

LIMITLESS POTENTIAL

IGNITE PASSION

EMBRACE DIFFERENCE

Design and Technology Curriculum Overview 2020/21

Master practical skills

This concept involves developing the skills needed to make high quality products.

Design, make, evaluate and improve

This concept involves developing the process of design thinking and seeing design as a process.

Take inspiration from design throughout history

This concept involves appreciating the design process that has influenced the products we use in everyday life.

Year Group	Autum	n Term	Sprin	Spring Term Summe		er Term
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
1/2	Focus: Food	Focus: Materials	Focus: Electricals and Electronics	Focus: Construction and Mechanics	Focus: Textiles	Focus: Computing
	Learning Objectives:	Learning Objectives: Design	Learning Objectives:	Learning Objectives:	Learning Objectives:	Learning Objectives: • Model designs using
	 use the basic 			 build structures, 	 Design products that 	software.
	principles of a healthy	 design purposeful, 	 explore and 	exploring how they	have a clear purpose	
	and varied diet to prepare dishes.	functional, appealing products for	evaluate a range of existing products.	can be made stronger, stiffer and	and an intended user.	
		themselves and other		more stable.	 Make products, 	
	 understand where 	users based on	• evaluate their ideas		refining the design as	
	food comes from.	design criteria.	and products against design criteria.		work progresses.	

 Measure and mark out to the nearest centimetre. Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and 		
curling). • Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen).		

Year 1/2	Educational Visits/ Enrichment	National Initiatives	APP's to support topics	School Resources available	Resources to loan	Links to Websites
.,_	opportunities		Sphero	available		https://www.stem.org.
	Newcastle Centre for		Swift Playgrounds	Cookery resources		uk/resources/collecti
	Life			including hot plates		on/2891/nuffield-
						primary-design-and-
						technology



Year Group	Autum	n Term	Spring Term		Summer Term	
Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
3/4	Focus: Food	Focus: Materials	Focus: Electricals and	Focus: Construction	Focus: Textiles	Focus: Computing
	Learning Objectives:	Learning Objectives:	Electronics	and Mechanics	Learning Objectives:	Learning Objectives:
	understand and	Cut materials	Learning Objectives:	Learning Objectives:	Understand the	Control and monitor
	apply the principles of	accurately and safely	Create series and parallel circuits	Choose suitable techniques to	need for a seam allowance.	models using

	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.	by selecting appropriate tools. • Measure and mark out to the nearest millimetre. • Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). • Select appropriate joining techniques		construct products or to repair items. • Strengthen materials using suitable techniques.	 Join textiles with appropriate stitching. Select the most appropriate techniques to decorate textiles 	software designed for this purpose.
Year 3/4	Educational Visits/ Enrichment opportunities Newcastle Centre for Life Discovery Museum	National Initiatives	APP's to support topics Sphero Swift Playgrounds	School Resources available Cookery resources including hot plates	Resources to loan	Links to Websites https://www.stem.org. uk/resources/collecti on/2891/uffield- primary-design-and- technology



Year Group	Autum	n Term	Spring Term Summ		er Term	
	Autumn 1 Focus: Food Learning Objectives: • 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.	Autumn 2 Focus: Materials Learning Objectives: Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape). Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than	Spring 1 Focus: Electricals and Electronics Learning Objectives: Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips)	Spring 2 Focus: Construction and Mechanics Learning Objectives: Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding).	Summer 1 Focus: Textiles Learning Objectives: Create objects (such as a cushion) that employ a seam allowance. Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration). Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft	Summer 2 Focus: Computing Learning Objectives: • Write code to control and monitor models or products.

		would be used to cut paper).			decoration for comfort on a cushion)	
Year 5/6	Educational Visits/ Enrichment opportunities Newcastle Centre for Life Discovery Museum Nissan Sunderland Beacon of Light	National Initiatives	APP's to support topics Sphero Swift Playgrounds	School Resources available Cookery resources including hot plates	Resources to Ioan	Links to Websites https://www.stem.org. uk/resources/collecti on/2891/nuffield- primary-design-and- technology