



FEDERATION CURRICULUM OVERVIEW - DT

	Year One	Year Two	Year Three	Year Four	Year Five	Year Six
Intent	To build upon knowledge, skills and understanding. To make a product that moves and cut food safely.	To build upon knowledge, skills and understanding. To create a model or structure using measurements and to describe the ingredients used.	To build upon knowledge, skills and understanding. To make a product which uses both electrical and mechanical components. Also to describe how food ingredients come together.	To build upon knowledge, skills and understanding. To evaluate products for both their purpose and appearance. Also to know how to be both hygienic and safe when using food.	To build upon knowledge, skills and understanding. To use a range of tools and equipment competently. Also to understand how to be hygienic and safe in the kitchen.	To build upon knowledge, skills and understanding. To test and evaluate my products and to work within a budget.
Construction	<p>I use my own ideas to make something.</p> <p>I describe how something works.</p> <p>I make a product which moves.</p> <p>I make my model stronger.</p> <p>I explain to someone else how I want to make my product.</p> <p>I choose appropriate resources and tools.</p> <p>I make a simple plan before making.</p>	<p>I think of an idea and plan what to do next.</p> <p>I choose tools and materials and explain why I have chosen them.</p> <p>I join materials and components in different ways.</p> <p>I explain what went well with my work.</p> <p>I explain why I have chosen specific textiles.</p> <p>I measure materials to use in a model or structure.</p>	<p>I prove that my design meets some set criteria.</p> <p>I follow a step-by-step plan, choosing the right equipment and materials.</p> <p>I design a product and make sure that it looks attractive.</p> <p>I choose a textile for both its suitability and its appearance.</p> <p>I select the most appropriate tools and techniques for a given task.</p> <p>I make a product which uses both electrical and</p>	<p>I use ideas from other people when I am designing.</p> <p>I produce a plan and explain it.</p> <p>I evaluate and suggest improvements for my designs.</p> <p>I evaluate products for both their purpose and appearance.</p> <p>I explain how I have improved my original design.</p> <p>I present a product in an interesting way.</p> <p>I measure accurately.</p>	<p>I come up with a range of ideas after collecting information from different sources.</p> <p>I produce a detailed, step-by-step plan.</p> <p>I suggest alternative plans; outlining the positive features and draw backs.</p> <p>I explain how a product will appeal to a specific audience.</p> <p>I evaluate appearance and function against original criteria.</p>	<p>I use market research to inform my plans and ideas.</p> <p>I follow and refine my plans.</p> <p>I justify my plans in a convincing way.</p> <p>I show that I consider culture and society in my plans and designs.</p> <p>I show that I can test and evaluate my products.</p> <p>I explain how products should be stored and give reasons.</p>

			<p>mechanical components.</p> <p>I work accurately to measure, make cuts and make holes.</p>	<p>I persevere and adapt my work when my original ideas do not work.</p>	<p>I use a range of tools and equipment competently.</p> <p>I make a prototype before make a final version.</p>	<p>I evaluate my product against clear criteria.</p>
Food	<p>I cut food safely.</p> <p>I choose appropriate resources and tools.</p> <p>I make a simple plan before making.</p>	<p>I describe the ingredients I am using</p> <p>I choose tools and materials and explain why I have chosen them.</p>	<p>I describe how food ingredients come together</p> <p>I select the most appropriate tools and techniques for a given task.</p> <p>I follow a step-by-step plan, choosing the right equipment and materials.</p>	<p>I know how to be both hygienic and safe when using food.</p> <p>I present a product in an interesting way.</p> <p>I measure accurately.</p> <p>I persevere and adapt my work when my original ideas do not work.</p>	<p>I show that I can be both hygienic and safe in the kitchen.</p> <p>I produce a detailed, step-by-step plan.</p> <p>I use a range of tools and equipment competently.</p> <p>I explain how a product will appeal to a specific audience.</p>	<p>I work within a budget.</p> <p>I use market research to inform my plans and ideas.</p> <p>I explain how products should be stored and give reasons.</p>