Cheadle Primary – the school at the heart of the village, free to flourish, ready to learn and succeed. Progression of Skills and Knowledge: DESIGN TECHNOLOGY Year 2						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	Bright Lights Big City	Festivals	Frozen	Australia	Growth	The Great Outdoors
National Curriculum Learning Intentions	Design - 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  Make - 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  Evaluate - explore and evaluate a range of existing products; evaluate their ideas and products against design criteria  Technical Knowledge Pupils should be taught to: build structures, exploring how they can be made stronger, stiffer and more stable; explore and use mechanisms [for example, sliders, wheels and axles], in their products  Cooking and Nutrition Pupils should be taught to: use the basic principles of a healthy and varied diet to prepare dishes; understand where food comes from.					
Design Make	<ul> <li>work confidently within a range of contexts, such as imaginary, story-based, home, school, local community.</li> <li>state what products they are designing and making</li> <li>say whether their products are for themselves or other users</li> <li>describe what their products are for and say how their products will work</li> <li>say how they will make their products suitable for their intended users</li> <li>plan by suggesting what to do next</li> <li>select from a range of tools and equipment, explaining their choices and characteristics.</li> <li>follow procedures for safety and hygiene</li> </ul>			<ul> <li>use simple design criteria to help develop their ideas</li> <li>generate ideas by drawing on their own experiences</li> <li>use knowledge of existing products to help come up with ideas</li> <li>develop and communicate ideas by talking and drawing</li> <li>model ideas by exploring materials, components and construction kits and by making templates.</li> <li>use information and communication technology, where appropriate, to develop and communicate their ideas</li> <li>use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components</li> <li>measure, mark out, cut and shape materials and components</li> </ul>		
Evaluate	<ul> <li>talk about their design ideas and what they are making</li> <li>make simple judgements about their products and ideas against design criteria</li> <li>suggest how their products could be improved/what products are and who the products are for</li> </ul>			<ul> <li>assemble, join and combine materials and components</li> <li>how products work</li> <li>how and where products are used and what materials products are made from</li> <li>what they like and dislike about products</li> </ul>		
Technical Knowledge	<ul> <li>know about the simple working characteristics of materials and components</li> <li>know about the movement of simple mechanisms such as wheels and axles</li> <li>how freestanding structures can be made stronger, stiffer and more stable</li> </ul>			that a 3-D textiles product can be assembled from two identical fabric shapes     the correct technical vocabulary for the projects they are undertaking		
Cooking and Nutrition	<ul> <li>that all food comes from plants or animals</li> <li>that food has to be farmed, grown elsewhere (e.g. home) or caught</li> <li>how to name and sort foods into the five groups in The eatwell plate</li> </ul>			<ul> <li>that everyone should eat at least five portions of fruit and vegetables every day</li> <li>how to prepare simple dishes safely and hygienically, without using a heat source</li> <li>how to use techniques such as cutting, peeling and grating</li> </ul>		
DT Units	,		AT2 XMAS FABRIC DECO		SUMMER 2 PACKED LUNCHES Fruit Salad	
Key Skills	<ul> <li>draw a simple design and describe it.</li> <li>build strong structures.</li> <li>to know about the movement of simple mechanisms such as wheels and axles</li> <li>how freestanding structures can be made stronger, stiffer and more stable</li> <li>Start to demonstrate how to expect the place of fabric.</li> <li>Say what they like and dislice existing products.</li> <li>Demonstrate some accurate fabric shape.</li> <li>Create a seam using a run.</li> <li>Choose appropriate fabric</li> </ul>		<ul> <li>Demonstrate some accuracy when fabric shape.</li> <li>Create a seam using a running stite.</li> <li>Choose appropriate fabric to add demonstrate fabric to add demonstrate.</li> </ul>	<ul> <li>draw a simple design;</li> <li>with support, build a structure for their lunch box and test their own product.</li> <li>Know how to eat a healthy and varied diet.</li> <li>To use kitchen equipment such as knives, juicers etc</li> <li>Understand that some food is grown and some food is caught.</li> <li>Explain that the food they eat can be split into different groups and know they should eat a balance of foods, including fish, to have a healthy and varied diet.</li> <li>Follow a simple recipe.</li> <li>Work with some independence to correctly use measuring spoons, zesters and juicers when preparing dishes.</li> <li>Understand that fruit and veg are grown in different places and that fish is caught in seas, rivers and lakes.</li> </ul>		
Learning Intentions Vocabulary	<ul> <li>*To explore different materials and decide which will be useful for making my product.</li> <li>*To design a new product that meets the design criteria.</li> <li>*To select and use tools and equipment to make a product.</li> <li>*To test a product and then evaluate it.</li> <li>*To use my evaluations to make improvements to my product and then retest and evaluate it.</li> <li>*To improve my product by making it stronger, stiffer, more stable.</li> <li>*Evaluate, product, existing, materials, strong, protect, design, test, stronger, stable, stiffer, improvements.</li> <li>*To design my Xmas decoration.</li> <li>*To use a running stitch to join fabric decoration.</li> <li>*To select fabrics that are suitable for decoration.</li> <li>*To join fabrics.</li> <li>*To evaluate my product.</li> </ul> *To evaluate my product. *Template, felt, trace, accurately, skill running stitch, seam, starting off, finity fabrics, join, select, properties. join, gelect, properties. join, gelect, properties.		br decorating my  l. needle, thread, shing off, materials,	<ul> <li>To explore and evaluate existing products.</li> <li>To explain why I need to eat fruit and vegetables.</li> <li>To prepare and make a healthy salad made from fruit.</li> <li>To prepare a tasty fish salad.</li> <li>To explain where different fruits come from.</li> <li>To prepare a tasty fruit salad.</li> <li>Evaluate, product, existing. Disassemble, materials, strong, protect.</li> <li>design criteria, test, stronger, stable, stiffer, retest, improvements, appealing.</li> <li>vegetable, root, salad, texture, smell, appearance, taste. hygiene, blend, grate, mix, peel, chop,</li> </ul>		
Resources	wheels axles varied range of card cardboard	d boxes, straws, hacksaw	Scissors, Chalk, Coloured felt Embro Threads, scissors, selection of differences hessian, fur, binca, leather, cotton. G	ent fabrics such as	slice, protein, vitamins, minerals, peel, cut, fork safe, recipe  A selection of fruit, some that grow below the ground and some that grow above.  A selection of salads.  Chopping boards, peelers, bowls, graters, safe knives, teaspoons, tablespoons.	