

DT	Autumn Term CLJ	Spring Term CLJ	Summer Term CLJ
EYFS	N:Getting to know you N:Celebrations R:All about me R:People who help us	N:Traditional Stories R:Pets and Animals R:Bears	N&R: Around the world N:In the garden R:Tell me a tale
Year 1	Heroes Textiles - Design and make felt alien puppets.	Scales, Fur & Feathers Structures - Design and build a duck house.	Towers, Tunnels & Turrets Mechanisms - Class pop up fairy tale book
Year 2	Animals, Astronauts & Aliens Textiles - Design and make felt alien puppets.	Engineering Excellence Mechanism - Victorian Wind-up Toys	Around the World in 80 Days Cooking & Nutrition - Healthy snack for beach picnic
Year 3	Tomb Raiders Cooking & Nutrition -Sandwiches for Flat Stanley Structure - Packaging for Flat Stanley's sandwiches	Through the Ages Mechanism - Bow & Arrow for Stone-age Boy.	Flash! Bang! What a picture Textiles - Ear Muffs (to protect George's ears from Grandma's shouting)
Year 4	Eureka Cooking & Nutrition - Greek food - Make Pitta bread with different healthy fillings	Bright Sparks Mechanism - Pop up book for DC livewire/Frankenstein Electrical Control - An alarm / noise part for Pop-up books.	Empire Strikes Back No DT this term
Year 5	All Change Structure - Storage box to store Anglo Saxon Tools	Central Force Textiles - Make a bag/purse/cover related to Islamic Art (Ancient Baghdad - geometric patterns)	Our Place in Space Control & Mechanism - Moon Buggies
Year 6	Go with the Flow Textiles - Make a waterproof bag for Michael's trip in Kensuke's Kingdom.	Conflict & Combat Structure - Designing and making air-raid shelters	Survival of the Fittest Cooking & Nutrition - Make a Sport's Fitness Bar

Key Stage 1 Learning Intentions

Design

- I can design purposeful, functional, appealing products for myself and other users based on design criteria
- I can generate, develop and communicate my ideas through talking, drawing, templates, mock-ups and, where appropriate information and communication technology

Make

- I can select from and use a range of tools and equipment to perform practical tasks
- I can select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

- I can explore and evaluate a range of existing products
- I can evaluate my ideas and products against design criteria

Cooking and nutrition

- I can use the basic principles of a healthy and varied diet to prepare dishes
- I understand where food comes from.

Key Stage 2 Learning Intentions

Design

- I can 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
- I can generate, develop, model and communicate my ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

- I can select from and use a wider range of tools and equipment to perform practical tasks accurately.
- I can 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

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

Cooking & Nutrition

- I understand and apply the principles of a healthy and varied diet
- I can cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- I am becoming 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]
- I understand the source, seasonality and characteristics of a broad range of ingredients

