## Design and Technology Objectives by Year Group

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
	<ol> <li>To design a product to fit a specific purpose.</li> <li>To communicate ideas for a specific design through discussion.</li> </ol>	<ol> <li>To design a product to fit a purpose based on a real-world design criteria.</li> <li>To use a template to communicate a design.</li> </ol>	<ol> <li>To investigate, through research, similar products within a particular functional genre, and list key features.</li> <li>To understand and describe in simple form the purpose of</li> </ol>	<ol> <li>To research in detail the needs and wants of users for a pre- specified product, and present them to others.</li> <li>To create a design criteria from the above.</li> </ol>	<ol> <li>To research in detail the needs and wants of users for a pre- specified product, and present them to others as 2D and 3D diagrams (hand drawn or computer).</li> </ol>	<ol> <li>To use annotated sketches, 2D cross-sectional drawings and exploded diagrams to generate, develop, model and communicate ideas to others.</li> <li>To use computer aided-design</li> </ol>
Designing	3. To draw a design in 2D.	<ol> <li>To experiment with ideas using 'mock ups'.</li> <li>To discuss and explain simple design ideas and decisions.</li> </ol>	products to be made. 3. To explain and list stylistic features in a design which will allow it to appeal to specific groups and types of users.	<ol> <li>To use prototypes to generate, model, and communicate suggestions for a design solution.</li> <li>To communicate ideas in simple 3D diagrams, viewed from different angles.</li> </ol>	<ol> <li>To research information about the requirements of users using discussions, surveys and interviews.</li> <li>To develop a range of design criteria that inform ideas and develop a more complex design.</li> <li>To use prototypes to generate, model, and communicate suggestions for a design solution.</li> <li>To communicate ideas in simple</li> </ol>	<ul> <li>(CAD) to generate, develop and model a design based on specific scaling and size requirements.</li> <li>3. To create a Gantt time-line of actions and manufacturing requirements based on a pre-set time-scale for the creation of a product.</li> </ul>
	<ol> <li>To use 2 different tools to cut and join.</li> <li>To use 2 different tools to make a completed end product.</li> <li>To select and use tools safely to make a product.</li> </ol>	<ol> <li>To use 6 different tools to cut, join, shape and finish.</li> <li>To select appropriate materials to make a product.</li> <li>To discuss and evaluate why certain materials are more suitable for different purposes.</li> </ol>	<ol> <li>To successfully select from a range of common tools and equipment to undertake a specific task.</li> <li>To follow simple procedures that help ensure safety.</li> </ol>	<ol> <li>5. To create specifications of equipment needed to make a product.</li> <li>6. To measure, mark out, cut and shape a range of materials.</li> <li>7. To assemble, join and combine a</li> </ol>	<ul> <li>3D diagrams, viewed from different angles.</li> <li>6. To create a list of tools and equipment needed for the specific technique to be used.</li> <li>7. To use, with increasing accuracy, skills and techniques to cut and shape materials and components.</li> </ul>	<ol> <li>To create a list of tools and equipment needed for the specific technique to be used.</li> <li>To use, with increasing accuracy, skills and techniques to create, form, mould, cut and shape materials and components.</li> </ol>
Making	<ol> <li>To describe the characteristics of different materials.</li> <li>To select appropriate materials for a given task.</li> </ol>		<ol> <li>6. To follow simple instructions in pictorial or textual format.</li> <li>7. To measure, mark out, cut and shape.</li> <li>8. With age appropriate accuracy, join materials and components.</li> <li>9. To apply appropriate finishing techniques to create a final product, with aesthetic and</li> </ol>	<ul> <li>range of materials.</li> <li>8. To apply a range of more advanced finishing techniques to increase the function and appeal of a product.</li> <li>9. To follow complex procedures for safety and hygiene.</li> </ul>	<ol> <li>To use, with increasing accuracy, skills and techniques to join materials and components.</li> <li>To justify choices of materials and components based on functional properties, and stylistic and aesthetic properties.</li> </ol>	<ol> <li>To use, with increasing accuracy, skills and techniques to join materials and components with different adhesives.</li> <li>To justify choices of materials &amp; components based on physical stylistic and aesthetic properties.</li> </ol>
			practical appeal.		<ol> <li>To create and record safety procedures for the use of specific equipment.</li> </ol>	<ol> <li>To create and record safety procedures for the use of specific equipment.</li> </ol>

Evaluating	<ul> <li>9. To explore the positive and negative features of specific products.</li> <li>10. To suggest improvements to a specific product.</li> <li>11. To describe what a design criteria is.</li> </ul>	<ol> <li>8. To explore the features of 3 different products designed to do the same job, and discuss their relative suitability for the given purpose.</li> <li>9. To formulate a design criteria for a specific task and present aurally.</li> </ol>	<ul> <li>10. To investigate products and give an opinion on the likes and dislikes of finished products including the likely the perspective of different individuals.</li> <li>11. To analyse products by collating opinions from others on likes and dislikes of finished products.</li> <li>12. To consider simple ways to improve own designs to take into</li> </ul>	<ol> <li>To analyse and conceptually de- construct selected products, commenting with opinions.</li> <li>To create an annotated diagram of key features of a design.</li> </ol>	<ol> <li>To investigate and analyse a range of existing products, expressing personal likes and dislikes.</li> <li>To evaluate in increasing detail design ideas and final products comparing them with the original design specification.</li> <li>To learn and understand how key events in d&amp;t have shaped the world.</li> </ol>	<ol> <li>9. To investigate and analyse a range of existing products, expressing personal likes and dislikes.</li> <li>10. To evaluate in increasing detail design ideas &amp; final products comparing them with original design spec.</li> <li>11. To learn and understand how key events in d&amp;t have shaped the world.</li> </ol>
Technical Knowledge	<ol> <li>To build a 3D structure.</li> <li>To understand what a 'mechanism' is.</li> <li>To make a lever.</li> <li>To make a slider.</li> <li>To recognise that shapes have different strengths.</li> </ol>	<ol> <li>To build a stable structure using triangles and a firm foundation.</li> <li>To describe how structures can be made stronger through bracing and alternative material choices.</li> <li>To make a lever and a pulley and explore the effectiveness of different materials.</li> <li>To make a slider and explore the effectiveness of different materials.</li> <li>To make wheels and axles and explore the effectiveness of different materials.</li> <li>To make wheels and axles and explore the effectiveness of different materials.</li> <li>To name examples of useful mechanisms.</li> <li>To design a new mechanism by combining levers, sliders, pulleys</li> </ol>	<ul> <li>account the feedback of others.</li> <li>13. To deploy classic building techniques to strengthen simple structures.</li> <li>14. To identify and name simple mechanical systems used in products.</li> <li>15. To understand electrical systems used in products, and can connect a simple (safe) circuit with motorised parts.</li> <li>16. To use an understanding of control technology to control designs.</li> </ul>	<ol> <li>To predict and test how to strengthen structures using different methods.</li> <li>To understand and use simple mechanical systems in products.</li> <li>To design and construct simple electrical systems in products.</li> <li>To produce a menu of utensils and ingredients for a specific cooking task.</li> <li>To understand and apply the basic principles of a healthy &amp; varied diet.</li> </ol>	<ul> <li>14. To use knowledge and understanding of a range of methods to strengthen ever increasingly complex structures.</li> <li>15. To understand, create and use a wide range of mechanical systems in more complex products.</li> <li>16. To understand, create and use a wide range of electrical systems in more complex products.</li> <li>17. To apply an understanding of computer control and monitoring monitor to control a range of designs.</li> </ul>	<ol> <li>To use knowledge and understanding of a range of methods to strengthen ever increasingly complex structures.</li> <li>To understand, create and use a wide range of mechanical systems in more complex products.</li> <li>To understand, create and use a wide range of electrical systems in more complex products.</li> <li>To apply an understanding of computing to program, monitor and control accurately a range of products.</li> </ol>
Cooking and Nutrition	<ul> <li>17. To identify healthy and unhealthy foods.</li> <li>18. To prepare savoury foods safely and hygienically.</li> <li>19. To understand where food comes from (fruits, vegetables, meat)</li> </ul>	and wheels. 17. To know what a healthy and varied diet is. 18. To prepare and cook savoury dishes safely and hygienically. 19. To understand where food comes from (fruits, vegetables, meat).	<ol> <li>To make suitable selection of tools and equipment for cooking specific food items.</li> <li>To know what a healthy and varied diet is.</li> <li>To prepare and cook savoury dishes safely and hygienically.</li> <li>To mix ingredients for baking.</li> <li>To understand and describe the seasonality of some foods, and explain how some foods are still available year round.</li> </ol>	<ul> <li>17. To prepare and cook a range of simple dishes safely and hygienically.</li> <li>18. To chop and mix safely.</li> <li>19. To know where and how basic ingredients are created or grown.</li> </ul>	<ul> <li>18. To produce a menu of utensils and ingredients for a specific cooking task.</li> <li>19. To understand &amp; apply basic principles of a healthy &amp; varied diet.</li> <li>20. To prepare and cook a range of more complex dishes safely and hygienically.</li> <li>21. To chop,mix,spread, knead &amp; bake safely.</li> <li>22. To know where &amp; how a variety of ingredients are artificially made, grown, reared, caught and processed.</li> </ul>	Year 5 plus: 16. To chop, <b>slice, grate, peel</b> , mix, spread, knead & bake safely.