

Design and Technology: Subject Content by Topic: KS1

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment].						
Pupils should be taught about:	Y1	Y1	Y1 PPA	Y2	Y2	Y2 PPA
	Monsters/ Winter wonderland	Moon Zoom/Fruitastic	Happily Ever After/ Buckets and Spades	Street Detectives/ Remember, Remember (PPA Puppets)	Towers, Tunnels & Turrets	Beside the Seaside. Beside the Sea
1. Design: a) 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; b) generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.	✓	✓		✓	✓	✓
2. Make: a) select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]; b) select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.				✓	✓	✓
3. Evaluate: a) explore and evaluate a range of existing products; b) evaluate their ideas and products against design criteria.	✓				✓	✓
4. Technical Knowledge: a) build structures, exploring how they can be made stronger, stiffer and more stable; b) explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.		✓			✓	✓
5. Cooking and Nutrition: a) use the basic principles of a healthy and varied diet to prepare dishes; b) understand where food comes from.		✓				

d) apply their understanding of computing to program, monitor and control their products.												
5. Cooking and Nutrition: a) understand and apply the principles of a healthy and varied diet; b) prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques; c) understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	✓	✓					✓					