Design and Technology @MANDEVILLE

DT is my concept

<table>
<tr><td colspan="2">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.</td></tr>
<tr><th>Year 6 Curriculum</th><th>KPI</th></tr>
<tr><td>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.</td><td rowspan="2">Design:
To research, design and improve innovative, functional and appealing products that are fit for purpose. Use results of investigations, information sources, including ICT when developing design ideas.</td></tr>
<tr><td>Generate, develop, model and communicate their ideas through discussion, hand-drawn designs and computer-aided design.</td></tr>
<tr><td>Select from and use a wider range of tools and equipment to perform practical tasks for example, cutting, shaping, joining and finishing, accurately.</td><td rowspan="4">Make:
To assemble components, using gears, to make a mechanical system.</td></tr>
<tr><td>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.</td></tr>
<tr><td>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.</td></tr>
<tr><td>Understand and use gears as a mechanical systems in their products.</td></tr>
<tr><td>To further develop the use of electrical systems and circuits in their products, incorporating motors.</td><td>Apply their understanding of computing to program, monitor and control their products.</td></tr>
<tr><td>Investigate and analyse a range of existing products.</td><td rowspan="3">Evaluate:
Evaluate products and design including comparisons of products against original designs.</td></tr>
<tr><td>Evaluate their ideas and products in greater detail against their own design criteria and consider the views of others to improve their work.</td></tr>
<tr><td>Understand how key events and individuals in design and technology have helped shape the world.</td></tr>
</table>

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Understand and apply the principles of a healthy and varied diet by preparing and cooking a dish using accurate measures.	**Food Technology:** To make healthy food safely and hygienically according to a recipe using accurate measures.

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.