to label objects
	tasks.	process, and using	pencils).	to make buildings	(e.g., shaping		or sections of
		specific vocabulary		or vehicles.	clay, joining	Constructs with	their projects.
	They become more	related to materials and	Gross motor skills are		fabric with glue	purpose by creating	
	confident in working	construction.	also enhanced as they	Begins to	or sewing).	simple designs (e.g., a	Uses specific
	with others on		manipulate larger	measure objects		house, vehicle, or	vocabulary to
	collaborative	They begin following	materials or work on	in practical ways	Begins to use	robot) using a range of	describe their
	projects.	multi-step instructions	group construction	(e.g., using non-	tools	materials.	designs and the
		and engage in	projects that require	standard units	independently,		tools/materials
	Children begin to	discussions, explaining	movement and	like blocks to	like scissors,	Begins to select tools	they are using
	understand the	the rationale behind	coordination.	measure length).	tape, and	to manipulate materials	(e.g., "I'm usin
	concept of success	their design choices.			staplers, to	and use them with	the blue paper
	and failure and how		E.g. Using	Uses simple	create and	increasing control.	to make the
	to reflect on their	E.g. Talking through their	construction sets or	positional	construct.		roof").
	work.	design process with	playdough	language to		E.g. Collage, building,	
		peers and adults. For	Drawing or colouring	describe where	Explores simple	junk modelling	Begins to talk
	E.g. Working in pairs	example, explaining why	designs of their	objects are in	technology,		about their
	or small groups to	they chose certain	creations.	their designs (e.g.,	recognizing		design process
	design simple	materials or how they		"The wheel is on	how basic tools		using words lik
	objects discussing	are going to put their		the bottom").	and machines		"first," "next,"
	which materials	creation together.			work (e.g.,		and "then."
	would work best and				pulleys, wheels,		
	why, encouraging	Listening to simple			simple levers).		E.g. drawing
		design-related stories or					designs,



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	shildren to avalain	books which might offer		F. a. Dwilding with	La ovolorina in		laballing parts of
	children to explain their reasoning.	books, which might offer inspiration for their own projects.		E.g. Building with shapes and measurement	E.g. exploring in nature, simple machines		labelling parts of a creation
ELG			Gross Motor Skills Use a range of small tools, including scissors, paint brushes and cutlery;			Share their creations, explaining the process they have used;	Writing Spell words by identifying sounds in them and representing the sounds with a letter or letters; Write simple phrases and sentences that can be read by others.

The overview has been divided into Key Stages to allow for the differing skills within core themes in the Key stages. The core themes are coloured coded by Key Stage:

Key Stage 1

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment].



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When designing and making, pupils should be taught to:



Design

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

Make

select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]

select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

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 [for example, levers, sliders, wheels and axles], in their products.

Cooking and Nutrition

use the basic principles of a healthy and varied diet to prepare dishes

understand where food comes from.

	Taught in Autumn Term	Taught in Spring Term	Taught in Summer Term
Year 1	Design	Design	Design
		To be able to create a design of a junk model product Using own ideas, or craft books available. To use a	To explore a variety of sewing products and create own design – cushion, soft toy, puppet - completing design sheet and recording resources



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	design sheet to record ideas (visually as well as	needed, and drawing the proposed product.
	recording	Discuss products needed such as stuffing and
	the resources that they will need).	fabric type as well as accessories (eg: buttons,
		beads, googly eyes).
Make	Make	Make
	To be able to use their completed design sheet and	To select fabric and thread type and colour and
	select	complete their design, referring to their design
	from a range of materials to create their model, with	sheet. To be able to sew independently using
	a	appropriate needles and different stitches (ie:
	focus on joining techniques.	stitches around the fabric as well as stitches to
		attach buttons or beads).
Evaluate	Evaluate	Evaluate
	Take a photograph of finished product and attached it	Take photograph of finished product to add to
	to the design sheet.	design sheet. With teacher as scribe, identify w
		they found tricky, how any problems were
	With teacher as scribe, identify what they found	overcome, if there were any issues with the de
	tricky, how they overcame any problems in the design	and what they might do differently next time.
	and what they would do differently next time.	and what they might do differently flext time.
	Use photographs of range of existing examples (eg:	Share examples of soft toys, puppets etc and
	castles, bridges) to evaluate own products against.	evaluate these products through discussion.
Technical Knowledge	Technical Knowledge	Technical Knowledge
	To be able to build structures and make them	To be able to join fabric through sewing and be
	stronger and more stable. To be able to use a range	Table to master the technique of sewing, ensuring
	stronger and more stable. To be able to use a range of joining techniques.	able to master the technique of sewing, ensuring that product is secure and that, for example,



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	Cooking and Nutrition	Cooking and Nutrition	Cooking and Nutrition
	Cheese and Tomato Sandwich - Bridge knife		
	technique, grating, spreading & cutting.		
	Tuna and Sweetcorn Lettuce Cups - Bridge & claw knife technique, measuring with spoons, pouring &		
	food presentation.		
	Pasta Salad - Claw knife technique, snipping,		
	measuring with spoons & combining.		
	Fruit Kebabs - Bridge and claw knife technique & threading.		
	-		
	Sour Cream and Chive Dip - Snipping, measuring with spoons & a measuring jug, using a cutter.		
Year 2	Design	Design	Design
	Christmas decorations (for Elf Day)	Catapults (follows Autumn's history learning on	
	Example: hanging decorations, cards, ornaments,	'Castles')	
		Looking closely at images of catapults and videos of	
	Exploring the role of decorations (e.g., to make the	replica catapults and considering what works	
	home festive, create atmosphere, and celebrate the	well/what a catapult needs to successfully launch an	
	season).	item. I can say what parts of the catapult need to	
		move. I can explain what the moving part does. I can	
	Christmas, highlighting trees, wreaths, cards, and festive garlands.	explain how it works. I can evaluate how well it works.	
	restive garianus.		



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Introducing students to a variety of materials they can	I can explain what a lever mechanism is. I can use a	
use for decorations: Paper: Coloured, patterned, plain,	lever to make a catapult launch a pom pom.	
glittered, Fabric: Felt, cotton. Cardboard: For creating		
shapes or sturdy frames. Recyclable Materials: Bottle		
caps, old ribbon, buttons. Natural Materials: Pine		
cones, leaves, twigs for more sustainable options.		
Discuss properties of materials (e.g., paper is light,		
fabric is soft, cardboard is sturdy).		
Planning: Sketching ideas first. Discuss different types		
of decorations (e.g., tree ornaments, wreaths, or		
cards).		
Make	Make	Make
Cutting: Use scissors to cut out shapes for cards,	I can decide how long my lever needs to be.	
baubles, or other decorations. Sticking and Gluing: Show students how to apply glue	real decide now long my level needs to se.	
neatly and effectively.	I can decide where to put my pivot.	
Threading: Use string or ribbon to hang decorations, teaching them how to tie knots or create loops.	I can check that the lever works.	
Decoration: Use markers, glitter, and stickers to add	I can follow my design for a catapult.	
finishing touches to their creations.	can follow my design for a catapult.	
	I can show I have tried to include the design criteria.	
	I can improve my catapult as I work on it.	
	Tean improve my catapuit as I work on it.	
Evaluate	Evaluate	Evaluate
Evaluating: After finishing their decoration, discuss	Lean talk about my catanult and cay what I did wall	
what they like about it and how it could be improved	I can talk about my catapult and say what I did well.	
(e.g., adding more colour or making it more sturdy).		



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Discuss with students how to assess their decorations by asking questions like: Does it look nice? Is it sturdy enough to hang? Is it easy to make or use? How would		
they improve it?	I can start to think about how I could improve my work.	
Technical Knowledge	Technical Knowledge	Technical Knowledge
Decorations:	Cutting, shaping, joining and finishing	
Cutting, gluing, folding, threading, decorating plus art		
skills		
Cooking:		
Kitchen safety and cooking with heat Food hygiene and		
cross contamination Links to the Eat Well Guide -		
Health benefits, the importance of a balanced diet		
Food - Where does it come from, farm to fork Food		
Labelling, food logos and what they mean, food allergies, intolerances and beliefs Ingredients		
adapting recipes		
Cooking and Nutrition	Cooking and Nutrition	Cooking and Nutrition
Caring Cooks – 6 weeks		-
Flatbreads and Tzatziki		
Kneading, using a rolling pin, combining, weighing &		
chopping.		
Macaroni & Cauliflower cheese		
Grating using a grater, weighing using digital scales,		
picking florets & stirring to combine Salmon tacos		
Junion tucos		



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	to to
Claw technique, grinding spices, mashing & snipping.	
Apple crumble	
Use 1/4 cup & tbsp to measure with accuracy,	
rubbing-in technique to combine, claw/bridge knife	
technique & juicing.	
Vegetable Quesadillas	
Knife techniques, grating, weighing, spreading &	
mashing	

Key Stage 2

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment]. the wider environment].

When designing and making, pupils should be taught to:

Design

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

Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

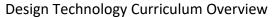
Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

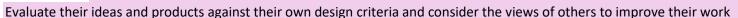
Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate





Investigate and analyse a range of existing products



Understand how key events and individuals in design and technology have helped shape the world



Apply their understanding of how to strengthen, stiffen and reinforce more complex structures

Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]

Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]

apply their understanding of computing to program, monitor and control their products.

Cooking and Nutrition

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

	Taught in Autumn Term	Taught in Spring Term	Taught in Summer Term
Year 3	Design. Design & make a Viking Longship	Design. Design & make a package for a fruit smoothie	Design. Food Technology Spring 1 – Caring Cooks
		Children know about how to brand a product	
	Children research different Viking boats and record notes	Children can research and find out about types of packaging	
	Children label Viking boats using correct terminology	Children can see how a package is constructed	
	Make	Make	Make
		Children can design their initial plans onto paper	





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To use a range of materials to construct a Viking longboat	Children know how to put a net of a shape together	
Children know how to design the hull of a Viking ship	Children can work as part of a group and allocate roles	
Children can correctly measure and cut pieces of wood using a saw	Children can work together to plan and prepare a presentation about their finished product	
Children can make a sail and shields for the boat.		
Children can make oars out of wood and cardboard		
Children can design and paint their Viking boats		
Evaluate	Evaluate	Evaluate
Can I present and evaluate the effectiveness of my design? Children can present their Longship in front of a group	Children can present their product in front of a group Children can evaluate their packaging and suggest improvements	
Children can evaluate each presentation and boat design		
Technical Knowledge	Technical Knowledge	Technical Knowledge
Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Cutting, Gluing, Measuring,	Apply their understanding of how to strengthen, stiffen and reinforce more complex structures	Caring Cooks – 6 weeks Kitchen safety and cooking with heat Food hygiene and cross contamination Links to the Eat Well Guide - Health benefits The importance of a balanced diet Food - Where does it come from, farm to fork Food Labelling, food logos and what they mean,



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		food allergies, intolerances and beliefs Ingredient
		- adapting recipes, food from around the world
Cooking and Nutrition	Cooking and Nutrition	Cooking and Nutrition
		Mediterranean Scones
		Rubbing-in technique to combine, grating, snipin
		egg washing, measuring with accuracy and dividi
		the mixture equally using fractions.
		Beef Koftas
		Bridge & claw knife technique, weighing, grindin
		spices, snipping herbs, using a garlic press and
		portion control.
		Tomato and Feta Tarts
I		Slicing using the bridge technique, using the roll
		pin, estimating the size of the pastry needed pri
		to cutting. Crimping pastry edges using fore fing
		and thumb.
		Vegetable Kebabs
		Threading higher resistant foods, weighing,
		chopping, slicing claw/bridge knife technique ar
		measuring with spoons
		Blueberry & Banana Pancakes!
		Measuring with cups, using a whisk, claw knife
		technique, cooking with heat, following a recipe
		with minimal support



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Design – Recorder case (8 hours) To design a recorder case using pictures of things I	Design – Food Technology – Caring Cooks	Design – create sustainable products from recycled materials (6 hours)
like. I can sketch my final design onto a design sheet, using research to guide me.		To know what a carbon footprint is and how to calculate their own carbon footprint. To research how plastic waste is impacting the environment To use the internet to research existing product. To use research to create a design for their own product.
Make	Make	Make
To measure and cut base fabric. To cut out shapes from felt pieces that will create pictures. Sew pieces onto base fabric, knowing how to start and finish stitch. Add decorative details to increase to aesthetic value to my recorder case.		To select from and use a wide range of tools, to perform tasks accurately Pupils are able to join materials together using appropriate tools and methods (including glue guns, joining techniques, tape, scissors, saws) Equipment needed is dependent upon design.
Evaluate	Evaluate	Evaluate
To critically evaluate their own recorder case and suggest improvements.		To evaluate their product using question prom To critically evaluate their product and suggest improvements.
Technical Knowledge	Technical Knowledge	Technical Knowledge
	Kitchen safety and cooking with heat Food hygiene and cross contamination Links to the Eat Well Guide -	Apply understanding of how to strengthen, stiff and reinforce more complex structures.



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	<u> </u>	
Can I use a whip stitch to join two pieces of fabric?	Health benefits, the importance of a balanced diet	
	Food - Where does it come from, farm to fork	
	Food Labelling, food logos and what they mean, food	
	allergies, intolerances and beliefs Ingredients -	
	Seasonality, buying local produce, adapting recipes,	
	foods from around the world	
	Cooking and Nutrition	Cooking and Nutrition
	Soda Bread	
	Weighing with accuracy (grams & ml) using digital	
	scales, use spoon meaures (tbsp & tsp) accurately,	
	combining ingredients to form a dough & kneading to	
	develop the gluten.	
	Do of Downson	
	Beef Burgers	
	Claw/bridge knife technique, mold mixture into a	
	uniformed shape & equal sized portions, weighing	
	with accurately using digital scales	
	Fata and Cuira ah Camana	
	Feta and Spinach Samosas	
	Dividing a mixture into equal sized portions, fine	
	motor skills to delicately fold the filo pastry into a	
	uniformed triangular shape, weighing with accuracy	
	using digital scales, finely dice using the claw knife	
	technique & remove the stalks from the spinach (fine	
	motor).	
	Vegetable Stir Fry with Noodles	





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2000		
	Claw and bridge knife technique to chop veg to a	_
	uniformed size, using a peeler & grater to prepare	
	higher resistant foods. Measuring with spoons &	
	looking at different cooking times.	
	Chocolate Cookies	
	Rubbing-in technique, following a recipe with minimal	
	support, sift with minimal spillage, measure grams &	
	ml accurately using digital scale & measuring spoons.	
	Packaging and presentation.	
	rackaging and presentation.	· ·

	Taught in Autumn Term	Taught in Spring Term	Taught in Summer Term
Year 5	Research, design, make and evaluate a WATER	Designing and making a device such as a costume,	Design
	ROCKET	water filter system, mask or a scented bag, to ward	
	Design	off or stop the spread of the Plague	
	Can I use research and develop design criteria to	Design	
	inform the design of a functional (will fly high), appealing Rocket that is fit for purpose?	Can I use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose of stopping the	
	Can I generate, develop, model and communicate my ideas through discussion and annotated sketches?	plague, aimed at people in the Middle Ages?	
	Children can take others' ideas and suggestions on board for their final design	Can I generate, develop, model and communicate my ideas through discussion, annotated sketches, prototypes and computer-aided design?	
		Children can take others' ideas ands suggestions on board for their final design	



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	Children can think of all the resources and equipment needed.	
Make	Make	Make
Children can select appropriate equipment and materials to accurately construct their group's rocket	Can I select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately ?	
Children can follow their own design closely	Can I 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 of their plague product.	
Evaluate	Evaluate	Technical Knowledge
Can I evaluate my ideas and products against my own design criteria and consider the views of others to improve my work? Children can reflect on their design and the functionality of their group's rocket.	Can I investigate and analyse the products that were used in the Middle Ages to stop the plague. Can I evaluate my ideas and products against my own	Kitchen safety and cooking with heat Food hygiene and cross contamination Links to the Well Guide - Health benefits, the importance balanced diet Food - Where does it come from
	design criteria and consider the views of others to improve my work.	farm to fork Food Labelling, food logos and w they mean, food allergies, intolerances and
Technical Knowledge	Technical Knowledge	beliefs Ingredients - Seasonality, buying local produce, adapting recipes, foods from around tworld
Apply their understanding of how to strengthen, stiffen and reinforce more complex structures	Perform practical tasks [for example, cutting, shaping, joining and finishing], accurately	
		Cooking and Nutrition



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 Follow a recipe, sifting, weighing with accuracy - grams & ml using digital scales, use measuring spoons (fractions), grating and zesting, folding-in technique & use 2 spoons to transfer the mixture into a muffin cases with minimal to no spillage.

Vegetable and Chicken Kebabs

 Claw and bridge knife technique, threading higher resistant foods onto a skewer, using a garlic press, handling RAW chicken & cooking with heat - grill. (adult supervision).

Rainbow Cous Cous Salad

 Weighing with accuracy using digital scales, chop using the claw/bridge knife technique, using a juicer, using a kettle (adult supervision) & accurately use a measuring jug.

Baked Breaded Vegetables

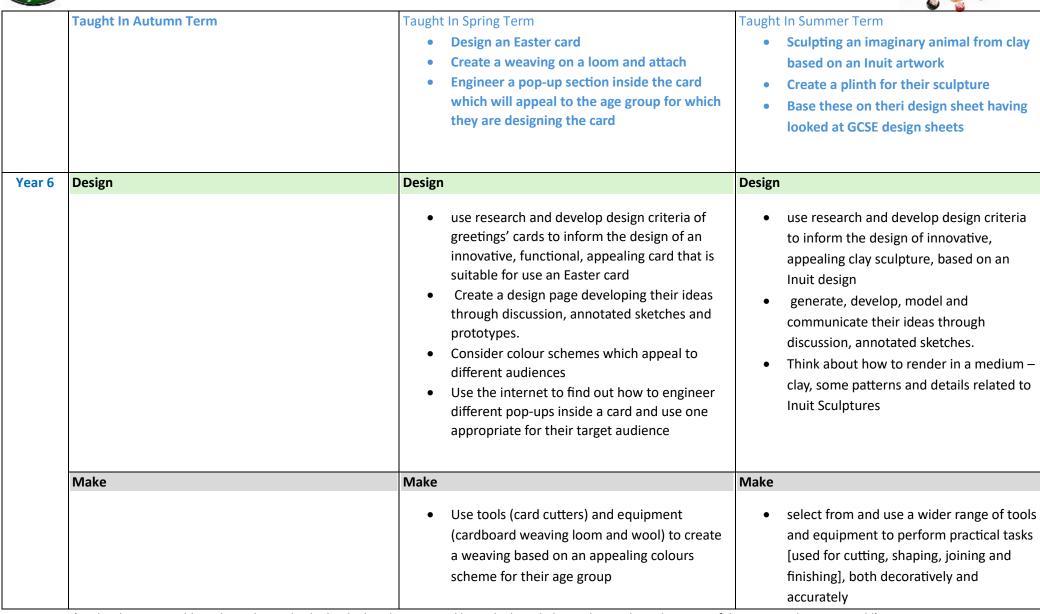
Zesting, snipping, paneing, use the claw/bridge knife technique & use a food processor (adult supervision).

Summer Vegetable Quiches

 Pouring, weighing with accuracy, use a balloon whisk, peel, grating, handling delicate food pastry, combine, knife skills bridge & claw.



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	 Think about how to attach their weaving to their card by selecting appropriate adhesives/methods accurately Be aware of the restrictions of textiles and how they can be attached Write a rhyming couplet for the greeting inside 	 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
Evaluate	 investigate and analyse a range of greetings' cards evaluate these products against their own design criteria and consider the views of others to improve their work ? understand how key events and individuals in design and technology have helped shape the world – look at the design objective for greetings cards for different age groups and genders and evaluate how their card stands up against these. 	• Evaluate ② investigate and analyse a range of existing products ② evaluate their ideas and products against their own design criteria and consider the views of others to improve their work ② understand how key events and individuals in design and technology have helped shape the world
	Technical Knowledge	Technical Knowledge
	 apply their understanding of how to strengthen, stiffen and reinforce card, weaving understand and use mechanical systems in their products create a pop-up section in their card to appeal to their audience 	 apply their understanding of how to strengthen and reinforce complex clay structures ② understand and use slip and crosshatching to link parts of the sculpture Be able to select appropriate tools to create textures and form shapes which are appropriate for clay



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		Use acrylics to add colours, based on tertiary colours – mixing two secondary colours – relate to environment
Cooking and Nutrition	Cooking and Nutrition	Cooking and Nutrition
•		Recipe • Breaded Chicken & Apple Coleslaw Skill
		Paneing, handling raw chicken, claw knife technique, peeling, grating & combining.
		RecipeHome-made Vegetable Soup
		 Skill Following a recipe - minimal adult support. Cooking on heat - boil and simmer (adult supervision), claw & bridge knife technique, grate & peel higher resistant foods, measure ml using a measuring jug.
		Recipe • Smoked Mackerel & Jersey Royal Hash Skill • Following a recipe - minimal adult support. Cleaning potatoes, claw & bridg



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mary School	5	
		knife technique, juicing, crushing with a fork, weighing accurately using digital scales, combining ingredients, dividing the mixture into equal size portions, using spoon measurements & combining ingredients with greater dexterity.
		Recipe • Risotto Traditional
		 Skill Knife techniques bridge & claw, using a microplane, shelling peas, use digital scales(g), use spoon measures (tsp), measuring jug (ml), cooking with heat - sauté and simmer (adult supervision).
		Recipe • Afternoon Tea
		Skill Off-site visit



Design Technology Curriculum Overview