## Design & Technology CURRICULUM-YEAR 1 & 2

THEME	Year 1	Year 2
Developing, planning and	Draw on their own experience to help generate ideas	Generate ideas by drawing on their own and other people's experiences
communicating	Suggest ideas and explain what they are going to do	Develop their desire ideas through discussion, shown at is a
ideas.	Identify a target group for what they intend to design and make	Develop their design ideas through discussion, observation, drawing and modelling
	Model their ideas in card and paper	Identify a purpose for what they intend to design and make
	Develop their design ideas applying findings from their earlier research	Identify simple design criteria
		Make simple drawings and label parts
Working with tools,	Make their design using appropriate techniques	Begin to select tools and materials; use vocab' to name and
equipment,		describe them
materials and	With help measure, mark out, cut and shape a range of materials	
components to		Measure, cut and score with some accuracy
make quality	Use tools eg scissors and a hole punch safely	Lies hand tools affely and an any intely
products	Assemble, join and combine materials and components together	Use hand tools safely and appropriately
	using a variety of temporary methods e.g. glues or masking tape	Assemble, join and combine materials in order to make a product
	Use simple finishing techniques to improve the appearance of their product	Cut, shape and join fabric to make a simple garment.
		Use basic sewing techniques
		Choose and use appropriate finishing techniques
Evaluating processes and	Evaluate their product by discussing how well it works in relation to the purpose	Evaluate against their design criteria
products		Evaluate their products as they are developed, identifying
	Evaluate their products as they are developed, identifying strengths and possible changes they might make	strengths and possible changes they might make

		Talk about their ideas, saying what they like and dislike about
	Evaluate their product by asking questions about what they have	them
	made and how they have gone about it	
Food & Nutrition	Use the basic principles of a healthy and varied diet to prepare dishes	Use the basic principles of a healthy and varied diet to prepare
		dishes
	Understand where food comes from.	
		Understand where food comes from.
	Use basic food handling, hygienic practices and personal hygiene	
		Follow safe procedures for food safety and hygiene