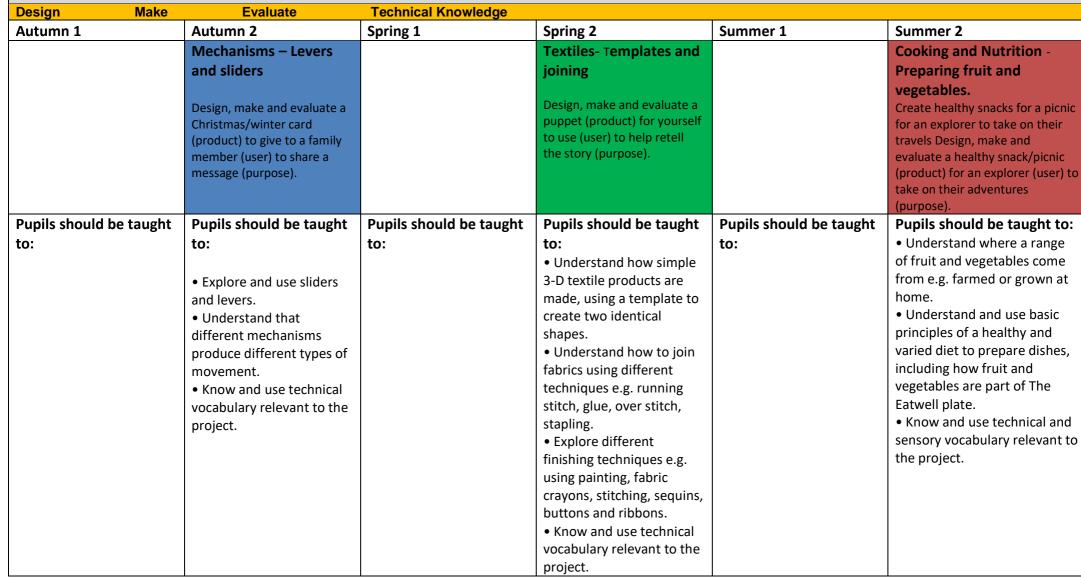
Threshold Cor	Threshold Concepts of Design and Technology					
Key strands which run throughout the DT scheme of work:	Structures	Mechanisms / Systems	Cooking and Nutrition	Textiles	Electrical Systems	Digital World
Design: Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world. Make: Build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users. Evaluate: Critique, evaluate and test their ideas and products and the work of others. Technical Knowledge	KS1 Build structures exploring how they can be made stronger, stiffer and more stable. Recognise areas of weakness through trial and error. KS2 Continue to develop KS1 exploration skills, through more complex builds such as pavilion and bridge designs. Understand material selection and learn methods to reinforce structures.	KS1 Mechanisms Introduce and explore simple mechanisms, such as sliders, wheels and axles in their designs. Recognise where mechanisms such as these exist in toys and other familiar products. KS2 Mechanical Systems Extend pupils understanding of individual mechanisms, to form part of a functional system, for example: Automata's that use a combination of cams, followers, axles/shaft, cranks and toppers.	KS1 Learn about the basic rules of a healthy and varied diet to create dishes. Understand where food comes from, for example plants and animals. KS2 Understand and apply the principles of a healthy and varied diet to prepare and cook a variety of dishes using a range of cooking techniques and methods. Understand what is meant by seasonal foods. Know where and how ingredients are sourced.	 KS1 Explore different methods of joining fabrics and experiment to determine the pros and cons of each technique. KS2 Understand that fabric can be layered for effect, recognising the appearance and technique for different stitch and fastening types, including their: Strength. Appropriate use. Design 	KS2 only* Create functional electrical products that use series circuits, incorporating different components such as bulbs, LEDs, switches, buzzers and motors. Consider how the materials used in these products can: • Protect the circuitry. • Reflect light. • Conduct electricity. • Insulate.	KS2 only* Learn how to develop an electronic product with processing capabilities. Apply Computing principles to program functions within a product including to control and monitor it. Understand how the history and evolution of product design lead to the on- going Digital revolution and the impact it is having in the world today.

D&T Progression Map Map of Topics

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 1		Mechanisms		Cooking and Nutrition	Textiles	
Year 2	Mechanisms	Textiles		Structures	Cooking and Nutrition	
Year 3	Cooking and Nutrition		Mechanical Systems			Textiles
Year 4	Structures		Structures (CAD)		Electrical Systems	Mechanical systems
Year 5	Mechanical Systems			Mechanical Systems		Textiles (Additional -CAD & Textiles)
Year 6	Structures	Electrical Systems (Additional - monitoring and control)				Cooking and Nutrition







Year 2

Design Make	Evaluate	Technical Knowledge			
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Mechanisms - Wheels and axels. Design, make and evaluate a toy vehicle (product) for yourself (user) to show your understanding of history. (purpose)	Textiles - Templates and joining Design, make and evaluate a Christmas/winter decoration (product) for your classroom/home (user) to decorate the room. (purpose)		Structures – Free Standing Structure Design, make and evaluate a structure from the GFL era (product) to display in your classroom (user) to show your understanding of the time. (purpose)		Cooking and Nutrition Preparing fruit and vegetables. Design, make and evaluate a snack or smoothie (product) to eat yourself (user) for a day at the seaside. (purpose)
Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught to:
 to: Explore and use wheels, axles and axle holders. Distinguish between fixed and freely moving axles. Know and use technical vocabulary relevant to the project. 	 to: Understand how simple 3-D textile products are made, using a template to create two identical shapes. Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling. Explore different finishing techniques e.g. using painting, fabric crayons, stitching, sequins, buttons and ribbons. Know and use technical vocabulary relevant to the project. 	to:	 to: Know how to make freestanding structures stronger, stiffer and more stable. Know and use technical vocabulary relevant to the project. 	to:	 Understand where a range of fruit and vegetables come from e.g. farmed or grown at home. Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The eatwell plate. Know and use technical and sensory vocabulary relevant to the project.







Design Make	Evaluate	Technical Knowledge			
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Cooking and Nutrition -		Mechanical systems -		Textiles – 2D shape to 3D
	Healthy varied diet		Levers and Linkages		product
	Design, make and evaluate a		Design, make and evaluate a		Design, make and evaluate a bag
	sandwich/wrap (product) for		shaduf (product) for an		(product) for the thief (user) to
	a person with a specific		Egyptian farmer (user) for		hide the diamonds. (purpose)
	dietary requirement (user)		transporting water (purpose)		
	for their school lunch		https://www.thearmstrongps.com/making-an- ancient-egyptian-shaduf/		
	(purpose)				
Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught to:
to:	to:	to:	to:	to:	• Know how to strengthen,
	 Know how to use 		 Understand and use 		stiffen and reinforce
	appropriate equipment		lever and linkage		existing fabrics.
	and utensils to prepare		mechanisms.		 Understand how to
	and combine food.		 Distinguish between 		securely join two pieces of
	• Know about a range of		fixed and loose pivots.		fabric together.
	fresh and processed		 Know and use 		• Understand the need for
	ingredients appropriate		technical vocabulary		patterns and seam
	for their product, and		relevant to the project.		allowances.
	whether they are grown,				• Know and use technical
	reared or caught.				vocabulary relevant to the
	Know and use relevant				project.
	technical and sensory				
	Vocabulary				
	appropriately.				



Design Make	Evaluate	Technical Knowledge			
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Structure - Shell		Structures: Shell	Electrical systems-		Mechanical systems –
structure		structure (using CAD)	simple circuits and		pneumatics
Design, make and evaluate a		Design, make and evaluate a	switches		Design, make and evaluate a
chocolate box (product) for		Roman jewellery box	Design, make and evaluate a		moving animal or part of an
Mr Wonka (user) for a new		(product) for an Emperor	torch for the main character		animal (product) for yourself
chocolate bar (purpose).		(user) to store his precious items (purpose).	(user) to use on his journey		(user) to show the character new skills (purpose).
		items (purpose).	(purpose).		skiis (purpose).
Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught to:
to:	to:	to:	to:	to:	r upils should be taught to.
 Develop and use 		 Develop and use 	• Understand and use		 Understand and use
knowledge of how to		knowledge of nets of			
-		-	electrical systems in		pneumatic mechanisms.
construct strong, stiff		cubes and cuboids and,	their products, such as		Know and use technical
shell structures.		where appropriate,	series circuits		vocabulary relevant to the
Develop and use		more complex 3D	incorporating switches,		project.
knowledge of nets of		shapes.	bulbs and buzzers.		
cubes and cuboids and,		 Develop and use 	 Apply their 		
where appropriate,		knowledge of how to	understanding of		
more complex 3D		construct strong, stiff	computing to program		
shapes.		shell structures.	and control their		
 Know and use 		 Know and use 	products.		
technical vocabulary		technical vocabulary	 Know and use 		
relevant to the project.		relevant to the project.	technical vocabulary		
			relevant to the project.		



Year 5

Design Make	Evaluate	Technical Knowledge			
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Mechanical			Mechanical systems –		Textiles (+Additional Unit
Systems -Pulleys			CAMs		CAD) - Combining different
and gears			Design, make and evaluate a		fabric shapes
Design, make and evaluate a			Victorian toy (product) for a		Design, make and evaluate an
vehicle (product) for yourself			younger family member (user)		item of recycled clothing (product)
(user) to illustrate forces that			that uses CAMs for a moving part (purpose).		for a fashion model/yourself
are in use (purpose).			part (purpose).		(user) that is made sustainably
Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	Pupils should be taught	(purpose). Pupils should be taught to:
to:	to:	to:	to:	to:	• A 3-D textile product can
Understand that			 Understand that 		be made from a
mechanical and			mechanical systems		combination of accurately
electrical systems have			have an input, process		made pattern pieces, fabric
an input, process and an			and an output.		shapes and different
output.			 Understand how cams 		fabrics.
 Understand how gears 			can be used to produce		 Fabrics can be
and pulleys can be used			different types of		strengthened, stiffened
to speed up, slow down			movement and change		and reinforced where
or change the direction			the direction of		appropriate.
of movement.			movement.		
 Know and use 			 Know and use 		
technical vocabulary			technical vocabulary		
relevant to the project.			relevant to the project.		



Year 6

Design Make	Evaluate	Technical Knowledge	-		
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Structures - Frame Structure Design, make and evaluate an Anderson or Morrison shelter (product) as a model (user) to protect someone during the Blitz (purpose).	Electrical systems - more complex switches and circuits (+additional Unit programming and monitoring) Design, make and evaluate a security alarm (product) for a person or building of your choosing (user) to protect a product or location of your choosing (purpose).				Cooking & Nutrition - Celebrating culture and seasonality (Discuss farm to fork). Design, make and evaluate a banquet (product) for your classmates (user) to celebrate the end of SATs (purpose).
 Pupils should be taught to: Understand how to strengthen, stiffen and reinforce 3-D frameworks. Know and use technical vocabulary relevant to the project. 	 Pupils should be taught to: Understand and use electrical systems in their products. Apply their understanding of computing to program, monitor and control their products. Know and use technical vocabulary relevant to the project. 	Pupils should be taught to:	Pupils should be taught to:	Pupils should be taught to:	 Pupils should be taught to: Know how to use utensils and equipment including heat sources to prepare and cook food. Understand about seasonality in relation to food products and the source of different food products. Know and use relevant technical and sensory vocabulary



D&T Progression Map

National Curri	iculum Statements:
Key Stage 1	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
	 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.
	Cooking and Nutrition
	 use the basic principles of a healthy and varied diet to prepare dishes
	understand where food comes from.
Key Stage 2	Design
	 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
	Make
	 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 and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities
	Evaluate
	 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 <u>Technical knowledge</u>
	 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.
	Cooking and Nutrition
	 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.