D&T	Programme of study	Y1 Bright Lights,	Y1 Childhood	Y1 Chop, Slice an	Y1 Funny Faces a	Y1 School Days	Y1 Shade and Sh	Y1 Taxi!	Y2 Beach Hut	Y2 Coastline	Y2 Magnificent	Y2 Movers and S	Y2 Push and Pull	Y2 Remarkable R	Y3 Cook Well, Ea	Y3 Greenhouse	Y3 Making It Move	Y4 Fresh Food, G	Y4 Functional an	Y4 Misty Mounta	Y4 Tomb Builders	Y4 Warp and Weft	Y5 Architecture	Y5 Eat the Seasons	Y5 Mixed Media	Y5 Moving Mech	Y5 Sow, Grow an	Y6 Engineer	Y6 Food for Life	Y6 Make Do and
Technical knowledge	Explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products.							2					4																	
Design	Design purposeful, functional, appealing products for themselves and other users based on design criteria.			1			2	1	1					2																
Design	Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.			1			2	1	1					2																
Make	Select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing).			1	1				1			1		2																
Make	Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.				1		2		1		1	1	1																	
Evaluate	Explore and evaluate a range of existing products.			1			2	2					1	1																
Technical knowledge	Build structures, exploring how they can be	2	1			1	2		2	1																				

D&T	Programme of study	Y1 Bright Lights,	Y1 Childhood	(Y1) Chop, Slice an	Y1 Funny Faces a	Y1 School Days	Y1 Shade and Sh	Y1 Taxi!	Y2 Beach Hut	Y2 Coastline	Y2 Magnificent	Y2 Movers and S	Y2 Push and Pull	Y2 Remarkable R	Y3 Cook Well, Ea	Y3 Greenhouse	Y3 Making It Move	Y4 Fresh Food, G	Y4 Functional an	Y4 Misty Mounta	Y4 Tomb Builders	Y4 Warp and Weft	Y5 Architecture	Y5 Eat the Seasons	Y5 Mixed Media	Y5 Moving Mech	Y5 Sow, Grow an	Y6 Engineer	Y6 Food for Life	Y6 Make Do and
Cooking and nutrition	Use the basic principles of a healthy and varied diet to prepare dishes.			2										2																
Cooking and nutrition	Understand where food comes from.			1										1																
Aims and purpose	Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world.			1			1							1	1			1												
Evaluate	Evaluate their ideas and products against design criteria.			1			1	1	1				1	1																
Design	Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.														1	1	1	1	1				1					1		
Make	Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.															2	2		2						1	1				4
Make	Select from and use a wider range of materials and components, including construction															1	1	1	2	1	1	1	1		1	1		3		2

D&T	Programme of study	Y1 Bright Lights,	Y1 Childhood	Y1 Chop, Slice an	Y1 Funny Faces a	Y1 School Days	Y1 Shade and Sh	Y1 Taxi!	Y2 Beach Hut	Y2 Coastline	Y2 Magnificent	Y2 Movers and S	Y2 Push and Pull	Y2 Remarkable R	Y3 Cook Well, Ea	Y3 Greenhouse	Y3 Making It Move	Y4 Fresh Food, G	Y4 Functional an	Y4 Misty Mounta	Y4 Tomb Builders	Y4 Warp and Weft	Y5 Architecture	Y5 Eat the Seasons	Y5 Mixed Media	Y5 Moving Mech	vs Sow, Grow an	Y6 Engineer	Y6 Food for Life	Y6 Make Do and
Evaluate	Investigate and analyse a range of existing products.															1	1	1	3	1			2			1		2	3	2
Evaluate	Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.														1	1	2	1	1		1		1			3		1	1	
Evaluate	Understand how key events and individuals in design and technology have helped shape the world.														1	1		2	1				1					1		
Technical knowledge	Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.															1		1					2			1		2		
Technical knowledge	Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).																3				3					3				
Technical knowledge	Understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors).																													
Technical knowledge	Apply their understanding of computing to program, monitor and control their products.																													

D&T	Programme of study	Y1 Bright Lights,	Y1 Childhood	Y1 Chop, Slice an	Y1 Funny Faces a	Y1 School Days	Y1 Shade and Sh	Y1 Taxi!	Y2 Beach Hut	Y2 Coastline	Y2 Magnificent	Y2 Movers and S	Y2 Push and Pull	Y2 Remarkable R	Y3 Cook Well, Ea	Y3 Greenhouse	Y3 Making It Move	Y4 Fresh Food, G	Y4 Functional an	Misty Mounta	Y4 Tomb Builders	Warp and Weft	Y5 Architecture	Y5 Eat the Seasons	Y5 Mixed Media	Y5 Moving Mech	Y5 Sow, Grow an	Y6 Engineer	Y6 Food for Life	Y6 Make Do and
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.														1	1	1	1	1				1					1		
Cooking and nutrition	Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.														3			1						2					3	
Cooking and nutrition	Understand and apply the principles of a healthy and varied diet.														1			3						3					1	
Cooking and nutrition	Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.														1			1						1			2		1	
Aims and purpose	UKS2 Breadth (optional) 1 Critique, evaluate and test their ideas and products and the work of others.																									1				



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