

THE
FUNDAMENTALS
OF
DESIGN
TECHNOLOGY

SKILLS

VOCABULARY

SKILLS

Use information on packaging to inform food choices.
To be able to cook a savoury dish applying the appropriate knowledge of ingredients and technical skills.
Use a variety of techniques to reinforce structures accurately and appropriately.

Understand the main food groups and how they are important for health.
Understand how foods are made safe to eat.
To understand the purpose of prototypes.

Join textiles with appropriate stitching.
To create a product using appropriate materials for a purpose and audience.

Talk about different food groups and be able to name food from each group.
Create designs using annotated sketches, diagrams and computer programs.

To understand that all foods are farmed, grown or caught.
Create a design based on a design criteria.
To select appropriate tools.

Talk about what he/she eats at home and explain what healthy foods are.

To safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function

Varied diet Sweet Savoury Sour Research
Model Functional Aesthetic Reinforce
Micro-organisms LEDs Resistors Transistors
Chips Profit Inventors Designers

Reared Processed Palatable Prototypes
Evaluation Mechanical/Electrical systems
Refining Precision Market research Innovation

Balanced diet Seasonal Recipe
Functional Electronics Substances
Hygienically Textiles Stitching

Food groups Annotation sketching
Diagrams Investigate Analyse
Accuracy Ingredients Strengthen

Mechanisms Design Criteria
Farming Joining Measure
Mark Refining Combining

Cook Nutrition Prepare
Healthy Colour Cutting
Create Develop

Tools
Material
Texture

To be able to problem solve and evaluate during the design process.
Generate, model and develop ideas through discussion, sketches, prototypes, exploded diagrams or computer programs.
Use inspiration to design his/her own product.

Use market research to inform the design of his/her own innovative product.
To make detailed evaluations about his/her own product and suggest how to improve them.

Understand what makes a healthy and balanced diet.
Understand seasonality and its benefits.
To read and follow a recipe.

To plan a design from a range of tools and materials.
To be able to strengthen materials using appropriate techniques.

Use mechanisms such as: leavers, sliders, wheels and axels.
To measure, mark out and cut/shape materials using a range of tools.

Use simple tools to prepare food safely.
Create a simple design for a product.
Use a range of tools to cut and combine materials safely.

To represent their own ideas, thoughts and feelings through design

YEAR 6

YEAR 5

YEAR 4

YEAR 3

YEAR 2

YEAR 1

RECEPTION

