

Brackenwood Junior School



Design and Technology Long Term Plan

Yearly Overview

Food	Materials	Textiles	Computing	Construction	Mechanics
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	Autumn	Spring	Summer
Year 3	Packaging	Mini Greenhouses	Light up Signs
Year 4	Moving Monsters	Musical Instruments	Seasonal Food
Year 5		Moving Vehicals	Fashion and Textiles
Year 6	Fairgrounds	Moving Toys	Bridges

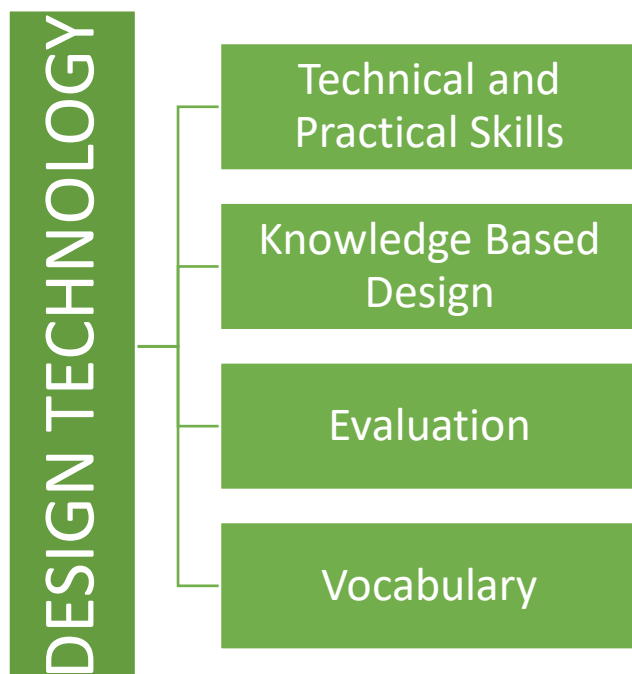


Design and Technology

Design is not just about what something looks or feels like. Design is about how it works.

- Steve Jobs

Our key driving themes are:



Why should children learn this subject?	<p>Design Technology provides children with the opportunity to develop the skills, knowledge and understanding needed to design and make functional products. By engaging in Design Technology tasks, children have opportunities to become creative and innovative. They acquire a better understanding of materials and their components, mechanisms, control systems and structures. They learn how to evaluate products for quality and effectiveness. In addition, engaging in Design Technology will help the children with learning across the curriculum and there are clear links between this subject and others such as Science, ICT, Maths and Art.</p> <p>Participating in Design Technology activities will enable children to become more confident at problem-solving, risk-taking, evaluating and collaborative working</p>
What will children learn to do in this subject?	<p>At Brackenwood Junior School, children will:</p> <ul style="list-style-type: none">• Develop creative, technical and practical knowledge.• Design and make high-quality products for a wide range of purposes.• Evaluate and test their work and the work of others.• Understand the principles of nutrition and learn how to cook.• Research existing designs to inform their own work.• Use sketches, diagrams and prototypes to develop and refine their ideas.• Use a wide variety of tools and materials.• Learn to strengthen, stiffen and reinforce structures.• Understand and incorporate mechanical and electrical systems.• Use computing to program, monitor and control their products.
How will we inspire them?	<ul style="list-style-type: none">• Researching, designing and making a range of products with a real purpose.• Using the <i>Fun Food Chef</i> to learn about nutrition and how to cook. <p>Working with a range of different materials (clay pottery, sewing etc</p>

Skills Progression Map

Mastering practical skills Developing the skills needed to make high quality products (we have highlighted a range of skills but they may be added to or changed)	
YEAR 3 AND 4	YEAR 5 AND 6
FOOD <ul style="list-style-type: none"> • Prepare ingredients hygienically using appropriate utensils. • Measure ingredients to the nearest gram accurately. • Follow a recipe. • Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking). 	FOOD <ul style="list-style-type: none"> • Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms). • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. • Demonstrate a range of baking and cooking techniques. • Create and refine recipes, including ingredients, methods, cooking times and temperatures.
MATERIALS <ul style="list-style-type: none"> • Cut materials accurately and safely by selecting appropriate tools. • Measure and mark out to the nearest millimetre. • Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). • Select appropriate joining techniques. 	MATERIALS <ul style="list-style-type: none"> • Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape). • Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).
TEXTILES <ul style="list-style-type: none"> • Understand the need for a seam allowance. • Join textiles with appropriate stitching. • Select the most appropriate techniques to decorate textiles. 	TEXTILES <ul style="list-style-type: none"> • Create objects (such as a cushion) that employ a seam allowance. • Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration). • Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft decoration for comfort on a cushion).
COMPUTING <ul style="list-style-type: none"> • Control and monitor models using software designed for this purpose. 	COMPUTING <ul style="list-style-type: none"> • Write code to control and monitor models or products.
CONSTRUCTION <ul style="list-style-type: none"> • Choose suitable techniques to construct products or to repair items. 	CONSTRUCTION

<ul style="list-style-type: none"> Strengthen materials using suitable techniques. 	<ul style="list-style-type: none"> Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding).
MECHANICS <ul style="list-style-type: none"> Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears). 	MECHANICS <ul style="list-style-type: none"> Convert rotary motion to linear using cams. Use innovative combinations of electronics (or computing) and mechanics in product designs.
<p style="text-align: center;">Design, make, evaluate and improve Developing the process of design thinking and seeing design as a process.</p>	
<ul style="list-style-type: none"> Design with purpose by identifying opportunities to design. Make products by working efficiently (such as by carefully selecting materials). Refine work and techniques as work progresses, continually evaluating the product design. Use software to design and represent product designs. 	<ul style="list-style-type: none"> Design with the user in mind, motivated by the service a product will offer (rather than simply for profit). Make products through stages of prototypes, making continual refinements. Ensure products have a high quality finish, using art skills where appropriate. Use prototypes, cross-sectional diagrams and computer aided designs to represent designs.

<p style="text-align: center;">Take inspiration from design throughout history This concept involves appreciating the design process that has influenced the products we use in everyday life.</p>	
<ul style="list-style-type: none"> Identify some of the great designers in all of the areas of study (including pioneers in horticultural techniques) to generate ideas for designs. Improve upon existing designs, giving reasons for choices. Disassemble products to understand how they work. 	<ul style="list-style-type: none"> Combine elements of design from a range of inspirational designers throughout history, giving reasons for choices. Create innovative designs that improve upon existing products. Evaluate the design of products so as to suggest improvements to the user experience.

National Curriculum Programmes of Study

Purpose of study

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

Aims

The national curriculum for design and technology aims to ensure that all pupils:

- develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- critique, evaluate and test their ideas and products and the work of others
- understand and apply the principles of nutrition and learn how to cook.

Attainment targets

By the end of each key stage, pupils are expected to know, apply and understand the matters, skills and processes specified in the relevant programme of study.

Schools are not required by law to teach the example content in [square brackets].

Subject content

Key stage 1

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment].

When designing and making, pupils should be taught to:

Design

- 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, mock-ups and, where appropriate, information and communication technology

Make

- 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

Evaluate

- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria

Technical knowledge

- 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.

Key stage 2

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment].

When designing and making, pupils should be taught to:

Design

- use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
- generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

- select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
- select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate

- investigate and analyse a range of existing products
- 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

Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]
- apply their understanding of computing to program, monitor and control their products.

Cooking and nutrition

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils should be taught to:

Key stage 1

- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from.

Key stage 2

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.