## Vision: To teach children to love, learn and live as a global citizen in an ever-changing world.

 Design and Technology: To determine practical solutions to real-world challenges, through deconstruction, design and discovery.

 systems.
Some of the most influential people of our times are rooted in Design and Technology (Steve Jobs, Boyan Slat, James Dyson) and allow our children to aspire to be future leaders
By the end of their journey in DT pupils will:

- Understand the fundamentals of a variety of food groups, dietary needs, cooking skills and the importance of a healthy lifestyle
- Comprehend consumer awareness and the impact food and its packaging has upon the environment
- Design, make and evaluate a variety of structures, mechanical systems, and electrical systems
- Design, make and evaluate a variety of products based upon set criteria and considering the views of others
- Apply their growing understanding to offer practical and creative solutions to a variety of real-world challenges
- Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- Have a comprehensive understanding of the importance of food safety and hygien


|  | they have used. <br> Physical Development <br> - Use a range of small tools, including scissors, paint brushes and cutlery. | - Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics <br> Evaluate <br> - Explore and evaluate a range of existing products <br> - Evaluate their ideas and products against design criteria <br> Technical knowledge <br> - Build structures, exploring how they can be made stronger, stiffer and more stable <br> - Explore and use mechanisms [for example, levers, sliders, wheels and axles] in their products <br> Cooking and Nutrition <br> - Use the basic principles of a healthy and varied diet to prepare dishes. <br> - Understand where food comes from. | - Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques <br> - Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed. |
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| Sustainable development goals | $2 \text { mimer }$ $\langle\ll$ | Know the nutritional benefits of a variety of food (and their alternatives). How to support local farmers and producers. |  |
|  | $3$ | Understand a variety of ways to improve their own and other people's well-being. |  |
|  | 6 | Good sanitation and hygiene. Every person has access to clean and safe water. |  |
|  | $\begin{aligned} & 7 \text { amen } \\ & \text { 沙 } \end{aligned}$ | To understand the need to save energy. |  |
|  |  | Fairtrade |  |
|  |  | Engage all people in planning improvement in cities. We must ensure that cities and communities are inclusive, safe, resilient and sustainable. Make cities resilient to disasters and ensure less people die from global disasters. |  |


|  | 10 maxims ${ }^{\text {max }}$ | Equal opportunities for all. |  |  |  |  |  |
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|  | Prevent <br> Effective <br> Underst <br> Live in $h$ | Prevent food waste. <br> Effective use of recycled materials in order to reduce waste. Understand the importance of reduce, reuse, recycle. Live in harmony with nature. |  |  |  |  |  |
|  | ~ | Reduce and prevent pollution. <br> Protect ecosystems. <br> Take action to restore healthy and productive oceans. |  |  |  |  |  |
|  | 16 | Combat crime and corruption |  |  |  |  |  |
|  | EYFS | Year 1 | Year 2 | Year 3 | Year 4 | Year 5 | Year 6 |
| Developing Ideas DT Workbook: | - Observe talk about what they have produced, describing simple techniques, tools and materials used. | Know how to use their DT workbook to: <br> - Start to observe, record and explore simple ideas. <br> - Begin to record criteria, design choices and simple evaluations. | Know how to use their DT workbook to: <br> - Plan and explore simple ideas. <br> - Observe and collect textures, patterns and prototypes that will be used in their work. <br> - Begin to suggest improvements to own work. | Know how to use their DT workbook to: <br> - Observe, record and explore material and experiment with these. <br> - Use design brief and criteria to explore ideas for projects. <br> - Plan, collect and record materials for prototypes. <br> - Explore decisions made, giving reasons for these decisions. <br> - Make notes about techniques used by designers/innovators <br> - Annotate ideas for improving their work. <br> - Try ideas and start to refine them. | Know how to use their DT workbook to: <br> - Observe, collect and record visual information from different sources. <br> - Plan, trying out ideas. <br> - Use specific criteria to inform design choices made and express functionality through annotations <br> - Adapt and improve original ideas as they progress. <br> - Keep notes to indicate their intentions/innovatio ns. <br> - Use cross sectional diagrams. <br> - Evaluate suitability of their own product, suggesting improvements to make it more appealing. | Know how to use their DT workbook to: <br> - Explore designers working within the medium studied, including their products and materials used. <br> - Begin to explore possibilities, using and combining different styles and techniques of joining. <br> - Use annotated sketches and exploded diagrams to convey their design choices to others. <br> - Keep notes which consider how a piece of work or concept may be developed further. <br> - Collect and record visual information | Know how to use their DT workbook to: <br> - Collect and record visual information from different sources as wellas planning and collating source material. <br> - Annotate work/diagrams in sketchbook using appropriate diagrams (exploded/cross sectional etc) <br> - Explore ideas. <br> - Use the DT book to consider and plan functionality, appeal, cost and suitability based upon the design criteria. <br> - Select own images and starting points for work. <br> - Comment on and give an opinion on |


|  |  |  |  |  |  | from different sources as well as planning, trying out ideas and changing techniques. <br> - Evaluate own work and that of others against design specification and suggest improvements. | designs with a fluent grasp of technical language. <br> - Justify design decisions based upon original purpose and user. |
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| Language: | plan, make, construct, design, idea | design, make, evaluate, user, purpose, ideas, design criteria, product, function, label, | features, suitable, quality mock-up, design brief, design criteria, make, evaluate, user, purpose, function | decision, evaluating, design brief, design criteria, innovative, prototype, process, decision, user, annotate innovative, investigate, label, drawing, aesthetics, function, pattern pieces | user, purpose, function, design criteria, innovative, appealing, design brief model, evaluate, annotated sketch, functional, investigate, drawing, aesthetics, pattern pieces | design brief, design specification, prototype, annotated sketch, purpose, user, innovation, research, functional/functionalit y <br> design criteria, annotate, design decisions, authentic, evaluate, mock-up, prototype | function, innovative, design specification, design brief, user, purpose design decisions, functionality, innovation, authentic, design specification, Improvements, user, purpose, design decisions |
| Cooking and Nutrition | Explore understanding of food - A world of food <br> Festival foods Celebration foods <br> Prevent food waste <br> - Good sanitation and hygiene | Explore understanding of food - fruits <br> Fruit Kebabs <br> Smoothies <br> Apple Crumble <br> - Prevent food waste <br> - Good sanitation and hygiene <br> - Know the nutritional benefits and sources of a variety of food. | Explore understanding of food - vegetables <br> Vegetable Soup Hummus and fresh Vegetables Coleslaw <br> Prevent food waste <br> - Good sanitation and hygiene <br> - Know the nutritional benefits and sources of a variety of food. | Explore understanding of food carbohydrates <br> An investigation into world flour <br> Flat Bread, Scones and Pasta <br> - Prevent food waste <br> - Good sanitation and hygiene <br> - Know the nutritional benefits and | Explore understanding of food - dairy, fats and sugar <br> Meringue <br> Spanish Omelette Cheese scones <br> Prevent food waste <br> - Good sanitation and hygiene <br> - Know the nutritional benefits and sources of a variety of food. | Explore understanding of food - herbs and spices <br> Tomato Sauce <br> Biscuits <br> Spring Rolls (sweet and savoury) <br> Prevent food waste. <br> - Know the nutritional benefits and sources of a variety of food. <br> - Fairtrade. | Explore understanding of food - meat and fish -Are they sustainable? -What are the alternatives? <br> Lentil Curry/ Ragu Quorn Shepherd's Pie Mexican Bean Burgers <br> - Live in harmony with nature. <br> - That communities should be |


|  |  |  |  | sources of a variety of food. |  |  | resilient and sustainable. <br> Know the nutritional benefits and sources of a variety of food and their alternatives. How to support local farmers and producers. |
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| Food <br> Preparation and Cooking Outcomes | Explore and develop skills in <br> - Mixing <br> - Decorating | Explore and develop skills in <br> - Cutting <br> - Peeling <br> - Mixing <br> - Blending | Explore and develop skills in <br> - Cutting/chopping <br> - Peeling <br> - Mashing <br> - Grating <br> - Mixing <br> - Heating | Explore and develop skills in <br> - Cutting/slicing <br> - Peeling <br> - Mixing <br> - Blending <br> - Grating <br> - Kneading <br> - Baking <br> - Weighing and measuring | Explore and develop skills in <br> - Slicing/dicing <br> - Peeling <br> - Mixing <br> - Blending <br> - Grating <br> - Kneading <br> - Baking <br> - Weighing and measuring <br> - Rolling <br> - Whisking <br> - Frying/grilling | Explore and develop skills in <br> - Slicing/dicing/julienne <br> - Peeling <br> - Mixing/Blending <br> - Grating <br> - Baking <br> - Weighing and measuring <br> - Rolling/folding <br> Frying/boiling/reducing <br> - Seasoning | Explore and develop skills in <br> - Slicing/dicing/julienne <br> - Peeling <br> - Mixing/Blending/ <br> Combining <br> - Mashing <br> - Grating <br> - Baking/frying/grilling <br> - Weighing and measuring <br> Frying/boiling/reducing <br> - Seasoning <br> - Piping <br> - Sautéing/softening |
| Designing, Making and Evaluating Food Outcomes | Begin to think of interesting ways to decorate food. <br> Describe differences between some food | Begin to design and create appealing products based on some simple design criteria. <br> Begin to learn how to | Make products look attractive. <br> Carefully select ingredients considering taste and texture. | Think about presenting product in interesting/ attractive ways. <br> Explore how using different ingredients | Know that preparing foods in different ways produces a variety of outcomes, in terms of appearance and appeal. | Present product well interesting, attractive, fit for purpose. <br> Describe how recipes can be adapted to | Present product to a high standard to make the product interesting and aesthetically pleasing. |


|  | groups (i.e. sweet, vegetable etc.). | evaluate their product. <br> Design food that is visually appealing. | Evaluate products made based on their own likes/dislikes. | and methods can change the taste/texture of products. <br> Evaluate products made by themselves and others. | Use a greater variety of preparation techniques. <br> Design, make and evaluate products made by themselves. <br> Evaluate products made by themselves and others, offering suggestions for improvement. | change appearance, taste, texture, aroma. <br> Consider how cost of ingredients impacts choices. <br> Evaluate products made by themselves and others, offering suggestions for improvement and alternatives. | Adapt recipes by substituting ingredients to make them more sustainable. <br> Critically evaluate their own products and those of others. <br> Consider how cost, nutritional value, source and sustainability of products impacts choices. |
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| Nutrition Outcomes | Discuss how fruit and vegetables are healthy. | Begin to know the properties of ingredients and the importance of varied diet. <br> Explain how food and drink are needed for active/healthy bodies. | Describe how healthy diet=variety/balance of food/drinks. <br> Think about how to grow plants to use in cooking. <br> Explore eat well plate; explain there are groups of food, describe "five a day". | Describe eat well plate and how a healthy diet=variety / balance of food and drinks. <br> Explain importance of food and drink for active, healthy bodies. | Know that different foods affect bodily and oral health. <br> Know that some people have allergies or intolerances to specific foods or food groups. <br> Explore how food contains different amounts of energy, knowing which foods are energy dense. | Explain how there are different substances in food / drink needed for nutrition and health. <br> Consider the nutritional benefits of food products designed and made. | Describe some of the different substances in food and drink, and how they can affect health. <br> Know the importance of a balanced, nutritious diet. |
| Consumer awareness Outcomes | Say where some foods come from, (i.e. plant or animal). <br> Describe textures, tastes and preferences of a variety of foods. | Understand how a variety of food is grown and where their ingredients have come from. <br> Know that a variety of factors makes food | Begin to understand food comes from UK and wider world, needing different environments/climate. <br> Explore branding of food and drink products. | To explore the reason for consumer choices <br> Begin to know that food is marketed specifically at consumers. | Understand ingredients can be fresh, precooked or processed. <br> Develop an understanding of consumer choices. | Explain seasonality of foods, and how this can affect cost and choices. <br> Explore and understand the concept of 'Fairtrade'. | Explain why some types of food are grown, reared or caught in the UK or wider world. <br> Explore sustainability of foods and how our |


|  |  | appealing. | Begin to explore the seasonality of food. |  | Explore understanding of portion size. | Know that the aesthetics of food (look, taste, aroma) can make it more or less appealing to a consumer. <br> Explain importance of portion size in relation to health and a balanced diet. | choices affect the environment. <br> Understand the concept of being an 'informed consumer' using food packaging to understand more about the food contained. |
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| Food Safety and Hygiene Outcomes | Know the importance of washing hands \& cleaning surfaces. <br> Discuss the rules of food safety and hygiene. | Explain hygiene and keep a hygienic kitchen. <br> Know when to ask for adult help to assist in cooking and preparing food. | Use a greater variety equipment safely including asking for help when heating or preparing food. <br> Explain the basics of food hygiene including clean hands, surfaces, hair, jewellery, nail varnish. | Know the importance of how to be safe/hygienic. <br> Understand how to use a greater variety of kitchen equipment safely. <br> Understand that food allergies affect safe food preparation. | Explain how to be safe / hygienic and follow guidelines. <br> Know that food packaging and labels provide a source of information <br> Explore the importance of correct food storage | Consistently prepare and cook dishes safely and hygienically including where appropriate using a heat source. | Consistently prepare and cook dishes safely and hygienically considering the implications of reheating. <br> Know that cooked, fresh, processed and packaged food has a shelf life. <br> Understand the dangers of poor kitchen practices and resulting effects including food poisoning. |
| Sticky Knowledge: | - Know key vocabulary to describe a variety of tastes and textures. <br> - Know to wash hands before eating. <br> - Know what makes a food attractive. | - Know the basic rules of kitchen safety. <br> - Recognise 10 fruits. <br> - Know what makes an item a 'fruit'. | - Recognise at least 20 <br> vegetables. <br> - Know what makes an item a 'vegetable'. <br> - Know what the 'Eat-well' plate is and recommended proportions of food consumed. <br> - Know that different fruit and vegetables | - To know what a carbohydrate is. <br> - To know what a consumer is. <br> - To know different foods hav e a different cost and come from different places. <br> - To know the importance of how to be safe and hygienic | - To know how to cook a variety of dishes that are made from dairy products. <br> - To know different sources of fat, and determine whether it comes from an animal or a plant. <br> - To know the correct terminology for a | - Know the name for different cookin g methods grinding, seasoning, boiling, reducing, julienne <br> - Know the correlation between seasonality, location and cost of foods. <br> - Know food can | - To know that food is caught, reared and farmed for human consumption. <br> - To know where to gain information from food packaging and what it means. <br> - To know the names of 5 alternatives to meat and fish. |


|  |  | grow in different seasons. | - To know ingred exchan <br> - To know increa cookin techni | key nts can be ed. an d variety of ues. | large variety of cookery processes. <br> - To know the dangers associated with storage and re-heating food. <br> - To know what processed food is. <br> - To know the effects of sugar. |  | travel far and this impacts the cost/climate. <br> Know what Fairtrade is. Know the names of 15 herbs and spices and their effect upon a dish. | - To know <br> - that recipes can be adapted to be more sustainable. |
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| Structures |  |  |  |  |  |  |  |  |
| Structures | EY | Year 1 |  | Year 4 |  |  | Year 5 |  |
|  | Effective use of recycled materials in order to reduce waste. | Free Standing Structures <br> Design, make and evaluate a new playground for your local commu promote incusion and physical w young people. <br> That cities and communities shou and inclusive. <br> Understand a variety of ways to own and other people's well-bein | desirable nity to llbeing in d be safe mprove their g. | Shell Struct <br> Design, mak for your cla recycling of <br> 12 RESPONSIBLE consumpion wP paopuerty <br> Understan reduce, reu | res <br> and evaluate a recycling st sroom to ensure appropriat all different items. <br> the importance of se, recycle. | tion | Frame Structures <br> Design, make and defense for a rura themselves safe fr <br> Make cities resilie fewer people die frof | valuate a system of flood slander to keep m flood dangers. <br> to disasters and ensure from global disasters. |
| Outcomes: | EY | Year 1 |  | Year 4 |  |  | Year 5 |  |
|  | Making <br> - Select items for their model considering shape, size and material. <br> - Use various methods and tools/joining items. | - Generate ideas based on simple design criteria and their own experiences, explaining what they could make. <br> - Develop, model and communicate |  | Research <br> - Understand the impact of waste and the importance of recycling. <br> - Investigate a variety of structures used for collecting waste. <br> - Investigate net structures. <br> Designing <br> - Generate realistic ideas and design criteria collaboratively through |  |  | Research <br> - TBC, link <br> Designing <br> - Carry ou and exis surveys, and web <br> - Develop | d to project and SDG. <br> research into user needs ing products, using terviews, questionnaires based resources. simple design |


|  | Evaluating <br> - Orally suggest what went well and any improvements they would make to their creation. | their ideas through talking, mockups and drawings. <br> Making <br> - Plan by suggesting what to do next. <br> - Select and use tools, skills and techniques suitable for the task, explaining their choices. <br> - Select new and reclaimed materials and construction kits to build their structures. <br> - Use simple finishing techniques suitable for the structure they are creating. <br> Evaluating <br> - Explore a range of existing freestanding structures in the school and local environment e.g. everyday products and buildings. <br> - Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original design criteria. <br> - Technical knowledge and understanding <br> - Know how to make freestanding structures stronger, stiffer and more stable. <br> - Know and use technical vocabulary relevant to the project. | discussion, focusing on the needs of the user and purpose of the product. <br> - Develop ideas through the analysis of existing products and use annotated sketches and deconstructed models to communicate ideas. <br> Making <br> - Order the main stages of making. <br> - Use appropriate tools to measure, mark out, cut, score, shape and assemble with some accuracy. <br> - Explain their choice of materials according to functional properties and aesthetic qualities. <br> - Use finishing techniques suitable for the product they are creating. <br> Evaluating <br> - Investigate and evaluate a range of existing shell structures including the materials, components and techniques that have been used. <br> - Test and evaluate their own products against design criteria and the intended user and purpose. <br> - Technical knowledge and understanding <br> - Develop and use knowledge of how to construct strong, stiff shell structures. <br> - Develop and use knowledge of nets of cubes and cuboids and, where appropriate, more complex 3D shapes. <br> - Know and use technical vocabulary relevant to the project. | specification to guide the development of their ideas and products, taking account of constraints including time, resources and cost. <br> - Generate, develop and model innovative ideas, through discussion, prototypes and annotated sketches. <br> Making <br> - Formulate a clear plan, including a step-by-step list of what needs to be done and lists of resources to be used. <br> - Competently select from and use appropriate tools to measure accurately, mark out, cut, shape and join construction materials to make frameworks. <br> - Use finishing and decorative techniques suitable for the product they are designing and making. <br> Evaluating <br> - Investigate and evaluate a range of existing frame structures. <br> - Critically evaluate their products against their design specification, intended user and purpose, identifying strengths and areas for development, and carrying out appropriate tests. <br> - Research key events and individuals relevant to frame structures. <br> - Technical knowledge and understanding <br> - Understand how to strengthen, stiffen and reinforce3-D frameworks. <br> - Know and use technical vocabulary relevant to the project. |
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| Sticky Knowledge: | - Know what a design is. <br> - Know that different methods of joining are | - To know what a free-standing structure is. | - To know what items can be recycled. | - Know that using triangular shapes can re-inforce a structure. |



| Evaluating <br> Orally suggest what went well and any improvements they would make to their creation. | simple design criteria. <br> - Communicate and develop their ideas through drawings. <br> Making <br> - Plan by suggesting what to do next. <br> - Explore using sliders and levers. <br> - Select and use tools suitable for the task. <br> - Use simple finishing techniques. <br> Evaluating <br> - Explore a range of existing books and everyday products that use simple sliders and levers. <br> - Evaluate their product by discussing how well it works in relation to the purpose and whether it meets design criteria. | - Generate initial ideas using simple design criteria. <br> - Develop and communicate ideas through annotated drawings. <br> Making <br> - Select from and use a range of tools and equipment to perform practical tasks such as cutting and joining to allow movement. <br> - Select from and use a range of materials and components such as paper, card, plastic and wood according to their characteristics. <br> Evaluating <br> - Explore and evaluate a range of products with wheels and axles. <br> - Evaluate their ideas and their products against design criteria. <br> - Suggest improvements to their product <br> Technical knowledge and understanding <br> - Explore and use wheels, axles and axle holders. <br> - Distinguish between fixed and freely moving axles. <br> - Know and use technical vocabulary relevant to the project. <br> SG 6: Every person has access to clean, safe water. | waterways. <br> Designing <br> - Generate realistic ideas and their own design criteria through discussion, focusing on the needs of the user. <br> - Use annotated sketches and prototypes to develop, model and communicate ideas. <br> Making <br> - Order the main stages of making. <br> - Select from and use appropriate tools with some accuracy to cut, shape and join materials and components such as card, paper, tubing, syringes and balloons. <br> - Select from and use finishing techniques suitable for the product they are creating. <br> Evaluating <br> - Investigate and analyse prototypes and, where available, other products with lever and linkage mechanisms and pneumatic mechanisms. <br> - Evaluate their own products and ideas against criteria and user needs. <br> - Technical knowledge and understanding <br> - Understand and use lever and linkage mechanisms. <br> - Distinguish between fixed and loose pivots. <br> - Understand and use pneumatic mechanisms. <br> - Know and use technical vocabulary relevant to the project. | specification to guide their thinking. <br> - Develop and communicate ideas through discussion, annotated drawings, exploded drawings and drawings from different views. <br> Making <br> - Produce detailed lists of tools, equipment and materials. Formulate step-by-step plans and, if appropriate, allocate tasks within a team. <br> - Select from and use a range of tools and equipment to make products that that are accurately assembled and well finished. Work within the constraints of time, resources and cost. <br> Evaluating <br> - Compare the final product to the original design specification. <br> - Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose. <br> - Consider the views of others to improve their work. <br> - Investigate famous manufacturing and engineering companies relevant to the project. <br> - Technical knowledge and understanding <br> - Understand that mechanical and electrical systems have an input, process and an output. <br> - Understand how gear sand pulleys can be used to speed up, slow down or change the direction of movement. |
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| Sticky <br> Knowledge: | Know the names of basic sewing materials. <br> Know that we make decorations for a purpose or to celebrate a festival. |  | - To know appropriate ways to join fabric. <br> - To know what a template it. <br> - To know ways to embroider/decorate their product. |  | To know that materials can be recycled into new products. <br> To know a range of different fastenings and how to join them. To know a variety of stitches. To know the design process. To know what a template is and how to use it. | - Know what Alzheimer's/Autism is. <br> - Know what a fidget blanket is and how it can be used. <br> - Know how to thread a needle, use pins and other sewing tools. <br> - Know a range of stitches (over sew, blanket and tacking). <br> - Know how to use annotated sketches to convey their design choice to others. <br> - Know that fabric can be stiffened and strengthened (e.g. inlacing, boning, gluing, starch, card, wadding). <br> - Know that design proposals and criteria are used to guide the making process. <br> - Know the importance of evaluating evolving work. |
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| Electrical Systems | Year 4 |  |  |  | Year 6 (within Computing planning) |  |
|  |  | Circuits and Switches <br> Design, make and evaluate a product that incorporates an electrical circuit to aid everyday living <br> Affordable and Clean Energy |  |  | Monitoring and Control <br> Design, make and evaluate a car of the future (using spheros) to complete a predetermined course. |  |
| Outcomes: |  | Research <br> - What is clean energy? Where does it come from? <br> Designing <br> - Gather information about users' needs and wants, and develop design criteria to inform the design of products that are fit for purpose, aimed at particular individuals or groups. <br> - Generate, develop, model and communicate realistic ideas through discussion, annotated sketches and cross-sectional <br> Making <br> - Order the main stages of making. <br> - Select from and use tools and equipment to cut, shape, join and finish with some accuracy. <br> - Connect simple electrical components and a battery in a series circuit to achieve a functional outcome. <br> - Select from and use materials and components, including construction materials and electrical components according to their functional properties and aesthetic qualities. <br> Evaluating |  |  | Research <br> - Develop a comprehensive understanding of the impact of vehicles on the environment and health. <br> - Know that through design and innovation, changes can come about that have a positive effect on the world. <br> Designing <br> - Generate, develop and communicate ideas through discussion, annotated sketches and pictorial representations of proposed design <br> Making <br> - Competently select and accurately assemble materials and securely connect electrical components to produce a reliable, functional product. <br> - Create and modify a computer control program to enable their electrical product to respond to changes <br> Evaluating <br> - Continually evaluate and modify the working features of the product to match the initial design specification. <br> - Test the system to demonstrate its effectiveness for the intended user and purpose. <br> Technical knowledge and understanding |  |


|  | - Investigate and analyse a range of existing battery-powered products. <br> - Evaluate their ideas and products against their own design criteria and identify the strengths and areas for improvement in their work. <br> Technical knowledge and understanding <br> - Understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs and buzzers. <br> - Know and use technical vocabulary relevant to the project. | - Understand the use of computer control systems in products. <br> - Apply their understanding of computing to program, monitor and control their products. <br> - Know and use technical vocabulary relevant to the project. |
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| Sticky Knowledge: | - Know what a circuit is. <br> - Know what a prototype is and how it is integral to the design process. <br> - Know that there are a variety of switch styles available (push to make, push to break, toggle) and know how each works. <br> - Know the dangers of mains electricity. <br> - Know what a cross sectional drawing is. <br> - Know we can be innovative in solving everyday problems | - To know that a program is used to sequence instructions to control electrical components. <br> - To know how to include electrical systems in their planning. <br> - To know what a variable is and that it can hold numbers (integers) or letters (strings). <br> - To know computer algorithms can be triggered by sensor inputs (when it is dark / when robot hits). <br> - To know how to code a robot around a specific path using a block coding language. |

