



Year 1

Technical knowledge: Build structures, exploring how they can be made stronger, stiffer and more stable
Explore and use mechanisms [for example, levers, sliders], in their products.

NC POS	Theme	Skills	Vocab
<p>Design: 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, ICT</p>		<ul style="list-style-type: none"> • Draw on their own experience to help generate ideas • Suggest ideas & explain what they are going to do • Identify a target group for what they intend to design & make • Model ideas in card & paper • Develop design ideas applying findings from research 	plan target group labels design technology model fold score
<p>Make: Select from and use a range of tools and equipment to perform practical tasks Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</p>		<ul style="list-style-type: none"> • Make their design using appropriate techniques • With help, measure, mark out, cut & shape a range of materials • Use tools <i>eg scissors, hole punch</i> safely • Assemble, join & combine materials & components together using a variety of temporary methods <i>eg glue, tape</i> • Use simple finishing techniques to improve the appearance of their product 	measure mark out materials assemble join combine finishing
<p>Evaluate: Explore and evaluate a range of existing products Evaluate their ideas and products against design criteria</p>		<ul style="list-style-type: none"> • Identify strengths & possible changes during the process • Evaluate their product by discussing how well it works in relation to its purpose, and by asking questions about what they have made & how they have gone about it 	strengths improvements evaluate purpose
<p>Cooking & nutrition: Use the basic principles of a healthy and varied diet to prepare dishes Understand where food comes from</p>		<ul style="list-style-type: none"> • Select & use appropriate fruit & vegetables, processes & tools (fruit salad / salad) • Use basic food handling, hygienic practices & personal hygiene 	hygiene sweet/ savoury healthy safety



Year 2

Technical knowledge: Build structures, exploring how they can be made stronger, stiffer and more stable

Explore and use mechanisms [for example, wheels & axles], in their products.

NC POS	Theme	Skills	Vocab
<p>Design: 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, ICT</p>		<ul style="list-style-type: none"> • Generate ideas by drawing on their own & others' experiences • Develop their design ideas through discussion, observation, drawing & modelling • Identify a purpose for what they intend to design & make • Identify simple design criteria • Make simple drawings & label parts 	<p>design purpose product target group</p>
<p>Make: Select from and use a range of tools and equipment to perform practical tasks Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</p>		<ul style="list-style-type: none"> • Begin to select tools & materials • Measure, cut & score with some accuracy • Use hand tools safely & appropriately • Assemble, join & combine materials to make a product • Choose & use appropriate finishing techniques 	<p>Names of tools Names of materials measure score join combine finishing</p>
<p>Evaluate: Explore and evaluate a range of existing products Evaluate their ideas and products against design criteria</p>		<ul style="list-style-type: none"> • Identify strengths & possible changes during the process • Evaluate their product by discussing how well it works in relation to its purpose, and by asking questions about what they have made & how they have gone about it 	<p>evaluate process strengths</p>
<p>Cooking & nutrition: Use the basic principles of a healthy and varied diet to prepare dishes Understand where food comes from</p>		<ul style="list-style-type: none"> • Follow safe procedures for food safety and hygiene • Make food that does not require cooking 	<p>hygiene healthy safety sweet/ savoury</p>