

Design & Technology Curriculum Road Map



Autumn 1: Be Good to Yourself.

Autumn 2: People who cared that made a Difference.

Food

- Group familiar products e.g. fruits and vegetables
- Explain where food comes from
- Cut, peel, grate and chop a range of ingredients
- Work safely and hygienically
- Understand the need of a variety of foods in a diet

Measure and weigh food items, non-statutory measures e.g. spoons cups

Summer 1: How have seaside holidays changed?

Summer 2: Is any place on earth too hot or too cold for animals to live?

Textiles

- Cut out shapes which have been created by drawing round a template onto the fabric
- Join fabrics by using e.g. running stitch, glue, staples, over sewing, tape
- Decorate fabrics with attached items e.g. buttons, beads, sequins, braids, ribbons
- Colour fabrics using a range of techniques
 e.g. fabric paints, printing, painting

Autumn 1: Amazing Me.

Autumn 2: People that Changed How we live today.

Mary Seacole

Food

- Use the basic principles of a healthy and varied diet to prepare dishes
 - Understand where food comes from.
- explain hygiene and keep a hygienic kitchen
 describe properties of ingredients and importance of varied diet
- say where food comes from (animal, underground
- describe how food is farmed, home-grown, caught

draw eat well plate; explain there are groups of food

describe "five a day"

cut, peel and grate with increasing confidence

Summer 1: Wonderful Weather around the World.

Summer 2: Treasuring Our World.

Textiles

- measure textiles
- join textiles together to make a product, and explain how I did it
 carefully cut textiles to produce accurate pieces
 - explain choices of textile

understand that a 3D textile structure can be made from two identical fabric shapes.

Spring: Myths & Legends

Spring: The Great Fire of

Structures & Design

*see progression document

Textiles

- think about user when choosing textiles
- think about how to make product strong
- begin to devise a template
 explain how to join things in a different way

understand that a simple fabric shape can be used to make a 3D textiles

Autumn 1: Free at Last Martin Luther King Jr

Autumn 2: Rotten Romans

Food

explain how to be safe/hygienic

- think about presenting product in interesting/ attractive wavs
- understand ingredients can be fresh, pre-cooked or processed

begin to understand about food being grown, reared or caught in the UK or wider world

- describe eat well plate and how a healthy diet=variety / balance of food and drinks
- explain importance of food and drink for active, healthy bodies
- prepare and cook some dishes safely and hygienically
- use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking

Summer 1: Anglo Saxons & Scots

Summer 2: Who is the Problem?

Structures & Mechanisms

Summer 1: Tornados, Tsunamis & Torrential Rain.

Textiles

- Understand seam allowance
- Join fabrics using running stitch, over sewing, blanket stitch
 - Prototype a product using J cloths
 - Use a prototype to make a pattern
 - Explore strengthening and stiffening fabrics
 - Explore fastening (inventors?) and recreate some

Sew on buttons and make loops

Spring: Back in the 1800s.

Mechanisms, Design & Make

**see progression document

Y2

Autumn 1: Aspiring to Inspire.

Inspirational Women.

Autumn 2: The Mayans

Food

- Analyse the taste, texture smell and appearance of a range of foods (predominantly savoury)
 - Follow instructions/recipes
- Make healthy eating choices- use the Eatwell plate
 - Join and combine a range of ingredients
 - Explore seasonality of vegetables and fruits
- Find out which fruits and vegetables are grown in countries/continents studied in Geography

Autumn 1: My Community & Me.

Oscar Romero

Autumn 2: The Invaders

Food

- Prepare food products taking into account the properties of ingredients and sensory characteristics
 - Weigh and measure using scales
- Select and prepare foods for a particular purpose
 - Work safely and hygienically
- Show awareness of a healthy diet (using the Eatwell plate)
 - Use a range of cooking techniques
- Know where and how ingredients are grown and processed

Consider influence of chefs e.g. Jamie Oliver and school meals, Hugh Fearnley-Whiitingstall and sustainable fishing etc.

Spring: Ancient Egyptians.

Summer: From Earth to

the Stars- Our Extreme

Structures &

Mechanisms

*see progression

document

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Textiles

- * Create 3D products using pattern pieces and seam allowance
- Understand pattern layout
- Decorate textiles appropriately 9often 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

Autumn: WW2- Our Country, Our World.

Spring: Stone Age to Iron Age

Design, make & refine a structure

*see progression document

Role of Womer

Food

understand a recipe can be adapted by adding / substituting ingredients

- explain seasonality of foods
- learn about food processing methods
 name some types of food that are grown, reared or caught in the UK or wider world
- adapt recipes to change appearance, taste, texture or aroma.
- describe some of the different substances in food and drink, and how they can affect health
- prepare and cook a variety of savoury dishes safely and hygienically including, where appropriate, the use of heat source
- use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.

Y6 Summer 1: White Cloud- A Great Leader? Structures & Mechanisms

*see progression document

Spring: To Boldly Go!

- think about user's wants/needs and aesthetics when choosing toytiles
 - make product attractive and strong
 - make a prototype
 use a range of joining techniques
 - think about how product might be sold
 think carefully about what would improve product
 - , , ,

understand that a single 3D textiles project can be made from a combination of fabric shapes.