



Key stage 2 Design and Technology

- ❖ 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.
- ❖ Generate, develop, model and communicate their ideas through prototypes, pattern pieces and computer-aided designs.
- ❖ Select from and use a wider range of tools and equipment to perform practical tasks accurately.
- ❖ Select from and use a wider range of materials and components, textiles and ingredients according to their functional properties and aesthetic qualities.
- ❖ 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.
- ❖ Apply their understanding of computing to programme, monitor and control their products.
- ❖ 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.
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Year 3 Objectives:

- ❖ **I can prove that my design meets a set criteria.**
- ❖ **I can follow a step by step plan using the correct equipment and materials.**
- ❖ **I can design a product and make sure that it looks attractive**
- ❖ **I can choose a textile for both its suitability and its appearance.**
- ❖ **I can select the most appropriate tools and techniques for a given task.**
- ❖ **I can make a product which includes mechanical components.**
- ❖ **I can work accurately to measure, make cuts and make holes.**
- ❖ **I can describe how food ingredients come together.**
- ❖ **I can evaluate my product against my original design.**