

	Reception	Y1	Y2	Y3	Y4	Y5	Y6
Mechanisms and Mechanical Systems		Designing  Generate ideas based on simple design criteria and their own experiences, explaining what they could make.  Develop, model and communicate their ideas through drawings and mock-ups with card and paper.  Making  Plan by suggesting what to do next.  Select and use tools, explaining their choices, to cut, shape and join paper and card.  Use simple finishing techniques suitable for the product they are creating.  Evaluating  Evaluating  Evaluating  Evaluate their product by discussing how well it works in relation to the purpose and the user and whether it meets design criteria.  Technical knowledge and understanding  Explore and use sliders and levers.  Understand that different mechanisms produce different types of movement.  Vocabulary Slider, lever, pivot, slot, bridge, guide, masking tape, Pull, push, up, down, straight, curve, forwards, backwards, Design, make, evaluate, ideas	Designing  Generate initial ideas and simple design criteria through talking and using own experiences. Develop and communicate ideas through drawings and mock-ups.  Making Select from and use a range of tools and equipment to perform practical tasks such as cutting and joining to allow movement and finishing. Select from and use a range of materials and components such as paper, card, plastic and wood according to their characteristics.  Evaluating Explore and evaluate a range of products with wheels and axles. Evaluate their ideas throughout and their products against original criteria.  Technical knowledge and understanding Explore and use wheels, axles and axle holders. Distinguish between fixed and freely moving axles.  Vocabulary axle, axle holder, chassis, body, assembling, cutting, joining, function, user	Designing  Generate realistic and appropriate ideas and their own design criteria through discussion, focusing on the needs of the user.  Use annotated sketches and prototypes to develop, model and communicate ideas.  Making  Order the main stages of making. Select from and use appropriate tools with some accuracy to cut and join materials and components such as tubing, syringes and balloons. Select from and use finishing techniques suitable for the product they are creating.  Evaluating Investigate and analyse books, videos and products with pneumatic mechanisms. Evaluate their own products and ideas against criteria and user needs, as they design and make.  Technical knowledge and understanding Understand and use pneumatic mechanisms.  Vocabulary components, fixing, attaching, tubing, syringe, pneumatic system, input movement, process, output movement, control, compression, pressure, inflate, deflate, pump, seal, air-tight	• Generate realistic ideas and their own design criteria through discussion, focusing on the needs of the user. • Use annotated sketches and prototypes to develop, model and communicate ideas.  Making • Order the main stages of making. • Select from and use appropriate tools with some accuracy to cut, shape and join paper and card. • Select from and use finishing techniques suitable for the product they are creating.  Evaluating • Investigate and analyse books and, where available, other products with lever and linkage mechanisms. • Evaluate their own products and ideas against criteria and user needs, as they design and make.  Technical knowledge and understanding • Understand and use lever and linkage mechanisms. • Distinguish between fixed and loose pivots.  Vocabulary mechanism, lever, linkage, pivot, slot, bridge, guide, input, process, output prototype, design criteria, appealing	Designing  Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources. Develop a simple design specification to guide their thinking. Develop and communicate ideas through discussion, annotated drawings, exploded drawings and drawings from different views.  Making Produce detailed lists of tools, equipment and materials. Formulate step-by-step plans and, if appropriate, allocate tasks within a team. Select from and use a range of tools and equipment to make products that that are accurately assembled and well finished. Work within the constraints of time, resources and cost.  Evaluating Compare the final product to the original design specification. Test products with the intended user, where safe and practical, and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose. Consider the views of others to improve their work. Investigate famous manufacturing and engineering companies relevant to the project.  Technical knowledge and understanding Understand that mechanical systems have an input, process and an output. Understand how cams can be used to produce different types of movement and change the direction of movement.  Vocabulary cam, snail cam, peg cam, pear shaped cam follower, axle, shaft, exploded diagrams design decisions	Designing  Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources. Develop a simple design specification to guide their thinking. Develop and communicate ideas through discussion, annotated drawings, exploded drawings and drawings from different views.  Making Produce detailed lists of tools, equipment and materials. Formulate step-by-step plans and, if appropriate, allocate tasks within a team. Select from and use a range of tools and equipment to make products that that are accurately assembled and well finished. Work within the constraints of time, resources and cost.  Evaluating Compare the final product to the original design specification. Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose. Consider the views of others to improve their work. Investigate famous manufacturing and engineering companies relevant to the project.  Technical knowledge and understanding Understand that mechanical and electrical systems have an input, process and an output. Understand how gears and pulleys can be used to speed up, slow down or change the direction of movement.  Vocabulary pulley, gear, driver, functionality, innovation, authentic



	Reception	Y1	Y2	Y3	Y4	Y5	Y6
Structures		• Generate ideas based on simple design criteria and their own experiences, explaining what they could make. • Develop, model and communicate their ideas through talking, mock-ups and drawings.  Making • Plan by suggesting what to do next. • Select and use tools, skills and techniques, explaining their choices. • Select new and reclaimed materials and construction kits to build their structures. • Use simple finishing techniques suitable for the structure they are creating.  Evaluating • Explore a range of existing freestanding structures in the school and local environment e.g. everyday products and buildings. • Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original design criteria.  Technical knowledge and understanding • Know how to make freestanding structures stronger, stiffer and more stable.  Vocabulary cut, fold, join, fix, weak, strong, base, top, underneath, side, edge, surface, corner, point, straight, curved, metal, wood, plastic circle, triangle, square, rectangle, cuboid, cube, cylinder		• Generate realistic ideas and design criteria collaboratively through discussion, focusing on the needs of the user and the functional and aesthetic purposes of the product. • Develop ideas through the analysis of existing shell structures and use computer-aided design to model and communicate ideas.  Making • Plan the order of the main stages of making. • Select and use appropriate tools and software to measure, mark out, cut, score, shape and assemble with some accuracy. • Explain their choice of materials according to functional properties and aesthetic qualities. • Use computer-generated finishing techniques suitable for the product they are creating.  Evaluating • Investigate and evaluate a range of shell structures including the materials, components and techniques that have been used. • Test and evaluate their own products against design criteria and the intended user and purpose.  Technical knowledge and understanding • Develop and use knowledge of nets of cubes and cuboids and, where appropriate, more complex 3D shapes. • Develop and use knowledge of how to construct strong, stiff shell structures.  Vocabulary shell structure, three-dimensional (3-D) shape, net, cube, cuboid, prism, vertex, edge, face, length, scoring, tabs, prototype		Designing Carry out research into user needs and existing products, using surveys, interviews, questionnaires and web-based resources. Develop a simple design specification to guide the development of their ideas and products, taking account of constraints including time, resources and cost. Generate, develop and model innovative ideas, through discussion, prototypes and annotated sketches.  Making Formulate a clear plan, including a step-by-step list of what needs to be done and lists of resources to be used. Competently select from and use appropriate tools to accurately measure, mark out, cut, shape and join construction materials to make frameworks. Use finishing and decorative techniques suitable for the product they are designing and making.  Evaluating Investigate and evaluate a range of existing frame structures. Critically evaluate their products against their design specification, intended user and purpose, identifying strengths and areas for development, and carrying out appropriate tests. Research key events and individuals relevant to frame structures.  Technical knowledge and understanding Understand how to strengthen, stiffen and reinforce 3-D frameworks.  Vocabulary frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent, design brief, design specification, prototype, annotated sketch, purpose, user, innovation, research, functional	





#### Designing

- Design appealing products for a particular user based on simple design criteria.
- Generate initial ideas and design criteria through investigating a variety of fruit and vegetables.
- Communicate these ideas through talk and drawings.

## Making

- Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.
- Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product.

## **Evaluating**

- Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.
- Evaluate ideas and finished products against design criteria, including intended user and purpose.

# Technical knowledge and understanding

- Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.
- Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The Eatwell plate.

### Vocabulary

Fruit names (e.g. apple, pear, kiwi, pineapple)

Names of equipment and utensils such as **skewer**, chopping board.

Hygiene vocabulary including wash, lather, rinse, shake, dry, clean, germs.

Sensory vocabulary e.g. soft, hard, crunchy, juicy, sweet, sticky, smooth. flesh, skin, seed, pip, core, slice, cut, peel, healthy / less healthy / healthier.

### Designing

- Design appealing products for a particular user based on simple design criteria.
- Generate initial ideas and design criteria through investigating a variety of fruit and vegetables.
- Communicate these ideas through talk and drawings.

Use simple utensils and

#### Making

equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.
• Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen

# **Evaluating**

product.

- Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.
- Evaluate ideas and finished products against design criteria, including intended user and purpose.

# Technical knowledge and understanding

- Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.
- Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The Eatwell plate.

# **Vocabulary**

Fruit and vegetable vocabulary e.g. onion, mushroom, olives, peppers, beetroot, rocket etc, garlic, tomatoes, herbs.

Taste vocabulary: sour, sweet etc.

Fat, carbohydrates (sugar), protein, dairy, vegetables Sweet, savoury,

Names of equipment, utensils and techniques e.g. **layer** 

# Designing

- Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.
- Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas.

#### Making

- Plan the main stages of a recipe, listing ingredients, utensils and equipment.
- Select and use appropriate utensils and equipment to prepare and combine ingredients.
- Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.

#### **Evaluating**

- Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs.
- Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.

# Technical knowledge and understanding

- Know how to use appropriate equipment and utensils to prepare and combine food.
- Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught.

### Vocabulary

name of products, names of equipment, utensils, techniques and ingredients

texture, taste, sweet, sour, hot, spicy, appearance, smell, prefer, greasy, fresh,

hygienic, edible, grown, reared, caught, frozen, tinned, processed, healthy/varied diet, a diet is what we eat

#### Designing

- Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.
- Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas.

### Making

- Plan the main stages of a recipe, listing ingredients, utensils and equipment.
- Select and use appropriate utensils and equipment to prepare and combine ingredients.
- Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.

#### **Evaluating**

- Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs.
- Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.

# Technical knowledge and understanding

- Know how to use appropriate equipment and utensils to prepare and combine food.
- Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught.

## **Vocabulary**

name of products, names of equipment, utensils, techniques and ingredients

nutrition, grown, reared, caught, fresh, processed, seasonal

### Designing

- Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification.
- Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose.
- Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas.

### Making

- Write a step-by-step recipe, including a list of ingredients, equipment and utensils
- Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients.
- Make, decorate and present the food product appropriately for the intended user and purpose.

## **Evaluating**

- Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams.
- Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements.
- Understand how key chefs have influenced eating habits to promote varied and healthy diets.

# Technical knowledge and understanding

- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Understand about seasonality in relation to food products and the source of different food products.

#### Vocabulary

yeast, dough, flour, wholemeal, leavened unleavened, baking soda, vitamins, fibre, nutrients, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape

#### Designing

- Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification.
- Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose.
- Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas.

#### Making

- Write a step-by-step recipe, including a list of ingredients, equipment and utensils
- Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients.
- Make, decorate and present the food product appropriately for the intended user and purpose.

#### Evaluating

- Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams.
- Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements.
- Understand how key chefs have influenced eating habits to promote varied and healthy diets.

# Technical knowledge and understanding

- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Understand about seasonality in relation to food products and the source of different food products.

#### Vocabulary

gluten, allergy, intolerance



Reception	Y1	Y2	Y3	Y4	Y5	Y6
	Choosing, planning, tasting, skewering, designing, make, evaluate.		planning, design criteria, purpose, user, annotated sketch, sensory evaluations			



### Designing

- Design a functional and appealing product for a chosen user and purpose based on simple design criteria.
- Generate, develop, model and communicate their ideas as appropriate through talking, drawing, templates, mock-ups and information and communication technology.

### Making

- Select from and use a range of tools and equipment to perform practical tasks such as marking out, cutting, joining and finishing.
- Select from and use textiles according to their characteristics.

### **Evaluating**

- Explore and evaluate a range of existing textile products relevant to the project being undertaken.
- Evaluate their ideas throughout and their final products against original design criteria.

# Technical knowledge and understanding

- Understand how simple 3-D textile products are made, using a template to create two identical shapes.
- Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling.
- Explore different finishing techniques e.g. using painting, fabric crayons, stitching, sequins, buttons and ribbons.

# Vocabulary

products, joining and finishing techniques, tools, fabrics and components, template, pattern pieces, mark out, join, decorate, finish, pin, needle, thread, features, suitable, quality mock-up, design brief, design, make, evaluate

#### Designing

- Generate realistic ideas through discussion and design criteria for an appealing, functional product fit for purpose and specific user/s.
- Produce annotated sketches, prototypes, final product sketches and pattern pieces.

### Making

- Plan the main stages of making.
- Select and use a range of appropriate tools with some accuracy e.g. cutting, joining and finishing.
- Select fabrics and fastenings according to their functional characteristics e.g. strength, and aesthetic qualities e.g. pattern.

### **Evaluating**

- Investigate a range of 3-D textile products relevant to the project.
- Test their product against the original design criteria and with the intended user.
- Take into account others' views.
- Understand how a key event/individual has influenced the development of the chosen product and/or fabric.

# Technical knowledge and understanding

- Know how to strengthen, stiffen and reinforce existing fabrics.
- Understand how to securely join two pieces of fabric together.
- Understand the need for patterns and seam allowances.

### Vocabulary

Individual names of fabrics, fastening, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, user, purpose, function, design, evaluate, prototype, annotated sketch, functional, innovative, investigate, label, drawing, aesthetics, function, pattern pieces

### Designing

- Generate innovative ideas by carrying out research including surveys, interviews and questionnaires.
- Develop, model and communicate ideas through talking, drawing, templates, mockups and prototypes and, where appropriate, computer-aided design.
- Design purposeful, functional, appealing products for the intended user that are fit for purpose based on a simple design specification.

#### Making

- Produce detailed lists of equipment and fabrics relevant to their tasks.
- Formulate step-by-step plans and, if appropriate, allocate tasks within a team.
- Select from and use a range of tools and equipment to make products that are accurately assembled and well finished. Work within the constraints of time, resources and cost.

### **Evaluating**

- Investigate and analyse textile products linked to their final product.
- Compare the final product to the original design specification.
- Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.
- Consider the views of others to improve their work.

# Technical knowledge and understanding

- A 3-D textile product can be made from a combination of accurately made pattern pieces, fabric shapes and different fabrics.
- Fabrics can be strengthened, stiffened and reinforced where appropriate.

# Vocabulary

seam allowance, wadding, reinforce, hem, template, pattern pieces pinking shears, iron transfer paper



Reception	Y1	Y2	Y3	Y4	Y5	Y6
					annotate, design decisions, functionality, innovation, authentic computer aided design (CAD), computer aided manufacture (CAM), font, lettering, text, graphics, menu, scale, modify, repeat, copy, flip	



4/SCHOO	 			
			Designing	Designing
			<ul> <li>Gather information about needs</li> </ul>	<ul> <li>Develop a design specification for</li> </ul>
			and wants, and develop design	a functional product that responds
			criteria to inform the design of	automatically to changes in the
			products that are fit for purpose,	environment.
			aimed at particular individuals or	Generate, develop and
			groups.	communicate ideas through
			Generate, develop, model and	discussion, annotated sketches and
			communicate realistic ideas	pictorial representations of
			through discussion and, as	electrical circuits or circuit
			appropriate, annotated sketches,	diagrams.
			cross-sectional and exploded	diagrams.
			diagrams.	Making
			Making	Formulate a step-by-step plan to
			Order the main stages of making.	
				guide making, listing tools,
			Select from and use tools and	equipment, materials and
			equipment to cut, shape, join and	components.
			finish with some accuracy.	Competently select and
			Select from and use materials	accurately assemble materials, and
			and components, including	securely connect electrical
			construction materials and	components to produce a reliable,
			electrical components according to	functional product. • Create and
			their functional properties and	modify a computer control
			aesthetic qualities.	program to enable their electrical
				product to respond to changes in
			Evaluating	the environment.
systems			<ul> <li>Investigate and analyse a range</li> </ul>	
<u>ə</u>			of existing battery-powered	Evaluating
<b>S</b> t			products.	<ul> <li>Continually evaluate and modify</li> </ul>
			<ul> <li>Evaluate their ideas and products</li> </ul>	the working features of the
Electrical			against their own design criteria	product to match the initial design
Ë			and identify the strengths and	specification.
<u> </u>			areas for improvement in their	<ul> <li>Test the system to demonstrate</li> </ul>
m m m			work.	its effectiveness for the intended
				user and purpose.
			Technical knowledge and	
			understanding	Technical knowledge and
			<ul> <li>Understand and use electrical</li> </ul>	understanding
			systems in their products, such as	Understand and use electrical
			series circuits incorporating	systems in their products. •
			switches, bulbs and buzzers.	Understand the use of computer
			Apply their understanding of	control systems in products.
			computing to program and control	Apply their understanding of
			their products.	computing to program, monitor
			5. 000000	and control their products.
			Vocabulary	and control their products.
			Circuit, fault, connection, switch,	Vocabulary
			battery, battery holder, bulb, bulb	toggle switch, push-to-make
			holder, wire, insulator, conductor,	switch, push-to-break switch, light
			crocodile clip	
			crocodile clip	dependent resistor (LDR), Light
			control program and an invest	emitting diode (LED)
			control, program, system, input	light emitting diode (LED), USB
			device, output device	cable,
			user, purpose, function,	control, program, system, input
			prototype, design criteria,	device, output device, series
			innovative, appealing, design brief	circuit, parallel circuit, names of
				switches and components, input
				device, output device, system,
				monitor, control, program,
				flowchart

# Designing



Reception	Y1	Y2	Y3	Y4	Y5	Y6