

## Skerton St Luke's CE Primary School Subject Leader Overview for Design and Technology



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 1		Mechanisms - pop ups	Food - preparing and		Structures - stability and	
		and simple card levers	combining foods		strength	
		Join appropriately for	Develop a food vocabulary		Explore how to make	
		different materials and	using taste, smell, texture		structures stronger.	
		situations e.g. glue, tape.	and feel.		Investigate different	
		Try out different axle fixings	Group familiar food		techniques for stiffening a	
		and their strengths and weaknesses.	products e.g. fruit and		variety of materials. Test different methods of	
		Make vehicles with	vegetables		enabling structures to remain	
		construction kits which	Cut, peel, grate, chop a		stable.	
		contain free running wheels.	range of ingredients		Join appropriately for	
		Use a range of materials to	Work safely and		different materials and	
		create models with wheels	hygienically.		situations e.g. glue, tape.	
		and axles e.g. tubes, dowel,	Measure and weigh food		Mark out materials to be cut	
		cotton reels. Roll paper to create tubes.	items, non-statutory		using a template. Use a glue gun with close	
		Kon paper to create tubes.	measures e.g. spoons, cups.		supervision.	
Year 2			Mechanisms - wheels	Food - the eatwell plate,	Textiles - using a	
			and axles	where food comes from,	template, simple	
			Cut dowel using hacksaw	principles of a healthy	joining, choice of	
			and bench hook.	diet	stitches, choice of	
			Attach wheels to a chassis	Develop a food vocabulary	materials	
			using an axle.	using taste, smell, texture and		
			Mark out materials to be	feel.	Cut out shapes which have been created by drawing	
			cut using a template.	Group familiar food products	round a template onto the	
			Fold, tear and cut paper and card.	e.g. fruit and vegetables.	fabric.	
			Cut along lines, straight and	Explain where food comes	Join fabrics by using e.g.	
			curved.	from.	running stitch, glue, staples,	
			Use a hole punch.	Cut, peel, grate, chop a range	over sewing, tape.	
			Insert paper fasteners for	of ingredients	Decorate fabrics with	
			card.	Work safely and hygienically.	attached items e.g. buttons, beads, sequins, braids,	
			Experiment with levers and	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	ribbons.	
			sliders to find different ways of making things move in a	Understand the need for a variety of foods in a diet.	Colour fabrics using a range	
			2D plane.	,	of techniques e.g. fabric	
				Measure and weigh food items, non-statutory measures	paints, printing, painting.	
				e.g. spoons, cups.		
Year 3		Food - simple dish - the		Mechanical systems -		Structures -
		eatwell plate		levers and linkages		shell/frame structures
						and strengthening

		Make healthy eating choices – use the <i>Eatwell</i> <i>plate.</i> Join and combine a range of ingredients. Explore seasonality of vegetables and fruit. Find out which fruit and vegetables are grown in countries/continents studied in Geography. Develop understanding of how meat/fish are reared/caught.	Develop a technical vocabulary appropriate to the project. Use mechanical systems such as cams, pulleys and gears. Use electrical systems such as motors. Program, monitor and control using ICT.		Develop vocabulary related to the project. Create shell or frame structures. Strengthen frames with diagonal struts. Make structures more stable by giving them a wide base. Measure and mark square section, strip and dowel accurately to 1cm.
Year 4	ICT and electrical systems - control and electrical components Develop a technical vocabulary appropriate to the project. Use mechanical systems such as cams, pulleys and gears. Use electrical systems such as motors. Program, monitor and control using ICT.		Textiles - seams, stiffening and strengthening, materials and fastenings Use the correct vocabulary appropriate to the project. Create 3D products using patterns pieces and seam allowance. Understand pattern layout. Decorate textiles appropriately (often before joining components). Pin and tack fabric pieces together. Join fabrics using over sewing, back stitch, blanket stitch or machine stitching (closer supervision). Combine fabrics to create more useful properties. Make quality products.		Food - simple savoury food and cooking techniques Develop sensory vocabulary/knowledge using, smell, taste, texture and feel. Analyse the taste, texture, smell and appearance of a range of foods (predominantly savoury). Follow instructions/recipes. Make healthy eating choices – use the <i>Eatwell plate</i> . Join and combine a range of ingredients.
Year 5		Food - food from another culture, variety of cooking techniques properties of ingredients and sensory characteristics.	Mechanical systems - cams, pulleys and gears Develop a technical vocabulary appropriate to the project.	3D Textiles - using gussets, using patterns, joining with seam allowance, combining fabrics	

	scale Sele part Wor Show diet Use tech Kno ingr proc Con e.g.	eigh and measure using les. ect and prepare foods for a ticular purpose. ork safely and hygienically. ow awareness of a healthy t (using the eatwell plate). e a range of cooking hniques. ow where and how redients are grown and ocessed. nsider influence of chefs . Jamie Oliver and school rals, Hugh Fearnley-		Use mechanical systems such as cams, pulleys and gears. Use electrical systems such as motors. Program, monitor and control using ICT.	Use the correct vocabulary appropriate to the project. Create 3D products using patterns pieces and seam allowance. Understand pattern layout. Decorate textiles appropriately (often before joining components). Pin and tack fabric pieces together. Join fabrics using over sewing, back stitch, blanket stitch or machine stitching (closer supervision).	
	Whi	nittingstall and sustainable ning etc.			Combine fabrics to create more useful properties. Make quality products	
Year 6			Food - chefs, food heroes, designing a healthy menu/eatwell plate properties of ingredients and sensory characteristics. Select and prepare foods for a particular purpose. Work safely and hygienically. Show awareness of a healthy diet (using the eatwell plate). Know where and how ingredients are grown and processed.		Make quality products.   Combining learning from across design and technology skills bases - structures, mechanical systems, electrical systems, ICT programming and control   Develop a technical vocabulary appropriate to the project.   Use mechanical systems such as cams, pulleys and gears.   Use electrical systems such as motors.   Program, monitor and control using ICT.	