## Design and Technology (D&T)

In Design and Technology, we want our learners to become designers, cooks, builders, logical thinkers and creative young people by;

- Researching, making and evaluating a wide range of materials and food.
- Practicing their fine motor skills by developing new skills.
- Using the right tool for the right purpose.
- Have a good understanding of food, including where food comes from, types of food and making healthy choices, including exploring balanced diets.
- Being able to follow simple instructions and recipes.
- Create and design their own recipes.
- Understanding the importance of safety and hygiene.

D&T will allow all learners to become creative and practical in their skills, in a practical approach that is adapted to suit the pupil's needs and abilities. They will explore a wide range of materials and have the opportunities to discover new foods and cookery skills, forming the basis of their functional life skills and ability to reflect and improve on certain aspects of the process. They will progress through Food Technology, Construction and Textiles, incorporating the elements of researching, designing, making and evaluating.

Whilst we maintain high expectations and encourage rapid progress in all our learners, we recognise them as individuals who have, or are still overcoming multiple barriers to learning, considering their EHCP outcomes alongside a Personalised Learning Plan, that ensures the progress they make is meaningful and purposeful to their development.

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	STAGE 1	STAGE 2	STAGE 3	Extended Learning
Being Designers	STAGE 1 Investigate range of materials demonstrating understanding of function/ purpose Show interest in item, and indicate if like/ don't like Begins to express ideas for design	STAGE 2Begin to find out ways to link and put materials togetherCopies a simple design on a range of materialsExpresses own ideas for a designGive some simple reasons why they like/ don't like a product - Like taste/don't like taste - Its strong/ it breaks easily - It looks interesting/ it is dull to look at	STAGE 3Knows properties of materials productKnows what products are best to select for a design, with the user in mindDevelops own basic design from a selection of product examples (photographs, 2D and 3D examples, real life experience)Can say what would change / do differently	Extended Learning Considers the views of others to improve a product Takes constructive criticism from others about a product they have made. Continually evaluate the product while making it against a set design criterion Use a programme to design and manipulate a product for a specific purpose
		between products		their own design criteria

		- Hot/cold		
		- Strong/ weak - Stiff/ stretchy		Follow more complex instructions
				Writes instructions for a peer to follow
				Uses research to inform design of a product
Construction	<ul> <li>Manipulate materials <ul> <li>Playdough: rolls, squashes, makes indentations-uses pastry cutters</li> <li>Paper: scrunches, tears</li> <li>Sand: wets, stirs, makes castles</li> </ul> </li> <li>Know how to builds simple structures <ul> <li>Stack blocks</li> <li>Build simple tower</li> </ul> </li> </ul>	Knows how to build towers by ensuring strong base and bricks fit Follows a basic model to make simple structures (tower/ bridge/ car/ split pin models) Know how to connect things using - Glue, tape, lock in system, nuts and bolts Knows and explores some simple mechanisms - Levers, sliders, and wheels	Knows how to make a model stronger by - Using stronger products - Making a base - Propping up Uses mechanical systems in their products - Lever - Wheel - Slider - Axle Knows how and is able to use some tools to construct model - Hammer, nails - Glue gun - Spanner Follows simple instructions to	Select appropriate tools and materials for a given purpose Understand and use electrical systems in their products, e.g. series circuits incorporating. switches, bulbs, buzzers, motors Apply their understanding of computing to program, monitor and control their products Understand how different mechanical systems work and choose the correct mechanical system for the design criteria

Key Vocabulary	roll, squash, press, scrunch, tear, wet/dry, stir, cover, wrap, build, fall down, tower	Bridge, car, face. Pieces, glue, tape, nut, bolt, fix, lever, slide, wheel strong	base, prop, strengthen, axle, hammer, nails, glue gun, instruction	Electricity, circuits, switches, bulbs, buzzers, motors, programme, design, criteria, research
Food Technology	<ul> <li>Apple</li> <li>Banana</li> <li>Crisps</li> <li>Sandwich</li> <li>Biscuit</li> </ul> Know the function of some utensils <ul> <li>Spoon is for stirring</li> <li>Knife for spreading</li> <li>Jug for pouring</li> </ul> Know to wash hands before touching food	<ul> <li>Wash and dry hands thoroughly <ul> <li>Tie hair back</li> <li>Wear apron</li> </ul> </li> <li>Begins to understand where some food comes from <ul> <li>Fruit from trees</li> <li>Vegetables grow in ground</li> <li>Milk from cow</li> <li>Eggs from chicken</li> </ul> </li> <li>Knows some of the foods that keep us healthy <ul> <li>Milk</li> <li>Fish</li> <li>Fruits (apple, banana, orange)</li> <li>Vegetables (potato, carrots, peas)</li> <li>Meat (chicken, beef)</li> </ul> </li> <li>Know how to perform simple food preparation processes (mixing, spreading, kneading, pouring, sieving, chopping)</li> </ul>	<ul> <li>Knows and can perform hygene</li> <li>routines before preparing a snack <ul> <li>Washes and dries hands</li> <li>Clears space</li> <li>Wipes down surfaces</li> <li>Ties hair back</li> <li>Wears apron</li> </ul> </li> <li>Knows the original sources of common foods <ul> <li>milk, egg, chips, flour, fruit, veg, meat</li> </ul> </li> <li>Knows some sweet and savoury food</li> <li>Sweet- sugar, biscuits, cakes, chocolate</li> <li>Savoury- crisps, pizza, vegetables, pasta</li> </ul> <li>Begins to follow a simple recipe and knows how to make simple snacks <ul> <li>Sandwich</li> <li>Toast with topping</li> <li>Jacket potato with topping</li> <li>Smoothie</li> <li>Warm microwave meal</li> </ul> </li>	<ul> <li>Know how to follow a simple recipe</li> <li>Weigh ingredients using standard measuring units</li> <li>With supervision, know how to prepare and cook some savoury dishes <ul> <li>Pizza</li> <li>Pasta</li> <li>Cottage pie</li> </ul> </li> <li>Know the principles of a balanced diet – Carbohydrates</li> <li>Protein</li> <li>Vitamins</li> <li>Fats</li> <li>Nutrients</li> <li>Water</li> </ul> Experiment with different foods to create a desired texture/taste

Key Vocabulary	apple, banana, crisps, sandwich, biscuit, knife, spoon, jug, pour, spread, chop, wash	clean, dirty, dry, hair, apron, fruit, vegetables, fish, meat, eggs, milk, orange, potato, carrot, peas, mix, sieve, knead	germs, hygiene, source, sweet, savoury, hot, cold, toast, timer, recipe, weigh, measure	protein, carbohydrates, vitamins, minerals, fat, recipe
Textiles	Manipulates different fabrics - Cover - Wrap - Stretch Begins to know names of different textiles - Wool - Cloth Copies a simple pattern -R bead, Y bead, R bead Use adapted safety scissors Begins to thread using chunky plastic needles and pipe cleaners	Knows names of textiles - Cotton - Leather - Silk Knows properties of some materials - Wool- soft - Silk-smooth - Leather-tough Manipulate materials by - Gluing - Cutting - Cutting - Simple weaving Creates different patterns - Printing - Weaving - Sticking shapes - Painting Start to thread with wool, cotton	Uses a needle to sew materials together using a running stitch Knows how to create a simple design by - Printing onto fabric - Weaving Knows how to successfully stick materials together Has some simple design ideas to make a production appealing	Select tools for a specific purpose - Glue gun - Needle /thread Knows how to use a template to ensure continuity of a product
Key Vocabulary	wool, cloth pat, scissors, cover, wrap, stretch	cotton, leather, silk, soft, smooth, tough, glue, cut, weave, print, paint	design, needle, thread, stitch	template, glue gun
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