



Design and Technology Curriculum Coverage

Year 1	Year A			Year B		
	Autumn	Spring	Summer	Autumn	Spring	Summer
National Curriculum Objectives/Unit						
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, information and communication technology	✓	✓	✓	✓	✓	✓
Select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing)	✓	✓	✓	✓	✓	✓
Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics	✓	✓	✓	✓	✓	✓
Explore and evaluate a range of existing products	✓	✓	✓	✓	✓	✓

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



Evaluate their ideas and products against design criteria	✓	✓	✓	✓	✓	✓
Build structures, exploring how they can be made stronger, stiffer and more stable		✓				
Explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products	✓				✓	
Use the basic principles of a healthy and varied diet to prepare dishes			✓			✓
Understand where food comes from			✓			✓

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



Year 2	Year A			Year B		
	Autumn	Spring	Summer	Autumn	Spring	Summer
National Curriculum Objectives/Unit						
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, information and communication technology	✓	✓	✓	✓	✓	✓
Select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing)	✓	✓	✓	✓	✓	✓
Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics	✓	✓	✓	✓	✓	✓
Explore and evaluate a range of existing products	✓	✓	✓	✓	✓	✓
Evaluate their ideas and products against design criteria	✓	✓	✓	✓	✓	✓
Build structures, exploring how they can be made stronger, stiffer and more stable		✓				

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



Explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products	✓				✓	
Use the basic principles of a healthy and varied diet to prepare dishes			✓			✓
Understand where food comes from			✓			✓

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



Year 3	Year A			Year B		
	Autumn	Spring	Summer	Autumn	Spring	Summer
National Curriculum Objectives/Unit						
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	✓	✓	✓	✓	✓	✓
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, textiles and ingredients, according to their functional properties and aesthetic qualities	✓	✓	✓	✓	✓	✓
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	✓	✓	✓	✓	✓	✓

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



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		✓				
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.			✓		✓	

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



Year 4	Year A			Year B		
	Autumn	Spring	Summer	Autumn	Spring	Summer
National Curriculum Objectives/Unit						
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	✓	✓	✓	✓	✓	✓
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, textiles and ingredients, according to their functional properties and aesthetic qualities	✓	✓	✓	✓	✓	✓
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	✓	✓	✓	✓	✓	✓

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



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

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



Year 5	Year A			Year B		
	Autumn	Spring	Summer	Autumn	Spring	Summer
National Curriculum Objectives/Unit						
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	✓	✓	✓	✓	✓	✓
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, textiles and ingredients, according to their functional properties and aesthetic qualities	✓	✓	✓	✓	✓	✓
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	✓	✓	✓	✓	✓	✓

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



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

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



Year 6	Year A			Year B		
	Autumn	Spring	Summer	Autumn	Spring	Summer
National Curriculum Objectives/Unit						
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	✓	✓	✓	✓	✓	✓
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, textiles and ingredients, according to their functional properties and aesthetic qualities	✓	✓	✓	✓	✓	✓
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	✓	✓	✓	✓	✓	✓

THRESHFIELD PRIMARY SCHOOL CURRICULUM COVERAGE



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				✓	✓	
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.			✓			✓