		Long Term Plan for Design and Technology							
		EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
			products for thei based on design • generate, develo communicate the	p, model and eir ideas through talking, es, mock-ups and, where rmation and	NC Reference:  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 generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design				
u	S		Generate ideas based on simple design criteria and their own experiences, explaining what they could make.		Generate realistic ideas through discussion and design criteria for an appealing, functional product fit for purpose and specific user/s.	Generate and clarify ideas through discussion with peers to develop design criteria to inform the design of products that are fit for purpose, aimed at particular individuals or groups.	Generate innovative ideas through research including surveys, interviews and questionnaires and discussion with peers to develop a design brief and criteria for a design specification.	Research using surveys, interviews, questionnaires and web-based resources. to develop a design specification for a range of functional products.	
Design	Skills		Work confidently within a range of contexts, such as imaginary, story-based, home and school.	Work confidently within a range of contexts, such as, gardens, playgrounds, local community, industry and the wider environment.	Work confidently within a range of contexts, such as the home, school, leisure, culture	Work confidently within a range of contexts, such as the culture, enterprise, industry and the wider environment	identify the needs, wants, preferences and values of particular individuals and groups.		
			Describe what their products are for.  Develop and communicate ideas by talking and drawing.  State what products they are designing and making.	Design products for a particular user based on simple design criteria.  Develop, model and communicate their ideas through talking, mockups and drawings.  Explain how their products will work.	Describe the purpose of their products  Use annotated sketches, prototypes, final product sketches and pattern pieces; communication technology, to develop and communicate ideas.	Use annotated sketches and appropriate information and communication technology, to develop and communicate ideas.  Generate, develop, model and communicate realistic ideas through discussion and, as	Design purposeful, functional, appealing products for the intended user that are fit for purpose based on a simple design specification.  Develop and communicate ideas through discussion,	Develop a simple design specification to guide the development of their ideas and products, taking account of constraints including time, resources and cost.  Generate and develop innovative ideas and	

## **Long Term Plan for Design and Technology**

	Long Termi Flam for Design and Technology							
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6		
	Say whether their	Say how they will make	Indicate the design	appropriate, annotated	annotated drawings,	share and clarify these		
	products are for	their products suitable	features of their	sketches, cross-sectional	exploded drawings and	through discussion.		
	themselves or other	for their intended users.	products that will appeal	and exploded diagrams.	drawings from different			
	users.		to intended users		views. and, where	Communicate ideas		
		Use simple design		Develop their own	appropriate, computer-	through annotated		
		criteria to help develop	Explain how particular	design criteria and use	aided design	sketches, pictorial		
		their ideas.	parts of their products	these to inform their		representations of		
			work	ideas		electrical circuits or		
		Use knowledge of				circuit diagrams. (E.g.		
		existing products to	Gather information			cross-section / cutaway)		
		help come up with	about the needs and					
		ideas.	wants of particular					
		NA salatida sa ta	individuals and groups					
		Model ideas by						
		exploring materials, components and						
		construction kits and by						
		making templates and						
		mock-ups.						
		тоск ирз.						
		Use information and						
		communication						
		technology, where						
		appropriate, to develop						
		and communicate their						
		ideas.						

			Lo	ng Term Plar	n for Design and Technology			
		EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
			Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]     select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics		<ul> <li>NC Reference</li> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> <li>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</li> </ul>			
d			Select and use simple utensils, tools and equipment to perform a job e.g. peel, cut, slice, squeeze, grate and chop safely; marking out, cutting, joining and finishing; cut, shape and join paper and card.	Select and use tools, equipment, skills and techniques to perform practical tasks, explaining their choices.	Select from and use a range of appropriate utensils, tools and equipment with some accuracy related to their product.	Select and use appropriate tools to measure, mark out, cut, score, shape and combine with some accuracy related to their products.	Select from and use, a range of appropriate utensils, tools and equipment accurately to measure and combine appropriate ingredients, materials and resources.	Competently select from and use appropriate tools to accurately measure, mark, cut and assemble materials, and securely connect electrical components to produce reliable, functional products.
Making	Skills		Select from a range of ingredients and materials according to their characteristics to create a chosen product.	Select new and materials, components, reclaimed materials and construction kits to build and create their products. Use simple finishing techniques, including those from art and design, suitable for the products they are creating.	Select from and use finishing techniques suitable for the product they are creating.	Select and use materials and components, including ingredients, construction and electrical components according to their function and properties. Explain their choice of materials according to functional properties and aesthetic qualities.	Use finishing and decorative techniques, which are suitable for the product they are designing and making.	Use finishing and decorative techniques, with a number of steps, which are suitable for the product they are designing and making.  Demonstrate resourcefulness when tackling practical problems.
				Plan by suggesting what to do next.	Plan the main stages of making.	Order the main stages of making.	Produce detailed lists of equipment and fabrics relevant to their tasks  Write a step-by-step plan, including a list of resources required.	Formulate a step-by- step plan to guide making, listing tools, equipment, materials and components

			Lo	ng Term Plar	n for Design a	and Technolo	gy	
		EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
			products • evaluate their ide design criteria	uate a range of existing eas and products against	<ul><li>evaluate their ide others to improve understand how world</li></ul>	key events and individuals i	eir own design criteria and on design and technology h	ave helped shape the
би			Taste, explore and evaluate a range of products to determine the intended user's preferences for the product.  Evaluate their ideas throughout and finished products against design criteria, including intended user and purpose	Explore a range of existing products related to their design criteria explaining: -what they are -Who they are for -How they work -How they are used -Where they would be used -What they are made of -What they like and dislike about them	Investigate a range of 3-D textile products, ingredients and lever and linkage products relevant to their project using the following questions:  - How well have they been designed and made?  - How well they work?  - Who designed them?  - When were they designed and made?	Investigate and evaluate a range of products including the ingredients, materials, components and techniques that are used.	Investigate and analyse products linked to their final product using the following questions:  - Why have materials been chosen?  - What methods of construction have been used and why?  - How well does the product achieve its purpose?  - How well does the product meet the user needs and wants?	Continually evaluate and modify the working features of the product to match the initial design specification. Evaluate: How much products cost to make How innovative products are How sustainable the materials in the products are What impact products have beyond their intended purpose
Evaluating	Skills			Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original design criteria.  Explain how their product could be improved.	Test their product against the original design criteria and with the intended user.  Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.	Test and evaluate their own products against design criteria and the intended user and purpose.  Evaluate their ideas and products against their own design criteria and identify the strengths and areas for improvement in their work.	Compare the final product to the original design specification and record the evaluations.  Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.  Consider the views of others to improve their work.	Critically evaluate their products against their design specification, intended user and purpose, identifying strengths and areas for development, and carrying out appropriate tests.  Test the system to demonstrate its effectiveness for the intended user and purpose.

		Long Term Plan for Design and Technology							
		EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
			be made stronger • explore and use	exploring how they can er, stiffer and more stable mechanisms [for example, heels and axles], in their	<ul> <li>understand and levers and linkag</li> <li>understand and switches, bulbs,</li> </ul>	use mechanical systems in a ges] use electrical systems in the buzzers and motors]	then, stiffen and reinforce m their products [for example, eir products [for example, se program, monitor and contr	gears, pulleys, cams, ries circuits incorporating	
Structures	Technical Knowledge		Know how to make freestanding structures stronger, stiffer and more stable.	Develop and use knowledge of how to construct strong, stiff shell structures.	Understand which parts of a structure may be weaker and design methods to overcome this.	Develop and use knowledge of nets of cubes and cuboids and, where appropriate, more complex 3D shapes.	Design a stable structure that is able to support weight.  Understand how to strengthen, stiffen and reinforce 3-D frameworks.	Create a frame structure with a focus on triangulation.  Design a scenario featuring a variety of different structures, considering how the structures will be used, and what are effective and ineffective designs based on prior knowledge and experience.	
							Learn about engineers, and designers who have developed ground- breaking products.		

	Long Term Plan for Design and Technology								
	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6		
Textiles		Begin to identify different forms of textiles/fabric e.g. felt, velvet, cotton.  Continue to develop understanding weaving techniques.  Use different fabrics and materials in collages.	Understand how simple 3-D textile products are made, using a template to create two identical shapes.  Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling.  Measure and cut textiles accurately  Join who pieces of material together.	Sew a simple running stitch, taking a needle up and down through fabric.  Begin to thread a needle independently.  Continue to use a running stitch and introduce an over stitch with greater accuracy.  Apply decoration using beads, buttons, feathers etc.  Begin to modify threads and fabrics, knotting, fraying, fringing, pulling threads, twisting, plaiting.	Thread a needle independently.  Introduce a cross stitch.  Apply decoration using needle and thread: buttons, sequins.  Gain experience in applying colour by printing and using fabric crayons/ paints.  Change and modify threads and fabrics with greater precision to create a desired effect.	Introduce a cross stitch in embroidery.  Use a variety of techniques, e.g. printing, dyeing, weaving and stitching to create different textural effects.  Demonstrate experience in combining techniques to produce an end piece.  Show awareness of the skills involved in aspects such as knitting, lace making.  Continue to change and modify threads and fabrics,	Produce a 3-D textile product from a combination of accurately made pattern pieces, fabric shapes and different fabrics.  Understand how fabrics can be strengthened, stiffened and reinforced where appropriate.  Design, plan and decorate a fabric piece.  Use a number of different stitches creatively to produce different patterns and textures.  Recognise different forms of textiles and express opinions on them.  Learn about designers who have developed ground-breaking products.		

Long Term Plan for Design and Technology									
EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6			
	varied diet to pre	nciples of a healthy and pare dishes e food comes from.	<ul> <li>NC Reference:</li> <li>understand and apply the principles of a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking technique</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</li> </ul>						
	Understand that all food comes from plants or animals and can name where some foods come from in the UK.  Describe the texture of foods	Sort food into groups depending on if it is farmed, grown elsewhere or caught  Identify some fruits or vegetables from the countries that I am studying – Australia and the UK	Start to know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world.  Name some of the foods that are grown, reared or caught in the countries of study - Europe.  Grow plants such as cress and herbs from seed with the intention of using them for their food product. (egg and cress sandwiches)	Name some of the foods that are grown, reared or caught in the countries of study – North and South America	Understand how food is processed into ingredients that can be eaten or used in cooking.  Name some of the foods that are grown, reared or caught in the countries of study (e.g. polar regions)  Explain how seasons and weather/climate may affect the choice of foods available.	Understand that the seasons affect the for that are available.  Name some of the foods that are grown reared or caught in tountries of study (Ffrom around the woas we focus on Natur Disasters.)  Grow my own produwith a view to preserving these, tak account of time required to grow different foods?  )			
	Recognise healthy and unhealthy foods.  Know that everyone should eat at least five portions of fruit and vegetables every day.	Understand how to name and sort foods into the five groups in 'The Eat well plate'		Know that to be active and healthy, food and drink are needed to provide energy for the body.	Select appropriate foods for a high calorie diet.				

## **Long Term Plan for Design and Technology**

EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
	Know how to prepare simple dishes safely and hygienically, without using a heat source.  Know what needs to happen to make us ready to prepare food (wash hands – clean apron – long hair tied back)	Know how to prepare yourself and your environment to prepare food (wash hands – clean apron – long hair tied back / clear and clean surfaces and tables)	Know how to prepare yourself and your environment to prepare food <b>and</b> what needs to happen to clear up afterwards?	Demonstrate my knowledge of safe and hygienic food preparation?  Choose the right ingredients for a product.  Select a healthy drink to accompany my product.  Present my product in an interesting way	Demonstrate my knowledge of safe and hygienic food preparation?	Can I identify risks in order to ensure I am hygienic and safe?  Can I explain how a product should be stored with reasons?  Prepare a food item for storing (Link to WWII)  Identify some of the ingredients within a dis and how they have bee processed.
	Know how to cut food safely. (soft foods / claw grip / serrated knife)	Know how to cut, peel and grate safely. (hard foods /bridge hold / serrated knife)  Mix, knead and shape bread  Combine, measure and roll pastry mixture and cut into shape.	Describe how my combined ingredients come together (e.g. mashing / mixing / spreading)  Make sure that my product looks attractive.	Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.  Mix, knead and shape bread, cutting and spreading. (eg grilled cheese sandwich / avocado on toast to link with Americas using homemade bread)	Appropriately identify how to prepare a selection of vegetables and use a range of techniques accurately to prepare these.  Create hot meals using a hob and an oven safely.	Experiment with using a range of techniques to create aesthetically pleasing dishes.  Know that recipes can be adapted to change the appearance, taste, texture and aroma.
			Learn about chefs who have developed ground-breaking products.			