Curriculum Links - EYFS

Design and Technology at All Souls'

	Terms 1 & 2	Terms 3 & 4	Terms 5 & 6
EYFS	Why do Leaves go Crispy? (Term 1)	<u>Dinosaur Roar!</u> (Term 3)	<u>In Our Patch</u> (Term 5)
	Expressive Arts and Design	Expressive Arts and Design	Expressive Arts and Design
	<u>Light Fantastic</u> (Term 2)	Amazing Africa (Term 4)	<u>Under the Sea</u> (Term 6)
	Expressive Arts and Design	Understanding the World	Revision and consolidation of learning.

Design and Technology at All Souls'

	Terms 1 & 2	Terms 3 & 4	Terms 5 & 6
Year 1/2 Cycle A	Remarkable Recipes	Cut, Stitch and Join	Beach Hut
	Understand where food comes from. Use the basic principles of a healthy and varied diet to prepare dishes.	Design: Design purposeful, functional, appealing products for themselves and other users based on design criteria.	Design: Design purposeful, functional, appealing products for themselves and other users based on design criteria.
	Design: Design purposeful, functional, appealing products for themselves and other users based on design criteria.	Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology.	Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology.
	Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.	Make: Select from and use a range of tools and equipment to perform practical tasks. Make: Select from and use a wide range of materials	Make: Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.
	Make: Select from and use a range of tools and equipment to perform practical tasks.	and components, including construction materials, textiles and ingredients, according to their characteristics.	Evaluate: Evaluate their ideas and products against design criteria.
	Evaluate: Explore and evaluate a range of existing products.	Evaluate: Explore and evaluate a range of existing products.	Technical Knowledge: Build structures, exploring how they can be made stronger, stiffer, more stable.
	Evaluate: Evaluate their ideas and products against design criteria.	Evaluate: Evaluate their ideas and products against design criteria.	
	Push and Pull	<u>Taxi</u>	Chop, Slice and Mash
Year 1/2 Cycle B	Make: Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.	Design: Design purposeful, functional, appealing products for themselves and other users based on design criteria.	Understand where food comes from. Use the basic principles of a healthy and varied diet to prepare dishes.
	Evaluate: Explore and evaluate a range of existing products.	Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology.	Design: Design purposeful, functional, appealing products for themselves and other users based on design criteria.
	Evaluate: Evaluate their ideas and products against design criteria. Technical: Explore and use mechanisms (for example levers, sliders, wheels and axis), in their products.	Evaluate: Explore and evaluate a range of existing products.	Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communica-
		Evaluate: Evaluate their ideas and products against design criteria. Technical: Explore and use mechanisms (for example levers, sliders, wheels and axis), in their products.	tion technology. Make: Select from and use a range of tools and equipment to perform practical tasks. Evaluate: Explore and evaluate a range of existing products. Evaluate: Evaluate their ideas and products against
		- 17.00	design criteria.

	Terms 1 & 2	Terms 3 & 4	Terms 5 & 6
	Cook Well, Eat Well	Beautiful Botanicals	Tomb Builders
Prepai a rang Under ingrec Vear 3/4 Cycle A Design design for pu Design througe explose aided Evalue and te Evalue Evalue	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. 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. Design: Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computeraided design. Evaluate: Understand how key events and individuals in design and technology have helped shape the world. Evaluate: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	Improve their mastery of art and design techniques, including drawing, painting and sculpture with a range of materials (Art & Design). Learn about great artists, architects and designers in history (Art & Design). Use preliminary sketches in a sketchbook to communicate an idea or experiment with a technique (Art & 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. Make: 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 (Art & Design): Evaluate and analyse creative works using the language of art, craft and design.	Make: 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: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Technical: Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).
Year 3/4	Fresh Food, Good Food	Functional and Fancy Fabrics	Making it Move
	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.	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.	Design: Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fifor purpose, aimed at particular individuals or groups.
	Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	Design: Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.	Design: Generate, develop, model and communicate their idease through discussion, annotated sketches, cross-sectional and
	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.	Make: Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.	exploded diagrams, prototypes, pattern pieces and computer- aided design. Make: Select from and use a wider range of tools and equip-
	Design: Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-	Make: Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to	ment to perform practical tasks (for example, cutting, shaping joining and finishing), accurately.

Cycle B

exploded diagrams, prototypes, pattern pieces and computer-

Make: 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: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

Evaluate: Understand how key events and individuals in design and technology have helped shape the world.

Technical: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.

their functional properties and aesthetic qualities.

Improve their mastery of art and design techniques, including drawing, painting and sculpture with a range of materials (for example, pencil, charcoal, paint, clay) (Art & Design).

Evaluate: Investigate and analyse a range of existing products.

Evaluate: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

Evaluate: Understand how key events and individuals in design and technology have helped shape the world.

Make: 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: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

Technical: Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).

Design and Technology at All Souls'

	Terms 1 & 2	Terms 3 & 4	Terms 5 & 6
	Moving Mechanisms	Food For Life	Make Do and Mend
Year 5/6 Cycle A	Make: Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately. Make: 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: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Technical: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. Technical: Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).	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. Evaluate: Investigate and analyse a range of existing products. Evaluate: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	Make: Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately. Make: 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.
Year 5/6 Cycle B	Architecture 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. Design: Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computeraided design. Make: 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: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Evaluate: Understand how key events and individuals in design and technology have helped shape the world. Technical: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.	Engineer 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. Design: 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 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: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Evaluate: Understand how key events and individuals in design and technology have helped shape the world. Technical: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.	Eat the Seasons 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. Evaluate meals and consider if they contribute towards a healthy diet. Know what constitutes a healthy diet (including understanding calories and other nutritional content). (RSHE)