

## St Oswald's Catholic Primary School – Curriculum Overview 2023-2024

## **Design Technology**

	Autumn	Spring	Summer			
Nursery	Throughout nursery the children will cover these objectives:  Shows control in holding and using jugs to pour, hammers, books and mark-making tools.  Uses one-handed tools and equipment, e.g. makes snips in paper with child scissors.  Uses simple tools to effect changes to materials.  Handles tools, objects, construction and malleable materials safely and with increasing control.  Shows understanding of the need for safety when tackling new challenges, and considers and manages some risks.  Shows understanding of how to transport and store equipment safely.  Practices some appropriate safety measures without direct supervision.  Beginning to obstruction materials.  Uses various construction materials.  Beginning to construct, stacking blocks vertically and horizontally, making enclosures and creating spaces.  Joins construction pieces together to build and balance.  Realises tools can be used for a purpose.  Understands that different media can be combined to create new effects.  Manipulates materials to achieve a planned effect.  Constructs with a purpose in mind, using a variety of resources.  Uses simple tools and techniques competently and appropriately,  Selects tools and techniques competently and appropriately,  Selects tools and techniques needed to shape, assemble and join materials they are using.  Uses available resources to create props to support role-play.  Captures experiences and responses with a range of media, such as music, dance and paint and other materials or words.  Create simple representations of events, people and objects.					
Year 1	<ul> <li>Children represent their own ideas, thoughts and feelings through decooking and Nutrition</li> <li>Can you identify where our food comes from?</li> <li>Children to research, discover and discuss where our food comes from. Discuss which foods we eat, where they come from, how they are grown etc. Discuss different flavours such as sweet, spicy and savoury.</li> <li>Children will design and make a simple dish (fruit kebab / salad / sandwich) and consider which ingredients they will need to complete this. Children can use illustrations or writing for this.</li> <li>Children will evaluate their dish through peer discussions and record what they liked/disliked.</li> </ul>	Sliders / movers and levers: Moving Pictures  Can you create a moving picture with two mechanisms?  Children are to explore and research existing products that use sliders and levers, thinking about how they work.  Children can draw simple designs, that may include annotations, to plan for their own product. Children are to consider the purpose of their product, what colour, shape and materials they may require. Children are to generate ideas through	Children are to research recyclable materials and different so of energy. (Children <i>can</i> visit Gillmoss recycling centre to asset their research of recyclable materials).  Children are to design a purposeful, functional, appealing proposeful for themselves and other users based on design criteria. Children to generate, develop, model and communicate their ideas the talking, drawing and templates. Children are to build structure.			

Year 2	Cooking and Nutrition	Construction – mechanical systems: Constructing a model using wheels and	Textiles: Puppet Making
	Can you plan and make a healthy meal?	axles Can you design, make and evaluate your own moving vehicle?	Can you design and create a puppet and evaluate whether it is fit for purpose?
	Children will research the importance of a healthy and varied diet, looking		
	at different food groups and their benefits. Children will further develop	Children are to research moving vehicles and how they move, focusing on	Children are to explore, investigate and research a range of puppet:
	their understanding of where food comes from.	wheels and axles. Children to explore wheels and axles and how they work.	and their features. Children can discuss different designs and materials used and how these are effective.
	Children will plan a meal considering their research and discussions, using	Children are to use their research to plan and design their own moving vehicle,	
	diagrams, sketches and writing opportunities.	considering functionality. Children can use sketches and diagrams for their designs, ensuring they have included wheels and axles as part of their design.	Children are to plan their designs, considering which materials they would like to use. Children are to practice their sewing skills to create
	Children will prepare and cook their meal using a range of skills,		a glove puppet, following their designs. Children can shape textile:
	considering which ingredients they will need from their research and plan.	Children are to create their moving vehicles using a variety of materials and to test whether they move effectively across a surface area. Children will build their	using templates and join textiles using a running stitch. Children car colour and decorate textiles using a variety of techniques; e.g
	Children will evaluate their dish through peer discussions and describe	structures, exploring how they can be made stronger, stiffer and more stable.	dyeing, printing, adding sequins to make their product aesthetically
	what they liked/disliked.	Children are to evaluate their ideas and products against their design criteria.	pleasing.
			Children to evaluate their finished product.
Year 3	Cooking and Nutrition	Computer Aided Design (CAD): Making Mini Greenhouses.	Textiles: Design and make a pencil case fit for purpose
	Can you make a European savoury dish?	Can you use a computer programme to design a mini greenhouse?	Can you design and make a pencil case fit for purpose?
	Children will be taught:	Children are to research greenhouses and their function and purpose. Discuss	
		and consider the positive effects greenhouses have on the environment	purpose and designs.
		(improve local ecological conditions by increasing vegetation. Plants play a vital	
	<ul><li>of cooking techniques</li><li>to understand seasonality, and know where and how a variety of</li></ul>	role in protecting the global ecosystem). This provides an opportunity to make	Children can design this in a variety of ways including drawn
	to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed	links with science topic of plants and recap prior learning.	sketches or using CAD to design on a computer programme (this
		Children are to use a computer programme, Tinker Cad or SketchUp, to design	
	Children will prepare and cook a meal using a range of cooking techniques	their own mini greenhouse. Challenge children to design a greenhouse from different perspectives (front, side and above.) Children are to consider the	Children can experiment with various designs and evaluate these
	spring.	features that are needed for a greenhouse to make it functional.	Choose appropriate decoration for their finished product. Stitching 2D shapes to make a 3D product. Children are to select from a wide
	Children are to evaluate their final product against their original designs,	Children to evaluate their final designs against their original design criteria and	range of tools and equipment to perform practical tasks (for
	considering flavour and seasonality.	consider what went well and what could be improved next time.	example, cutting, shaping, joining and finishing) accurately. Children
	,	· ·	can have a choice of a wide range of materials and components to
			use to create their product to ensure it is functional and aesthetic.
			Children to evaluate their ideas and products against their own
			design criteria and consider the views of others to improve their work.
Year 4	Cooking and Nutrition	Construction: Levers and linkages	Computer Programming
	Can you make a Mediterranean vegetable dish?	Can you design a pop up product using levers and linkages?	Can I design and create a nightlight using a computer programme?
	Children will be taught:	Children are to explore and research existing pop-up products and discuss the	
	, , , , , , , , , , , , , , , , , , , ,	mechanisms used, considering the products functionality and purpose. Children	
	prepare and cook a predominantly savoury dish using a range of cooking techniques	are to develop a design-criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or	designs to create their own product.
	<ul> <li>to understand seasonality, and know where and how a variety of</li> </ul>	groups.	Children will use a computer-programming app (Crumble) to create
	ingredients are grown, reared, caught and processed		an electrical system for a nightlight. Children are to use simple
		Children can design their product in a variety of ways including drawn sketches,	
		diagrams or using CAD when applicable to design on a computer programme (this could be Tipker CAD Sketch In or Point)	
	cooking techniques focusing on Mediterranean dishes – to support and	(this could be Tiliker CAD, SketchOp or Paint).	(for example, series circuits incorporating switches, bulbs, buzzers and motors). Children will apply their understanding of computing
	enhance learning developed during Opening World's topic 'The		to program monitor and control their products

linkages.

Mediterranean.'

considering flavour and seasonality.

Children are to evaluate their final product against their original designs,

to understand and use mechanical systems in their products using levers and |Children to evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

Children will be able to use a variety of techniques and materials to create their to program, monitor and control their products.

product, considering the functional properties and aesthetic qualities. Children

	Children to evaluate their ideas and products against their own design criteria and	1		
	research, plans and design criteria to inform their evaluations.			
Cooking and Nutrition  Can you make a savoury African dish?	Computer Aided Design (CAD): Designing a school quiet garden.  Can you use Computer Aided Design (CAD) to design a quiet, prayer garden for our school?			
<ul> <li>cooking techniques</li> <li>to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> <li>Children will research African dishes and ingredients, considering how they are grown and the different flavours they provide.</li> <li>Children will prepare and cook a savoury African meal using a range of cooking techniques focusing on African dishes and ingredients.</li> </ul>	Where will this be on our school grounds? Will there be different areas for children to sit, plant vegetables, listen to stories? What materials could we use? What colours will make the quiet garden both aesthetically pleasing but also a calm, peaceful place?  Children to research other quiet gardens and discuss what they like/dislike or what they would change.  Children can use this research to plan and design their own quiet garden for school. Children will use a computer programme (Tinker CAD or SketchUp) to design using 3D shapes. Children need to consider the size and scale of the garden and each feature they plan to include. Children need to use a variety of features on the Tinker CAD software to create their quiet garden, considering measurements, scale and accuracy. Children are to develop a clear idea of what has to be done through research and planning.	use simple circuits and switches including programming and controlling. Apply understanding of computing to program, monitor and control their products.  Children to evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Understand how key events and individuals in design and technology have helped shape the world.		
Cooking and Nutrition  Can you make a popular meal from WW2 times?	Textiles: Cushion Making  Can you design and create a cushion and evaluate whether it is fit for purpose?	Electrical systems: programming  Can you use a computer program to program, monitor and control an alarm?		
<ul> <li>to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> <li>Children will research ingredients and recipes that were popular in Liverpool during WWII, making links with their history topic.</li> <li>Children will use this research to prepare their recipe, considering flavour and seasonality.</li> </ul>	Pupils are to research cushion designs and consider which shape, size, detailing and fabrics they think would be most suitable for their own products. Children can research and discuss different designers including recycled material designers and the benefits that these have (recycling materials is not only a way to reduce waste and environmental impact, but also a source of inspiration and innovation for product design. By using recycled materials, designers can create products that are more durable, functional, aesthetic, and ethical).  Children can then use this research to design a purposeful, functional, appealing cushion cover for themselves or other users based on their own design criteria (from product research). Children can design their product in a variety of ways including drawn sketches or using CAD to design on a computer programme (this could be Tinker CAD, SketchUp or Paint).  Children to be able to explain their design and the techniques they use. Children to join two pieces of fabric together, using a variety of stitches, and attach buttons, beads, and ribbons onto fabric securely (considering purpose, functionality and aesthetics).	Children are to research existing products and discuss key elements, considering the purpose and target audience. Children can plan their designs to create their own product.  Use a computer-programming app (Crumble) to create an electrical system for an alarm. Children are to use simple circuits and switches including programming and controlling. Children to understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors). Apply understanding of computing to program, monitor and control their products.  Children to evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.		
	Children will be taught:  • to understand and apply the principles of a healthy and varied diet  • to prepare and cook a predominantly savoury dish using a range of cooking techniques  • to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed  Children will research African dishes and ingredients, considering how they are grown and the different flavours they provide.  Children will prepare and cook a savoury African meal using a range of cooking techniques focusing on African dishes and ingredients.  Children are to evaluate their final product against their original designs, considering flavour and seasonality.  Cooking and Nutrition  Can you make a popular meal from WW2 times?  Children will be taught:  • to understand and apply the principles of a healthy and varied diet  • to prepare and cook a predominantly savoury dish using a range of cooking techniques  • to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed  Children will research ingredients and recipes that were popular in Liverpool during WWII, making links with their history topic.  Children will use this research to prepare their recipe, considering flavour and seasonality.  Children are to evaluate their final dish, discussing what they like and	configure will be taught:  - to understand and apply the principles of a healthy and varied diet - to prepare and cook a predominantly savoury dish using a range of - ingredients are grown, reared, caught and processed - to understand secondary, and know where and how a variety of - ingredients are grown, reared, caught and processed - Children will research African dishes and ingredients, considering how - they are grown and the different filteron they provide.  Children will research African dishes and ingredients, considering how - they are grown and the different filteron they provide.  Children will preaper and cook a savoury African meal using a range of - Children are to evaluate their final product against their original designs, - considering flavour and seasonality.  Children will be taught:  - Children will research and planning.  Children will preaper and cook a savoury African meal using a range of - Children will be taught:  - Children will research and planning.  Children will preaper and cook a savoury African meal using a range of - Children will be taught:  - Children will research and planning.  Children will research and planning.  Children will be taught:  - Children will research and planning.  Children will be taught:  - Children will be taught:  - Textiles: Cushion Making  Can you wake a popular meal from WW2 times?  Children will be taught:  - Textiles: Cushion Making  Can you design and research and planning.  Children will be taught:  - Textiles: Cushion Making  Can you design and research and planning.  Children will use this research to prepare their recipes, considering flavour and seasonality.  Children will be taught:  - Textiles: Cushion Making  Can you design and create a cushion and evaluate whether it is fit for purpose?  Pupils are to research cushion designs and consider which shape, size, detailing and remained and create a cushion and evaluate whether it is fit for purpose?  Children will use this research to prepare their recipes, considering flavour and seasonality.  Ch		