



Subject Overview

Design and Technology (DT)

Reception **EYFS Expressive Arts and Design Educational Programme (Statutory)**

The development of children’s artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials. The quality and variety of what children see, hear and participate in is crucial for developing their understanding, self-expression, vocabulary and ability to communicate through the arts. The frequency, repetition and depth of their experiences are fundamental to their progress in interpreting and appreciating what they hear, respond to and observe.

ELG: Creating with Materials
 Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function;
 Share their creations, explaining the process they have used;
 Make use of props and materials when role playing characters in narratives and stories

ELG Communication and Language (Listening, Attention, and Understanding)
 Make comments about what they have heard and ask questions to clarify their understanding

Personal, Social and Emotional Development (Managing Self)
 Manage their own basic hygiene and personal needs, including dressing, going to the toilet and understanding the importance of healthy food choices.

Understanding the World (The Natural World)
 Explore the natural world around them, making observations and drawing pictures of animals and plants.
 Know some similarities and differences between the natural world around them and contrasting environments, drawing on their experiences and what has been read in class.
 Understand some important processes and changes in the natural world around them, including the seasons and changing states of matter.

Cooking
 Scrambled Eggs (Humpty Dumpty), Shortbread (St. Andrew’s Day), Welsh Cakes (St. David’s Day), Chocolate Nests (Easter), Bread (Little Red Hen/Harvest) and Fruit Kebabs (Healthy Eating and Pattern Work). EYFS also make play/salt dough and they have food tasting lessons.

	Autumn			Spring			Summer		
	Theme	Key Objectives (Chris Quigley)	Knowledge and Skills	Theme	Key Objectives (Chris Quigley)	Knowledge and Skills	Theme	Key Objectives (Chris Quigley)	Knowledge and Skills
Year 1	Sensational Salads	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, 	<ul style="list-style-type: none"> • Know how to eat a healthy and varied diet. 	Felt Fabric Bunting	<ul style="list-style-type: none"> ➤ To master practical skills 	<ul style="list-style-type: none"> • Name and describe some fabrics. 	Moving Monsters	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, 	<ul style="list-style-type: none"> • Say how air pressure can be used to produce and control movement.

		evaluate and improve	<ul style="list-style-type: none"> Use basic principles of a healthy diet to prepare dishes. Follow a recipe Understand that some food is grown and some food is caught. 		<ul style="list-style-type: none"> To design, make, evaluate and improve To take inspiration from design throughout history 	<ul style="list-style-type: none"> Select a material and shape it. Join materials together using different methods. Create a design criteria. 		evaluate and improve <ul style="list-style-type: none"> To take inspiration from design throughout history 	<ul style="list-style-type: none"> Make a simple pneumatic system. Design a moving monster.
Year 1 Cooking	Autumn 1: Rice Salad Autumn 2: Mince Puffs	<ul style="list-style-type: none"> To master practical skills To design, make, evaluate and improve 	<ul style="list-style-type: none"> Suggest improvements to existing designs. Cut, peel or grate ingredients safely and hygienically. Assemble or cook ingredients. 	Spring 1: Crumble Muffins Spring 2: Scones	<ul style="list-style-type: none"> To master practical skills To design, make, evaluate and improve 	<ul style="list-style-type: none"> Cut, peel or grate ingredients safely and hygienically. Measure or weigh using measuring cups or electronic scales. Assemble or cook ingredients. 	Summer 1: Sandwiches Summer 2: Gingerbread Men	<ul style="list-style-type: none"> To master practical skills To design, make, evaluate and improve 	<ul style="list-style-type: none"> Cut, peel or grate ingredients safely and hygienically. Measure or weigh using measuring cups or electronic scales. Assemble or cook ingredients.
Year 2	Dips and Dippers	<ul style="list-style-type: none"> To master practical skills To design, make, evaluate and improve To take inspiration from design throughout history 	<ul style="list-style-type: none"> Explore and evaluate a range of existing products and understand where foods come from. Plan my own appealing dip and dipper and clearly show my ideas. Make and evaluate dips and dippers. 	Shoebox Guitars	<ul style="list-style-type: none"> To master practical skills To design, make, evaluate and improve To take inspiration from design throughout history 	<ul style="list-style-type: none"> Evaluate existing products Design a guitar with purpose Evaluate our designs 	Mechanical Posters	<ul style="list-style-type: none"> To master practical skills To design, make, evaluate and improve To take inspiration from design throughout history 	<ul style="list-style-type: none"> Include features of my design criteria when creating sketches. Select and use the correct tools and equipment accurately. Carefully select materials and use different techniques. Produce a mechanical poster which meets a set design criteria.
Year 2 Cooking	Autumn 1: Fruit Kebabs Autumn 2:	<ul style="list-style-type: none"> To master practical skills To design, make, 	<ul style="list-style-type: none"> Cut, peel or grate ingredients safely and hygienically. Measure or weigh using 	Spring 1: Pizza Snails Spring 2:	<ul style="list-style-type: none"> To master practical skills 	<ul style="list-style-type: none"> Cut, peel or grate ingredients 	Summer 1: Honey biscuits Summer 2:	<ul style="list-style-type: none"> To master practical skills To design, make, 	<ul style="list-style-type: none"> Cut, peel or grate ingredients safely and hygienically.

	Bread	evaluate and improve	measuring cups or electronic scales. <ul style="list-style-type: none"> Assemble or cook ingredients. 	Easter Cakes	➤ To design, make, evaluate and improve	safely and hygienically. <ul style="list-style-type: none"> Measure or weigh using measuring cups or electronic scales Assemble or cook ingredients. 	Egg and cress sandwiches	evaluate and improve	<ul style="list-style-type: none"> Measure or weigh using measuring cups or electronic scales Assemble or cook ingredients.
Year 3	Puppets	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Design a puppet • Understand the need for a seam allowance. • Measure and mark out to the nearest millimetre. • Join material using appropriate stitching. 	Edible Garden	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Identify different herbs • Understand what makes a balanced diet • Understand how plants are grown • Understand how and where plants are grown • Prepare a meal 	Kites	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Design a kite. • Measure accurately in order to make a kite. • Use appropriate joining techniques.
Year 3 Cooking	Autumn 1: Apple Crumble Autumn 2: Egyptian Bread	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Follow a recipe (as a guided group) • Assemble or cook ingredients (controlling temperature of the oven or hob). 	Spring 1: Samosas Spring 2: French Food	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Follow a recipe (as a guided group) • Assemble or cook ingredients (controlling temperature of the oven or hob). 	Summer 1: Roald Dahl Recipes Summer 2: African Food	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Follow a recipe (as a guided group) • Assemble or cook ingredients (controlling temperature of the oven or hob) • Measure ingredients to the nearest gram accurately. • Prepare ingredients hygienically using appropriate utensils
Year 4	Mechanical Long Ships	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, 	<ul style="list-style-type: none"> • Research the Viking Era 	The Great British Bread Off	➤ To master practical skills	<ul style="list-style-type: none"> • Design and make a bread product with 	Battery Operated Lights (Torches)	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, 	<ul style="list-style-type: none"> • Cut materials accurately and safely by selecting appropriate tools.

		<ul style="list-style-type: none"> ➤ evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Know the features of a Viking longboat • Design a Viking longboat • Make a model using accuracy • Share and evaluate completed models 		<ul style="list-style-type: none"> ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • support and guidance. • Explain why choices were made after discussion with the teacher • Have demonstrated some skills when making the product. 		<ul style="list-style-type: none"> ➤ evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Create series and parallel circuits. • Design with purpose by identifying opportunities to design. • Identify some of the great designers in all of the areas of study to generate ideas for designs. • Disassemble products to understand how they work
Year 4 Cooking	Autumn 1: Animal cookies Autumn 2: Chicken Stir-fry	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Follow a recipe (as a guided group) • Assemble or cook ingredients (controlling temperature of the oven or hob). • Measure ingredients to the nearest gram accurately. 	Spring 1: Green Apple Salad Spring 2: Rock cakes	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Follow a recipe (as a guided group) • Assemble or cook ingredients (controlling temperature of the oven or hob). • Measure ingredients to the nearest gram accurately. 	Summer 1: Vegetable soup Summer 2: Potato Pancakes	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Follow a recipe (as a guided group) • Prepare ingredients hygienically using appropriate utensils. • Assemble or cook ingredients (controlling temperature of the oven or hob). • Measure ingredients to the nearest gram accurately.
Year 5	Controlled Vehicles (Space Buggies)	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Develop and communicate a design for my controlled vehicle. • Design a simple net that can be folded to create a 3d shape. • Explain how simple circuits work. • Use prototypes. • Build a framework, 	Global food	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Name some varied ingredients and say which part of the world they come from • Explain the different food groups on the Eatwell Plate. • Follow a simple recipe. • Use some basic food skills such 	Felt Phone Cases	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Develop their own design criteria • Use backstitch • Create simple patterns • Aim the design criteria at a target market.

			accurately using a wider range of tools and equipment.			as grating and chopping.			
Year 5 Cooking	Autumn 1: Porridge with toppings Autumn 2: Greek salad, tzatziki and Pitta Bread	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Measure accurately and calculate ratios of ingredients to scale up or down • Create and refine recipes, including ingredients, methods, cooking times and temperatures. 	Spring 1: Stuffed Peppers Spring 2: Fruit Cake / Fruit Loaf	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. • Create and refine recipes 	Summer 1: American food - Chilli Summer 2: American Food – Tortilla Wraps	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Measure accurately and calculate ratios • Demonstrate a range of baking and cooking techniques • Create and refine recipes, including ingredients, methods, cooking times and temperatures
Year 6	Bridges	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Identify how structures can fail when loaded, and techniques for reinforcing and strengthening them. • Make a product through stages of prototypes, making continual refinements. • Evaluate the design of products so as to suggest improvements to the user experience. 	Masks	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Develop a range of practical skills to create products. • Cut materials with precision. • Strengthen using layers of papier mache • Ensure products have a high quality finish. • Evaluate my product using my original brief. 	Automata Animals	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve ➤ To take inspiration from design throughout history 	<ul style="list-style-type: none"> • Assemble cam mechanisms. • Measure, mark and cut materials accurately. • Design a mechanical device that has a handle, frame and cam mechanism. • Add artistic finishing touches to complete my design.
Year 6 Cooking	Autumn 1: Tomato and carrot soup Autumn 2:	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. 	Spring 1: Burgers Spring 2: Banana and date bread	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. 	Summer 1: Chinese Noodles Summer 2:	<ul style="list-style-type: none"> ➤ To master practical skills ➤ To design, make, evaluate and improve 	<ul style="list-style-type: none"> • Demonstrate a range of baking and cooking techniques • Measure accurately and calculate ratios of ingredients to

	Spicy Fruit cookies		<ul style="list-style-type: none">• Demonstrate a range of baking and cooking techniques• Create and refine recipes, including ingredients, methods, cooking times and temperatures.			<ul style="list-style-type: none">• Demonstrate a range of baking and cooking techniques• Create and refine recipes, including ingredients, methods, cooking times and temperatures.	Japanese Macaroni Salad		<p>scale up or down from a recipe.</p> <ul style="list-style-type: none">• Create and refine recipes, including ingredients, methods, cooking times and temperatures.
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