

	Guidance	Autumn		Spring	Summer
	Areas  Within the EYFS provision, DT skills are explored and taught via planning, intervention, incidental learning and following children's lines of enquiry throughout the year (not specifically split into terms)  ELG: hold a pencil effectively – tripod grip  use a range of small tools begin to show accuracy and care when drawing				
EYFS	Nursery	Physical Development – Moving & Handling Hands start to operate independently during a task that uses both When holding crayons, chalks etc makes connections with their m  Uses wheeled toys with increasing skill, pedalling, balancing etc. May be beginning to show preference for dominant hand. Shows increasing control in holding, using and manipulating tools, making tools. Holds mark-making tools with thumb and all fingers.	h their movement and marks.  Experiments with ways to enclose space, create shapes & represent actions/objects.  Uses 3D & 2D structures to explore materials & express ideas.		e, create shapes & represent actions/objects.
	Reception	Physical Development – Moving & Handling Uses wheeled toys with increasing skill, pedalling, balancing etc. May be beginning to show preference for dominant hand. Shows increasing control in holding, using and manipulating tools, e.g. hammers & make making tools. Holds mark-making tools with thumb and all fingers.  Can grasp and release with two hands. Creates lines and circles pivoting from the shoulder and elbow. Manipulates a range of tools and equipment in one hand (paintbrushes, scissors, toothbrushes etc). Shows increasing control over an object in pushing, patting (Range 6)		Experiments with ways to enclose space, create shapes & represent actions/objects. Uses 3D & 2D structures to explore materials & express ideas.  Develops an understanding of using lines and begins to use drawing to represent objects based on observations, imagination, and experience. Uses various construction materials. Uses tools for a purpose. Develops their own ideas through experimentation with diverse materials. (Range 6)	
	Continuous Provision				
-	Topic/Focus	Mechanisms – sliders and levers – Science link	Structures – Kite – History	y link - Toys	Food – preparing fruit & veg (UK originated) - Fruit Kebabs
Year	Key knowledge	Movement – an act of movement   J   Slider – a lever that is moved horizontally or vertically to   S	tructure – an object construition – link/ connect parts to stick – to secure the joining stronger – able to withstand	gether of parts using glue, thread, celeotape	Hygiene – to keep hands and surfaces clean Safety – to prevent risks of becoming hurt Ingredients - the food stuffs which are combined to create a finished food product e.g. fruit kebab



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	Areas			
		Lever – a bar that rests on a pivot  Pivot – the central point where a mechanism turns (e.g. split pin)  Direction – a course on which something moves	Stiffer – not easily bendable or will break Stable – not likely to break or give way Framework – an essential supporting structure	Cut – divide into pieces using a sharp implement (knife) Peel – remove the outer skin Food comes from plants or animals Food is farmed, grown or caught
	Key skills	Design and develop Design an idea Communicate their own idea through talking or drawing Make a list of resources needed  Making Follow their design to choose the relevant tools and materials Create their idea using chosen resources  Product and Evaluation Discuss good points and developments on their idea/product Revisit design and compare	Design Say who the kite is for Draw design out Talk about their own design  Make Create their design using chosen resources/ tools Join parts of the structure together Put a pattern or design on their kite using art tools (paints/ felt tips etc.)  Evaluate Talk about their kite – what they like, dislike and would change	Design  Taste different foods Draw design out Talk about their own design Make a list of ingredients needed  Make Cut their chosen fruit Create their design/ pattern  Evaluate Talk about their kite – what they like
	Key DT Terminology	Identify materials and mechanisms in familiar products     planning, investigating, design, evaluate, make, user, p	urpose, ideas, product	
	Topic/Focus	Food – Bread – History link – Great Fire of London	Textiles – Templates & joining techniques - Puppet	Mechanisms – Wheels & Axels – vehicle – History link
r 2	Key knowledge	Hygiene – to keep hands and surfaces clean Safety – to prevent risks of becoming hurt Ingredients - the food stuffs which are combined to create a finished food product e.g. yeast, flour, oil, water & salt are ingredients to make bread. Recipe – A set of instructions for preparing a particular dish Kneading dough – to work a dough mixture with hands to forma smooth consistency Proving – when the dough rests and rises for the final time before baking	Joining And Finishing Techniques – different ways to join and finish puppet product Tools – equipment to carry out the task, e.g. needles, thread, glue gun & buttons Fabrics And Components – materials (mainly felt) and other objects to complete puppet (buttons) Template – a shaped piece of card/ rigid material to follow around for the shape of their puppet Sewing – join two materials together Combine – to join materials or objects together	Vehicle – a thing used for transporting people or goods Wheel – a circular object that revolves on an axle Axle – a rod or spindle (either fixed or rotating) passing through the centre of a wheel or group of wheels Chassis – the base frame of a vehicle Cutting – to divide something up into pieces using a sharp implement (saw) Joining – link parts together Fixed – fastened securely into place
Year	Key skills	Research different breads     Agree on simple recipe to use (as a class) - Why they have chosen that particular recipe?      Make     Weigh out and use right ingredients     Follow the recipe     Know about being safe and clean while cooking  Evaluate	Design  Use ICT to develop and communicate their puppet idea.  State what puppet they are designing and making.  Model ideas – making templates and practising sewing with felt Make  Plan by suggesting what to do next.  Use a range of textiles.  Assemble, join and combine materials together.  Use finishing techniques.  Evaluate  Make simple judgements about their puppet against the design criteria.  Suggest how the puppet can be improved	Work confidently within a range of contexts – imaginary.     Say how their vehicle will work.     Use simple design criteria to help develop ideas of the vehicle.     Model ideas by exploring relevant materials, components and construction kits – make mock ups (prototypes)     Make     Select from a range of tools and equipment     Use a range of mechanical components (axles, wheels, triangles for triangulation)     Assemble, join and combine wood and components (axles & wheels)     Evaluate



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		Assess parts of their design against the design criteria used – what worked well? Did they have to change anything?		Make simple judgements about their vehicle against design criteria.     Suggest how the vehicle can be improved.		
	Key DT Terminology	investigating, planning, design, make, evaluate, user, purpose, ideas, design criteria, product, function				
	Topic/Focus	Food – Healthy & Varied Diet – Healthy pizza – Science link – Healthy diet	Textiles – Roman coin purse – History link – Caesar	Structures – Shell structure – landmark/ bridge – Geography link		
Year 3	Key knowledge	Hygiene – to keep hands and surfaces clean when working = wash hands before eating and food preparation. You must work on a clean work surface and with clean utensils.  Healthy diet - needed to provide energy for a healthy body Food can be fresh, precooked or processed.  Balanced diet – using foods from the different food groups and appropriate amounts of certain foods.  Food groups knowledge comes from science topic  Preference – To know there is choice and using foods they have a greater liking to than others  Seasonal – food may only be available at certain times of the year  Harvested – when crops are ripe ready to pick from the farm	Fabric – cloth or other material produced by weaving or knitting fibres  Names of fabrics – cotton, silk, felt, denim, chiffon etc  Fastening – a device that closes or secures something compartment – a part of a structure/ container  Finishing technique – different ways to finish the coin purse/ holder  Templates – a shaped piece of hard material for the purpose of cutting  Stitch – a loop of thread resulting in a movement of the needle  Seam – a line where two materials are stitched together  Seam allowance – area between the edge of material and stitching line	Shell structure - a thin, curved plate structure shaped to transmit applied forces by compressive, tensile, and shear stresses that act in the plane of the surface  Three-dimensional (3-D) shape – shape that has width, depth, and height  Net – what structure looks like when it would be opened out flat  Vertex – the highest point (the top)  Capacity – the maximum amount the structure can hold  Marking out – transferring the design onto the workpiece (wood)  Adhesives – a substance used to stick materials together e.g. glue, tape, cement  Joining – link or connect something together  Assemble – fit together the separate parts  Accuracy – the quality of the product being correct or precise  Stiff – not easily bent or able to change shape  Strong – able to withstand force, pressure, wear (weather)  Graphics – the products of the graphic arts. Visual images  Drawbridge – A bridge that can be raised up so that people cannot cross it, or so that boats can pass under it. Draw bridges can be seen on castles also.  Truss Bridge – A type of bridge. Its main element is a truss, which is a structure of connected elements that form triangular units. A truss bridge is strong because it is a rigid structure which allows the load to be transferred from a single point to a much wider area.		
	Key skills	Design  Research healthy foods – good for body Design own realistic ideas Gather some information about toppings/fillings  Make Create their own pizza/ wrap using tools suitable Order main stages of process and include hygiene rules  Evaluate Fealuate Valuate product – good and points for development Use design criteria to evaluate their pizza/wrap	Design Describe the purpose of the purse/ coin holder. Develop own design criteria and use these to inform ideas. Generate realistic ideas, focusing on needs of user. Indicate the design features of the purse.  Make Select needles and materials suitable for the purse. Order the main stages of making purse. Measure, mark out, cut and shape materials with some accuracy. Evaluate Identify the strengths and areas for development in their purse. Refer to their design criteria as they design and make & use it to evaluate completed purse.	Design  Describe the purpose of the landmark/ bridge. Develop own design criteria and use these to inform ideas. Use computer aided design to develop and communicate ideas. Make Select tools and equipment suitable for landmark/bridge. Measure, mark out, cut and shape wood with some accuracy. Assemble, join, and combine wood with some accuracy. Apply a range of finishing techniques (art) with some accuracy. Evaluate		



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				Identify the strengths and areas for development in their finished product.     Refer to their design criteria as they design and make & use it to evaluate completed landmark/bridge.		
Year 4	Key DT Terminology	user, purpose, design, model, evaluate, prototype, annotated sketch, functional, innovative, investigate, label, drawing, function, planning, design criteria, annotated sketch, appealing				
	Topic/Focus	Food – Healthy & Varied Diet – Biscuits	Mechanical Systems - Levers and linkages – base on core text - Moving story (create own + video)	Electrical System - Torch – Science link - Simple switch - electricity (motion or light)		
	Key knowledge	Hygiene – to keep hands and surfaces clean when working = wash hands before eating and food preparation. You must work on a clean work surface and with clean utensils.  Healthy diet – needed to provide energy for a healthy body Food can be fresh, precooked or processed.  Balanced diet – using foods from the different food groups and appropriate amounts of certain foods.  Preference – To know there is choice and using foods they have a greater liking to than others  Ingredients - the food stuffs which are combined to create a finished food product e.g. yeast, flour, oil, water & salt are ingredients to make bread.  Recipe – A set of instructions for preparing a particular dish Texture – the feel, appearance, or consistency of the chosen food/ ingredients  Utensils – a tool to use when cooking/ baking  Techniques – a way of carrying out a task – rubbing in, creaming method,	Mechanism – a system of parts working in a machine Lever – a rigid bar resting on a pivot Linkage – mechanism made by connecting together rigid levers/ links Pivot – the central point where a mechanism turns (e.g. split pin) Slot - a slit in a machine for something to be inserted Process – the steps taken to achieve an end goal Linear – arranged in or moving in a straight line Rotary – revolving around a centre/ axis Oscillating – moving backwards and forwards in a rhythm Reciprocating – Moving backwards and forwards in a straight line	Some specific knowledge will come from science – components needed - battery, battery holder, bulb, bulb holder, wires, switch, crocodile clip  Series Circuit – a path that the current flows along through each component Fault – when the circuit is not completed or interrupted Connection – where something is linked together Switch – a device for making or breaking the electrical current in a circuit Insulator – a substance which does not let electrical current flow through Conductor – a substance which allows an electrical current flow through System – a set of things working together to create a mechanism or electrical system Input Device – any hardware that sends messages to the product to let you control it Output Device – any hardware that is used to send messages to the product		
	Key skills	Research biscuits and healthy foods that already exist on the market     Create a design brief and their design that follows said brief     Discuss design with class – make changes if needed Make     Bake the batch of biscuits using the correct equipment and ingredients     Follow the recipe method in the correct order     Ensure that all hygiene and safety rules are followed Evaluate     Evaluate product – picking out strengths and areas for development     Using design brief and final product as they evaluate their biscuit.	Design     Develop own design criteria and use these to inform ideas.     Draw realistic ideas     Use computer-aided design to develop and communicate their ideas.      Make     Select tools to create levers and linkages.     Select materials and components suitable for the task – e.g. clay to make characters     Order the main stages of making.     Measure, mark out, cut and shape materials with some accuracy.     Assemble, join, combine materials with some accuracy.     Apply a range of finishing techniques (art) with some accuracy.     Evaluate     Identify the strengths and areas for development in their ideas and products.     Refer to their design criteria as they design and make & use it to evaluate completed product.	Design Describe the purpose of the torch. Develop own design criteria and use these to inform ideas. Generate realistic sketches, focusing on needs of user. Use annotated sketches, cross-sectional drawings and exploded diagrams to develop & communicate ideas.  Make Select materials and components suitable for the task – e.g. waterproof materials (plastic) Explain their choice of materials and components according to functional properties and aesthetic qualities. Order the main stages of making. Measure, mark out, cut and shape materials with some accuracy. Assemble, join, combine materials with some accuracy. Apply a range of finishing techniques (art) with some accuracy. Evaluate Identify the strengths and areas for development in their ideas and products. Refer to their design criteria as they design and make & use it to evaluate completed product.		



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	Areas					
	Key DT Terminology	evaluating, design brief, design criteria, innovative, user, purpose, function, prototype, innovative, appealing, planning, annotated sketch, sensory evaluations				
Year 5	Topic/Focus	Structures – frames – mobile phone holder	Food – Celebrating culture and seasonality – Maid of honour tarts – History link – Monarchs/ Tudors	Electrical System - Complex switches, programme and monitoring - Battery powered vehicle— History link - trade/ industry		
	Key knowledge	Frame – a rigid structure that surrounds an object (mobile phone)  Structure – a building or object made up of several parts  Strengthen – To make something stronger  Reinforce – to strengthen or support using extra materials  Triangulation – a technique for establishing the distance between any 2 points or the relative position of 2 or more points by using points as vertices of a triangle (with known edges)  Stability – the state of being stable/ sturdy. Does not break easily  Prototype – a first version of the product to develop ideas and test out materials	Hygiene – to keep hands and surfaces clean when working = wash hands before eating and food preparation. You must work on a clean work surface and with clean utensils.  Ingredients - the food stuffs which are combined to create a finished food product e.g. sugar, butter (marg), flour, milk & eggs are ingredients to make cakes/tarts.  Recipe – A set of instructions for preparing a particular dish Utensils – a tool to use when cooking/ baking  Techniques – a way of carrying out a task – rubbing in, creaming method,  Baking – cook by dry heat without direct exposure to a flame, typically in an oven  Savoury – category of food relating to taste – not sweet  Sweet – category of food relating to taste – not savoury  Adapted – make something suitable for a use or purpose  Substances – a particular kind of matter that makes up food or drink e.g. nutrients, water & fibre	Science link vocab – bulb, bulb holder, battery, battery holder, USB cable, wire, crocodile clip, light emitting diode (LED), light dependent resistor (LDR)  Insulator – a substance which does not let electrical current flow through Conductor – a substance which allows an electrical current flow through System – a set of things working together to create a mechanism or electrical system Input Device – any hardware that sends messages to the product to let you control it Output Device – any hardware that is used to send messages to the product Reed Switch – operated by an applied magnetic field Toggle Switch – operated by moving a lever up or down Push-To-Make Switch – allows electricity to flow when button is pressed in between two things Push-To-Break Switch – breaks the connection and stops something from working Tilt Switch – used by measuring the tilt of an object in multiple axes Program – provide a machine with coded instructions Series Circuit – a path that the current flows along through each component Parallel Circuit – has several different paths for the electricity to flow. Very different to series circuit		
	Key skills	Research frame structures and surveys then create own ideas from this     Before creating final design and brief, model ideas to see if they would work     Design their product including the purpose and how parts of it would work      Make     Accurately follow a step by step plan to create the design     Accurately use measured materials and assemble them using the correctly selected tools     Explain why they are using their chosen materials  Evaluate     Critically evaluate the final product     While evaluating consider others views to improve it	Design Describe the purpose of the tart. Explain how ingredients work to create the finished tart Create innovative ideas, drawing on research. Carry out research using surveys, interviews questionnaires, and web-based resources. Write recipe including their own ideas/ take on the traditional recipe Use learning from mathematics to help design and make products that work. Make Select utensils and ingredients suitable for the baking of tarts. Formulate a recipe as a guide to making. Follow procedures for safety and hygiene. Evaluate Consider the views of others, including intended users to improve work	Design Describe the purpose of the electrical system. Explain how the components of their product work. Identify needs, wants, preferences and values of individuals or groups. Generate prototypes, drawing on research. Use computer aided design to develop and communicate ideas. (CAD) Carry out research using surveys, interviews questionnaires, and web-based resources. Use learning from science to help design and make products that work. Make Select tools and components suitable for making a battery powered vehicle. Choose materials and components suitable for the task. Explain their choice of materials and components according to functional properties and aesthetic qualities.		



	Guidance Areas	Autumn	Spring	Summer		
			Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make.	Create a step-by-step plan as a guide to making. Accurately measure, mark out, cut and shape materials. Accurately assemble, join, combine materials. Accurately apply a range of finishing techniques (art). Evaluate Consider the views of others, including intended users to improve work Critically evaluate the quality of the design, manufacture, and fitness for purpose of their products as they design and make.		
	Key DT Terminology	design decisions, functionality, authentic, user, purpose	, design specification, design brief, innovative, research, eva	luate, design criteria, annotate, mock-up, prototype		
	Topic/Focus	Mechanical systems – pulleys & gears – fairground ride	Textiles - Combining different fabrics –Computer design – kit bag to carry medicine/water bottle (facemask) – History link - Medicine & disease	Food - Celebrating cultures & seasonality - Ready Steady Cook style (WW2 recipe)/ using alternative ing. with similar nutritional value – History link – WWII = rations		
Year 6	Key knowledge	Pulley - a wheel with a grooved rim around which a cord passes, which acts to change the direction of a force applied to the cord and is used to raise heavy weights.  Gear - a toothed wheel that works with others to alter the relation between the speed of a driving mechanism Rotation - turning around on an axis  Transmit - to pass on something (electricals signal)  Axle - a rod or spindle (either fixed or rotating) passing through the centre of a wheel or group of wheels  Mechanical system - any built system that is powered by machines  Electrical system - system consisted of electrical components	Seam – a line where two materials are stitched together Seam allowance – area between the edge of material and stitching line Templates – a shaped piece of hard material for the purpose of cutting Wadding – soft, thick material to line garments. (cotton/ wool fleecy layer) Reinforce – strengthen or support using extra material Right Side – pretty or printed side of the fabric, the side that will be on show Wrong Side – the other surface, the side that will not be on show Hem – the edge of the piece of material is folded and sewn to prevent unravelling of the fabric Pattern Pieces – a template to cut out or shape the material needed Name of textiles and fastenings used – cotton, linen, silk, zip, button, hook etc	Hygiene – to keep hands and surfaces clean when working = wash hands before eating and food preparation. You must work on a clean work surface and with clean utensils.  Safely – gives protection from danger or risk  Heat source – items to cook on that provide heat , e.g. oven, hob, grill, microwave  Techniques – different ways to prepare and cook food, peeling, chopping, slicing, mixing & spreading  Ingredients - the food stuffs which are combined to create a finished food product  Recipe – A set of instructions for preparing a particular dish  Utensils – a tool to use when cooking/ baking  Nutritional value – measure of a well-balanced ratio of essential nutrients, e.g. carbohydrates, protein, fruits, vegetables &fats  Alternative – availability of other choices or options		
	Key skills	Research the product and carry out surveys to the intended users     Create a design including purpose and explanation of parts of the product     Model prototypes before creating their final design Make     Accurately create their design by assembling measured cut out shapes     Use the correct tools and materials and explain why they are chosen     Create a step-by-step plan to follow Evaluate     Critically evaluate your product     Use the views of others within your evaluation	Design Describe the purpose of the product. Explain how particular parts of their product work Identify needs, wants & preferences Generate innovative ideas, drawing on research. Carry out research using surveys, interviews questionnaires, and web-based resources. Use CAD to create the template. Make Select materials and equipment suitable for sewing. Formulate a step-by-step plan as a guide to making. Sew the materials together using all the stitch types (running, back, cross, tack) Evaluate Consider the views of others, including intended users to improve work	Design  Design  Describe the purpose of the product. Explain how they are going to create their meal. Generate innovative ideas, drawing on research from the past. Share and clarify ideas through discussion. Make Select utensils and food suitable for the task. Formulate a recipe as a guide to making. Follow procedures for safety and hygiene. Demonstrate resourcefulness when tackling practical problems. Evaluate Consider the views of others, including intended users.		



Guidance Areas	Autumn	Spring	Summer
		Critically evaluate the quality of the design, manufacture, and fitness for purpose of their products as they design and make.	Critically evaluate the quality of their meal, manufacture, and fitness for purpose of their products as they design and make.
Key DT Terminology	function, innovative, design specification, design brief, user, purpose, design brief, design specification, prototype, annotated sketch, innovation, research, functional, mock-up		