



Knowledge Progression

Year 5/6 Design and Technology



	Designing	Making	Evaluating	Technical Knowledge (textiles, structures, mechanical and electrical systems)	Cooking and Nutrition
Key Vocabulary	Design, Design-criteria, target audience, consumer, create, think, research, market-research, explain, make, modify, improve, refine, aesthetic, finishing, finishing techniques, explore, investigate, evaluate, analyse, prove, product, functional, strength, weakness, name, describe, measure, illustrate, annotate, exploded-diagram, pattern pieces, computer-aided design, prototype, recognise, explain, tools, hack-saw, bench hook, hand drill, hot glue-gun, structure, join (flange, slots and cuts, slots and tabs, glue gun), saw, tape, test, hinge, protect, stronger, stiffer, support, sturdy, framework, dowel, moving parts (cams), Chichen Itza.			Felt, thread, needle, pin, stitch, running stitch-, back-stitch, whip-stitch, blank-stitch, sewing machine, sewing line, measure, mark, cut, score, attach, join, glue, cams, dowels, linear motion, rotatory motion, finishing techniques, structure, framework, stiffer, stronger, sturdy, free-standing, join, assemble, slots, holes, electric circuits, motor, motor mount, toggle switch, pulley, axle, axle supports.	Food, ingredient, hygienic, recipe, hob, oven, price per head, budget, technique, weigh, grams, kilograms, measure, millilitre, litre, chop and finely chop (bridge and claw), grate and finely grate, peel, spread, mix, pour, stir, drain, cook (boil), fry, simmer, melt (bain-marie), bake, crack beat and separate eggs, shape spoon, whisk, sieve/sift, cream, fold, roll, shape, divide garnish, season, sweet and savoury dishes, balanced and unbalanced diet, Eatwell Plate proportions, proportions per meal, nutrition, sweet, savoury, sensory, flavour, aroma, texture, appearance, vitamins, minerals, sensory, protein, dairy, carbohydrate, seasonality, sustainable, reared, caught, processed.
Previous knowledge/ Learning	<p>IN LKS2, OUR CHILDREN WILL:</p> <p><i>DT1</i> - Used research to design a purposeful, functional and appealing product (mechanical information poster, kite, torch and juggling balls) whilst planning a written step-by-step production plan. Produced a labelled product design with detailed descriptions about choices around materials, components, functions and aesthetics. E.g. labelling why their material was both suitable and appealing.</p> <p><i>DT2</i> - Developed, modelled and communicated their ideas through: annotated sketches, cross-sectional diagrams and prototypes, proving that their designs met a set criterion</p> <p><i>DT3</i> - Drew upon and discussed ideas from the designs of others and persevered whilst refining their designs.</p>	<p>IN LKS2, OUR CHILDREN WILL HAVE:</p> <p><i>DT4</i> - Followed a step-by-step plan for their mechanical information poster, kite, torch and juggling balls, choosing the right equipment and materials for each stage.</p> <p><i>DT5</i> - Knew which tools were most appropriate for a task, selected these and showed knowledge of how to handle it (e.g. scissors vs hacksaw or pritt-stick glue vs hot glue-gun). Furthermore, knew which techniques were most appropriate for a task, used these competently (e.g. choosing to join materials by taping, tying, or gluing)</p> <p><i>DT6</i> - Worked accurately to measure (cm and mm), mark out, cut, score and make holes in materials needed for their models (with assistance when using hacksaws and hand drills).</p> <p><i>DT7</i> - Worked accurately to join and assemble components (with assistance when using the hot glue-gun), paying particular attention to finishing techniques used for aesthetics and detail. Furthermore, applied their previous learning around stiffening and strengthening to build and join strong frame structures and bodies in their kites.</p>	<p>IN LKS2, OUR CHILDREN WILL HAVE:</p> <p><i>DT8</i> - Presented their products (mechanical information poster, kite, torch and juggling balls), giving a demonstration and description of how their products worked.</p> <p><i>DT9</i> - In the design stage, engaged in self, peer and against existing-product evaluations, using simple scales (yes or no) with extended explanations to give reasons as to why conclusions were made. Explained how to improve their designs and/or prototypes and if necessary, modified.</p> <p><i>DT10</i> - Completed finished product evaluations to show an awareness of whether their design brief had been met, knowing how and why their model did or did not meet it. Explained how to improve their finished products and if necessary, modified.</p> <p><i>DT11</i> - Researched and explained how Homan Walsh used a kite to help build the Niagara Falls Bridge and how kites have been used to influence to design of aeroplanes.</p> <p><i>DT12</i> - Researched and explained the developments of 'light' throughout history, in particular how Thomas Edison created the light bulb.</p>	<p>IN LKS2, OUR CHILDREN WILL HAVE:</p> <p>Technical</p> <p><i>DT13</i> - Knew how to strengthen their kite by stiffening a given part or reinforcing a part of the structure.</p> <p><i>DT14</i> - Created a prototype of their mechanical information poster.</p> <p><i>DT15</i> - Cut slots and internal shapes in their mechanical information posters. Used lolly sticks, card and split pins to make levers and linkages when making their mechanical information posters. Further to this, created neat, functional links and hinges.</p> <p><i>DT16</i> - Linked scientific knowledge by using lights and switches to make their torch using series and parallel circuits, diagnosing faults when necessary.</p> <p>Textile</p> <p><i>DT17</i> - Used textiles to create simple patterns on their juggling balls (applique: glued or simple stitches.) whilst measuring (using cm), mark and cut fabric/felt materials accurately.</p> <p><i>DT18</i> - Joined fabrics using running-stitch or cross-stitch when making their juggling ball and understood seam allowance and created a hem using a running stitch or cross stitch when joining their juggling balls together.</p>	<p>IN LKS2, OUR CHILDREN WILL HAVE:</p> <p><i>DT19</i> - Knew the correct proportions for a balanced diet and understood that when we don't eat a balanced meal, knowing the characteristics of a poor diet, this can contribute to an unhealthy lifestyle.</p> <p><i>DT20</i> - Knew the difference between sweet and savoury foods.</p> <p><i>DT21</i> - Knew when a food is ready for harvesting (seasonality) and where and how ingredients are grown and captured, explaining how a variety of ingredients are reared and caught.</p> <p><i>DT22</i> - Followed a recipe to plan, prepare and make simple dishes (tomato pesto pasta and bread) safely and hygienically, being assisted when using a heat source (oven and hob).</p> <p><i>DT23</i> - With supervision, chopped (bridge and claw) grated and finely grated, peeled, snipped and tore, spread, juiced, zested, mixed, poured, stirred, drained, cooked (boil), garnished, sieved/sifted, kneaded, divided, shaped, glazed and baked safely and hygienically.</p> <p><i>DT24</i> - With supervision, weighed ingredients (g) using digital and spring balance scales and measured ingredients using spoons, cups and jugs (ml).</p> <p><i>DT25</i> - Explained why you might use a cooking technique (microwave vs hob, grater vs peeler).</p>
N.C. Objectives	<ol style="list-style-type: none"> 1. Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at individuals or groups. 2. Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. 	<ol style="list-style-type: none"> 1. 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 wide range of materials, textiles and ingredients, according to their functional properties and aesthetic qualities. 	<ol style="list-style-type: none"> 1. 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. 2. Understand how key events and individuals in design and technology have helped shape the world. 	<ol style="list-style-type: none"> 1. Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. 2. Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages) 3. Understand and use electrical systems in their products (for example: series circuits incorporating switches, bulbs, buzzers and motors) 4. Apply their understanding of computing to program, monitor and control their products. 	<ol style="list-style-type: none"> 1. Understand and apply the principles of a healthy and varied diet. 2. Prepare and cook a variety of predominately savoury dishes using a range of cooking techniques. 3. Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.



Powerful Knowledge Year 5/6 Design and Technology



Key Knowledge – what do we want our children to know before they leave our phase?