## <u>Woodlands Park Primary – DT Curriculum Map – Updated Feb 2022</u> Design <mark>Make</mark> <mark>Evaluate</mark> <mark>Technical Knowledge</mark>

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Foundation Stage	Baseline Assessment         Julia Donaldson         30 – 50 months         • Us es various construction materials.         • Beginning to construct, stacking blocks vertically and horizontally, making endosures and creating spaces.         • Joins construction pieces together to build and balance.         • Realises tools can be used for a purpose.	<ul> <li>All aboard the Woodland Christmas Express</li> <li>40 – 60 months</li> <li>Junk modelling - Understands that different media can be combined to create new effects.</li> <li>Selects tools and techniques needed to shape, assemble and join materials they are using.</li> </ul>	<ul> <li>To infinity and beyond</li> <li>40 - 60 months</li> <li>Constructs with a purpose in mind, using a variety of resources.</li> <li>Uses simple tools and techniques competently and appropriately.</li> <li>Selects appropriate resources and adapts work where necessary.</li> <li>Selects tools and techniques needed to shape, assemble and join materials they are using</li> </ul>	<ul> <li>Healthy Eating Week Mad about Minibeasts</li> <li>40 - 60 months</li> <li>Constructs with a purpose in mind, using a variety of resources.</li> <li>Manipulates materials to a chieve a planned effect.</li> <li>Constructs with a purpose in mind, using a variety of resources.</li> <li>Uses simple tools and techniques competently and appropriately.</li> <li>Selects appropriate resources and a da pts work where necessary.</li> <li>Selects tools and techniques.</li> </ul>	<ul> <li>Expressive Art and Design Creating with materials</li> <li>Safely use and explore a variety of materials, tools and techniques, experiments with colour, design, texture, form and function.</li> <li>Share their creations explaining the process they have used.</li> <li>Make use of props and materials when roleplaying characters in narratives and stories.</li> <li>Physical Development Fine motor skills</li> </ul>	<ul> <li>Expressive Art and Design Creating with materials</li> <li>Safely use and explore a variety of materials, tools and techniques, experiments with colour, design, texture, form and function.</li> <li>Share their creations explaining the process they have used.</li> <li>Make use of props and materials when role playing characters in narratives and stories.</li> <li>Physical Development Fine motor skills</li> </ul>
Year 1			<ul> <li>Blast Off – Junk Model Rockets</li> <li>Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining, and finishing].</li> <li>Generate, develop, model, and communicate their ideas through talking, drawing, templates, mock- ups and, where a ppropriate, information and communication technology.</li> <li>Evaluate their ideas and products against design criteria.</li> </ul>		<ul> <li>Begin to show accurate and care when drawing.</li> <li><u>Underwater Explorers</u></li> <li>Explore and evaluate a range of existing products.</li> <li>Design purposeful, functional, a ppealing products for themselves and other users based on design criteria.</li> <li>Explore and use mechanisms [focusing on levers and sliders] in their products.</li> </ul>	<ul> <li>Begin to show accurate and care when drawing.</li> <li>If you go down to the woods</li> <li>Cooking jacket potatoes</li> <li>Understand where food comes from</li> <li>Learn a bout healthy food choices and diets.</li> <li>Design a healthy topping for your jacket potato.</li> <li>Use appropriate utensils to safely cut, chop, snip and mix relevant ingredients.</li> </ul>
Year 2	Unique You and Marvellous Me Nutrition and Cooking • Use the basic principles of a healthy & varied diet to prepare dishes	<ul> <li>Fire! Fire!</li> <li>Know the vocabulary: lever, slider, and hinge.</li> <li>Make a functioning example of each mechanism and be able to talk about how it works.</li> <li>Design and make a moving picture of a house with at least 2 different mechanisms (lever, hinge and/or slider).</li> </ul>	<ul> <li>Ready, Steady, Gol</li> <li>Design purposeful, functional, appealing products for themselves and other users based on design criteria.</li> <li>Generate, develop, model and communicate their ideas through talking, drawing, templates, mock- ups and, where a ppropriate, information and communication technology.</li> <li>Select from and use a range of tools and equipment to perform practical tasks.</li> </ul>	Where's Woodlands?	Express Yourselves	Ultimate Mini-Beasts • Claystructures





			<ul> <li>Evaluate their ideas and products against design criteria.</li> <li>Know the vocabulary: wheels, axels and chassis.</li> <li>Make a functioning car using wheel and axel mechanisms.</li> <li>Evaluate their products and suggest improvements.</li> </ul>			
Year 3		<ul> <li>Our World</li> <li>To prepare a European dish (to be decided next year based on topic)</li> <li>Use the basic principles of a healthy and varied diet to prepare dishes.</li> <li>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</li> <li>Understand seasonality and know where and how ingredients are grown, reared, caught and processed.</li> </ul>		VikingsTo design and make an Easter bag with the purpose to carry 3 small chocolate eggs aimed for a child age 7-9.• Use research and develop design criteria to inform the design of innovative, functional, appealing products that a re fit for purpose, aimed at particular individuals or groups• Generate, develop, model and communicate their ideas through dis cussion, annotated s ketches, cross- sectional and exploded diagram.• Select from and use a wider range of tools and equipment to perform practical tasks accurately.• Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work		<ul> <li>Pop up human books</li> <li>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.</li> <li>Understand and use mechanical systems in their products – levers and linkages.</li> <li>To improve their mastery of art and design techniques, including drawing, painting.</li> </ul>
Year 4	The World Around Me Plan for Sept 2022 bridge building? Visit to Tamar bridge visitor centre.	The Arctic	<ul> <li>What did the Romans do for us?</li> <li>Creating onagers using timber and tools such as saws, drills and adhesive</li> <li>Us e 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.</li> <li>Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes</li> <li>Select from and use a wider range of tools and equipment to perform practical tasks – cutting and joining.</li> <li>Select from and use a wider range of existing products</li> <li>Evaluate their ideas and products against their own design criteria and consider the views of others.</li> <li>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures</li> <li>Understand and use mechanical systems in their products – levers and linkages</li> </ul>	<u>Ancient Greeks</u>	Into the Jungle	<ul> <li>Health &amp; Nutrition Cooking Omelettes</li> <li>Prepare and cook a savoury dish using a range of cooking techniques (omelettes).</li> <li>Understand seasonality and know where a variety of ingredients are grown.</li> <li>Evaluate their ideas and products against their own design criteria.</li> <li>Key skills: chopping, slicing, grating, mixing, whisking and baking.</li> </ul>

Year 5	Children of World War 2	Make do and Mend	Our Ocean Planet	Our Ocean	What makes the Anci
					impressive?
		To design and make a functional item of			
		clothing or accessory – Sewing/Textiles			
		• Use research and develop design			
		criteria to inform the design of			
		innovative, functional, appealing			
		products that are fit for purpose,			
		a i med at particular i ndividuals or			
		groups			
		<ul> <li>Generate, develop, model and</li> </ul>			
		communicate their ideas through			
		_			
		discussion, annotated sketches,			
		cross-sectional and exploded			
		diagram.			
		• Select from and use a wider range of			
		tools and equipment to perform			
		practical tasks accurately.			
		Evaluate their ideas and products against			
		their own design criteria and consider the			
		views of others to improve their work			
		•			
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Year 6	<u>Vile Victorians</u>	<u>Christmas Creations</u> DT- Victorian Toys	Space – Is anyone out there?	_	
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