

Design & Technology 7 Year Overview

Intent: To use creativity and imagination to design and make products that solve real and relevant problems in a variety of contexts.

Key Skills		
Designing	Making	Evaluating

Key Concepts					
Purposeful idea generation	Use varied materials	Tool manipulation	Technical knowledge	Food hygiene, preparation and cookery	Evaluating products in relation to purpose

	Autumn	Spring	Summer
	Split Pin characters – moving parts/joining/construction – small and large	Junk modelling/tool skills/construction progression/gingerbread men	Fruit kebabs – The Hungry Caterpillar Forest School – den building/habitats
Rec	Expressive Art and Design: Creating with Materials: Explore, use and refine a variety of artistic effects to express their ideas and feelings. Return to and build on their previous learning, refining ideas and developing their ability to represent them. Create collaboratively, sharing ideas, resources and skills. Physical Development: Fine Motor Skills: ELG Develop their small motor skills so that they can use a range of tools competently, safely and confidently. Suggested tools: pencils for drawing and writing, paintbrushes, scissors, knives, forks and spoons.	Expressive Art and Design: Creating with Materials: ELG Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function; - Share their creations, explaining the process they have used; - Make use of props and materials when role playing characters in narratives and stories. Physical Development: Fine Motor Skills: ELG Use a range of small tools, including scissors, paint brushes and cutlery;	Expressive Art and Design: Creating with Materials: ELG Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function; - Share their creations, explaining the process they have used; - Make use of props and materials when role playing characters in narratives and stories. Physical Development: Fine Motor Skills: ELG Use a range of small tools, including scissors, paint brushes and cutlery;



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Key Stage 1:					
Year 1:	Playgrounds Key Concept: Technical knowledge Key Skill: Build structures, exploring how they can be made stronger, stiffer and more stable.	Rocky Road Key Concept: Food hygiene, preparation and cookery Key Skill: Prepare healthy and varied dishes. Understand where food comes from	Puppets Key Concept: Use varied materials Key Skill: Use a range of tools and equipment to perform practical tasks. Use a wide range of materials and components, including construction materials and textiles.		
Year 2	Grandads Treehouse Key Concept: Technical knowledge Key Skill: Build structures, exploring how they can be made stronger, stiffer and more stable.	Make a star Key Concept: Use varied materials Key Skill: Use a range of tools and equipment to perform practical tasks. Use a wide range of materials and components, including construction materials and textiles.	Smoothies Key Concept: Food hygiene, preparation and cookery Key Skill: Prepare healthy and varied dishes. Understand where food comes from		
Key Sta	nge 2				
Year 3	Roman shields Key Concept: Tool manipulation Key Skill: Use a wider range of tools and equipment to perform practical tasks. Use a wide range of materials and components, including construction materials and textiles.	Moving monster/Dragon Key Concept: Use varied materials Key Skill: Understand and use mechanical systems in their products. Use a wide range of materials and components, including construction materials and textiles.	Cheese Straws Key Concept: Food hygiene, preparation and cookery Key Skill: Prepare healthy and varied dishes. Understand seasonality and where food comes from		
Year 4	Tudor biscuits Key Concept: Food hygiene, preparation and cookery Key Skill: Prepare healthy and varied dishes. Understand seasonality and where food comes from.	Pop-up books Key Concept: Use varied materials Key Skill: Use a wide range of materials and components according to their functional properties	House electricity circuit Key Concept: Technical knowledge Key Skill: Understand and use electrical systems in their products, including circuits, bulbs and buzzers		
Year 5	Titanic boats Key Concept: <i>Technical knowledge</i>	Flat breads Key Concept: Food hygiene, preparation and cookery	Weaving Key Concept: Use varied materials		



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	Key Skill: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.	Key Skill: Prepare healthy and varied dishes. Understand seasonality and where food comes from.	Key Skill: Use a wider range of tools and equipment to perform practical tasks. Use a wide range of materials and components, including textiles.
	Sensory room	War biscuits	Revision unit
Year	Key Concept: Use varied materials, Evaluating	Key Concept: Food hygiene, preparation and	Key Concept:
6	products in relation to purpose	cookery	Key Skill:
	Key Skill: Design an area of school that fits a	Key Skill: Prepare healthy and varied dishes.	
	specific purpose.	Understand seasonality and where food comes from.	