

And the children children

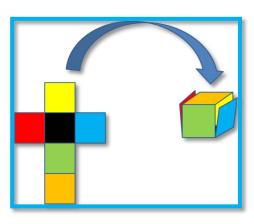
Beaconhill Primary Design and Technology Intent

A Designer in Technology at Beaconhill Primary School should have...

- Levels of originality and the willingness to take creative risks to produce innovative ideas and prototypes.
- An excellent attitude to learning and independent working.
- The ability to use time efficiently and work constructively and productively with others.
- The ability to carry out research, show initiative and evaluate their own design choices to develop a detailed knowledge of users' needs.
- The ability to improve and edit where required, demonstrating resilience and a willingness to perfect their work.
- The ability to act as responsible designers and makers, working ethically, using finite materials carefully and working safely.
- A thorough knowledge of which tools, equipment and materials are needed to make their products fulfil their purpose.
- The ability to apply cross curricular knowledge in their work where necessary (especially mathematical and artistic skills).
- A passion for the subject and knowledge of up-to-date technological innovations in materials, products and systems.











Design and Technology Overview

This curriculum map ensures that skills, knowledge and understanding are developed systematically across a subject.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Key Stage 1	2 year rolling programme Year B: Pizzas		2 year rolling programme Year A: Mechanisms: Moving Stories		2 year rolling programme Year A: Puppets Year B: Bridges	
Year 3	Sandwiches		Structures		Tie Dye	
Year 4	Scones		Loch Ness Monster		Electrical Systems	
Year 5	Flapjacks		Moving Parts		Beach bags	
Year 6	Faji	itas	Ancient Mayans: Te	extiles and Weaving	Fairground Structure a	and Electrical Systems





Design Technology Curriculum Map

This curriculum map ensures that skills, knowledge and understanding are developed systematically across a subject.

Nursery	Physical Development
	 Use large-muscle n
	flags and streamer

cle movements to wave

- paint and make marks.
- Choose the right resources to carry out their own plan.
- Use one-handed tools and equipment, for example, making snips in paper with scissors.

Expressive Arts and Design

- Make imaginative and complex 'small worlds' with blocks and construction kits, such as a city with different buildings and a park.
- Explore different materials freely, in order to develop their ideas about how to use them and what to make.
- Develop their own ideas and then decide which materials to use to express them.
- Create closed shapes with continuous lines, and begin to use these shapes to represent objects.

Personal, Social and Emotional Development

 Select and use activities and resources, with help when needed. This helps them to achieve a goal they have chosen or one which is suggested to them.

Understanding The World

Explore how things work.

Reception

Physical Development

- Progress towards a more fluent style of moving, with developing control and grace.
- Develop their small motor skills so that they can use a range of tools competently, safely and confidently.
- Use their core muscle strength to achieve a good posture
- When sitting at a table or sitting on the floor.

ELG

Use a range of small tools, including scissors, paintbrushes and cutlery.

Expressive Arts and Design

- Explore, use and refine a variety of artistic effects to express their ideas and feelings.
- Return to and build on their previous learning, refining ideas and developing their ability to represent them.
- · Create collaboratively, sharing ideas, resources and skills.

ELG

- 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.





children.	Autumn term	Spring term	Summer term 2 year rolling programme	
Year 1	2 year rolling programme	2 year rolling programme		
	Year B: Food Technology (Pizzas)	Year A: Mechanisms: Moving Stories	Year A: Puppets Year B: Bridges	
	 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 	 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 	 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 	
	 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 	 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 	 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 	
 explore and evaluate a range of existing products evaluate their ideas and products against design criteria Cooking and Nutrition use the basic principles of a healthy and varied diet to prepare dishes understand where food comes from. 		Technical knowledge • explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.	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.	



2 year rolling programme Year 2

criteria

2 year rolling programme

criteria

Year B: Food Technology (Pizzas)

Year A: Puppets Year B: Bridges

design purposeful, functional,

Design

Design

- design purposeful, functional, appealing products for themselves and other users based on design
- design purposeful, functional, and other users based on design

Year A: Mechanisms: Moving Stories

2 year rolling programme

- generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology
- appealing products for themselves criteria generate, develop, model and communicate their ideas through

talking, drawing, templates, mock-ups

and, where appropriate, information

and communication technology

generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

appealing products for themselves

and other users based on design

Make

Make

- select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
- and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] • select from and use a wide range of

• select from and use a range of tools

- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics
- materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

Evaluate

- explore and evaluate a range of existing products
- explore and evaluate a range of existing products

- evaluate their ideas and products against design criteria
- evaluate their ideas and products against design criteria

Cooking and Nutrition

Technical knowledge

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

Make

Design

• explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.

• 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.







Year 3 Food: **Sandwiches**

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, crosssectional 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

Structures

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, crosssectional 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

Tie Dye

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, crosssectional 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

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

- 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

- 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



ear 4 Food: Scones

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, crosssectional 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

Loch Ness Monster

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, crosssectional 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

Electrical Systems

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, crosssectional 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





- 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

- 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

- 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

- 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 electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]

Year 5 Food: Flapjacks

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

Moving Parts

Design

- use research and develop design criteria to inform the design of innovative, functional, appealing products which involve movement
- develop products which are fit for purpose, aimed at particular individuals or groups

Beach Bags

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





groups

 generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional 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

Cooking and Nutrition

 generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional or exploded diagrams and prototypes

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

- understand and use the properties of materials and the performance of structural elements to achieve functioning solutions
- understand how more advanced

 generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional 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





	 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 	mechanical systems used in their products enable changes in movement and force	strengthen, stiffen and reinforce more complex structures
Year 6	Food – Fajitas Design	Ancient Mayans: Textiles and Weaving Design	Fairground Structures and Electrical Systems
	 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 Make	 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 inspired by the creations of the Mayan people generate, develop, model and communicate their ideas through discussion, annotated sketches, 	 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
	 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 	prototypes, pattern pieces and computer-aided design where appropriate Make • select from and use a wider range of tools and equipment to perform	Make • select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately





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

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

- 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

 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

- understand and use the properties of materials and the performance of structural elements to achieve functioning solutions
- understand how more advanced mechanical systems used in their products enable changes in movement and force





Design and Technology Skills Progression

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design	discuss simple an • Explore ideas usir materials.	vith a purpose in	 knowledge of a existing product Design exciting products with a audience. Identify design an audience. Use annotated sectional drawing how a product Explore ideas uprototypes before design. Explain why many justify function choices. Use CAD to design an existing function design. 	g and appealing a specific purpose and a features to appeal to sketches and crossings to communicate will work. using drafts and ore deciding on a final aterials are chosen and all and aesthetic velop and communicate opropriate. d follow more complex	using their pof existing products will indicate the to their targ Use annotate sectional drappropriate product will Explore idea prototypes I communicate Explain why justify functionices. Consider the of resources making. Use researce detailed design and the contex of the context of	ing and appealing h a specific purpose and features which will appeal et market. ed sketches, cross- wings and CAD where to communicate how a work. s using drafts and efore clearly ing a final design. materials are chosen and onal and aesthetic e availability and costing when planning and n to inform and develop ign criteria to inform the igh-quality products which





- Follow a simple plan or recipe with support.
- Begin to select equipment to perform a function safely e.g. scissors, zesters, juicers, knives (butter).
- Select materials for a particular task based on their properties.
- Follow hygiene procedures.
- Use a range of materials and components.
- Assemble, cut, shape, join and combine materials, components or ingredients to create a product.
- Cut, join, score with some accuracy.
- Use a basic running stitch.
- Cut, peel and grate, weigh and measure ingredients where appropriate.
- Begin to use simple finishing techniques to improve product aesthetics.

- Follow step by step instructions with assistance where required.
- With growing confidence, carefully select from a range of tools and equipment to perform a function safely and explaining their choices.
- Follow hygiene procedures.
- Select materials for a task based on their functional properties and aesthetic qualities.
- Use a wider range of materials and components including textile kits and electrical components.
- Improve upon practical skills such as: cutting, joining and assembling and ensure accuracy throughout.
- With growing independence, measure to the nearest cm and mm.
- Cut, shape and score materials with increasing accuracy.
- Cut, peel and grate with increased independence including weighing and measuring ingredients where appropriate.
- Begin to select appropriate finishing techniques to improve product aesthetics e.g. hemming, tie-dye, fabric paints and digital graphics.

- Independently plan by suggesting what to do next.
- With confidence, carefully select from a range of tools and equipment to perform a function safely and explaining their choices.
- Follow hygiene procedures.
- Carefully select materials for a task based on their functional properties and aesthetic qualities.
- Use a wide range of materials and components including textile kits and electrical components.
- Improve upon practical skills such as: cutting, joining and assembling and ensure accuracy throughout.
- Independently and accurately, measure to the nearest cm and mm.
- Cut, shape and score a range of materials with precision and accuracy.
- Assemble, join and combine materials and components with accuracy.
- Demonstrate how to measure, make a seam allowance, tape, pin, cut, shape and join fabric with precision to make a more complex product.
- Join textiles using a greater variety of stitches, such as backstitch, whip stitch, blanket stitch.
- Refine the finish using techniques to improve the appearance of their product, such as sanding, or a more precise scissor cut after roughly cutting out a shape.
 Select appropriate finishing techniques to improve product aesthetics e.g. hemming, tie-dye, fabric paints and digital graphics.





Evaluate	 Explore and evaluate existing products through discussing and comparing. Create simple written evaluations explaining positives and negatives about the product. Explore the materials products are made from. Talk about design ideas and what they are making. Suggest ways they could improve their work. Use design criteria to evaluate a product. Start to understand that some steps in the design process need to be repeated. 	 Explore and evaluate existing products by discussing utility and whether it fulfils its purpose. Create more detailed written evaluations explaining positives and negatives about the product. Explore the materials products are made from and suggest reasons for this. Consider design criteria and be willing to alter plans based on reflection and feedback. Evaluate a product against design criteria. Evaluate key developments and the work of designers that have helped to shape the world. 	 Explore and evaluate existing products in detail and establish a unique selling point. Critically evaluate the quality of design, manufacture and fitness for purpose of products as they design and make. Evaluate ideas and products against their original design criteria, making changes as needed.
Technical Knowledge	 Build simple structures and explore how to make them balanced, stronger and sturdier. Explore the characteristics of materials and components. Create products using mechanisms such as levers, sliders, and wheels. 	 Understand that materials have functional and aesthetic qualities. Apply their knowledge of how to create balanced and sturdy structures to make more complex structures. Understand how electric systems have an input and output process. Make and represent simple electrical circuits and components to create functional products. Explain how mechanical systems make movement and use this in their product. 	 Understand that materials have functional and aesthetic qualities and make selections based on their prior knowledge. Apply their knowledge of how to create balanced and sturdy structures to make more detailed and complex structures. Understand how electric systems have an input, process and output. Explain in detail how mechanical systems make movement and use this in their product. Apply their computing knowledge to program, monitor and control a product.





- Explain where in the world different foods come from and how some ingredients are found.
- Understand that food must be farmed, grown elsewhere, or caught.
- Name and sort foods into the five groups.
- Understand the importance of eating 5 fruits and vegetables every day and start to explain why.
- Design and prepare healthy dishes which include fruit and vegetables.

- Begin to understand where and how food is grown.
- Prepare and cook a variety of dishes safely and hygienically.
- With support, use a heat source to cook ingredients, taking care to consider temperature and cooking time.
- Use a range of techniques such as mashing, whisking, crushing, grating, cutting, kneading and baking.
- Explain that a healthy diet is made up of a variety of different food and drink.
- Be able to apply knowledge of healthy eating principles when planning and cooking dishes.
- Understand that to be active and healthy, nutritious food and drink are needed to give us energy.
- Prepare ingredients using appropriate utensils.
- Measure and weigh to the nearest (g) or (ml).
- With support, follow a simple recipe.

- Know, explain and give examples of food that is grown (such as pears, wheat and potatoes), reared (such as poultry and cattle) and caught (such as fish) in the UK, Europe and the wider world.
- Understand about seasonality, how this may affect the food availability and plan recipes according to seasonality.
- Demonstrate how to prepare and cook a variety of dishes safely and hygienically.
- Understand how to use a range of cooking techniques, such as griddling, grilling, frying and boiling.
- Explain that foods contain different substances, such as protein, that are needed for health and be able to apply these principles when planning and preparing dishes.
- Adapt and refine recipes by adding or substituting one or more ingredients to change the appearance, taste, texture or aroma.
- Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.
- Independently follow a recipe.





- Study the techniques and processes different designers and makers use.
- Describe and compare the work of notable artists and designers.
- Be inspired by the work of others to create their own work.
- Learn from the work of a diverse range of designers and makers.

- Continue to study the techniques and processes different designers use.
- Describe and compare the work of notable artists and designers, giving opinions.
- Be inspired and replicate the work of others.
- Reflect on their work and consider how to develop their skills.
- Refer to techniques and the effect they have created.
- Learn from the work of a diverse range of designers and makers.

- Develop a wider knowledge of the work of famous designers.
- Give detailed observations about the work of famous designers in history.
- Name the work of famous people and recall facts about famous artists and designers.
- Continue to study the techniques and processes different artists use.
- Describe and compare the work of notable artists and designers, giving opinions.
- Be inspired and replicate the work of others with greater skill.
- Carefully reflect on their work and consider how to hone their skills.
- Refer to techniques and the effect they have created.
- Learn from the work of a diverse range of designers and makers.





Design and Technology Vocabulary Progression

This document sets out EYFS, KS1 and KS2 Design and Technology vocabulary under the EYFS Development Matters and National Curriculum. The tables can be used to check pupils' understanding of new vocabulary introduced from EYFS-Y6.

The lists are intended as a guide as to what pupils should know and are not exhaustive. Key terms may be introduced earlier as a challenge for our learners, although it is also important to ensure that learning is new in order to develop and extend learners throughout each phase.

Phase	Progression of Vocabulary					
KS1	Food and Nutrition:	Textiles:	Structures:	Mechanisms:	Electrical Systems:	
	fruit and vegetable names, names of equipment and utensils, sensory vocabulary e.g., soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients.	colour, fabric, pattern, shape, texture, glue, stick, scissors, sew, needle, felt, hessian, scraps, wool, yarn, thread, net, weave, layers, combine, opinion.	cut, fold, join, fix structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, thinner, thicker, corner, point, straight, curved, metal, wood, plastic circle, triangle, square, rectangle, cuboid, cube, cylinder.	slider, lever, pivot, slot, bridge/guide, card, masking tape, paper fastener, join, pull, push, up, down, straight, curve, forwards, backwards, vehicle, wheel, axle, axle holder, chassis, body, cab assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism names of tools, equipment and materials used.	N/A	
LKS2	rood and Nutrition: name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury, hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested, healthy/varied diet.	tie-dye, natural, synthetic, dip, soak, resist, threading, stitching, embroidery, cross stitch, running stitch, shrunken, tease, matting, daub, stamp, emblem, motif, ornamentation, geometric, stylised, abstract.	shell structure, three- dimensional (3-D) shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity, marking out, scoring, shaping, tabs, adhesives, joining, assemble, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating, font, lettering, text, graphics, decision.	Mechanisms: mechanism, lever, linkage, pivot, slot, bridge, guide system, input, process, rotary, oscillating, reciprocating.	series circuit, fault, connection, toggle switch, push-to-make switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip, control, program, system, input device, output device.	





UKS2	Food and Nutrition:	Textiles:	Structures:	Mechanisms:	Electrical Systems:
	ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble.	cloth, fray, tweed, embellished, manipulated, embroidered, warp, weft, replicate, soft sculpture, manipulation, smocking, ruching, Batik, embellish, accentuate, enhance, detract, practicality, aesthetic.	frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent.	pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor, circuit, switch, circuit diagram, annotated drawings, exploded diagrams, mechanical system, electrical system, input, process, output.	reed switch, toggle switch, push-to-make switch, push-to-break switch, light dependent resistor (LDR), tilt switch, light emitting diode (LED), bulb, bulb holder, battery, battery holder, USB cable, wire, insulator, conductor, crocodile clip control, program, system, input device, output device, series circuit, parallel circuit.