HJS Curriculum Skills Progression – DT							
DT Skills	Year 3	Year 4	Year 5	Year 6			
JUNIOR SCHOOL Image: Control of the state of the s							
Topics	Brilliant Bristol, Awesome Ancestors, Ancient Egypt	Ancient Influences, Earth Explorers, Our World Our Future	Invaders, Explorers, Rainforests	America, WW2, Africa Big Picture			
DT1 Design See appendix 2	 a) Use research to develop design criteria that is fit for purpose. b) Supported discussions about plans and designs completed with relevant information. 	 a) Generate plans and designs based on research and ideas that take account of the user's views and the intended purpose. b) Designs include commentary and simple measurements. c) Link discussions about ideas, plans and designs to investigation, disassembly and evaluation of a range of products describing in detail their parts and their function. 	designs and ideas by drawing upon and using a range of relevant sources of information.	 a) Use research and exploration, such as the study of different cultures, to identify and understand user needs. b) Use a variety of approaches when designing, whilst considering a range of constraints. This may inc. ordered sequences and budget information. 			

	a)	Measure accurately using	a)	Score card for accurate	a)	Use a hack saw and bench	a)	Select from and use tools,
DT2	aj	a ruler	aj	folds.	a)	hook safely.	aj	techniques, processes,
Maka	b)		b)		b)	Use a glue gun		equipment and machinery
Make	ο,	rolling	~,	range of tools and	c)	Select a range of		precisely.
 Select and use tools and 	c)	Use decorative and	c)	equipment to perform	0,	appropriate tools to cut,	b)	parallel circuits
equipment to measure, mark	•,	finishing techniques	•,	practical tasks such as		shape and join paper, card	c)	wider range of
out and shape materials and			d)	marking out, cutting,		and wood and	- /	components
components.			Ĺ	joining and finishing.		components with accuracy	d)	wire strippers
• Select from and use a wide			e)	Select from and use		and precision.		
range of materials and				textiles according to their	d)	Join wood to wood		
components according to both				characteristics.	e)	Measure mark and cut		
functional and aesthetic			f)	Threading a needle		dowel		
qualities.			g)	Using a running stitch				
Make increasingly complex			h)	Gluing fabric				
paper models, mock ups and templates using different			i)	Over stitch				
joining and cutting methods.			j)	Stapling				
 Select the most effective finish 			k)	Simple series circuits				
to enhance the appearance of								
a product.								
 Follow procedures for safety 								
and hygiene.								

DT4	Bridges	<u>Textiles</u>	<u>Mechanisms</u>	<u>Textiles</u>
014	a) Understand how to	a) How to join fabrics	a) Understand how to	a) Know that a product can
Technical	strengthen / stiffen and	b) Using a template	strengthen / stiffen and	be made from a
	reinforce a 3D product	c) Finishing techniques	reinforce a 3D product	combination of accurately
knowledge /				made pattern pieces,
mechanisms	Food	Paper engineering	Food	fabric shapes and different
	b) Know about a range of	d) Understand and use lever	b) Know about a range of	fabrics.
(see below for technical	fresh and processed	and linkage mechanisms.	fresh and processed	b) Fabrics can be
vocabulary)	ingredients appropriate for their product, and	e) Distinguish between fixed and loose pivots.	ingredients appropriate for their product, and	strengthened, stiffened and reinforced where
	•	f) Understand how to	whether they are grown,	appropriate.
	reared, or caught.	strengthen / stiffen and	reared, or caught.	appropriate.
		reinforce a 3D product		Food
	Pneumatics			c) Know about a range of
	c) Understand and use	Electrical		fresh and processed
	pneumatic mechanisms	g) Understand and use		ingredients appropriate for
		electrical systems in		their product, and whether
		products, such as series		they are grown, reared, or
		circuits incorporating		caught.
		switches, bulbs and		
		buzzers.		Electrical / Structures
		h) Apply understanding of		d) Understand how to
		computing to program and		strengthen / stiffen and
		control products.		reinforce a 3D product
				 e) Understand and use electrical systems in their
				products. Series and
				products. Series and
				f) Apply understanding of
				computing to program,
				monitor and control their
				products.

DT5 Cooking and Nutrition • Use equipment safely with an awareness of food	 a) Understand that good products are made of several components and that a variety of food is needed for a healthy diet. b) Combine components according to taste, texture and appearance 		 a) Measure and weigh ingredients appropriately. b) Analyse the taste, texture, smell and appearance of a range of food. c) Join and combine a range of ingredients. d) Draw a simple design 	 a) Select and prepare foods for a particular purpose. b) Experience a range of food ingredients and cooking methods. c) Show awareness of a healthy diet from understanding a balanced
hygiene. ●	 c) Draw a simple design specification for intended user and purpose, considering specific elements such as: appearance taste / texture aroma 		 a) braw a simple design specification for intended user and purpose, considering specific elements such as: appearance taste / texture aroma 	 diet. d) Join and combine food ingredients appropriately whilst using correct equipment.
DT6	Isambard Kingdom Brunel and the Clifton Suspension	Science Museum: <u>model</u> signal pivot and <u>Early pivot</u>	Cam invention: Al-Jazari in 1206 <u>Weblink</u>	Science Museum: <u>spinning</u> mule
Key people,	Bridge - <u>designs for Clifton</u> Bridge	<u>eyeglasses</u>		History of <u>Velcro</u> also <u>here</u> First form of electric light,
events and	Science Museum: <u>Pneumatic</u>			Humphrey Davy
products	<u>camera shutter</u> Otto von Guericke <u>German</u> <u>physicist</u>			

HJS Curriculum Skills Progression – DT

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DTV	design brief	design brief	design brief	design brief
	design specification	design specification	design specification	design specification
Vocabulary	prototype	prototype	prototype	prototype
· · · · · · · · · · · · · · · · · · ·	annotated sketch	annotated sketch	annotated sketch	annotated sketch
	purpose	purpose	purpose	purpose
	user	user	user	user
	innovation	innovation	innovation	innovation
	research	research	research	research
	functional	functional	functional	functional
	Bridges	Paper engineering	<u>Mechanisms</u>	Food
	Frame structure, stiffen,	Mechanism, lever,	As Year 3, plus:	As Year 3 and 5, plus:
	strengthen, reinforce,	linkage, pivot, slot,	pulley, drive belt, gear,	fat, sugar, carbohydrate,
	triangulation, stability, shape	bridge, guide	rotation, spindle, driver,	protein, vitamins, knead,
	join	system, input, process,	follower, ratio, transmit,	nutrients, nutrition,
	Food	output	axle,	healthy, varied, gluten,
	names of utensils	linear, rotary, oscillating,	cam, snail cam, off-centre	dairy, allergy,
	texture, taste, sweet,	reciprocating	cam, peg cam, pear shaped	intolerance, savoury,
	sour, hot, spicy,	<u>Textiles</u>	cam follower, axle, shaft,	source, seasonality
	appearance, smell,	joining and	crank, handle, housing,	
	preference, greasy,	finishing techniques,	framework rotation, rotary	<u>Structures</u>
	moist, cook, fresh,	tools, fabrics and	motion, oscillating motion,	As Year 3, plus:
	savoury, hygienic, edible,	components	reciprocating motion	
	grown, reared, caught, frozen,	template, pattern, pattern	<u>Food</u>	Textiles
	tinned, processed,	pieces,	As Year 3, plus:	As Year 4, plus:
	seasonal, harvested	mark out, join, decorate,	utensils, combine, fold,	Seam, seam allowance,
	healthy/varied diet	finish, needle	knead, stir, pour, mix,	wadding, reinforce, right
		Electrical	rubbing in, whisk, beat,	side, wrong side,
	Pneumatics	Series circuit, fault,	roll out, shape, sprinkle,	hem, template, pattern
	components, fixing,	connection, toggle	crumble	pieces
	attaching, tubing, syringe,	switch, push-to-make		name of textiles and
	plunger, split pin, paper	switch, push-to-break		fastenings used, pins,
	fastener, pneumatic system,	switch, battery, battery		needles, thread,
	input, movement, process,	holder, bulb, bulb		pinking shears,
	output movement, control,	holder, wire, insulator,		fastening
	compression, pressure,	conductor, crocodile clip		E 1 1 1
	inflate, deflate, pump, seal,	control, program,		Electrical
	air-tight	system, input device,		As Year 4, plus:
		output device		monitor, parallel
				circuit, names of switches
				and components,

Appendix 1: National Curriculum Key stage 2

When designing and making, pupils should be taught to:

Design

- 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
- generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

- 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 wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate

- 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
- understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]
- apply their understanding of computing to program, monitor and control their products.

Cooking and nutrition

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

Appendix 2:

Learning in design technology - Designing

- Explore existing products/designs inc. disassembling
- Research into user needs:
- discussion
- questionnaires
- survey
- interviews
- web based resources
- Draw a simple design specification for intended user and purpose, inc:
- appearance / taste / texture / aroma / time constraints / budget / resources available /

<u>Generate, model and develop innovative ideas</u> (link to examples)

- annotated drawings
- exploded diagrams
- cross section
- pattern pieces
- computer aided design
- 3D modelling
- oral and digital presentations
- ordered sequences and schedules for manufacturing of products
- Detailed resources required
- Using costings

Cross section diagram:





Exploded diagram:



Pattern pieces:

