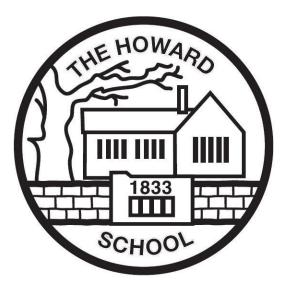
Ackworth Howard C of E School

Educating for 'life in all its fullness.'



Design and Technology Curriculum Essential Knowledge

Intent

At Ackworth Howard J&I School, we believe that design and technology (DT) should develop: the mind (creativity, imagination, resourcefulness, innovation and enterprise); body (consideration of others, risk taking); and spirit (understanding of the impact on the wider world and the contribution to culture, wealth and well-being of the nation) of each child.



<u>Mind</u>

DT at our school is an inspiring, rigorous and practical subject that encourages children to learn to think and intervene creatively to solve problems, both as individuals and as members of a team. We encourage children to use their creativity and imagination, to design and make products that solve real and relevant problems within a variety of contexts. We also aim to make links to designs and designers throughout history, providing opportunities for children to critically reflect upon and evaluate their designs. Wherever possible, we link work to other disciplines such as mathematics, science, engineering, computing and art. This gives the learning purpose and relevance to the children.

<u>Body</u>

Spirit

Children learn to take risks in a safe environment, becoming resourceful, innovative, enterprising and capable citizens considering their own and others' needs, wants and values. The unique talents of every child are embraced.



Through the evaluation of past and present deign and technology, children develop a critical understanding of its impact on daily life and the wider world and the impact it has on the contribution to the creativity, culture, wealth and well-being of the nation.

What our children say about DT...

'I didn't believe in myself at the start of DT but I do now!'

'I have learnt new skills I never had before like how to use a hot glue gun safely.'

'I have learned from my mistakes and made my product better.'

'I really like doing things that I wouldn't normally have the opportunity to do.'

'I want a job using DT in the future!'

Statutory Guidance from the EYFS Framework for Expressive Arts and Design The development of children's artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials. The quality and variety of what children see, hear and participate

in is crucial for developing their understanding,

communicate through the arts. The frequency,

repetition and depth of their experiences are fundamental to their progress in interpreting and

appreciating what they hear, respond to and

observe.

self-expression, vocabulary and ability to

Ackworth Howard's Knowledge Essentials

Expressive Arts and Design: Creating with Materials (Collage)

Nursery

- I can use glue sticks with support
- My product is all one texture
- I can explore different materials, using all my senses to investigate them.
- I can manipulate and play with different materials.
- I can use glue spatulas with support
- My product is all one texture
- I can make simple models which express my ideas.
- I can use glue sticks and glue spatulas independently
- I adds other materials to develop my models (tissue paper, glitter...)
- I can describe textures as smooth or bumpy
- I am beginning to weave (gross motor)

Statutory Guidance from the EYFS Framework for Expressive Arts and Design	Ackworth Howard's Knowledge Essentials
The development of children's artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials. The quality and variety of what children see, hear and participate in is crucial for developing their understanding, self-expression, vocabulary and ability to communicate through the arts. The frequency, repetition and depth of their experiences are fundamental to their progress in interpreting and appreciating what they hear, respond to and observe.	 Expressive Arts and Design: Creating with Materials (Collage) Reception I can use glue sticks and glue spatulas independently I can add other materials to develop models (tissue paper, glitter) I can describe smooth or bumpy textures I am beginning to weave (gross motor) I can join items with glue or tape I know how to improve models (scrunch, twist, fold, bend, roll) I can describe smooth, rough, bendy, hard textures I am beginning to weave (fine motor) I can join items in a variety of ways – Sellotape, masking tape, string, ribbon I know how to secure boxes, toilet rolls, decorate bottles I can use words such as flexible and rigid

Statutory Guidance from the EYFS Framework for Expressive Arts and Design

The development of children's artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials. The quality and variety of what children see, hear and participate in is crucial for developing their understanding, self-expression, vocabulary and ability to communicate through the arts. The frequency, repetition and depth of their experiences are fundamental to their progress in interpreting and appreciating what they hear, respond to and observe.

Expressive Arts and Design: Creating with Materials (Sculpture)

Nursery

• I can build towers by stackings objects

Ackworth Howard's Knowledge Essentials

- I am exploring clay
- I can explore different materials, using all my senses to investigate them.
- I can manipulate and play with different materials.
- I can build walls to create enclosed spaces
- I make marks in clay
- I can make simple models which express my ideas.
- Builds simple models using walls, roofs and towers.
- Manipulates clay (rolls, cuts, squashes, pinches, twists...)

Statutory Guidance from the EYFS Framework for Expressive Arts and Design

The development of children's artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials. The quality and variety of what children see, hear and participate in is crucial for developing their understanding, self-expression, vocabulary and ability to communicate through the arts. The frequency, repetition and depth of their experiences are fundamental to their progress in interpreting and appreciating what they hear, respond to and observe.

Ackworth Howard's Knowledge Essentials

Expressive Arts and Design: Creating with Materials (Sculpture)

Reception

- I can build simple models using walls, roofs and towers.
- I can manipulate clay (rolls, cuts, squashes, pinches, twists...)
- I can build models which replicate those in real life.
- I can use a variety of resources loose part play
- I can make something that I give meaning to
- I can build models which replicate those in real life.
- I can use a variety of resources loose part play
- I can make something with clear intentions

Early Years

Statutory Guidance from the EYFS Framework for Expressive Arts and Design	Ackworth Howard's Knowledge Essentials
The development of children's artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials. The quality and variety of what children see, hear and participate in is crucial for developing their understanding, self-expression, vocabulary and ability to communicate through the arts. The frequency, repetition and depth of their experiences are fundamental to their progress in interpreting and appreciating what they hear, respond to and observe.	Early Learning Goals Creating with Materials Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. Share their creations, explaining the process they have used. Make use of props and materials when role playing characters in narratives and stories.

Early Years Art Vocabulary

Essential Vocabulary - Collage		
	Nursery	
Glue, glue stick, join,	Glue, spatula, join, PVA glue	Glue, stick, craft, glitter, design, idea, pom-poms, feathers, pasta, sequins, PVA glue, feels, texture, smooth, bumpy, weave
	Reception	
Glue, spatula, independent, junk, modelling, build, materials, textures, smooth, bumpy, soft, rough, weave,	Join, glue, tape, improve, scrunch, twist, fold, bend, roll, texture, describe, smooth, rough, bendy, hard, weave	Join, selloptape, masking tape, string, ribbon, fix, connect, tower, structure, stronger, sturdy, flexible, rigid, secure

Early Years Art Vocabulary

Essential Vocabulary -Sculpture				
	Nursery			
Build, tower, stack, construct, idea, create, explore, clay	Build, create, make, construct, walls, join, connect, enclosed, clay, tools, marks, prints	Model, 3D, build, wall, roof, tower, moveable, creation, colour, shape, pattern, manipulate, clay, roll, cut, squash, pinch, twist		
	Reception			
Model, 3D, build, wall, roof, tower, moveable, creation, colour, shape, pattern, manipulate, clay, roll, cut, squash, pinch, twist	Real life, replicate, loose parts, moveable, style, copy, similar	Real life, replicate, loose parts, moveable, style, copy, similar, imagination, observation, evaluate, like, dislike, change, different, improve, better		

Early Years

Essential DT Vocabulary			
Join, combine, materials, shapes, lines, detail, feelings, colour mixing, colour, light, dark. (Nursery) Colour, warm, cool, mix, blend, shade, texture, background, outline. (Reception)			
Cooking and Nutrition Nursery: Naming different types of common food, taste, cut, knife, fork, spoon, plate Reception: Meal, healthy, snack, like, dislike, taste, cut, cook, bake	Mechanisms Nursery: Move, push, pull Reception: Forwards/ Backwards/ Wheels/ Side to side	Structures Nursery: Build, bricks, cardboard, box, glue, Lego or Duplo Reception: Create, cello tape, junk modelling, branches, natural materials, fort, tarpaulin, tools	Textiles Nursery: Fabric, clothes, puppets, cushions, bags (items made from fabric) Reception: Material, sock puppet, soft, clean, dirty
 Use and explore a variety of resources, technices and decis Explore colour, texture Develop hand-eye coordi Develop mathematical language e Manipulate a range e Develop their own ide Use resources purposefully, 	rning Outcomes chniques and equipment in 2D and 3D, making ions along the way. ure, shape and patterns. ination and fine motor skills. .g. position, size, shape, comparisons. of equipment and tools. eas over a period of time. expressing real life experiences. gh their ideas.	Key Vocabulary a • Names of materials & equipmen • Imaginative/descriptive language – when childro mark, dab, shade, colou • 2D and 3D shape names e.g. square, ci • Other shape/size language e.g. curved, round, colours can you use? / What textures can you fee did you? What do you	nt e.g. boxes, glue, scissors etc. en are talking about creative work e.g. pattern, r, stick, cut, press etc. rcle, rectangle, cube, cuboid, cylinder. big, small. What are you going to make? What I? What did you use to make your model? How

Year 1		
National Curriculum	Ackworth Howard's Knowledge Essentials	
 Design design purposeful, functional, appealing products for themselves and other users based on design criteria generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. 	 Work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment. State what product they are designing and making. Say whether their product is for themselves or other users. Use scaffolded design criteria to help develop ideas. Generate ideas by drawing on their own experience. Describe what their structure is for. Develop and communicate ideas by talking and drawing. Explain how to adapt mechanisms, using bridges or guides to control the movement. Use ICT, where appropriate, to develop and communicate ideas. 	
Make		
 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 use the basic principles of a healthy and varied diet to prepare dishes understand where food comes from. 	 Follow a design to create moving models that use levers and sliders. Select from a range of tools and equipment to perform practical tasks (for example cutting, shaping, joining and finishing). Select from a range of ingredients according to their characteristics. Explore a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components. Mark out and cut materials and components. Assemble, join and combine materials and components. Follow instructions to cut and assemble a puppet. With support, follow procedures for safety and hygiene. Chop fruit and vegetables safely to make a smoothie. Assemble, mix and combine ingredients. 	
Evaluate		
 Explore and evaluate a range of existing products Evaluate their ideas and products against design criteria 	 Make simple judgements about their products and ideas. Explore existing products discussing what they are, how they work and what they like/dislike about them. Test a finished product. Taste and evaluate different food combinations. Describe appearance, smell and taste. Suggest information to be included on packaging. 	

National Curriculum	Ackworth Howard's Knowledge Essentials
 Technical Knowledge Build structures, exploring how they can be made stronger, stiffer and more stable Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. Cooking and Nutrition: Use the basic principles of a healthy and varied diet to prepare dishes Cooking and Nutrition: Understand where food comes from 	 Know that a mechanism is the parts of an object that move together. Know that a slider mechanism moves an object from side to side. Know that a slider mechanism mas a slider, slots, guides and an object. Know that bridges and guides are bits of card that purposefully restrict the movement of the slider. Understand that he shape of materials can be changed to improve the strength and stiffness of structures. Understand that skes are used in structures and mechanisms to make parts turn in a circle. Begin to understand that different structures are used for different purposes. Know that a structure is something that has been made and put together. Know that a structure is something that has been made and put together. Know that a windmill harnesses the power of wind for a purpose like grinding grain, pumping water or generating electricity. Know that a windmill harnesses the power of wind for a purpose like grinding grain, pumping water or generating electricity. Know that a windmill are the turbine, axle and structure. Know that a windmill is a structure with salis that are moved by the wind. Know that different techniques for joining fabric by using staples. glue or pins. Understand that different techniques for joining materials can be used for different purposes. Understand that different techniques for joining materials can be used for different purposes. Know that a firit has some foods typically known as vegetables. Understand that some foods typically known as vegetables. Understand that some foods typically known as vegetables. Understand that some foods typically known as vegetables. Know that a firit has seeds and a vegetable does not. Know that a firit has seeds and vegetables grow. Know that a firit has seeds and some for pattern parts of a windmilli seth to a smooth liquid. Know that a te

Cooking and Nutrition	Mechanisms	Structures	Textiles
Blender	Assemble	Client	Decorate
Carton	Design	Design	Design
Fruit	Evaluation	Evaluation	Fabric
Healthy	Mechanism	Net	Glue
Ingredients	Model	Stable	Model
Peel	Sliders	Strong	Hand Puppet
Peeler	Stencil	Test	Safety Pin
Recipe	Target Audience	Weak	Staple
Slice	Template	Windmill	Stencil
Smoothie	Test	Turbine	Template
Vegetable		Axle	

National Curriculum	Ackworth Howard's Knowledge Essentials
 Design design purposeful, functional, appealing products for themselves and other users based on design criteria generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. 	 Work confidently within a range of contexts, such as imaginary, story-based, home, school, gardens, playgrounds, local community, industry and the wider environment. Design for a specific audience in accordance with a design criteria. Consider how a design for a moving monster includes the linkage that will be used to make the monster move. Say how they will make their products suitable for their intended users. Use simple design criteria to help develop ideas. Create a class design criteria for a moving monster. Say how their product will work. Say how they will make their structure suitable for their intended users. Model ideas by exploring materials and components and by making templates and mock-ups. Use knowledge of existing products to help come up with ideas. Use ICT, where appropriate, to develop and communicate ideas.
 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 use the basic principles of a healthy and varied diet to prepare dishes understand where food comes from. 	 Plan by suggesting what to do next. Select from a range of tools and equipment, explaining their choices. Select from a range of materials, components and ingredients according to their characteristics. Use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components. Measure, mark out, cut and shape materials and components neatly. Assemble, join and combine materials and components and use finishing techniques including those from art and design. Make linkages using card for levers and split pins for pivots. Experiment with linkages adjusting the widths, lengths and thicknesses of card used. Create joints and stiff structure by folding paper. Thread a needle, with support. Sew running stitch, with evenly spaced, neat, even stitches to join fabric. Neatly pin and cut fabric using a provided template. Follow procedures for safety and hygiene.

- Use a range of ingredients.
- Slice food safely using the bridge or claw grip.

National Curriculum	Ackworth Howard's Knowledge Essentials
Evaluate	
 Explore and evaluate a range of existing products 	Make simple judgements about their products and ideas against design criteria.
Evaluate their ideas and products against design criteria	Suggest how their products could be improved.
	• Explore existing products discussing what they are, who they are for, what they are for, how they work, how they are used, where they might be used, what materials they are made from and what they like/dislike about them.
	 Identify aspects of their peers' work that they particularly like and why.
	 Talk about their design ideas and what they are making.
	 Describe the taste, texture and smell of fruit and vegetables.
	Taste test food combinations and final products.
	Describe the information that should be included on a label.
	Evaluate which grip was most effective.
Technical Knowledge	
• Build structures, exploring how they can be made stronger, stiffer and more stable	• Know that mechanisms are a collection of moving parts that work together as a machine to produce
• Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their	movement.
products.	Know that there is always an input and output in a mechanism.
Cooking and Nutrition: Use the basic principles of a healthy and varied diet to	Know that an input is the energy that is used to start something working.
prepare dishes	Know that an output is the movement that happens as a result of the input.
 Cooking and Nutrition: Understand where food comes from 	Know that a lever is something that turns on a pivot.
	 Know that a linkage mechanism is made up of a series of levers. Know some real-life objects that contain mechanisms.
	 Know some real-life objects that contain mechanisms. Know how freestanding structures can be made stronger, stiffer and more stable.
	 Know that shapes and structures with wide, flat bases or legs are the most stable.
	 Understand that the shape of a structure affects its strength.
	 Know that materials can be manipulated to improve strength and stiffness.
	 Know that a structure is something which has been formed or made from parts.
	• Know that a 'stable' structure is one which is firmly fixed and unlikely to change or move.
	Know that a 'strong' structure is one which does not break easily.
	Know that a 'stiff' structure or material is one which does not bend easily.
	Know that natural structures are those found in nature.
	Know that man-made structures are those made by people.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Technical Knowledge Build structures, exploring how they can be made stronger, stiffer and more stable Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. Cooking and Nutrition: Use the basic principles of a healthy and varied diet to prepare dishes Cooking and Nutrition: Understand where food comes from 	 Know that a 3-D textiles product can be assembled from two identical fabric shapes. Identify parts of a needle (point and eye). Understand the alternative ways of joining fabrics and embellishments. Know that sewing is a method of joining fabric. Know that different stitches can be used when sewing. Understand the importance of tying a knot after sewing the final stitch. Know that a thimble can be used to protect my fingers when sewing. Understand how fruit and vegetables grow. Know that 'means the food and drink that a person or animal usually eats. Understand what makes a balanced diet. Know where to find the nutritional information on packaging. Know that the five main food groups are: Carbohydrates, fruits and vegetables, protein, dairy and foods high in fat and sugar. Understand that I should eat a range of different foods from each food group, and roughly how much of each food group. Know that 'ingredients' means the items in a mixture or recipe. Know that I should only have a maximum of five teaspoons of sugar a day to stay healthy. Know that I should only have a maximum of five teaspoons of sugar a day to stay healthy. Know that food has to be farmed, grown elsewhere (e.g. home) or caught.

Essential Vocabulary

Cooking and Nutrition	Mechanisms	Structures	Textiles
Alternative Diet Balanced Diet Expensive Healthy Ingredients Nutrients Packaging Refrigerator Sugar Substitute	Input Lever Linear Motion Linkage Mechanical Motion Oscillating Motion Output Pivot Reciprocating Motion Rotary Motion Survey	Function Man-made Mould Natural Stable Stiff Strong Structure Test Weak	Accurate Fabric Knot Pouch Running-stitch Sew Shape Stencil Template Thimble

National Curriculum	Ackworth Howard's Knowledge Essentials
 Design 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 	 Design a product and describe its purpose. Indicate the design features and explain how particular parts of the product work. Create a healthy and nutritious recipe for a savoury tart using seasonal ingredients, considering the taste, texture, smell and appearance of the dish. Gather information about the wants of particular individuals and groups. Develop their own design criteria from a design brief. Share ideas through discussion. Generate ideas, focusing on the wants of the user. Generate ideas using thumbnail sketches and exploded diagrams. Design and/or decorate on CAD software. Carry out research based on a given topic (e.g. Geography – Pollution) to develop a range of initial ideas. Plan the positioning of the bulb (circuit component) and its purpose.
 Make Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 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 Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 Select tools suitable for the task. Select materials and components suitable for the task. Measure, mark out, cut and shape materials and components with some accuracy. Assemble, join and combine materials and components with some accuracy. Create a pneumatic system to create a desired motion. Build secure housing for a pneumatic system. Create different types of pneumatic systems to make a functional and appealing pneumatic toy. Manipulate materials to create different effects by cutting, creasing, folding, weaving. Construct a range of 3D geometric shapes using nets. Create special features for individual designs. Make facades from a range of recycled materials. Follow design criteria. Thread needles with greater independence. Tie knots with greater independence. Sew cross stitch to join fabric.

- Decorate fabric using appliqué.
- Follow the instructions within a recipe.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Make Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 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 Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 Assemble, mix and combine ingredients with some accuracy. Know how to prepare themselves and a work space to cook safely in, learning the basic rules to avoid food contamination. Consider how to improve a products strength and withstand weight. Fit an electrical component (bulb). Learn ways to give the final product a higher quality finish (e.g. framing to conceal a roughly cut edge).
 Evaluate 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 	 Investigate how well products have been designed, how well products have been made, why materials have been chosen, what methods have been used, how well products work, how well products achieve their purposes and how well products meet user needs and wants. Know about inventors, designers, engineers and manufacturers who have developed ground-breaking products. Refer to their design criteria as they design and make. Use the views of others to improve designs. Understand the purpose of exploded-diagrams through the eyes of a designer and their client. Evaluate an end product and think of other ways in which to create similar items. Suggest points for improvement. Describe the benefits of seasonal fruits and vegetables and the impact on the environment.
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Apply prior knowledge and increasing knowledge of nets. Understand how pneumatic systems work. Understand that pneumatic systems can be used as part of a mechanism. Know that pneumatic systems operate by drawing in, releasing and compressing air. Understand how sketches, drawings and diagrams can be used to communicate design ideas. Know that exploded-diagrams are used to show how different parts of a product fit together. Know that thumbnail sketches are small drawings to get ideas down on paper quickly. Learn that different types of drawings are used in design to explain ideas clearly. Know how to make strong, stiff shell structures. Understand that wide and flat based objects are more stable.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Know how to use learning from History (Stone Age) to help design and make the house. Understand the features of a stone age house. Know that a façade is the front of a structure Know that a paper net is a flat 2D shape that can become a 3D shape once assembled. Know that a design specification is a list of success criteria for a product. Know that a disign specification is a list of success criteria for a product. Know that a disign specification is a list of success criteria for a product. Understand that fabrics can be layered for effect. Know that applique is a way of mending or decorating a textile by applying smaller pieces of fabric. Know that when two edges of fabric have been joined together it is called a seam. Know that is important to leave space on the fabric for the seam. Understand that some products are turned inside out after sewing so the stitching is hidden. Know that food is grown (such as tish) in the UK, Europe and the wider world. Know that out all fruits and vegetables can be grown in the UK. Know that cooking instructions are known as a 'recipe'. Know that eapfets food growth. Know that exported food is food which has been brought into the country. Understand that imported foods travel from far away and this can negatively impact the environment. Know that exported food storavel from far away and this can negatively impact the environment. Know stat exported for using, storing and cleaning a knife safely. Know that similar coloured fruits and vegetables often have similar nutritional benefits. Know what a 'target audience' is.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Know how to use learning from science to help design and make products that work. Know how to use learning from mathematics to help design and make products that work. Understand that an electrical system is a group of parts (components) that work together to transport electricity around a circuit. Understand common features of an electric product (switch, battery or plug, dials, buttons etc.). List examples of common electric products (kettle, remote control etc.). Understand that an electric product uses an electrical system to work (function). Know the name and appearance of a bulb, battery, battery holder and crocodile wire to build simple circuits. Understand the importance and purpose of information design. Understand how material choices (such as mounting paper to corrugated card) can improve a product to serve its purpose (remain rigid without bending when the electrical circuit is attached).

Essential Vocabulary					
Cooking and Nutrition	Mechanisms	Structures	Textiles	Electrical Systems	
Climate Dry climate Exported Imported Mediterranean climate Nationality Nutrients Polar climate Recipe Seasonal food Seasons Temperate climate Tropical climate	Exploded-diagram Function Input Lever Linkage Mechanism Motion Net Output Pivot Pneumatic system Thumbnail sketch	2D Shapes 3D Shapes Design Criteria Evaluate Façade Feature Recyclable Scoring Stable Structure Weak Tab	Applique Cross-stitch Cushion Decorate Detail Fabric Patch Running-stitch Seam Stuffing	Battery Bulb Circuit Circuit component Information design Initial ideas Information Public Research Wire	

National Curriculum	Ackworth Howard's Knowledge Essentials
 Design 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 Make 	 Design a product and describe its purpose. Indicate the design features and explain how particular parts of the product work. Develop their own design criteria and use these to inform their ideas. Share and clarify ideas through discussion. Generate realistic ideas, focusing on the needs of the user. Make decisions that take into account the availability of resources. Draw a net to create a structure from. Choose shapes that increase or decrease speed as a result of air resistance. Personalise a design. Gather information about the needs and wants of particular individuals and groups. Make decisions that take into account the availability of resources.
 Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 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 Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 Select tools and equipment suitable for the task. Select materials and components suitable for the task explaining their choice of materials and components. Order the main stages in making. Apply a range of finishing techniques, including those from art and design, with some accuracy. Make a model based on a chosen design. Make a variety of free standing frame structures of different shapes and sizes. Reinforce corners to strengthen a structure. Make and test a paper template with accuracy and in keeping with the design criteria. Measure, mark and cut fabric using a paper template. Select a stitch style to join fabric, working neatly sewing small neat stitches. Incorporate fastening to a design. Follow a baking recipe. Adapt a recipe. Make a torch with a working electrical circuit and switch.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Evaluate 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 	 Investigate how well products have been designed, how well products have been made, why materials have been chosen, what methods have been used, how well products work, how well products achieve their purposes and how well products meet user needs and wants. Know about inventors, designers, engineers and manufacturers who have developed ground-breaking products. Use their design criteria to evaluate their completed products. Investigate who designed and made the products, where products were designed and made and whether products can be recycled or reused. Use the views of others to improve designs. Test and modify the outcome, suggesting improvements. Evaluate the speed of a final product based on: the effect of shape on speed and the accuracy of workmanship on performance. Consider effective and ineffective designs. Articulate the advantages and disadvantages of different fastening types. Evaluate electrical products.
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Know how to use learning from science to help design and make products that work. Know how to use learning from mathematics to help design and make products that work. Understand that all moving things have kinetic energy. Understand that kinetic energy is the energy that something (object/person) has by being in motion. Know that air resistance is the level of drag on an object as it is forced through the air. Understand that the shape of a moving object will affect how it moves due to air resistance. Understand that products change and evolve over time. Know that aesthetics means how an object or product looks in design and technology. Know that a template is a stencil you can use to help you draw the same shape accurately. Know that graphics are images which are designed to explain or advertise something. Build on prior knowledge of net structures and broadening knowledge of frame structures.

• Know that a 'free-standing' structure is one which can stand on its own.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Know that a pavilions is a decorative building or structure for leisure activities. Know that cladding can be applied to structures for different effects. Know that aesthetics are how a product looks. Know that a product's function means its purpose. Understand that the target audience means the person or group of people a product is designe for. Know that architects consider light, shadow and patterns when designing. Understand the factors that contribute to product design. Understand stitches and their benefits. Know that a fastening is something which holds two pieces of material together for example a zipper, toggle, button, press stud and Velcro. Know that different fastening types are useful for different purposes. Know that the amount of an ingredient in a recipe is known as the 'quantity'. Know that the amount of an ingredient in a recipe is known as the 'quantity'. Know that the amount of an ingredient in a recipe is known as the 'quantity'. Know that the importance of budgeting while planning ingredients for biscuits. Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The Eatwell Plate. Know that to be active and healthy, food and drink are needed to provide energy for the body. Know that a healthy diet is must up from a variety and balance of different food and drink, as depicted in The Eatwell Plate. Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in the lectrical insulators are materials which electricity can pass through. Understand that electrical conductors are materials which electricity cannot pass through. Know that a battery contains stored electricity ta can be used to power products. Know that a nelectrical insulators are materials which electricity cannot pass through. Know that a bat

National Curriculum		Ackworth Howard's Knowledge Essentials			
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 		 Ackworth Howard's Knowledge Essentials Know the features of a torch: case, contacts, batteries, switch, reflector, lamp, lens. Know facts from the history and invention of the electric light bulb(s) - by Sir Joseph Swan and Thomas Edison. Know how simple electrical circuits and components can be used to create functional products. Know how to program a computer to control their products. 			
Essenti		Essentia	l Vocabulary		
Cooking and Nutrition	Mechanisms	Structures		Textiles	Electrical Systems
Adapt	Aesthetic	Aesthetic		Aesthetic	Battery
Budget	Air resistance	Cladding		Assemble	Bulb
Cooling rack	Chassis		ign Criteria valuation	Book sleeve	Buzzer Cell
Creaming Flavour	Design	_		Design Criteria Evaluation	
Method	Design Criteria Function		ne structure Function	Fabric	Component Conductor
Prototype	Graphics		spiration	Fastening	Copper
Quantity	Kinetic Energy		Pavilion	Prototype	Electrical item
Recipe	Mechanism		Reinforce	Net	Electricity
Rubbing	Net	Stable		Running-stitch	Function
Sieving	Structure	Structure		Target audience	Insulator
Unit of measure		Target Audience		Target customer	Series circuit
Utilities		•	et Customer	Template	Switch
		-	Texture		Torch
			Theme		Wire

National Curriculum	Ackworth Howard's Knowledge Essentials
 Design 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 Make 	 Design products with a variety of features and describe their purpose. Indicate the design features and explain how particular parts of the product work. Identify the needs, wants and preferences of particular individuals and groups. Develop a simple design specification to guide their thinking. Share and clarify ideas through discussion and modelling ideas. Generate ideas, drawing on research. Name each mechanism, input and output accurately. Storyboard ideas for a book. Carry out research, using surveys and questionnaires. Make decisions, taking account of availability of constraints such as time, resources and cost. Design arch and truss bridges. Create a frame structure with a focus on triangulation. Consider the proportions of individual components. Write an amended method for a recipe to incorporate the relevant changes to ingredients. Design appealing packaging to reflect a recipe. Plan using storyboards and designs, communicating through words and illustrations.
 Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 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 Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 Select tools and equipment suitable for the task explaining their choice of tools and equipment. Select materials and components suitable for the task explaining their choice of materials and components according to functional properties. Produce appropriate lists of tools, equipment and materials that they need. Measure, mark out, cut and shape materials and components with increasing accuracy. Assemble, join and combine materials and components with increasing accuracy. Apply a range of finishing techniques, including those from art and design, with increasing accuracy. Make mechanisms and/or structures using sliders, pivots and folds to produce movement. Use layers and spacers to hide the workings of mechanical parts for an aesthetically pleasing result. Create a 3D stuffed toy from a 2D design. Create strong and secure blanket stitches. Thread needles independently.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Make Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 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 Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Evaluate 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 	 Use applique to attach pieces of fabric decoration. Select ingredients suitable for the task explaining their choice according to functional properties. Cut and prepare vegetables and meat safely. Use equipment safely, including knives, hot pans and hobs. Know how to avoid cross-contamination . Follow a step by step method carefully to make a recipe. Make a functional series circuit. Investigate how well products have been designed, how well products have been made, why materials have been chosen, what methods have been used, how well products work, how well products achieve their purposes and how well products may be and wants. Know about inventors, designers, engineers and manufacturers who have developed groundbreaking products. Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make. Investigate and analyse who designed and made the products, where products were designed and made and whether products can be recycled or reused. Evaluate the work of others and receive feedback on own work. Suggest points for improvement. Compare 3D objects to a 2D design. Test to destruction to evaluate the successful properties of a design and its materials. Adapt and improve own bridge structure by identifying points of weakness and reinforcing them as necessary. Taste and adapt a dish during the cooking process. Identify the nutritional differences between different products and recipes. Identify and describe healthy benefits of food groups. Compare 3D objects to a 2D design. Experiment with circuits to consolidate knowledge of function.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Know that mechanisms control movement. Understand that mechanisms can be used to change one kind of motion into another. Understand how to use sliders, pivots and folds to create paper-based mechanisms. Know that a design brief is a description of what I am going to design and make. Know that designers often want to hide mechanisms to make a product more aesthetically pleasing. Understand some different ways to reinforce structures such as the importance of compression and tension in bridge structures. Understand how triangles can be used to reinforce bridges. Know that properties are words that describe the form and function of materials. Understand the material selection is important based on their properties. Understand the material (functional and aesthetic) properties of wood. Understand how to carry and use a saw safely. Know that a hidden seam is. Know that blanket stitch is useful to reinforce the edges of a fabric material or join two pieces of fabric. Understand that it is easier to finish simpler designs to a high standard. Know that soft toys are often made by creating appendages separately and then attaching them to the main body. Know that small, neat stitches which are pulled taut are important to ensure that the soft toy is strong and holds the stuffing securely. Know how to use learning from Geography (Rainforest). Understand where meat comes from - learning that beef is from cattle and how beef is reared and processed, including key ethical/welfare issues. Know that I can use a nutritional calculator to see how healthy a food option is. Understand that 'cross-contamination' means that bacteria and germs have been passed onto

- Understand that 'cross-contamination' means that bacteria and germs have been passed onto ready-to-eat foods and it happens when these foods mix with raw meat or unclean objects.
- Know that seasons may affect the food available.

Year 5 **National Curriculum Ackworth Howard's Knowledge Essentials** Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex Know that recipes can be adapted to change the appearance, taste, texture and aroma. Know the key components used to create a functioning circuit. structures Know that copper is a conductor and can be used as part of a circuit. Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand that breaks in a circuit will stop it from working. Understand and use electrical systems in their products [for example, series circuits • Understand that a series circuit only has one path for the electrical current to flow from positive incorporating switches, bulbs, buzzers and motors] to negative. Apply their understanding of computing to program, monitor and control their products Know that we use symbols to represent components in a circuit diagram. Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Know the names of the components in a basic series circuit: crocodile wires, LED (light-emitting Cooking and Nutrition: Understand seasonality, and know where and how a variety of diode), battery holder, battery, cell. • Know that product analysis is critiquing the strengths and weaknesses of a product. ingredients are grown, reared, caught and processed Know that 'mass production' is when a product is made in large quantities by a machine, usually in a factory. • Know that one-off production is when only one of a product is made by hand. Know that 'bespoke' means a product was made for a particular reason or person. • Understand the development of personal message exchange through to the invention of the Penny Black stamp, and exchanging of greeting cards. • Know that a mood board may include words, sketches, textures, colours, material samples etc. and can act as inspiration when designing.

Essential Vocabulary

Cooking and Nutrition	Mechanisms	Structures	Textiles	Electrical Systems
Beef Cross-contamination Ethical issues Farm Healthy Nutrients Reared Substitute Vegan Vegetarian Welfare Sustainable	Computer-aided design (CAD) Caption Exploded-diagram Function Input Linkage Mechanism Motion Output Pivot Prototype Slider Structure Template	Abutment Arched bridge Beam bridge Coping saw File Mark out Material properties Reinforce Sandpaper Set square Suspension bridge Tenon saw Truss bridge Tension	Annotate Appendage Blanket-stitch Design criteria Detail Evaluation Fabric Sew Shape Stuffed toy Stuffing Template	Circuit Coin cell battery Component Conductor Copper Function Innovative Insulator LED Modify Series circuit Switch Test

National Curriculum	Ackworth Howard's Knowledge Essentials
 Design 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 	 Design a product and describe its purpose. Indicate the design features and explain how particular parts of the product work. Experiment with a range of cams, creating a design for an automata toy based on a choice of cam to create a desired movement and be able describe the purpose of the product. Indicate the design features and explain how particular parts of the product work. Understand how linkages change the direction of a force. Identify the needs, wants, preferences and values of particular individuals and groups. Develop a design specification to guide their thinking. Share and clarify ideas through discussion, modelling ideas through protypes and pattern pieces. Generate innovative ideas, drawing on research. Understand and draw cross-sectional diagrams to show the inner-working Carry out research, using surveys, questionnaires, interviews and web-based resources. Make design decisions, taking account of availability of constraints such as time, resources and cost. Write a recipe, explaining the key steps, method and ingredients. Generate innovative ideas, drawing on research. Draw a design from three different perspectives. Understand the purpose of products (toys), including what is meant by 'fit for purpose' and 'form over function'.
 Make Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 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 Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 Select tools and equipment suitable for the task explaining their choice of tools and equipment in relation to the skills and techniques they will be using. Select materials and components suitable for the task explaining their choice of materials and components according to functional properties and aesthetic qualities. Select appropriate materials based on the materials being joined and the speed at which the glue needs to dry/set. Measure, mark and check the accuracy of the jelutong and dowel pieces required. Assemble components accurately to make a stable frame. Formulate step-by-step plans as a guide to making that includes a list of tools, equipment and materials needed. Accurately apply a range of finishing techniques, including those from art and design.

National Curriculum	Ackworth Howard's Knowledge Essentials
 Make Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately 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 Cooking and Nutrition: Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 	 Use techniques that involve a number of steps. Demonstrate resourcefulness when tackling practical problems. Sew a strong running stitch, making small, neat stitches and following the edge. Tie strong knots. Sew accurately with even regularity of stitches. Select ingredients suitable for the task explaining their choice according to functional properties and aesthetic qualities. Follow a recipe, including using the correct quantities of each ingredient. Adapt a recipe based on research. Work to a given timescale. Work safely and hygienically with independence. Make and test a circuit Incorporating a circuit into a base.
 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 	 Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make, evaluating their ideas and products against their original design specification. Investigate and analyse how much products cost to make, how innovative products are, how sustainable the materials in products are and what impact products have beyond their intended purpose. Evaluate the work of others and receive feedback on own work applying points of improvements. Describe changes they would make/do if they were to do the project again. Evaluate a recipe, considering: taste, smell, texture and origin of the food group . Evaluate health and safety in production to minimise cross contamination.

National Curriculum	Ackworth Howard's Knowledge Essentials	
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Understand that the mechanism in an automata uses a system of cams, axles and followers. Understand that different shaped cams produce different outputs. Know that an automata is a hand powered mechanical toy. Know that a cross-sectional diagram shows the inner workings of a product. Understand how to use a bench hook and saw safely. Know that a set square can be used to help mark 90° angles. Understand that complex structures can be strengthened using bracing. Know that structures can be strengthened by manipulating materials and shapes. Understand what a 'footprint plan' is. Understand that in the real world, design, can impact users in positive and negative ways. Know that a prototype is a cheap model to test a design idea. Know how to use learning from History (WWII). Know how to create hidden seams. Understand that it is important to design clothing with the client/ target customer in mind. Know that using a template (or clothing pattern) helps to accurately mark out a design on fabric Understand the risks of meat or fish when not cooked or stored properly. Understand that it is important to design clothing the are recipes associated with that country Know that 'flavour' is how a food or drink tastes. Know that 'flavour' is how a food or drink tastes. Know that 'flavour' is how a food or drink tastes. Know that 'flavour' is how a food before it appears on the supermarket shelf (Farm to Fork). Understand what happens to a certain food before it appears on the supermarket shelf (Farm to Fork). Know that different food and drink contain different substances – nutrients, water and fibre – that are needed for health. Know that different food and drink contain different substances – nutrients, water and fibre – that are needed for health. Know that different food and drink contain different	

National Curriculum	Ackworth Howard's Knowledge Essentials
 Technical Knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Apply their understanding of computing to program, monitor and control their products Cooking and Nutrition: Understand and apply the principles of a healthy and varied diet Cooking and Nutrition: Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 	 Know the difference between 'form' and 'function'. Understand that 'fit for purpose' means that a product works how it should and is easy to use. Know that form over purpose means that a product looks good but does not work very well. Know the importance of 'form follows function' when designing: the product must be designed primarily with the function in mind. Understand the diagram perspectives 'top view', 'side view' and 'back'. Know that mechanical and electrical systems have an input, process and output.

Essential Vocabulary				
Cooking and Nutrition	Mechanisms	Structures	Textiles	Electrical Systems
Accompaniment Collaboration Cookbook Cross-contamination Flavour Nationality Preparation Processed Reared Storyboard	Assembly-diagram Automata Axle Bench hook Cam Dowel Drill bits Follower Frame Hand drill Jelutong Linkage Research	Reinforce Stability Temporary Permanent Innovation Functional Bracing Natural materials Corrugated iron Bench hook Cladding Coping saw Dowel Jelutong Landscape Modify Tenon saw Vice	Adapt Annotate Fastening Knot Properties Running-stitch Seam Thread Unique Waistcoat Waterproof	Backboard Buzzer Assemble Magnetic field Pliers Battery pack Benefit Circuit symbol Fine motor skills Fit for purpose Form Function Gross motor skills Insulator LED User

Aspirational Outcomes...

- All children have an opportunity to think creatively about how to solve design problems.
- All children have the opportunity to acquire a broad range of subject knowledge and draw on other disciplines.
- All children can evaluate and test their own and the work of others critically and make suggestions for improvements.
- All children know how to use equipment in a safe way and manage risk.
- All children have been taught the relevant technological skills to build their design.
- All children have an appreciation of innovative technological design that they have seen or experienced in their everyday lives.
- All children have an understanding and apply the principles of nutrition and learn how to cook.