## **Long Term Sequence for Design & Technology**

EYFS	Design	Make	<b>Evaluate</b>	Technical Knowledge	Food Technology	]
	-Begin to use the language of designing and making, e.g. join, build and shapeLearning about planning and adapting initial ideas to make them better.	-To learn to construct with a purpose in mindSelects tools and techniques needed to shape, assemble and join materials.	-Begin to talk about changes made during the making process, e.g. making a decision to use a different joining method.	-Know about the movement of simple mechanisms, such as levers, sliders, wheels and axlesHow to make freestanding structures stronger, stiffer and more stableTo know the correct technical vocabulary for the project they are working on.	To begin to understand some of the tools, techniques and processes involved in food preparationChildren have basic hygiene awareness.	
Phase	Understanding Materials	Food and Nutrition 2	Mechanisms 2	Structures 1	<u>Textiles 1</u>	Food and nutrition 1
1/2	<u>2</u>	What does healthy diet mean?	Are bigger wheels always	How can you stop a tower	How can two pieces of fabric	How does food affect your
	How can you waterproof a	latadamina saisa sa Casia a 1	better?	from toppling over?	keep you warm?	senses?
	hat?  Interleaving science Autumn 2 – Materials and properties (waterproof/absorbent)  Pupils will know that materials can be modified to become waterproof. Know that Origami comes from the Japanese words: ori–folding and kami – paper.  Pupils will be able to make paper waterproof and transform flat paper by folding and creasing to form a hat.	Interleaving science Spring 1 - Animals including Humans Healthy Lifestyles & Food Working Scientifically: 1.Hygiene 2. Food Hygiene  Pupils will know why vegetables are so important to our health and what processed foods are.  Pupils will be able to prepare a range of salad vegetables and shape and season a bread snack.	Pupils will know how wheels and axles work together. Know that the size and position of wheels affects how they move.  Pupils will be able to create a simple wheel mechanism and use wheel mechanisms to propel a simple vehicle.	Pupils will know a freestanding structure isa structure that stands on its own foundation or base without attachment to anything else.  Pupils will be able to build structures that are freestanding using a range of different materials.	Interleaving science spring 2 – Animals including humans (hot and cold places)  Pupils will know that fabric can be joined together using a running stitch The types and names of tools needed for sewing.  Pupils will be able to create a running stitch, select tools for sewing and thread a needle	Interleaving spring science (animals including humans)  Pupils will know why colourful food can be healthier and how different foods can affect their senses.  Pupils will be able to peel, chop and grate a selection of vegetables and to modify food to suit their food senses

Phase	Mechanisms 3	Food and nutrition 3	<u>Textiles 4</u>	Electricity 4	Structures 4	Food and Nutrition
3/4	How can you do a lot with	How does food affect your	How do you keep a tea towel	How useful are switches?	Which shape gives	What do we mean by a
	little effort?	mind and body?	from slipping off a hook?		structures stability?	balanced diet? (3)
				Interleaved with Autumn 2		Is cheap food always worse
	Interleaved with Autumn 2	Set in the context of PSHE spring	Pupils will know fastenings	science – Electricity	Pupils will know triangles	for you? (4)
	forces and magnets	2	have different functions. A		provide stability in a	
			shank provides a small amount	Pupils will know a switch is an	structure. Structural	3 – Pupils will know what is
	Pupils will know types of	Pupils will know how food can	of space between the button	interruption in a circuit.	engineers work with	meant by the term balanced
	levers and linkages, key	help their body and mind and	and fabric	Switches are widely used in a	architects to ensure	and why fresh foods are
	terminology relating to	how to prepare and cook a		range of products	structures withstand forces	better.
	levers and linkages, how	range of vegetables.	Pupils will be able to select			
	levers and linkages can		appropriate fastenings and	Pupils will be able to	Pupils will be able to make	Pupils will be able to make a
	change the direction of	Pupils will be able to peel and	attach them to fabric. Make a	incorporate different types of	triangles to form and join	fruit and yoghurt dessert.
	movement.	grate a range of vegetables and	shank for a button	switches into circuits to	trusses. Identify the forces	Make homemade chips.
		add flavour and texture to foods		perform a function	that affect structures	Flavour foods to increase their
	Pupils will be able to					sensory qualities.
	design and make simplistic					
	lever and linkage products					4 – Pupils will know that cheap
	and evaluate the success					processed food often contains
	of their outcomes and					additives, salt and sugar, which
	recommend					makes it less healthy than
	improvements					unprocessed food.
						Pupils will be able to peel,
						grate and chop vegetables to
						make economical, tasty and
						healthy food

Phase	Mechanisms	Food and nutrition 6	<u>Textiles 5</u>	Food and nutrition 5	Structures 5	Electricity 6
5/6	How can you lift a car onto	Does food affect the way you	Which fabric is ideal for	What can you learn from	How are frames	Can switches perform more
	a roof? (5)	feel?	creating a functional and	different cultures?	strengthened, reinforced	than one function?
			hardwearing bag?		and made rigid?	
	How do pulleys and gears	Set in the context of healthy		Set in the context of World		Interleaved with science –
	let you see the world? (6)	lifestyles	Pupils will know how to	Countries	Pupils will know that	electricity.
			waterproof cotton fabric. Which		engineers use a range of	
	5 – Pupils will know types	Pupils will know the difference	fabrics are both functional and	Pupils will know how foods can	methods to strengthen and	Pupils will know more than
	of gears and terminology	between slow release and quick	hardwearing.	be used as medicines. How	reinforce structures.	one switch can be used to
	relating to gears. Common	release carbohydrates. How food		eating food from different	Telliforce structures.	change the functionality of a
	uses of pulleys and gears.	can improve their mood and	Pupils will be able to use	countries can help us be	Domile will be able to identify	product
	How pulleys and gears can	energy levels.	beeswax to waterproof cotton	healthy.	Pupils will be able to identify	
	change the direction of		fabric. Repurpose a pair of jeans		and describe ways that	Pupils will be able to use
	movement	Pupils will be able to dice, slice,		Pupils will be able to roll and	frames are strengthened and	switches to adapt a product in
		peel, grate and cook a range of		shape ingredients. Slice and	reinforced	response to a design brief.
		vegetables, make a sauce and a				

Pupils will be able to design	stock. Use height and colour to	ribbon a range of ve	egetables.	
and make products that	improve the visual appeal of food	Stir-fry vegetal	bles.	
use pulleys and gears to lift				
loads. Evaluate the success				
of their outcomes and				
recommend improvements				
6 – Pupils will know types				
of pulley systems and				
gears. Common uses of				
pulleys and gears. How				
pulleys and gears can				
create simple mechanisms				
and change direction of				
movement				
Pupils will be able to design				
and make a model Ferris				
wheel powered by gears.				
Evaluate the success of				
their outcomes and				
recommend improvements				

## **GCSE Subject Content**

- new and emerging technologies
- energy generation and storage
- developments in new materials
- systems approach to designing
- mechanical devices
- materials and their working properties

- selection of materials or components
- forces and stresses
- ecological and social footprint
- sources and origins
- using and working with materials
- stock forms, types and sizes
- scales of production
- specialist techniques and processes
- surface treatments and finishes

- investigation, primary and secondary data
- environmental, social and economic challenge
- the work of others
- design strategies
- communication of design ideas
  - prototype development
- selection of materials and components
  - tolerances
  - material management
  - specialist tools and equipment
- specialist techniques and processes