| HJS Curriculum Skills Progression – DT | | | | | | | |
|---|--|--|--|---|--|--|--|
| DT Skills | Year 3 | Year 4 | Year 5 | Year 6 | | | |
| DT projects are based on Structures, Mechanisms, Food, Textiles and Electrical. There are at least 2 projects for each theme, 2 years apart. Where it is appropriate to do so, DT projects are linked to the Humanities topics we study. Teachers will plan their own units of work based on this skills progression sheet. They may draw on the DATA "Projects On A Page" for additional inspiration and support. | | | | | | | |
| Topics | Brilliant Bristol, Awesome Ancestors, Ancient Egypt | Ancient Influences, Earth Explorers, Our World Our Future | Invaders, Explorers, Rainforests | America, WW2, Africa Big Picture | | | |
| DT1 Design See appendix 2 | a) Use research to develop design criteria that is fit for purpose. b) Supported discussions about plans and designs completed with relevant information. | a) Generate plans and designs based on research and ideas that take account of the user's views and the intended purpose. b) Designs include commentary and simple measurements. c) Link discussions about ideas, plans and designs to investigation, disassembly and evaluation of a range of products describing in detail their parts and their function. | a) Clarify and justify plans, designs and ideas by drawing upon and using a range of relevant sources of information. b) Discuss ways in which ideas, plans and designs are formed and modified to ensure that the design criteria are met effectively. | a) Use research and exploration, such as the study of different cultures, to identify and understand user needs. b) Use a variety of approaches when designing, whilst considering a range of constraints. This may inc. ordered sequences and budget information. | | | |

| D12 Make Select and use tools and equipment to measure, mark out and shape materials and components. Select from and use a wide range of materials and components according to both functional and aesthetic qualities. Make increasingly complex paper models, mock ups and templates using different joining and cutting methods. Select the most effective finish to enhance the appearance of a product. Follow procedures for safety and hygiene. | b) c) | a ruler Strengthen newspaper by rolling Use decorative and finishing techniques | b) c) d) e) f) g) h) i) j) k) | folds. Select from and use a range of tools and equipment to perform practical tasks such as marking out, cutting, joining and finishing. Select from and use textiles according to their characteristics. Threading a needle Using a running stitch Gluing fabric Over stitch Stapling Simple series circuits | b) c) d) e) | hook safely. Use a glue gun Select a range of appropriate tools to cut, shape and join paper, card and wood and components with accuracy and precision. Join wood to wood Measure mark and cut dowel | b) c) d) | techniques, processes, equipment and machinery precisely. parallel circuits wider range of components wire strippers |
|--|----------|---|--|---|----------------------|--|----------------|--|
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|---|----|---|----------|--|----|---|----------|---|
| DT3 | a) | Use knowledge of the similarities and | a) | Investigate and use analysis of existing | a) | Use analysis of existing products, supported by | a) | Understand developments in DT, its impact on |
| Evaluate | | differences between | | products to inform own | | accurate factual | | individuals, society and the |
| Critically evaluate their own products against criteria: intended user & purpose strengths & weaknesses areas for development Evaluate existing, new and emerging technologies against their own design criteria. Gain an understanding of the way in which the work of famous inventors, designers, engineers, chefs and manufacturers have impacted on the development of product design and function. Use this understanding to inform and support evaluation and further development of own product. | b) | products with the same function to support identification of the most effective product. Evaluate ideas and products against own design criteria, whilst considering the views of others. | b) c) | work. Identify from a range the key features and functions needed to create an effective and efficient working product. Give reasons, supported by factual evidence, for the success of aspects of a product. | b) | information, to inform own work. Test and evaluate products to identify the variants which may affect the function of a product. Give reasons, supported by factual evidence, for the success of aspects of a product and provide considered solutions to resolve those parts that could be improved. | b) c) | environment. Test, evaluate and refine ideas and products against a specification, whilst considering the views of intended users. Analyse the work of past and present professionals and others to develop and broaden understanding. |

| DT4 | Bridges | <u>Textiles</u> | <u>Mechanisms</u> | <u>Textiles</u> |
|--------------------------|--------------------------|---|--------------------------|-----------------------------|
| | a) Understand how to | a) How to join fabrics | a) Understand how to | a) Know that a product can |
| Technical | strengthen / stiffen and | b) Using a template | strengthen / stiffen and | be made from a |
| | reinforce a 3D product | c) Finishing techniques | reinforce a 3D product | combination of accurately |
| knowledge / | | | | made pattern pieces, |
| machanisms | Food | Paper engineering | Food | fabric shapes and different |
| mechanisms | b) Know about a range of | d) Understand and use lever | b) Know about a range of | tabrics. |
| (see below for technical | fresh and processed | and linkage mechanisms. | fresh and processed | b) Fabrics can be |
| vocabulary) | ingredients appropriate | e) Distinguish between fixed | ingredients appropriate | strengtnened, stiffened |
| vocabularyj | for their product, and | and loose pivots. | for their product, and | and reinforced where |
| | whether they are grown, | f) Understand now to | whether they are grown, | appropriate. |
| | Teared, of caught. | reinforce a 3D product | reared, or caught. | Food |
| | Pneumatics | | | c) Know about a range of |
| | c) Understand and use | Electrical | | fresh and processed |
| | nneumatic mechanisms | g) Understand and use | | ingredients appropriate for |
| | pricarratic meenanisms | electrical systems in | | their product and whether |
| | | products, such as series | | they are grown, reared, or |
| | | circuits incorporating | | caught. |
| | | switches, bulbs and | | 0 |
| | | buzzers. | | Electrical / Structures |
| | | h) Apply understanding of | | d) Understand how to |
| | | computing to program and | | strengthen / stiffen and |
| | | control products. | | reinforce a 3D product |
| | | | | e) Understand and use |
| | | | | electrical systems in their |
| | | | | products. Series and |
| | | | | parallel |
| | | | | f) Apply understanding of |
| | | | | computing to program, |
| | | | | monitor and control their |
| | | | | products. |

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|----------------------------|-------------------------------------|------------------------------|--------------------------------|---|
| DT5 | a) Understand that good | | a) Measure and weigh | a) Select and prepare foods |
| | products are made of | | ingredients appropriately. | for a particular purpose. |
| Cooking and | several components and | | b) Analyse the taste, texture, | b) Experience a range of food |
| | that a variety of food is | | smell and appearance of a | ingredients and cooking |
| Nutrition | needed for a healthy diet. | | range of food. | methods. |
| Lise equipment safely with | b) Combine components | | c) Join and combine a range | c) Show awareness of a |
| an awareness of food | according to taste, texture | | of ingredients. | healthy diet from |
| hygiene | and appearance | | d) Draw a simple design | understanding a balanced |
| nygiene. | c) Draw a simple design | | specification for intended | diet. |
| • | specification for intended | | user and purpose, | d) Join and combine food |
| | user and purpose, | | considering specific | ingredients appropriately |
| | considering specific | | elements such as: | whilst using correct |
| | elements such as: | | appearance | equipment. |
| | appearance | | taste / texture | |
| | taste / texture | | • aroma | |
| | • aroma | | | |
| DTE | Isambard Kingdom Brunel | Science Museum: model | Cam invention: Al-Jazari in | Science Museum: spinning |
| | and the Clifton Suspension | signal pivot and Early pivot | 1206 Weblink | <u>mule</u> |
| Key neonle. | Bridge - <u>designs for Clifton</u> | <u>eyeglasses</u> | | History of <u>Velcro</u> also <u>here</u> |
| ney people) | Bridge | | | First form of electric light, |
| events and | Science Museum: Pneumatic | | | Humphrey Davy |
| • . | <u>camera shutter</u> | | | |
| products | Otto von Guericke German | | | |
| - | physicist | | | |

HJS Curriculum Skills Progression – DT

| | design brief | design brief | design brief | design brief |
|------------|---------------------------------|------------------------------|-----------------------------|----------------------------|
| | design specification | design specification | design specification | design specification |
| Vocabulary | prototype | prototype | prototype | prototype |
| | annotated sketch | annotated sketch | annotated sketch | annotated sketch |
| | purpose | purpose | purpose | purpose |
| | user | user | user | user |
| | innovation | innovation | innovation | innovation |
| | research | research | research | research |
| | functional | functional | functional | functional |
| | Bridges | Paper engineering | <u>Mechanisms</u> | Food |
| | Frame structure, stiffen, | Mechanism, lever, | As Year 3, plus: | As Year 3 and 5, plus: |
| | strengthen, reinforce, | linkage, pivot, slot, | pulley, drive belt, gear, | fat, sugar, carbohydrate, |
| | triangulation, stability, shape | bridge, guide | rotation, spindle, driver, | protein, vitamins, knead, |
| | join | system, input, process, | follower, ratio, transmit, | nutrients, nutrition, |
| | Food | output | axle, | healthy, varied, gluten, |
| | names of utensils | linear, rotary, oscillating, | cam, snail cam, off-centre | dairy, allergy, |
| | texture, taste, sweet, | reciprocating | cam, peg cam, pear shaped | intolerance, savoury, |
| | sour, hot, spicy, | <u>Textiles</u> | cam follower, axle, shaft, | source, seasonality |
| | appearance, smell, | joining and | crank, handle, housing, | |
| | preference, greasy, | finishing techniques, | framework rotation, rotary | <u>Structures</u> |
| | moist, cook, fresh, | tools, fabrics and | motion, oscillating motion, | As Year 3, plus: |
| | savoury, hygienic, edible, | components | reciprocating motion | |
| | grown, reared, caught, frozen, | template, pattern, pattern | Food | Textiles |
| | tinned, processed, | pieces, | As Year 3, plus: | As Year 4, plus: |
| | seasonal, harvested | mark out, join, decorate, | utensils, combine, fold, | Seam, seam allowance, |
| | healthy/varied diet | finish, needle | knead, stir, pour, mix, | wadding, reinforce, right |
| | | Electrical | rubbing in, whisk, beat, | side, wrong side, |
| | Pneumatics | Series circuit, fault, | roll out, shape, sprinkle, | hem, template, pattern |
| | components, fixing, | connection, toggle | crumble | pieces |
| | attaching, tubing, syringe, | switch, push-to-make | | name of textiles and |
| | plunger, split pin, paper | switch, push-to-break | | fastenings used, pins, |
| | fastener, pneumatic system, | switch, battery, battery | | needles, thread, |
| | input, movement, process, | holder, bulb, bulb | | pinking shears, |
| | output movement, control, | holder, wire, insulator, | | fastening |
| | compression, pressure, | conductor, crocodile clip | | |
| | inflate, deflate, pump, seal, | control, program, | | Electrical |
| | air-tight | system, input device, | | As Year 4, plus: |
| | | output device | | monitor, parallel |
| | | | | circuit, names of switches |
| | | | | and components, |

Appendix 1: National Curriculum Key stage 2

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

- 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.

Appendix 2:

Learning in design technology - Designing

- Explore existing products/designs inc. disassembling
- Research into user needs:
- discussion
- questionnaires
- survey
- interviews
- web based resources
- Draw a simple design specification for intended user and purpose, inc:
- appearance / taste / texture / aroma / time constraints / budget / resources available /

<u>Generate, model and develop innovative ideas</u> (link to examples)

- annotated drawings
- exploded diagrams
- cross section
- pattern pieces
- computer aided design
- 3D modelling
- oral and digital presentations
- ordered sequences and schedules for manufacturing of products
- Detailed resources required
- Using costings

Cross section diagram:





Exploded diagram:



Pattern pieces:

