

Y1 Design and Technology

Design and Evaluate (DE)	Making (M)	Cookery and Nutrition (CN)
DE 1- I can use my knowledge of existing products and my own experiences to help generate my ideas.	I can cut materials safely using tools provided.	CN 1- I understand that all food comes from plants or animals.
DE 2- I can explore objects and designs to identify likes and dislikes of the designs and products.	M 2- Materials: I can demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).	CN 2- I understand that food has to be farmed, grown elsewhere (e.g. home) or caught.
DE 3- I can design products that have a clear purpose and an intended user.	M 3- Textiles: I can shape textiles using templates.	CN 3- I can understand that everyone should eat at least five portions of fruit and vegetables every day and start to explain why.
DE 4- I can design using drawings or sketches with simple labels.	M 4- Textiles: I can colour and decorate textiles. (add embellishments to fabric)	CN 4- I can cut ingredients safely and hygienically.
DE 5- I can use ICT packages to create a simple plan for a design. (Colour Magic)	M 5- Electricals and Electronics: <i>I can recognise if a battery operated device works or not.</i>	CN 5- I can measure and weigh food items using non-standard measures (e.g. spoons and cups).
DE 6- I can say what materials and tools I will use from a limited selection.	M 6Construction: I can use materials to practise gluing to make and strengthen products.	
DE 7- I can discuss what went well with my product and what I would change next time.	M 7- Mechanics: I can create products using winding mechanisms and sliders.	
DE 8- can use my knowledge of existing products and my own experiences to help generate my ideas.		



Autumn 1 Swings Slides and Roundabouts	Autumn 2 Toy Story	Spring 1 Jurassic Park	Spring 2 Castles	Summer 1 Treasure Island	Summer 2 Under the Sea	
DE1 CN4 DE2 DE3 DE4	DE4 M1 M2 M3 M4	DE DE2 DE3 DE6 DE7 DE8 M1 M2	DE4 CN4 M6 CN5 M7	DE4 M1 M2	DE1 CN4 DE2 CN5 DE3 DE5	
Throughout the year CN 1, CN2, CN3 will be covered, making links with Science and PHSRE when appropriate.						
Vocabulary						
Designing, Evaluating, Making Explore, object, product, construct, deconstruct, design, existing designs, audience (intended user), like, dislike, draw, sketch, label, computer software, select, tools, glue, materials, card, paper, fabric, ribbon, sequins, decorate, suggest, evaluate, clear purpose, discuss, share, improve recognise, <i>notice, battery operated, run, working, not working, device.</i>						
<u>Cooking and Nutrition</u> Cut, ingredients, names of ingredients, prepare, safely, hygiene, clean, knife, chopping board, chop, cut						

	l will know		l will know		I will know
0	That products can have a design (planning stage) before they are made	0	How to explore and discuss designs and objects	0	How to describe what I like about a certain design or object/product
0		0	That I can have likes and dislikes when it comes to designs and objects/products	0	How to say which materials I select from a limited selection.
0		0	That there are a range of tools that can be used to create an object/product		 How to create a design with an audience/intended user in mind.
0		0	How to say/give my suggestions for improvements to my current designs		 How to create a design with a clear purpose in mind
0	How to design using drawing/sketching to show my ideas.	0	That objects/products are designed with an intended audience/user in mind.	C	 How to cut the ingredients using a knife. How to prepare the ingredients safely



PLHAT GUHOOL				
0	That fabric can be cut into different	0	That designs can be made up of different	 How to prepare the ingredients in a burging is used.
	shapes.		information e.g. pictures, research,	hygienic way.
0	That I can use a template to help me cut		wording, labels etc	 That there are a range of materials that I
	the fabric to the shape that I want.	0	That the word ingredients mean a	can use to create a product.
0	How to cut shapes out of fabric.		collection of foods that we are using to	• That materials can be cut using scissors. •
0	How to use a template to support me when		create a dish/meal	How to hold scissors properly.
	cutting fabric so that I achieve the shape that I want.	0	That to prepare the ingredients I need to cut them.	 How to cut into a range of materials using scissors.
0	That fabric can be coloured using other	0	That I use a knife to cut ingredients.	• That there are different cutting and
Ũ	media (pens, crayons etc).	0	That safety when preparing or cooking	shaping techniques that I can use.
0	That fabric can be decorated by adding	0	meals is important.	 That the cutting and shaping techniques
0	other media to it (gluing).	0	That hygiene when preparing or cooking	include tearing, folding, and curling.
0	How to colour fabric using simple media	0	meals is important.	
0	such as pens.	-	The names of some of the materials that I	
-		0	can use to build with	
0	How to decorate fabric by gluing			• How to curl different materials.
	decorative items to it e.g. sequins.	0	The names of some of the simpler tools	
			that I can use to build with	
		0	That there are different techniques that I	
			can use to build with in design and	
			technology (Such as gluing)	
		0	That gluing can be used to make (join) or	
			strengthen objects/products	
		0	How to glue simple materials together	
		0	That a winding mechanism uses an axle	
			and a handle.	
		0	How to use a winding mechanism in one	
			of my products.	
		0	That a sliding mechanism moves from side	
			to side	
		0	How to use a sliding mechanism	