

## **Beaconhill Primary Design and Technology Intent**

## A Designer in Technology at Beaconhill Primary School should have...

- Levels of originality and the willingness to take creative risks to produce innovative ideas and prototypes.
- An excellent attitude to learning and independent working.
- The ability to use time efficiently and work constructively and productively with others.
- The ability to carry out research, show initiative and evaluate their own design choices to develop a detailed knowledge of users' needs.
- The ability to improve and edit where required, demonstrating resilience and a willingness to perfect their work.
- The ability to act as responsible designers and makers, working ethically, using finite materials carefully and working safely.
- A thorough knowledge of which tools, equipment and materials are needed to make their products fulfil their purpose.
- The ability to apply cross curricular knowledge in their work where necessary (especially mathematical and artistic skills).
- A passion for the subject and knowledge of up-to-date technological innovations in materials, products and systems.













# Design and Technology Overview

This curriculum map ensures that skills, knowledge and understanding are developed systematically across the beach curriculum.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Key Stage 1	Food Technology – 2 year rolling programme. 1. Brainy Breakfasts (odd years) 2. Perfect Pizzas (even years)		Puppets (Materials and Textiles) (even years)		Structures and Mechanisms – 2 year rolling programme. 1. Bridges (even years) 2. Moving Stories (odd years)	
Year 3	Sandwiches		Packaging (Structures)		Tie Dye	
Year 4	Loch Ness Monster		Electrical	Systems	Sco	nes
Year 5	Flapjacks		Moving Parts		Beach	ı bags
Year 6	a <b>r 6</b> Fajitas		Ancient Mayans: Te	extiles and Weaving	Fairground Structure a	and Electrical Systems





This curriculum map ensures that skills, knowledge and understanding are developed systematically across a subject.

	Autumn term	Spring term	Summer term
Year 1	Food: Brainy Breakfasts/ Perfect Pizzas	Puppets Design	Bridges Moving Stories
	<ul> <li>Design <ul> <li>design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul> </li> </ul>	<ul> <li>design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul>	<ul> <li>Design</li> <li>design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul>
	<ul> <li>Make</li> <li>select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</li> </ul>	<ul> <li>select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</li> <li>Evaluate</li> </ul>	<ul> <li>Make</li> <li>select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</li> </ul>
	<ul> <li>Evaluate</li> <li>explore and evaluate a range of existing products</li> <li>evaluate their ideas and products against design criteria</li> </ul>	<ul> <li>explore and evaluate a range of existing products</li> <li>evaluate their ideas and products against design criteria</li> </ul>	<ul> <li>Evaluate</li> <li>explore and evaluate a range of existing products</li> <li>evaluate their ideas and products against design criteria</li> </ul>
	<ul> <li>Cooking and Nutrition</li> <li>use the basic principles of a healthy and varied diet to prepare dishes</li> </ul>		<ul> <li>Technical knowledge</li> <li>build structures, exploring how they can be made stronger, stiffer and</li> </ul>





	<ul> <li>understand where food comes from.</li> </ul>		<ul> <li>more stable</li> <li>explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products</li> </ul>
Year 2	<ul> <li>Food: Brainy Breakfasts/ Perfect Pizzas</li> <li>Design <ul> <li>design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul> </li> <li>Make <ul> <li>select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</li> </ul> </li> <li>Evaluate <ul> <li>explore and evaluate a range of existing products</li> </ul> </li> </ul>	Materials & textiles/ Puppets         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	<ul> <li>Strong Structures/ Moving Stories</li> <li>Design <ul> <li>design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul> </li> <li>Make <ul> <li>select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics</li> </ul> </li> <li>Evaluate <ul> <li>explore and evaluate a range of existing products</li> <li>evaluate their ideas and products against design criteria</li> </ul> </li> </ul>
	<ul> <li>evaluate their ideas and products against design criteria</li> <li>Cooking and Nutrition</li> </ul>	against design criteria	<ul> <li>Technical knowledge</li> <li>build structures, exploring how they can be made stronger, stiffer and more stable</li> <li>explore and use mechanisms [for</li> </ul>





	<ul> <li>use the basic principles of a healthy and varied diet to prepare dishes</li> <li>understand where food comes from.</li> </ul>		example, levers, sliders, wheels and axles], in their products.
Year 3	Food: Sandwiches 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	Packaging (Structures)         Design <ul> <li>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</li> </ul>	<ul> <li>Mechnisms</li> <li>Design         <ul> <li>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</li> <li>generate, develop, model and</li> </ul> </li> </ul>
	<ul> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross- sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design</li> <li>Make</li> </ul>	<ul> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross- sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design</li> </ul>	communicate their ideas through discussion, annotated sketches, cr sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design Make
	<ul> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> <li>select from and use a wider range of materials and components, including</li> </ul>	<ul> <li>Make</li> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> <li>select from and use a wider range of</li> </ul>	<ul> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> <li>select from and use a wider range of materials and components, including construction materials, textiles and</li> </ul>





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

## 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

construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

## Evaluate

- investigate and analyse a range of existing products
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- understand how key events and individuals in design and technology have helped shape the world

# Technical knowledge

- 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]

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





# Year 4 Loch Ness Monster

#### 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, crosssectional 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

## Electrical Systems

## 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, crosssectional 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

### Food: Scones

#### 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, crosssectional 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

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	<ul> <li>evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</li> <li>understand how key events and individuals in design and technology have helped shape the world</li> <li>Technical knowledge</li> <li>apply their understanding of how to strengthen, stiffen and reinforce more complex structures</li> </ul>	<ul> <li>evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</li> <li>understand how key events and individuals in design and technology have helped shape the world</li> <li>Technical knowledge         <ul> <li>apply their understanding of how to strengthen, stiffen and reinforce more complex structures</li> <li>understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]</li> </ul> </li> </ul>	<ul> <li>evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</li> <li>understand how key events and individuals in design and technology have helped shape the world</li> <li>Cooking and Nutrition</li> <li>understand and apply the principles of a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> </ul>
Year 5	<ul> <li>Food: Flapjacks</li> <li>Design</li> <li>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</li> </ul>	<ul> <li>Moving Parts</li> <li>Design         <ul> <li>use research and develop design criteria to inform the design of innovative, functional, appealing products which involve movement</li> <li>develop products which are fit for purpose, aimed at particular individuals or groups</li> </ul> </li> </ul>	<ul> <li>Beach Bags</li> <li>Design</li> <li>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</li> </ul>



#### groups

 generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional 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
- Cooking and Nutrition

 generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional or exploded diagrams and prototypes

## 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

## Technical knowledge

- understand and use the properties of materials and the performance of structural elements to achieve functioning solutions
- understand how more advanced

 generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional 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

## Technical knowledge

• apply their understanding of how to







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<ul> <li>understand and apply the principles of a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> </ul>	mechanical systems used in their products enable changes in movement and force	strengthen, stiffen and reinforce more complex structures
Food – Fajitas	Ancient Mayans: Textiles and Weaving	Fairground Structures and Electrical Systems
Design	Design	
<ul> <li>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</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross- sectional and exploded diagrams</li> <li>Make</li> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting,</li> </ul>	<ul> <li>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 inspired by the creations of the Mayan people</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, prototypes, pattern pieces and computer-aided design where appropriate</li> </ul>	<ul> <li>Design</li> <li>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</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, crosssectional and exploded diagrams, prototypes, pattern pieces and computer-aided design</li> <li>Make</li> <li>select from and use a wider range of</li> </ul>
<ul><li>shaping, joining and finishing], accurately</li><li>select from and use a wider range of</li></ul>	Make <ul> <li>select from and use a wider range of</li> </ul>	tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing],
	<ul> <li>a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> <li>Food – Fajitas</li> <li>Design         <ul> <li>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</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross- sectional and exploded diagrams</li> </ul> </li> <li>Make         <ul> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> </ul> </li> </ul>	<ul> <li>understand and apply the principles of a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed</li> <li>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</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross- sectional and exploded diagrams</li> <li>select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</li> <li>understand save a start and finishing], accurately</li> </ul>





and force

materials and components, including tools and equipment to perform accurately construction materials, textiles and practical tasks [for example, cutting, • select from and use a wider range of ingredients, according to their materials and components, including shaping, joining and finishing], functional properties and aesthetic construction materials, textiles and accurately aualities ingredients, according to their • select from and use a wider range of functional properties and aesthetic materials and components, including qualities Evaluate construction materials, textiles and • investigate and analyse a range of ingredients, according to their existing products Evaluate functional properties and aesthetic • investigate and analyse a range of • evaluate their ideas and products qualities existing products against their own design criteria and consider the views of others to • evaluate their ideas and products Evaluate improve their work against their own design criteria and investigate and analyse a range of consider the views of others to improve their work **Cooking and Nutrition** existing products. understand how key events and • evaluate their ideas and products • understand and apply the principles of individuals in design and technology a healthy and varied diet against their own design criteria and have helped shape the world • prepare and cook a variety of consider the views of others to predominantly savoury dishes using a improve their work. range of cooking techniques Technical knowledge understand how key events and • understand seasonality, and know • understand and use the properties of individuals in design and technology materials and the performance of where and how a variety of ingredients are grown, reared, caught structural elements to achieve have helped shape the world and processed functioning solutions • understand how more advanced mechanical systems used in their products enable changes in movement