DFE DT Programme of Study Criteria	Year One Projects	Year Two Projects	(the loss is i
	Playgrounds Moving Pictures Fruit Salad	Bread-making Safari Jeep Glove Puppet Science - Paper bridges Chocolate Production and Fair Trade	• the knowledge
Design	*researching real products (playground equipment, moving picture books	PSHE- Healtny Eating *researching real products (bread safari jeens numpets) in class and looking at	In general children
*Design purposeful, functional, appealing	fruit salads) in class or in the outdoor environment and looking at products online	products online	of what to think ab They should be dra
products for themselves and other users based on design criteria	*communicate ideas for their designs discussing the purpose, function and appeal of the product	*communicate ideas for their designs discussing the purpose, function and appeal of the product	materials and shou They should be thir simple set of design
*Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate,	*making mock ups/templates of playground equipment and moving pictures mechanisms such as card wheel and lever movements	*testing techniques of bread-shaping and experimenting with stitching for puppet project and experimenting with wheels and chassis in preparation for making a safari jeep	Y1 Playgrounds Knowledge *how different type
information and communication technology	*talk about the stages of making the product in pairs/as a class	*talk about the stages of making the product in pairs/as a class and record if able	*the strength in a t Skills
	In books- *some form of research will be evident * a drawing of the design that might include some labelling	In books- *some form of research will be evident * a drawing of the design with some labelling	*using ball and stic * using dough and
	*an indication of tools and materials - written out or high-lighted	* recording of tools and materials to be used *simple making steps	Y1 Moving Pictures Knowledge
Mala		*evidence of hygiene/safety considerations e.g. hygiene when bread-making	*how wheels, slide
*Select from and use a range of tools and	*using Ball and Stick geometry kits to make practise playground furniture before making a real piece of playground equipment using lolly sticks, tape	*learning how to knead and shape dough, using spoons, flour shakers, rolling pins, cutters etc to make bread	*how to make their
equipment to perform practical tasks [for example, cutting, shaping, joining and	* using card and split pins to make wheel slider and lever mechanisms in a	*using a range of materials and needles and a range of stitches and thread to sew nunnets together	Y1 Fruit Salad
finishing]	picture, discussing use of card over paper for strength etc. *using food stuffs and learning how to cut safely with table knives	* using a range of wooden, cardboard, and plastic resources to make wheels and a	Knowledge * which animal/pla
*Select from and use a wide range of materials and components, including construction materials, textiles and ingradiants, according to their characteristics	In books- *photos of making process/finished product	cab structure for the safari jeep	*food groups *healthy food choid *food hygiene *thinking about ap
		*note of tools and materials needed	Skills
Evaluate *Explore and evaluate a range of existing products	*researching real products (playground equipment, moving picture books, fruit salads) in class or in the outdoor environment and looking at products online	*researching real products (bread, safari jeeps, puppets) in class and looking at products online	Y2 Bread-making
products	*reflecting on their design - how did it look? How did it perform (did it do	*reflecting on their design - how did it look? How did it perform (did it do what it	Knowledge *bread history
*Evaluate their ideas and products against design criteria	what it was meant to do?) What did you like about it? What would you do differently next time?	was meant to?) What did you like about it? What would you do differently next time?	*bread-making pro *different types of *the effect of yeast
	*simple evaluation questions and answers	*evaluation questions and answers	*food hygiene and
Technical Knowledge	*exploring triangles as strong structures for the playground equipment	*making a strong cab and chassis for the safari jeep	Skills *how to knead dou
*Build structures, exploring how they can be made stronger, stiffer and more stable	*exploring sliders, wheels and levers in their moving picture project	*Science - investigating making strong bridges from paper and card using layers, weight and triangular structures	Y2 Puppet Making
*Explore and use mechanisms [for example, levers, sliders, wheels and axles] in their products			*different types of Skills
Cooking and Nutrition	*finding out which animal/plant some foods come from and how they grow	*bread-making process from farm to shop	 *how to stitch an o *how to cut fabric
*Use the basic principles of a healthy and varied diet to prepare dishes	*finding out about different food groups *thinking about healthy food choices- all during fruit salad project	*different types of bread and adding ingredients to make it sweet or savoury bread *the effect of yeast - all during bread-making project	Y2 Safari Jeep
*Understand where food comes from	*talking about hygiene and safety when preparing food	*talking about hygiene and safety when preparing food	Knowledge *different types of
		*In science - chocolate - understanding process of cocoa bean to shop and finding out about Fair Trade	*how wheels and a *how to construct
		*Talking about healthy foods and drinks and making healthy food promotion pamphlets	Skills *making wheels an
			*making a sturdy ca Science - investigat
			and triangular struc In science - chocola about Fair Trade

e One

KS1 End Points e and skills a child should now have as they leave this key stage'

should know the design process of looking at a current product and out when designing their own.

awing their designs and beginning to add labelling, tools and Id be able to break down the making stages of their product. Inking about the intention of the product and reflect on if it met a In criteria through evaluation of their own and others' products.

es of playground equipment moves- pivots and levers riangle and how to make a frame stable and strong

k construction kits straws and cards and tape and paper clips to make structures

rs and levers are used in picture books/cards

r own moving lever/slider/wheel moving picture using card and split

nt some foods come from and how they grow

ces

pearance, taste and presentation

to cut fruit safely

cess from farm to shop bread

safety in the kitchen when using the oven

igh and form different shapes like knots and plaits

puppets and how they are operated

ver stitch, running stitch and how to sew a button on to fabric

vehicles and their features xles work a cab for the vehicle

d axles for the safari jeep that will move over different terrain ab for the jeep out of card ing making strong bridges from paper and card using layers, weight ctures ate - understanding process of cocoa bean to shop and finding out

	PSHE-Talking about pamphlets

DFE DT Programme of Study Criteria	Year Three Projects	Year Four Projects	
	Iron Age Moving Scene Iron Age Footwear Pizza-making	Greek Salad Portable Light Source Egyptian Shadufs	• the knowledge
		Science - looking at electricity circuits with bulbs	
Design *use research and develop design criteria to inform	*researching real products (levers and pivots, footwear, pizzas) in class and looking at products online	*researching real products (salads, portable light source) in class and looking at products online (shaduf videos) and evaluating them as products	In general children s current product and They should be dra
the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups	*communicate ideas for their designs discussing the purpose, function and appeal of the product	*communicate ideas for their designs discussing the purpose, function and appeal of the product	be able to break do They should be thir of design criteria th
*generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, nattern nieces and computer-aided design	*making mock ups/templates of levers and shoes *talk about the stages of making the product in pairs/as a class and record them	*talk about the stages of making the product in pairs/as a class and record making stages	Y3 Lever/pivot picto Knowledge * huild on Y1 levers
pattern pieces and computer-alded design	In books- *some form of research will be evident * a drawing of the design with labelling	*some form of research will be evident * a drawing of the design with labelling * recording of tools and materials to be used * making steps	components into a Skills *making and combi
	 * recording of tools and materials to be used * recording of tools and materials to be used * making steps * evidence of hygiene/safety considerations e.g. hygiene when making pizza 	*evidence of hygiene/safety considerations e.g. hygiene when making salads	*Y3 Iron Age footw Knowledge *finding out about
Make *select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately	*using a range of materials to make an iron age item of footwear, cutting an shaping it and using hole punches and laces to thread shoe *choosing ingredients for bread-making *using knives to chop ingredients and recapping on kneading techniques from Y2	*using knives to chop ingredients *making the portable light source from a range of materials *using a range of materials to make a shaduf	Skills *cutting and shapin *building on sewing
*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	*using card, hole punches and split pins to make moving souvenirs In books- *photos of making process/finished product *note of tools and materials needed * making steps	In books- *photos of making process/finished product *note of tools and materials needed * making steps	Y3 Pizza-making Knowledge *the history of pizza * recalling dough kr *thinking about tast *knowledge of diffe Skills *kneading and shap
Evaluate	*researching real products (levers and pivots, footwear, pizza) in class and looking at products online	*researching real products (salads, portable light source) in class and looking at shadufs online	*building on knife s
*evaluate their ideas and products against their own design criteria and consider the views of others to improve their work	*reflecting on their design - how did it look? How did it perform (did it do what it was meant to do?) What did you like about it? What would you do differently next time? In books- *detailed evaluation questions and answers	*reflecting on their design - how did it look? How did it perform (did it do what it was meant to?) What did you like about it? What would you do differently next time? In books- *detailed evaluation questions and answers	 Knowledge finding out about knowing what seas thinking about tast Skills
*understand how key events and individuals in design and technology have helped shape the world	*finding out about how different civilizations have changed footwear through time	*finding out how the invention of the shaduf changed sourcing water for ancient civilisations	*building on knife si Y 4 Portable light So
Technical Knowledge *apply their understanding of how to strengthen, stiffen and reinforce more complex structures	*making the Iron Age footwear strong *making levers/pivots strong enough to move repeatedly	*making a strong structure for a shaduf *making a holder for the circuit in the light source	Knowledge *knowledge of elect *how different light Skills
*understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]		*using levers and linkages in their Iron Age moving scenes	*attaching parts of
*understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]		*Science - finding out about light circuits and the effect of adding more bulbs *Using a circuit with a bulb in a portable light source	*finding out how th civilisations to prese

healthy foods and drinks and making healthy food promotion

Stage Two

Lower KS2 End Points and skills a child should now have as they leave this key stage'

should now be confident with the design process of looking at a d of what to think about when designing their own.

- awing their designs and add labelling, tools and materials and should own the making stages of their product.
- nking about the intention of the product and reflect on if it met a set rough evaluation of their own and others' products.

ures

- /slider/wheel knowledge and begin to incorporate two of these moving Iron Age scene
- ning two movements such as wheels, pivots and sliders to make a e using card and split pins

ear

- the history of footwear
- g material and sewing it together skills in Y1 when making footwear

- nowledge from Y2 bread-making and applying it to pizzas te and appearance of a product erent types of dough e.g. gluten free
- ping dough skills from Y1 and cutting with minimal supervision
- the origin of foods in a Greek salad sonality is te and appearance of a product
- skills from Y3 and cutting independently

ource

- trical circuits and how to incorporate them into a design t sources are operated e.g. wind-up torches, solar torches
- a circuit together and incorporating it into a product

e invention of the shaduf changed sourcing water for ancient ent day

*apply their understanding of computing to program, monitor and control their products.			*building on know models Skills *making a 3D pivo
Cooking and Nutrition *understand and apply the principles of a healthy and varied diet *prepare and cook a variety of predominantly savoury dishes using a variety of predominantly dishes using a range of cooking techniques *understands seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.	*find out about the history of pizza *find out about different doughs- eg. gluten free dough *try different pizza toppings and evaluate them *talking about hygiene and safety when preparing food	*talking about hygiene and safety when preparing food *finding out about the origin of Greek salad ingredients *knowing what seasonality is	

DFE DT Programme of Study Criteria	Year Five Projects	Year Six Projects	
	Viking Pulley Moon Buggy Bridges Brazilian Stew	Self-propelled boat Anderson Shelter Spring Rolls PSCHE- Fairtrade	' the knowledge and skil
Design *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	*researching products/designs (Viking pulley, moon buggy, bridges) online *looking at famous bridges locally and worldwide. *looking at pulleys used by miners, Egyptians, Vikings etc. *communicate ideas for their designs discussing the purpose, function and appeal of the product *making mock ups/templates of pulleys/bridges *talk about the stages of making the product in pairs/as a class and record them In books- *some form of research will be evident * a drawing of the design with labelling * recording of tools and materials to be used * making steps *evidence of hygiene/safety considerations e.g. hygiene when making stew	 *researching real products (boats, Anderson shelters, spring rolls) in class and looking at products online and evaluating them as products *communicate ideas for their designs discussing the purpose, function and appeal of the product *talk about the stages of making the product in pairs/as a class and record making stages In books- *some form of research will be evident * a drawing of the design with labelling * recording of tools and materials to be used * making steps *evidence of hygiene/safety considerations e.g. hygiene when making spring rolls 	Children should: * be confident with the design when designing their own. They * be drawing their designs and a the making stages of their prod * be competent when choosing use to alter them. * have an understanding of pull aided design and how to streng * know how to make prototype each project they undertake. *know how food is grown, reard and healthy choices related to f * be thinking about the intention through evaluation of their own * be confident in the fact that the
Make *select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], 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	 *using a range of materials to make a pulley and and a bridge *looking into identifying shapes used to strengthen bridges and Challenge sticker about structural engineer skills. *choosing ingredients for a Brazilian stew, looking at seasonality and where they grow *using knives to chop ingredients for the stew In books- *photos of making process/finished product *note of tools and materials needed * making steps 	 *using sharper knives to chop and slice ingredients finely for the spring rolls and precise rolling and folding *using a range of resources to make a moving boat , cutting the styrofoam with craft knives *finding out about strength in curves when making Anderson Shelters using a range of resources In books- *photos of making process/finished product *note of tools and materials needed * making steps 	* be aware of the change in designers and civilisations that Y5 Viking Pulley Knowledge *know about pulleys through hi * know what a pulley is and how Skills *know how to make a pulley the Y5 Moon Buggy Knowledge * how to follow the instructions
Evaluate *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	 *researching bridges, Brazilian foods, pulleys and moon buggies online *reflecting on their design - how did it look? How did it perform (did it do what it was meant to do?) What did you like about it? What would you do differently next time? In books- *detailed evaluation questions and answers *finding out about how different civilizations (Vikings, Egyptians, and miners have used pulleys and constructed bridges through time *looking at famous bridges locally and worldwide and their designers *testing bridge strength, moon buggies in different terrains, pulley strength etc. 	 *researching products/designs (boats, Anderson shelters, spring rolls) online and in class *reflecting on their design - how did it look? How did it perform (did it do what it was meant to?) What did you like about it? What would you do differently next time? In books- *detailed evaluation questions and answers *finding out how the invention of the Anderson shelter saved lives *finding out about boat making history *testing products such as the boats on water and dropping a weight on the Anderson shelter 	Skills *fine motor control when asser Y5 Bridges Knowledge *history of bridge making and fast Skills * building on Y2 bridge making components Y5 Brazilian Stew Knowledge * know about seasonality and tl *knowledge of how foods are g

ledge of 2D pivots and levers from Y1 and Y3 and progressing to 3D

t/lever product

Stage Two

Upper KS2 End Points Is a child should now have as they leave this key stage'

process of looking at a current product and of what to think about will consider function, aesthetics and the needs of the end-user. add labelling, tools and materials and should be able to break down luct.

from and using a wide range of resources and know which tools to

leys, levers, linkages, pivots and electrical circuits and computerthen a structure and how to apply them to a design.

s and mock-ups of designs and should consider safety measures for

ed and processed, where it comes from and know about seasonality ood.

on of the product and reflect on if it met a set of design criteria and others' products.

hings not going as expected are normal and part of every design failures but learning opportunities

signs over time such as footwear and bridges and know some of the have influenced these products/designs.

story w to make it

at will lift a weight

s to build a programmable toy and how to code to control it

mbling parts of buggy

amous engineers

by making bigger and stronger bridges with shape and tension

he impact of global food travel rown and processed

Technical Knowledge *apply their understanding of how to strengthen, stiffen and reinforce more complex structures *understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] *understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] *apply their understanding of computing to program, monitor and control their products.	*making strong bridges using triangle frames and tension *making pulleys that can hold weight *making a programmable toy and operating it through computer coding.	*using skills to make a stable boat * making an elastic band or motor powered mechanism for a boat *making a strong curved frame for an Anderson shelter and incorporating a light bulb	Skills *claw cutting technique when Y6 Propelled Boats Knowledge * knowledge of boat building h Skills *how to make a floating boat t *using glue guns and craft kniv Y6 Anderson Shelter
Cooking and Nutrition *understand and apply the principles of a healthy and varied diet *prepare and cook a variety of predominantly savoury dishes using a variety of predominantly dishes using a range of cooking techniques *understands seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.	 *finding out about seasonality around the world and how foods grow in relation to ingredients in a Brazilian stew and links to British foods *looking at the environmental impact of eating less meat *looking at the advantage and the disadvantages of foods being available from all over the world *looking at a balanced plate of foods and trying to include ingredients from each section into the stew * making a Brazilian feijoada stew *talking about hygiene and safety when preparing food 	 *talking about hygiene and safety when preparing food *seasonality in the UK and thinking of what is in season to use as ingredients when making spring rolls PSCHE - *understanding the impact of Fairtrade looking at balanced diet and healthy plate portions 	Knowledge *history of Anderson shelters a * strength through curves linke Skills *how to make a strong curved Y6 Spring Rolls Knowledge * know about seasonality and a Skills *more precise chopping and sl *precise rolling and folding of

chopping ingredients

nistory through time

that includes self propulsion ves under close supervision

and other war shelters ed to previous bridge knowledge

structure and include a light source through previous circuit-making

apply it to a dish

icing skills built upon from previous food projects rice paper