DESIGN AND TECHNOLOGY

These keystones must be used alongside the National Curriculum and Development Matters.



Design and Technology – EYFS

1	Safely use a range of tools and techniques.
2	Experiment with a variety of materials, textures and objects.
3	Use paint and explore different colours.
4	Sewing using basic stitching techniques.
5	Constructing, joining, stacking and securing using a range of man-made and natural materials.
6	Use a selection of resources to produce own creations.
7	Use equipment to cut food

Design and Technology - Year 1

1	Create simple designs for a product
2	Build structures, exploring how they can be made stronger, stiffer and more stable
3	Use wheels and axles in a product.
4	Follow instructions to build a simple pully system.
5	Choose suitable food for preparing a teddy bear's picnic

Design and Technology – Year 2

1	Develop design ideas through discussion, observation, drawing and modelling.
2	Cut, shape and join fabric to make a simple garment. Use basic sewing techniques.
3	Evaluate products as they are developed, identify strengths and possible changes you
	might make.
4	Select from and use a range of tools and equipment to preform practical tasks.
5	Select from and use a wide range of materials and components.
6	Explore and use mechanisms such as wheels and axels in their products.
7	Choose suitable fruits for a fruit salad - link to food groups
8	Use techniques such as cutting, peeling and grating.

Design and Technology – Year 3

1	Produce labelled sketches to plan designs according to need and purpose.
2	Make realistic plans identifying equipment needed and materials.
3	Look at existing similar products identifying design features.
4	Make Iron Age bread using kneading skills and serve with chopped food.
5	Follow Health and Safety rules for cutting with an appropriate tool (including food).
6	Suggest how to improve products using peer evaluation.
7	Design, build and evaluate model cranes and roundhouses.
8	Design and make an Italian-style tapestry.

Design and Technology - Year 4

1	Use information from different sources to produce labelled sketches that plan designs
	according to need and purpose.
2	Make step by step plans reflecting on designs.
3	Look at existing products (similar) identifying changes over time.
4	Create complex pup-ups cutting internal shapes.
5	Build shell or frame structure showing how to reinforce, stiffen and strengthen.
6	Create and use gears, pulleys, levers and linkages in a product.
7	Follow Health and Safety rules when working with materials and substances.
8	Explain what ahs worked well and what could be improved using evidence.
9	To plan, make and evaluate a healthy eating alternative.

Design and Technology - Year 5

1	Investigate and use information collected from different sources to inform cross-sectional diagrams
	and modelling recognising any changes needed
2	Work from detailed plan recognising appropriate modifications.
3	Investigate how to stiffen, strengthen and reinforce a range of 3D frameworks
4	Incorporate electrical systems, cams and gears in designs, using knowledge of the input, process and
	output.
5	Evaluate products against own detailed design and specification.
6	Explain and follow health and safety protocol.
7	Select and safely use appropriate materials, tools and techniques.
8	Use a combination of, accurately made, pieces to create a 3D textile product
9	Select and measure ingredients accurately to follow a recipe

Design and Technology – Year 6

1	Use information collected from different sources to inform cross-sectional diagrams and
	modelling recognising any change needed.
2	Work from detailed plan recognising appropriate modifications.
3	Investigate existing products in the context of culture and society of which it was designed
	or made.
4	Build a framework using a range of materials to support mechanisms.
5	Incorporate most appropriate electrical system, cams and gears.
6	Demonstrate how to use tools safely.
7	Evaluate products against own detailed design and specifications.
8	Make a nutritious 2 course meal using locally sourced ingredients. Measure ingredients,
	wash, peel and slice vegetables, prepare for oven. Cook using a variety of methods
	including boiling and baking. Evaluate the cooking process and meal.

