



Design Technology Progression Overview

Year 1/2	Autumn A Why is Richmond Special?	Spring A What's it made of and why?	Summer A How do people tell their stories?	Autumn B How do I care for my body and mind?	Spring B What makes a good home?	Summer B Why is our environment precious?
	<p>Describe how different textiles feel.</p> <p>Make a product from textiles by sewing and gluing.</p> <p>Measure, cut and join textiles.</p> <p>Explain why used particular textiles. (Christmas decoration)</p>	<p>Name and sort food into the five groups in the Eatwell Guide</p> <p>Discuss the importance of a varied and healthy diet.</p> <p>Know that everyone should eat at least five portions of fruit and vegetables every day and start to explain why</p> <p>With support, follow a simple plan or recipe</p> <p>Begin to select from a range of hand tools and equipment, such as scissors, graters, zesters, safe knives, juicer;</p> <p>With support, cut, peel and grate ingredients safely</p> <p>With support, measure and weigh ingredients using measuring cups;</p> <p>Evaluate their products and ideas against their simple design criteria</p> <p>(Food technology)</p>	<p>Use own ideas to design a product.</p> <p>Describe how their idea works.</p> <p>Design a product that moves.</p> <p>Explain to someone else how they want to make their product.</p> <p>Make a simple plan of their product.</p> <p>Consider how to make their model stronger</p> <p>(Making puppets – 3D moveable model)</p>	<p>Explain where in the world different foods originate.</p> <p>Understand that all food comes from plants or animals.</p> <p>With support, follow a simple plan or recipe</p> <p>Begin to select from a range of hand tools and equipment, such as scissors, graters, zesters, safe knives, juicer;</p> <p>With support, cut, peel and grate ingredients safely</p> <p>With support, measure and weigh ingredients using measuring cups;</p> <p>learn to follow hygiene procedures</p> <p>Explain what it means to be hygienic.</p> <p>Describe the ingredients used when making a dish.</p> <p>(Food technology)</p>	<p>Use own ideas to design a product. Describe how their idea works.</p> <p>Design a product that moves.</p> <p>Explain to someone else how they want to make their product.</p> <p>Make a simple plan of their product.</p> <p>Consider how to make their model stronger</p> <p>(Moving Easter card or Easter moving object – 2D moveable model)</p>	<p>Discuss how they want to design their construction.</p> <p>Select appropriate materials and tools.</p> <p>Make simple plans of their building.</p> <p>Consider how to improve their construction.</p> <p>(Home for a mini beast)</p>



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Year 3/4	Autumn A Why is Richmond special?	Spring A What is beneath us and why does it matter?	Summer A How do we get our message across?	Autumn B How do I care for my body and mind?	Spring B Why is history worth knowing?	Summer B How can I have my say?
	<p>Know when food is harvested. Understanding the benefits of eating seasonal foods.</p> <p>Know how some ingredients are grown, reared, caught and processed.</p> <p>Understand and apply the principles of a healthy and varied diet. Create and use a plan with sketches and drawings to explain ideas.</p> <p>Prepare and cook a savoury dish.</p> <p>Follow a simple recipe making minor changes.</p>	<p>Consider design criteria and alter plans if necessary.</p> <p>Consider functional properties and aesthetic qualities of materials, tools and equipment.</p> <p>Know how to use tools and equipment safely, appropriately and accurately</p> <p>Assemble, join and combine material and components with some degree of accuracy.</p> <p>Know how to strengthen a product by stiffening a given part or reinforce a part of the structure</p>	<p>Follow a step-by-step plan choosing the right equipment and materials</p> <p>Select the appropriate tools and techniques.</p> <p>Make a product which used both electrical and mechanical</p> <p>Measure accurately to make cuts and make holes.</p> <p>Use light switches or buzzers</p> <p>Use electrical systems to enhance the quality of the product</p> <p>Suggest changes that could be made.</p> <p>ELECTRICAL SYSTEM – TORCHES</p>	<p>Generate realistic and appropriate ideas and their own design criteria through discussion, focusing on the needs of the user.</p> <p>Use annotated sketches and prototypes to develop, model and communicate ideas.</p> <p>Order the main stages of making.</p> <p>Select from and use appropriate tools with some accuracy to cut and join materials and components such as tubing, syringes and balloons.</p> <p>Select from and use finishing techniques suitable for the</p>	<p>Explore different initial ideas before coming up with a final design.</p> <p>With growing independence, measure and mark out to the nearest cm and mm.</p> <p>Know how to use tools and equipment safely, appropriately and accurately</p> <p>cut, shape and score materials with some degree of accuracy;</p> <p>Use tools and equipment safely</p> <p>Explain how to improve a finished model</p>	<p>Think what the user would want when using textiles</p> <p>Choose textiles both for their appearance and qualities</p> <p>Devise a template</p> <p>Make their product strong</p> <p>Join textiles with an appropriate sewing technique</p> <p>Sometimes consider the views of others to help them to improve their product</p> <p>Explore what materials</p>



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	<p>Know safe ways to cut food</p> <p>Know how to be both hygienic and safe when using food</p> <p>Describe how they combined ingredients</p> <p>Evaluate their own product.</p> <p>FOOD – HEALTHY RECIPE</p>	<p>Evaluate product against the original design criteria</p> <p>Know why a model has or has not been successful.</p> <p>STUCTURES - BRIDGES</p>		<p>product they are creating.</p> <p>Evaluate their own products and ideas against criteria and user needs, as they design and make</p> <p>MECHANICAL SYSTEMS - PNEUMATIC TOYS</p>	<p>Know why a model has or has not been successful.</p> <p>WOODWORK - WOODEN MAZE</p>	<p>products are made from and suggest reasons for this.</p> <p>TEXTILE - MAKE A HAND PUPPET</p>
<p>Year 5/6</p>	<p>Autumn A Why is Richmond special?</p>	<p>Spring A Where does it come from and where does it go?</p>	<p>Summer A How do words make us feel?</p>	<p>Autumn B How do I care for my body and mind?</p>	<p>Spring B What legacy will I leave behind?</p>	<p>Summer B What makes a colourful world?</p>
	<p>Come up with a range of ideas after collecting information from a range of sources.</p> <p>Produce a detailed step-by-step plan</p> <p>Show that culture and society is considered in plans and designs</p> <p>Evaluate appearance against original criteria.</p> <p>(Design and made collaborative Totem Pole)</p>	<p>Use electrical systems correctly and accurately to enhance a given product.</p> <p>Know which IT product would further enhance a specific product</p> <p>Use knowledge to improve a made product by strengthening, stiffening or reinforcing</p> <p>(Moving space vehicle/buggy)</p>	<p>Link scientific knowledge and ideas to design by using pulleys or gears</p> <p>Use more complex IT programmes to help enhance the quality of the products produced.</p> <p>Incorporate hydraulics and pneumatics</p> <p>(Product with pulleys/gears/hydraulics/pneumatics) (1 week)</p>	<p>Can they justify why they have used specific materials</p> <p>Work within a budget</p> <p>Ensure work is precise and accurate</p> <p>Hide joints to improve the look of their product</p>	<p>Know, explain and give examples of food that is grown, reared, caught and processed.</p> <p>Understand about seasonality, how this may affect the food availability.</p> <p>Consider seasonality when planning a dish.</p> <p>Work within a budget to plan a meal or</p>	<p>Can they come up with a range of ideas once they have collated information</p> <p>Take a user’s view into account when designing</p> <p>Produce a detailed step-by-step plan</p>



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Doing all the good we can

	(1 week)	(2 weeks)		<p>Ensure their product is strong and fit for purpose</p> <p>Ensure measurements are accurate (Make do and mend)</p>	<p>recipe, adapting if needed.</p> <p>Independently follow a recipe.</p> <p>Measure and weigh accurately calculating ratios of ingredients to scale up or down from a recipe.</p> <p>Demonstrate how to prepare and cook a predominantly savoury dish safely and hygienically including, where appropriate, the use of a heat source. (Food technology)</p>	<p>Make a product attractive and strong</p> <p>Make a prototype first</p> <p>Use a range of joining techniques</p> <p>Think about how their product could be sold (Textiles)</p>
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