Design & Technology Long term plan

All of these elements must be appropriately embedded into each DT unit (age appropriate)- Design Brief

Technical knowledge (Research)

(KS1) build structures, exploring how they can be made stronger, stiffer and more stable/ explore and use mechanisms, e.g. levers, sliders, wheels and axles

(KS2) strengthen, stiffen and reinforce more complex structures/ mechanical systems, e.g. gears, pulleys, cams, levers and linkages/ electrical systems, e.g. series circuits incorporating switches, bulbs, buzzers and motors/ computing to program, monitor and control their products

Design

(KS1) design purposeful, functional, appealing products/ generate, develop, model and communicate their ideas

(KS2) research and develop design criteria to inform the design of innovative, functional, appealing products/ generate, develop, model and communicate their ideas, e.g. cross-sectional and exploded diagrams

(Plan)

Make – Use a range of tools for cutting, shaping, joining and finishing.

(KS1) select from and use a wide range of materials and components according to their characteristics

(KS2) select from and use a wider range of materials and components according to their functional properties and aesthetic qualities

Evaluate

(KS1) explore and evaluate a range of existing products and their ideas and products against design criteria

(KS2) investigate and analyse a range of existing products/ evaluate their ideas and products against their own design criteria and consider the views of others to improve their work/ understand how key events and individuals in design and technology have helped shape the world

DT	AU1	AU2	SP1	SP2	SU1	SU2
Nursery	Name of unit: All about me	Name of unit: Stories	Name of unit: Transport	Name of unit: Amazing animals	Name of unit: Seaside	Name of unit: Minibeasts
			Vocabulary: scissors,		Vocabulary: materials,	Vocabulary: small world,
			hold, grip, snips	Vocabulary: scissors,	hard, soft, bumpy, shiny,	build, city, buildings, park
				hold, grip, snips	rough, same, different	
			Key Knowledge:			Key Knowledge:
			*Can hold the scissors	Key Knowledge:	Key Knowledge:	*Can use equipment to
			correctly	*Can hold the scissors	*Knows that some	build familiar places e.g.
			*Can keep their thumb on	correctly	materials feel different,	parks, homes, etc
			the top	*Can keep their thumb on	and some feel the same	
			*Can make small snips	the top	*Can use some key words	
				*Can make small snips	to describe the materials	
			Vocabulary: make it,			
			materials, resources,			
			ideas			
			Key Knowledge			
			Can say what they are			
			going to make			

			*Can point to or name the materials they will need *Can say how they will use the materials *Can complete their planned idea Vocabulary: materials, join, fix, stick Key Knowledge *Knows that 2 materials can be joined together *Knows that glue, Sellotape, split pins etccan be used to join materials together *Knows that the 2 materials have to be joined securely		
Reception	Vocabulary: Scissors, snip, cut, grip join, materials, Key Knowledge: *Knows how to hold scissors correctly *Can make snips with scissors *Explores joining materials together (glue, masking tape, Sellotape, split pins, string)	Name of unit: Superheroes Vocabulary: Scissors, snip, cut, grip join, materials, Key Knowledge: *Knows how to hold scissors correctly *Can make snips with scissors *Explores joining materials together (glue, masking tape, Sellotape, split pins, string) Vocabulary: Attach, snip, stick, join	Name of unit: Under the Sea Vocabulary: Scissors, cut, grip, control outline, join, materials Key Knowledge: *Consistently holds scissors correctly *Can cut around a simple outline with good control *Join materials together successfully (glue, masking tape, Sellotape, split pins, string)	Vocabulary: Scissors, equipment, purpose, safely, store, carrying Key Knowledge: *Can hold scissors and other equipment correctly *Can use scissors and other equipment for the right purpose *Can store scissors and other equipment safely *Can move around the classroom safely carrying	

		Key Knowledge: *How to join materials together *How to adapt cardboard boxes to form superhero vehicles	scissors and other equipment	
Year 1	Name of unit: Ourselves – Food – vegetable subs Patsy is adding new items to the school dinner menu. She wants to make tasty and healthy vegetable subs that			Name of unit: Transport- Design Brief:
	children will enjoy eating at lunch. Patsy isn't sure which vegetables children like best. She needs your help to create a delicious vegetable sub! You will explore different fruits and vegetables, learn how to prepare them safely using various techniques, and design and make your own vegetable sub. You will then taste and evaluate your creation to help			Ian at the Great Central Railway has contacted the school. They are putting on an exhibition about trains and need a new model to display. He would like the Year 1 children to plan, design, make and evaluate a new model train. You will need to work in pairs to create a train which must have; at least two carriages, wheels and windows.
	Patsy decide what to put on the menu. Vocabulary: Fruit, Vegetables, Nutrients, utensils, cut, peel, slice, grate, sweet, sour, spicy, texture - soft or hard, mushy or			Vocabulary: Design, Evaluate Construct Joining Key Knowledge: *Know how they want to construct their product

crunchy, or smooth or		*Know the appropriate
lumpy		resources and tools for
		their building projects
Key Knowledge:		*Know how to make
*To know how to use a		simple plans before
range of utensils to cut,		making objects, e.g.
peel, slice and grate safely		drawings, arranging pieces
*To know the correct		of construction before
vocabulary to describe the		building
flavour and texture of		*Know how to add
foods		decorative design for a
*Why they need to wash		product
their hands and make sure		*Know how to choose
that surfaces are clean		suitable materials for their
*To know how to follow a		project
simple recipe		*Know how to improve
*How to weigh		their product
ingredients using		
measuring cups		
*To know which foods		
make healthier choices		
*Know where food comes		
from such as animals or		
plants		
*Know that food has to be		
farmed, grown or caught		
Name of unit: Food –		
Making porridge (English-		
Goldilocks)		
Goldilocks)		
Revisiting and applying-		
additional skill of		
decorating, grating, slicing		
using chocolate sprinkles,		
fruits.		
ii uits.		
Vocabulary:		
carbohydrates, fruits and		
vegetables, protein, dairy,		
fats		
iats		

	Key Knowledge: *Know how to make food look appealing		
Year 2		Name of unit: Great Fire	Name of unit: Seaside –
		of London – Fire Engine	Glove puppets
		project	5 . 5 . (
		B 1 1 1 1	Design Brief:
		Design brief:	You will be putting on a
		King Charles has sent an	puppet show to the year 1
		order to the people to	children about caring for
		create a Fire engine to put out the fire!	the environment. Your
			puppet must fit your hand
		Your fire engine must	inside, have an applique decoration and be made
		have a strong structure and it must have moving	from suitable materials.
		wheels. Research, design,	Research, design, plan,
		plan, make and evaluate	make and evaluate your
		your product.	product.
		your product.	product.
		Vocabulary:	Vocabulary:
		mechanism, chassis, axle,	Glove puppet - a glove
		dowel, freestanding	puppet fits over the hand,
		structure, frame structure,	and the fingers operate
		shell structure	its head and arms,
			applique - a cut out
		Key Knowledge:	decoration fastened to a
		*To know about different	larger piece of material
		types of mechanisms and	seam, sew, template,
		use one in their product	mock-up, weaving,
		*Know how to make part	texture- rough, smooth,
		of their product move	coarse, fine, soft, stiff,
		*To know how to make	opaque, sheer
		structures that are	
		stronger, stiffer and more	
		stable.	Key Knowledge:
		*To know why they have	*Know how to cut
		chosen to make specific	materials using scissors
		parts move	

		*To know how to develop their own ideas, using a brief as a starting point *Know how to properly join materials together as part of a moving product		*Know how to describe the materials using different keywords *To know the process of weaving using paper. To know how to confidently thread a needle. *Know how to cut out a simple template shape from felt. *Know how to decorate with beads, sequins,
Year 3			Name of unit: Romans – Roman Clothing Project	Name of unit: Volcanoes – making a Volcanic cupcake Project
			Design Brief: Spartacus (Doll) the gladiator needs a new outfit to visit Emperor	Design Brief: You need to design eggless, nut-free cupcakes
			Claudius. You need to design him a decorative tunic to impress the	inspired by a volcano to sell at a cake sale raising money for 'the disaster
			emperor. It must include a range of different fabrics, joined together, and must include stitched applique	charity foundation'. It must have volcanic flavours and textures as well as appearance.
			decorations. You must also create a thread belt. Research, design, plan,	Research, design, plan, make and evaluate your product.
			make and evaluate your product.	Vocabulary: Mashing, whisking,
			Vocabulary: running stitch, oversewing, back stitch, blanket stitch	crushing, grating, cutting, kneading, baking, texture – flavoursome, tangy, appetising
			Key Knowledge:	Key Knowledge:

				*Know how to use simple	*Know how to use a range
				patterns as a template, to	of techniques such as
				cut different fabrics.	mashing, whisking,
				*How to confidently	crushing, grating, cutting,
				thread a needle using a	kneading and baking
				smaller eye	*How to prepare
				*How to join fabrics and	ingredients using
				applique decorations	appropriate cooking
				using running stitch, over	utensils
				sewing, backstitch, and	*How to measure and
				blanket stitch	weigh ingredients to the
					nearest gram
				*Know how to use	
				weaving with threads to	Science link - explain that
				knot, plait and twist.	a healthy diet is made up
					of a variety and balance of
					different food and drink,
					as represented in the
					Eatwell Guide and be able
					to apply these principles
					when planning and
					cooking dishes
					Science link - understand
					that to be active and
					healthy, nutritious food
					and drink are needed to
					provide energy for the
					body
Year 4		me of unit: Raging		Name of unit: Vikings –	Name of unit: Lighthouses
		ers Project- River boats		Viking stew	(Science linked mini unit)
		sign Brief:			Application of skills
		Aldred is going on a		Design Brief:	
		ning trip this weekend		Ulf, the Viking, is	Vocabulary: circuit, input,
		d needs a boat! The		preparing for a feast to	process, output
		at must be able to float		celebrate the winternights	
		the river and be		festival. He needs your	Key Knowledge:
		terproof to ensure Mr		help to create a delicious	*Know how to use
		red doesn't get wet!		stew, skause or porridge	electrical components
		ere must be a moving		using traditional Viking	*Know that electrical
		ment to your boat		ingredients that will fill	systems have an input,
		ng gears, pulleys or		the bellies of his 4 family	process and output
	leav	vers. Research, design,		members. Research,	

	plan, make and evaluate your product. Vocabulary: Appropriate, functional propertiesabsorbent, waterproof, buoyant, lightweight, dense, durable aesthetic qualities -smooth, polished, grainy, flexible Key Knowledge: *To know how to choose appropriate tools *Know how to select appropriate materials for their functional properties and their aesthetic qualities *Know how to measure, mark, cut, shape and score objects accurately *Know how to use cams, gears, and pulleys to create movement *Know how to select an appropriate joining method	design, plan, make and evaluate your product. Vocabulary: Forage, boil, reduce, sauté, simmer, stock, broth, aromatics-garlic, onions, leeks, carrots, celery chop- bridge technique, claw technique Skause- a traditional Viking meat or fish broth Key Knowledge: *To know how to prepare a range of ingredients using correct utensils *Know how to weigh and measure ingredients to the nearest gram *To know which ingredients are grown locally in the UK *To know how to prepare and cook savoury dishes, safely and hygienically *To know how to use a heat source and how to control the temperature *To know how to follow a recipe, more independently	Science link - use the science through stories to link the lighthouse keeper's son to electricity. As part of this Science topic, design, plan, make and evaluate a model lighthouse to demonstrate the ability to use electrical components as part of a project.
Year 5	Name of unit: Egyptians- Irrigation System Design Brief:		Name of unit: Tudors- Tudor Coin purse Design Brief:
	An Egyptian farmer needs a new irrigation system to get water from the river Nile onto his crops. Research, design, plan,		King Henry VIII wants to give a gift of a decorative coin purse to his wife. It must be able to hold lots of coins safely and must

refine, make and evaluate be decorated lavishly with reference to the Tudor a mechanism -based irrigation system with a rose. Research, design, solid base. Your design plan, create and evaluate must include a specific your product. permanent join. Vocabulary: oversewing, **Vocabulary:** backstitch, pattern layout, seam, seam **Rotary motion:** allowance, aesthetics movement that goes round **Key Knowledge:** Oscillating motion: *Know how to use a moving to and fro around pattern layout to cut a a pivot point, as in a lever range of fabrics **Reciprocating motion:** *To know which needle to backwards and forwards use for different threads *Know how to use movement in a different stitches to join straight line, on a slider Cam: fabrics *Know how to decorate Follower: the device that using applique, beads and follows the movement of the cam – a sequins lever or a slider Lever: a piece of rigid material that moves to and fro around a pivot point creating oscillating motion. **Key Knowledge:** *To know how to make modifications throughout a project *Know how to select an appropriate permanent joining method *To know how to make high quality, finished products *Know how to create a cross-sectional diagram

		*Know how to use a range of tools and equipment Key Changes- 'A-frame' stipulation removed, children to be given a choice of structures to work with.		
Year 6	Name of unit: Science	WOLK WILLI.		
Tea. o	linked electricity project –	Name of unit: WW1		
	for young children			
	, 0	Design Brief:		
	2000	You need to research,		
	3.9.3	design, plan, make, refine		
		and evaluate a themed		
		meal (rationing) within a		
		set budget, e.g. £3.00.		
	Design Brief:	Your meal must be		
	Steady Hand Game	inspired by the foods		
	(Electrical Systems)	available during that time		
		period.		
	You need to research,			
	design, plan, make and	Vocabulary:		
	refine a themed steady	Seasonality, grown,		
	hand game to use with	reared, caught, processed,		
	EYFS children. The base	substances, seasonality,		
	will need to be secure	adapt, timings,		
	with neat edges. Create	temperatures cooking		
	an operational electrical	-grilling, griddling, frying,		
	circuit with a buzzer/light that completes the circuit	boiling		
	when the handle makes	Vay Vaaydadaa		
	contact with the wire.	Key Knowledge: *Know how to measure		
	contact with the wife.	ingredients to the nearest		
	Vocabulary:	gram and millimetre		
	Buzzer, copper wire,	*To know how seasonality		
	circuit, net, electricity,	effects food availability		
	stable, tabs, assemble	*Know where and how a		
	, , , , , , , , , , , , , , , , , , , ,	variety of ingredients are		
	Key Knowledge:	grown, reared, caught, or		
	*Know how key events	processed		
	and individuals in design			

		*1/						
	and technology have	*Know how wheat is						
	helped shape the world	processed into flour, and						
	*How to use market	that other foods are also						
	research to develop a	processed into ingredients						
	design specification for a	*To know how to prepare						
	functional product	and cook a variety of						
	*Know how to show ideas	predominantly savoury						
	through annotated	dishes						
	sketches of electrical	*To know how to safely						
	circuits or circuit diagrams	use a heat source for						
	* How to evaluate and	grilling, griddling, frying						
	improve their ideas and	and boiling						
	products against design	*To know what						
	criteria and considering	substances in food, make						
	the views of others	a healthy diet						
	*Know how to use	*To know how to balance						
	electrical systems in their	substances in food when						
	products	planning and preparing						
		meals						
		*Know how to adapt a						
		recipe by using ratios or						
		scaling up						
		*Know how to adapt a						
		recipe by altering cooking						
		time and temperatures						
		*Know how to adapt and						
		refine recipes by						
		substituting one or more						
		ingredient.						
SEND -	Adjust the level of characteristics	allenge						
Adaptive	Targeted support from	n a TA						
Teaching	Clarify/simplify a task	or provide numbered steps w	vith visual representatio	ns eg-have step by step pi	ctures on how to complete	the activity. As well as		
	teacher modelling of	the activity.						
	Provide worked (completed) and partially completed examples.							
	Highlight essential content							
	0 0							
	Give additional (or re							
	•	laborative learning (everyone	must participate – give	them roles)				
		affolds <i>always provide lots of</i>						
	Set clear targets/experience		visual illiuges					
	> Set clear targets/expe	cuations						

- Provide prompts/sentence stems- for their evaluations children will be provided with a word bank/ list of statements to support them to talk/write about their work. These will include what they like about their outcome as well as ways in which they could improve it.
- Improve accessibility (e.g. proximity to speaker, visibility of whiteboard, read a text to the pupil)
- > Consider pace (extra time for responses to questions, contributing to class discussions and to complete activities)
- > Provide vocabulary with visual images- have slides on the computer with key vocabulary so children can refer to these when completing their work.
- > check understanding and reinforcing as needed through repetition, rephrasing, explaining and demonstration
- Have alternative ways to record learning, e.g. evaluations can be completed using multiple choice questions or verbally answer questions for the teacher to scribe; the use of recording devices
- Pre-teach vocabulary, key content etc.
- > Provide one to one support where possible and do small demonstrations during each stage of the topic.
- > Break the task up into smaller sections

Strategies to stretch and challenge

- ldentify and account for prior knowledge a child who has extensive prior knowledge could be asked to present some of the knowledge they have to the class; explain something they understand easily to a child who doesn't 'get it' so quickly
- > Build on interests to extend allow children to research using laptops/ magazines to do their market research for the product they are about to make; set tasks/question to investigate during home learning time
- **Depth of content** consider what you can add to create depth, e.g. digging into an area more deeply, going laterally with a concept, or asking pupils to use more complex terminology to describe abstract ideas
- Use questioning techniques to boost thinking –throughout the task ask children open ended questions which will get them to think deeper into the reasons why certain materials have been chosen. For Example, when cooking you could ask what else could make your dish sweet without adding sugar?
- Consider learner roles ensure they are appropriately challenged through the role they are given so they can make an effective contribution; argue in favour of a viewpoint that is different to their own, e.g. argue the opposite position to that which they actually hold, during a class debate
- Mastery more intensive teaching, tutoring, peer-assisted learning, small group discussions where children are given the opportunity to lead the activity
- ➤ Differentiated success criteria/choice of task offer a choice of tasks with a different level of challenge, e.g. give children additional criteria to the original design brief, e.g. Y4 making soup children have to consider ingredients for somebody who has a specific dietary requirement such as celiac; Y5 Shadufs children might be given a set volume of water to transport etc.
- Feedback framing feedback so pupils must take responsibility for improving their own learning