

The National Curriculum for Design & Technology in Years 3 to 6.

Design

Our children will be taught to:

- use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
- generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

Our children will be taught to:

- select from and use a wider range of tools and equipment to perform practical tasks accurately
- select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate

Our children will be taught to:

- investigate and analyse a range of existing products
- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
- understand how key events and individuals in design and technology have helped shape the world

Technological Knowledge

Our children will be taught to:

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems [for example, gears, pulleys, cams, levers and linkages] in their products
- understand and use electrical systems [for example, series circuits incorporating switches, bulbs, buzzers and motors] in their products
- apply their understanding of computing to programme, monitor and control their products.

Cooking & Nutrition

Our children will be taught to:

- understand and apply the principles of a healthy and varied diet
- cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- understand the source, seasonality and characteristics of a broad range of ingredients