



## Make

- Select from and use a wide range of materials eg *construction, textiles and ingredients*
- Select from and use a wide range of tools and equipment to cut, shape, join and finish
- Use a wider range of tools, equipment, materials and components
- Place greater emphasis on accuracy and aesthetics

## Technical Knowledge

- Build structures, exploring how they could be made stronger, stiffer and more stable
- Explore and use mechanisms: levers, wheels and axles
- Apply understanding of how to strengthen, stiffen and reinforce structures
- Understand and use mechanical systems: gears, pulleys, cams, levers and linkages
- Understand and use electrical systems: series circuits, switches, bulbs and motors
- Apply understanding of computing to program, monitor and control products

## Evaluate

- Explore and evaluate a range of existing products
  - Evaluate own ideas and designs against design criteria
- As Key Stage 1 plus:**
- Consider views of others to improve work
  - Understand how key events and individuals in D&T helped shape the world

## Design

- Design products that are purposeful, functional and appealing
  - Generate, develop, model and communicate ideas through talking, drawing, templates and ICT
- As Key Stage 1 plus:**
- Communicate and annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and CAD
  - Use research to inform design

## Teacher Guidance

### Range of contexts across both Key Stages to include

- Home
- School
- Gardens
- Playground
- Local community

### Many opportunities for inter-curricular links

**Science:** Healthy Living

**Computing:** Coding

**Maths:** Directional language

**English:** Instructional writing

**History:** Comparing products over time

### Food technology should also be addressed across both key stages

#### KS1

- Use basic principles of healthy and varied diet to prepare dishes
- Understand where food comes from

#### KS2

- Understand and apply 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 how ingredients are grown, reared, caught and processed