

St John & St James' C of E Primary School

Design and Technology Curriculum Map



Nursery		
Cooking and Nutrition	Mechanisms	Structures
<p>In Nursery and Reception, we focus on children developing a foundational understanding of where food comes from, the importance of a varied and healthy diet and how to prepare this. We do this through varied experiences across the year, linking to a key text or celebration being explored. Examples of experiences in nursery are:</p> <ul style="list-style-type: none"> -Children helping to wash, prepare and serve fruit. - Making and eating cakes and pancakes. - Making and eating noodles. 	<p>In Nursery and Reception, we focus on children having an experiential understanding of working mechanisms through play. We do this through a menu of varied experiences across the year. Examples of experiences in nursery are:</p> <ul style="list-style-type: none"> -Tinkering with different combinations of materials and joining techniques. -Working pulleys in the sandpit. -Rolling tyres. - Exploring vehicles with ramps. - Using tools to move and change the direction of water. -Weaving using various materials and objects. 	<p>In Nursery and Reception, we focus on children having an experiential understanding of designing and creating structures through the child-initiated continuous provision. We do this through a variety of experiences across the year. Examples of experiences in nursery are:</p> <ul style="list-style-type: none"> -Junk modelling with a range of materials. -Building dens. -Large construction using blocks, tyres, rope, materials and pegs. -Constructing with a variety of materials in child-initiated activities. -Exploring structure using clay and playdough - Experimenting with structure using construction kits including lego, magnetic tiles etc. -Small construction using small blocks and loose parts.
Reception		
Cooking and Nutrition	Mechanisms	Structures
<p>In Reception, children revisit and build on earlier experiences of food preparation. They compare recipes for similarities and differences and make connections between foods prepared in school and food they eat at home. Children build a deeper understanding of hygienic food preparation and refine fine motor skills in cutting. They further develop an appreciation of measuring and weighing</p>	<p>In Reception, children revisit and build on earlier experiences of exploring and using mechanisms (as above). They make progress by:</p>	<p>In Reception, children revisit and build on earlier experiences of exploring and creating structures (as above) and make progress in their initial planning and designing, the refinement of motor skills e.g. scissor use, the evaluation and the technical exploration of materials and joins. They develop the key characteristics of reflective learning – creative and</p>

St John & St James' C of E Primary School

Design and Technology Curriculum Map



<p>to mix the right quantities of ingredients. Examples of experiences in reception include:</p> <ul style="list-style-type: none"> - Making and eating porridge. - Making fruit salads. - Prepare and eat Indian cuisine e.g. chapatti. 	<ul style="list-style-type: none"> -Exploring a wider range of joining techniques and understanding that some are temporary and some are permanent -Exploring vehicles with ramps set at different gradients and noticing patterns. -Identifying mechanisms within construction projects. -Weaving with various materials with refined fine motor skills to produce their own Kente Cloth. 	<p>critical thinking. They make plans for their projects, construct with others and evaluate their work. Examples of experiences in reception are:</p> <ul style="list-style-type: none"> -Know there are a range of different materials that can be used to make a model. -Junk modelling to make a transport vehicle. -Making verbal plans and material choices. -Joining materials in a variety of ways (temporary and permanent) -Make suggestions to alter or fix their junk model. -Describing their structure or model. - Expressing whether their structure (den or model) matches their idea. -Considering what might work better next time.
---	--	---

Year 1		
Autumn	Spring	Summer
Design, Make and Evaluate a Model Bridge	Design, Make and Evaluate a Fruit Kebab	Design, Make and Evaluate a Pop-up Book about the Seaside
<i>Freestanding Structures</i>	<i>Cooking and Nutrition - Preparing Fruits and Vegetables</i>	<i>Mechanisms – Sliders and Levers</i>
Year 2		
Autumn	Spring	Summer
Design, Make and Evaluate a Christmas Stocking	Design, Make and Evaluate a Healthy Pizza	Design, Make and Evaluate a Moving Vehicle to show how to Travel Sustainably
<i>Textiles</i>	<i>Cooking and Nutrition</i>	<i>Mechanisms – Wheels and Axles</i>

St John & St James' C of E Primary School

Design and Technology Curriculum Map



Year 3		
Autumn	Spring	Summer
Design, Make and Evaluate a Gift Box	Design, Make and Evaluate What Makes a Healthy Sandwich Filling for A Vegetarian and Non-Vegetarian Diet	Design, Make and Evaluate a Moving Toy
<i>Structures - Shell Structures</i>	<i>Cooking and Nutrition - Healthy and Varied Diet</i>	<i>Mechanisms - Pneumatics</i>
Year 4		
Autumn	Spring	Summer
Design, Make and Evaluate an Electronic Game	Design, make and evaluate A Tomato and Feta Focaccia.	Design, Make and Evaluate a Pencil Case
<i>Electrical Systems – Simple Circuits and Switches</i>	<i>Cooking and Nutrition - Healthy and Varied Diet</i>	<i>Textiles – 2D Shapes to 3D Products</i>
Year 5		
Autumn	Spring	Summer
Design, Make and Evaluate a Moving Animal	Design, Make and Evaluate Savoury Muffins to Accompany a Vegetable Soup	Design, Make and Evaluate a New Playground Shelter
<i>Mechanisms - CAMS</i>	<i>Cooking and Nutrition – Healthy and Varied Diet</i>	<i>Frame Structures</i>
Year 6		
Autumn	Spring	Summer
Design, Make and Evaluate an Alarm Clock	Design, Make and Evaluate a Savoury Scone for A Picnic	Design, Make and Evaluate a Mobile Phone Carrier
<i>Electrical Systems</i>	<i>Cooking and Nutrition - Healthy and Varied Diet</i>	<i>Textiles – Combining Different Fabrics</i>