

Year 1 and 2 Curriculum Plan – Design Technology



	Autumn	Spring	Summer
Year 1	<p><i>'Pop up Toy'</i> Mechanisms 'Moving Picture' Sliders</p>	<p>Textiles <i>'Drawstring pouches'</i> Inspired by explorers.</p>	<p>Textiles <i>'Knotted manes'</i> Introduction to textiles linked to 'The Lion Inside' by Rachel Bright Cooking and Nutrition <i>'Fruit salad'</i> Preparing food and vegetables (including cooking and nutrition requirements for KS1) link to the book 'Oliver's Fruit Salad' by Vivian French and Alison Bartlett</p>
Year 2	<p><i>'Fruit kebab' (link to Brazil)</i> Cooking and Nutrition Preparing fruit and vegetables (including cooking and nutrition requirements for KS1)</p>	<p><i>'Aboriginal rain stick'</i> Tools safety</p>	<p><i>Textiles</i> <i>Binca Bookmarks</i> Templates and joining techniques</p>

Design Technology National Curriculum Expectations KS1	Year 1			Year 2		
	Autumn	Spring	Summer	Autumn	Spring	Summer
Design <ul style="list-style-type: none"> To design purposeful, functional, appealing products for themselves and other users based on design criteria To generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology 						
Make <ul style="list-style-type: none"> To select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] To select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics 						
Evaluate <ul style="list-style-type: none"> To explore and evaluate a range of existing products To evaluate their ideas and products against design criteria Cooking and Nutrition, non-statutory, BPS practise 						
Technical knowledge <ul style="list-style-type: none"> To build structures, exploring how they can be made stronger, stiffer and more stable To explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. Cooking and Nutrition, non-statutory, BPS practise 						
Cooking and Nutrition <ul style="list-style-type: none"> To use the basic principles of a healthy and varied diet to prepare dishes To understand where food comes from. 						