Design and Technology @MANDEVILLE

DT is my concept

Design and Technology develops a range of practical skills and encourages children's creativity, risk taking and problem solving. They will appreciate and gain knowledge about significant designers and architects that will inspire their own work. We champion the importance of good nutrition and healthy lifestyles providing opportunities to design and make healthy recipes that will stand them in good stead in later life.	
Year 4 Curriculum	**KPI**
To develop a design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.	**Design:** To develop a clear idea of what has to be done with a confidently labelled drawing, planning how to use materials, equipment and processes and suggest alternative methods if first attempts fail.
Generate, develop, model and communicate their ideas through discussion, annotated sketches, exploded diagrams, prototypes and pattern.	
Select from and use a range of tools and equipment to perform practical tasks for example, cutting, shaping, stitching, joining and finishing, accurately.	**Make:** To select a wider range of tools and techniques to make a stable product safely, including using a range of stitches and an electrical circuit.
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.	
Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.	
Understand and use pulleys as a mechanical system in their product.	
Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs and buzzers.	
Investigate and analyse a range of existing products against their ideas and design criteria.	**Evaluate:** Begin to disassemble and evaluate familiar products and consider the views of others to improve them.
Prepare and cook a dish using a range of cooking techniques.	**Food Technology:** Understand how to prepare with a range of techniques and cook a dish hygienically with a heat source.
Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed	

Design and Technology @MANDEVILLE

DT is my concept

Progression of vocabulary
Foundation **Design/ Make/ Evaluate** Safe, use, explore, variety, materials, tools, techniques, experiment, colour, design, texture, form, function, purpose. **Food Technology** variety , food, hygiene, health **KS1** **Design** Design, function, product, design criteria, generate, develop, model, communicate, template, mock-up. **Make** Tools, equipment, cut, shape, join , finish, material, component, construction, ingredients **Evaluate** Evaluate, product **Technical knowledge** Structure, stronger, stiffer, stable, mechanisms - levers, sliders, wheels, axles **Food Technology** Food types, healthy, varied, diet, prepare **KS2** **Design** Research, develop, design, criteria, innovative, functional, product, purpose, generate, model, communicate, annotate, sketch, cross-sectional, diagram, prototype, pattern, pieces, computer-aided design **Make** Accurate, material, component, construction, textiles, ingredients, functional, properties, aesthetic **Evaluate** Investigate, analyse **Technical knowledge** Apply, strengthen, stiffen, reinforce, complex, structure, mechanical systems - gears, pulleys, cams, levers , linkages, electrical systems - series circuits, switches, bulbs, buzzers, motors, program, monitor, control **Food Technology** Healthy, varied, diet, prepare, savoury, technique, seasonality, ingredients, grown, reared, caught, processed.