

## Westgate Primary School Design Technology key knowledge Overview

YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5	YEAR 6
Design and evaluate -Generate ideas based on a simple criteria. -Know the names of different materials e.g. fabric, wood, card, paper. -Use drawings to record ideas. -Say how own products meet the design criteria.	Design and evaluate -Say how existing products are made. -select own materials from a limited range. -Add notes to drawings to help explain. -say how existing products do or do not achieve their purpose. -Say how you will make something using simple terms e.g. first, next, then.	Design and evaluate-Develop more than onedesign or adaptationPlan a sequence ofactions to make aproductConsider aestheticqualities when choosingmaterialsrecord plan usingannotated sketchesselect from a range oftoolscreate design criteria.	Design and evaluate -Begin to use cross sectional exploded diagrams. -Use CAD where appropriate. -Develop prototypes to share and test ideas. -research the needs of the user.	<u>Design and evaluate</u> -Research existing products using internet, books etc. Use this to influence decisions. -Plan sequence of work. E.g. Using a story board.	<u>Design and evaluate</u> -Use a computer to model ideas. -Understand how key people have influenced design. -Develop an idea in depth.
<u>Textiles</u> -Know how to cut, shape and join paper, card and fabric, using tape, glue and pins. -Cut out shapes created with a template. -decorate fabric with detail such as ribbons, sequins beads etc. -colour fabric using techniques such as fabric pens, paints and printing.		<u>Textiles</u> -Know how to strengthen and stiffen fabric. -Use a paper template for pattern. -Use running stitch and over sewing techniques. - Know how to attach buttons etc.		Textiles-Know how to pin and tacfabric togetherCreate 3d project usingpattern pieces and seamallowanceUse over sew, backstitch and blanket stitchUnderstand a patternlayoutKnow that componentsshould be decoratedbefore assembly.	

<u>Mechanisms</u> -Understand that different mechanisms produce different types of movement. -Know how to make simple mechanisms including	<u>Mechanisms</u> -Know different axel fittings and their strengths and weaknesses. -How to attach wheels to a chassis using an axle.		<u>Mechanisms</u> -Know different ways of making levers and linkages and how they can change movement or make then bigger. -Use card or lolly sticks	<u>Mechanisms</u> -A pulley can be used with a motor to power a vehicle. -How a pulley works.	
flaps, sliders and levers. -insert paper fasteners to card. -Use a hole punch. -Fold, tear and cut paper and card.	-Cut dowell using a hacksaw and bench hook.		etc to make levers and linkages.		
-Cut along lines, straight and curved.					
	<u>Structures</u> -Know that a structure can be made stronger and know some ways to strengthen a material. -Use a template to cut materials	<u>Structures</u> Strengthen frames using a diagonal strut. Strengthen frame by making base wider.			<u>Structures</u> -stiffen and reinforce complex structures. -drill loose and tight holes using hand drill. -cut dowel using a hacksaw to the nearest mm.
			<u>Electrical systems</u> -Know how to incorporate buzzers, bulbs, switches etc into a system. -Know how to use ICT to control a product.		<u>Electrical systems</u> -Programme, monitor and control using ICT.
<u>Food</u> -Know that they should wash hands, tie hair back, wear an apron and wipe down work surface before preparing food. -Understand the idea of healthy and not healthy foods.	<u>Food</u> -Know the different sections of the Eat Well plate and start to understand the idea of a balanced meal. -Know that food should be stored appropriately and put away e.g. in the	<u>Food</u> -Make healthy choices using the Eat Well plate. -Develop sensory vocabulary for a range of foods. -Join and combine a range of food ingredients.	<u>Food</u> -Start to understand seasonality of fruit and vegetables. -Say which countries/ continents fruits and vegetables are grown. -Develop understanding of how meat and fish are	<u>Food</u> -Select and prepare food for a particular purpose. Select foods based on seasonality. -Understand the importance of cross contamination and how to avoid this e.g. Washing	<u>Food</u> -Use a range of cooking techniques including -Consider the influence of chefs e.g. Jamie Oliver, Gordon Ramsey. -Know the nutritional value of foods.

-Know how to use a	fridge.	-Follow instructions/	reared and caught.	hands after using raw
bridge hold for chopping	-Know to clean equipment	recipes.	-Know that some foods	meat, using different
hard ingredients using a	in warm soapy water and		have use by dates and life	chopping boards etc.
knife.	to throw away food that		depends on the type of	-weigh and measure using
	has been dropped on the		product.	scales.
	floor.			Know where and how
	-Explain where food			ingredients are grown and
	comes from e.g. plants,			processed.
	animals.			