

Long Term Curriculum Map – Design Technology

Term	Year R	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
1A	<u>Toys</u> Developing textile skills with paper/card/tissue paper: scissors, sticking, joining	<u>Picnic Plate</u> Cooking and Nutrition Preparing fruits and vegetables. Cutting skills.				Celebrating seasonality Cooking and Nutrition Celebrating culture and seasonality	Fairground ride Structure / Construction Electrical systems including control Complex switches and circuits
1B	<u>Salt Dough</u> Cooking and Nutrition Gingerbread men 3 little pigs Free Standing Structure Use blocks/construction toys to build small world homes.		<u>Overnight Oats</u> Cooking and Nutrition Preparing fruits, oats, liquids (Links to Science – Healthy Living)	<u>Mechanical systems</u> Mechanisms Levers and linkages	<u>Police belt</u> Textiles 2D shape to a 3D product: sewing skills		
2A			<u>Puppets</u> Textiles Templates and joining techniques	<u>Healthy pasta</u> Cooking and Nutrition Healthy and varied diet (links to Harvest)		<u>Baby Tag Toy</u> Textiles Combining different fabric shapes Designing and making a taggy/sensory toy for a baby	Fairground ride Mechanisms Pulleys and gears So that something on the ride works.
2B	<u>Small World</u> Free standing Structure Adapt construction to achieve a desired outcome, e.g. add an extra layer to a model to represent “upstairs” when their pretend-play requires it.				<u>Alarm System</u> Electrical systems including control (linked to English Firework Maker’s Daughter)		
3A		<u>Moving pictures</u> Mechanisms Sliders and levers Wheels and Axels		<u>Packaging</u> Structures / Construction Outside packaging – nets – cereal bars		<u>Stir Fry</u> Cooking and Nutrition Celebrating culture and seasonality	
3B	<u>Textiles</u> Explain how they created something to their peers including why they chose a particular technique/material and how it is fit for purpose, e.g. “I used sellotape because the glue was too runny to hold something heavy”.	(Links to) Art - Aliens Structure Free standing structures	??? Structure		<u>Muffins</u> Cooking and Nutrition Healthy and varied diet		
When designing and making: Design, Make, Evaluate, use Technical Knowledge <ul style="list-style-type: none"> • Cooking and Nutrition: including understand and apply principles of a healthy and varied diet, prepare and cook dishes, where food comes from, use a range of cooking techniques, understand seasonality, know where and how ingredients are grown, reared, caught and processed • Structure/Construction: including technical knowledge to strengthen, stiffen, reinforce, stable • Textiles: including using a range of tools for cutting, shaping, joining and finishing • Mechanisms: including levers, sliders, wheels, axles, gears, pulleys, cams, levers and linkages • Electrical systems including control: including series circuits incorporating switches, bulbs, buzzers, motors, computer programming, monitoring 							