	Design & Technology : Key Stage 1					
	Design	Make	Evaluate	Technical Knowledge	Cooking & Nutrition	
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, mockups and, where appropriate, information and communication technology.		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.	Explore and evaluate a range of existing products; Evaluate their ideas and products against design criteria.	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.	Use the basic principles of a healthy and varied diet to prepare dishes; Understand where food comes from.	
Year 1						
Autumn Term	Moving Pictures Design a picture that has a moving mechanism (Room on the Broom witch) Generate ideas for different ways of using lever mechanisms in pictures. Convey in pictures and words how to create a moving picture.	Follow design to create a moving picture. Use appropriate materials. Work safely and carefully with a variety of tools and materials to create a moving mechanism • Card • Paper • Paper fasteners • Scissors • Hole punch • Art materials for decoration	Find out what a moving mechanism is and how to create one. Focus on slider mechanisms, recognising different types and how they work. Evaluate own moving picture. Say what has been done well and suggest how to make improvements.	Find out what levers and pivots are and how to create this mechanism using strips of card and paper fasteners. Find out what a wheel mechanism is and how to create one.		

	Design	Make	Evaluate	Technical Knowledge	Cooking & Nutrition
Year 1					
Spring Term	The Queen's Knickers Describe a range of materials, tools and skills needed to make a pair of knickers for the Queen. Design a pair of knickers for the Queen. Think about the design criteria, the materials, tools and how to join materials.	Follow the design to make a pair of knickers for the Queen. Use cutting and sewing skills. • Fabric • Scissors, needle, glue, thread, scraps of fabric, buttons, art materials for decoration	Explore the different pairs of knickers in the book 'The Queen's Knickers'. Discuss them in terms of colour, shape and the materials they are made from. Record some of the designs or a favourite pair from the book. Evaluate completed pair of knickers and evaluate against the design criteria.	Practise cutting skills. Discuss scissor safety rules. Practise cutting a straight, zigzag and then curved line. Practise drawing round templates and cutting out a variety of shapes from fabric.	
Summer Term	Eat More Fruit & Vegetables Design a recipe for a salad or smoothie using only using fruit and vegetables, making sure they are colourful, healthy and tasty. Identify tools and ingredients needed to make a salad or smoothie.	Follow design to make a salad or smoothie. • Variety of fruits and vegetables • Knives, graters, chopping boards • Access to a kitchen sink	Discuss and make lists of as many fruits and vegetables as they can. Pick favourite and find out the most popular in class. Present data in a pictogram. Look closely at a variety of different fruits and vegetables. Use senses to describe. Recap and evaluate all that has been learnt about fruit and vegetables. Evaluate finished product against design criteria and say what they think and feel about them.	Discuss and think about food preparation. Practise using different tools safely, using the appropriate language associated with food preparation.	Discuss safety and hygiene in relation to food. Identify ways of working hygienically with food. Follow health and safety procedures when preparing food. Look at a variety of different foods and the importance of eating more fruit and vegetables than certain other food groups.

	Design & Technology : Key Stage 1						
	Design	Make	Evaluate	Technical Knowledge	Cooking & Nutrition		
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, mockups and, where appropriate, information and communication technology.		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.	Explore and evaluate a range of existing products; Evaluate their ideas and products against design criteria.	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.	Use the basic principles of a healthy and varied diet to prepare dishes; Understand where food comes from.		
Autumn Term Year	Delightful Decorations Design own Christmas tree decoration. Think about the materials, tools and the joining stitch they will need.	Make Christmas tree decoration. Follow the design to make a decoration. Use cutting and sewing skills. Work safely and sensibly with the tools and materials needed. • Decoration templates • Fabric, scissors, needles, thread, material for stuffing, buttons, small scraps of fabric, any other art materials for decoration	Explore different decorations and identify which special occasions they are linked with. Explore a range of Christmas decorations and discuss them in terms of colour, shape and the materials they are made from. Record.	Learn how to thread a needle and sew both the running stitch and overstitch. Discuss how to attach buttons and how to sew a smaller piece of fabric to a larger piece. Sew stitches onto paper using colour coded dots to practise uniform stitch size.			

Design & Technology : Key Stage 1

Year 2	Design	Make	Evaluate	Technical Knowledge	Cooking & Nutrition
Spring Term	Vehicles Decide on design criteria for vehicle and develop ideas through labelled plans. Include wheels, axles, chassis and body. Decide which tools and materials will be needed to make a vehicle.	Pupils identify a purpose for the vehicle they intend to design and make. Pupils assemble, join and combine materials in order to make their vehicle. • A variety of boxes and materials, e.g. card, plastic bottles and pots, bottle tops, wooden wheels, rubber washers, dowel • A variety of tools, e.g. scissors, glue gun, masking tape	Pupils give examples of how different vehicles are used for different purposes. Choose a favourite vehicle to compare, draw and label. Pupils evaluate their vehicle ideas and finished product against design criteria	Pupils can join wheels and axles effectively to a chassis and explain how they work. Pupils can name the main parts of a vehicle.	
Summer Term	Sandwich Snacks Ask the children who their sandwich will be designed for and which features it will need to be successful. Explain clearly that when designing, children have a choice of bread, spread, fillings and appearance. List ingredients and plan the order of how they will make their sandwich.	Give the children the opportunity to prepare and make their chosen sandwich. Develop a clear sequence for making the sandwich. List the ingredients to make a sandwich.	Pupils recognise and name a number of different bread types. Use sensory vocabulary to describe texture, taste and appearance. Children evaluate their product and each other's against the design criteria. Consider changes and improvements.	Show the children how to prepare themselves and their work area for working with food. Think about safety and hygiene. Demonstrate the use of simple food processing tools.	Talk about healthy eating. Discuss the contribution of sandwiches to a healthy diet. Discuss the nutritional value and how each ingredient and bread forms an important part of a healthy diet. Look at the 'Eat well plate' and identify and sort which types of food we need to keep healthy.