The Learning Challenge™ CURRICULUM



Weaving Design and Technology Knowledge, Skills and Understanding into the new National Curriculum

Key Stage 1: DT



National Curriculum Requirements of DT at Key Stage 1

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts, (for example the home and school, gardens and playgrounds, the local community, industry and the wider environment).

When designing and making, pupils should be taught to:

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, (or 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 against design criteria

Technical knowledge

- build structures, exploring how they can be made stronger, stiffer and more stable
- explore and use mechanisms, (for example levers, sliders, wheels and axles), in their products.

National Curriculum Requirements of Cooking and Nutrition at Key Stage 1

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils should be taught to:

- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from.

Developing, planning and communicating ideas m		Working with tools, equipment, materials and components to make quality products		Evaluating processes and products				
own?		 Can they explain what they are making? Can they explain which tools are they using? 		 Can they describe how something works? Can they talk about their own work and things that other people have done? 				
	Breadth of study							
Can they cut food safely?Can they describe	 Textiles Can they deshow different textiles feel? Can they may product from textiles by glue 	t ike a	 Mechanisms Can they make a product which moves? Can they cut materials using scissors? Can they describe the materials using different words? Can they say why they have chosen moving parts? 	 Can struct using mate Is the Can their 	materials they make a sture/model g different erials? eir work tidy? they make model ager if it needs e?	 Construction Can they talk with others about how they want to construct their product? Can they select appropriate resources and tools for their building projects? Can they make simple plans before making objects, e.g. drawings, arranging pieces of construction before building? 		

Developing, planning and communicating ideas		Working with tools, equipment, materials and components to make quality products			Evaluating processes and products		
 Can they think of ideas and plan what to do next? Can they choose the best tools and materials? Can they give a reason why these are best? Can they describe their design by using pictures, diagrams, models and words? 		 Can they join things (materials/ components) together in different ways? 		 Can they explain what went well with their work? If they did it again, can they explain what they would improve? 			
Breadth of study							
 Cooking and nutrition Can they describe the properties of the ingredients they are using? Can they explain what it means to be hygienic? Are they hygienic in the kitchen? 	 Textiles Can they me textile? Can they join together to m something? Can they cut textiles? Can they exp why they choc certain textiles 	textiles nake plain pse a	 Mechanisms Can they join materials together as part of a moving product? Can they add some kind of design to their product? 	 Can mate mod Can mate ways Can foldin 	materials they measure erials to use in a el or structure? they join erial in different s? they use joining, ng or rolling to e it stronger?	 Construction Can they make sensible choices as to which material to use for their constructions? Can they develop their own ideas from initial starting points? Can they incorporate some type of movement into models? Can they consider how to improve their construction? 	

The Learning Challenge™ CURRICULUM



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Key Stage 2: DT



National Curriculum Requirements of DT at Key Stage 2

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts, for example, the home, school, leisure, culture, enterprise, industry and the wider environment.

When designing and making, pupils should be taught to:

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, such as 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 strengthen, stiffen and reinforce more complex structures
- understand and use mechanical systems in their products, (for example as gears, pulleys, cams, levers and linkages)
- understand and use electrical systems in their products, (for example series circuits incorporating switches, bulbs, buzzers and motors)
- apply their understanding of computing to programme, monitor and control their products.

National Curriculum Requirements of Cooking and Nutrition at Key Stage 2

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils should be taught to:

- 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.

		Year 3					
Developing, plan communicatin	-	Working with tools, equipment materials and components to mo quality products		rocesses and products			
 Can they show that their design meets a range of requirements? Can they put together a step-by-step plan which shows the order and also what equipment and tools they need? Can they describe their design using an accurately labelled sketch and words? How realistic is their plan? 		Can they use equipment and tools accurately?		lain what they changed their design even better?			
Breadth of study							
Cooking and putrition	Toxtilos	Electrical and	tiff and floxible shoot	Mouldable materials			

Cooking and nutrition Mouldable materials Textiles Electrical and Stiff and flexible sheet • Can they choose the · Can they join textiles mechanical materials • Do they select the right ingredients for a of different types in • Do they use the most most appropriate components product? different ways? Do they select the appropriate materials? • Can they use • Can they choose materials? • Can they use a range most appropriate textiles both for their tools and techniques • Can they work of techniques to equipment safely? • Can they make sure to use for a given accurately to make shape and mould? appearance and task? cuts and holes? • Do they use finishing that their product also qualities? Can they make a Can they join techniques? looks attractive? Can they describe product which uses materials? how their combined both electrical and ingredients come mechanical together? components? • Can they set out to • Can they use a simple circuit? arow plants such as cress and herbs from Can they use a seed with the number of intention of using components? them for their food product?

Year 4							
Developing, planning and communicating ideas		Working with tools, equipment, materials and components to make quality products			Evaluating processes and products		
 idea about how to create their product? Do they take account of the ideas of others when designing? Can they produce a plan and explain it to others? Can they suggest some too improvements and say what was good and not so good about their 		is go Are t proc by o Can expe tools Do th thou	Can they tell if their finished product is going to be good quality? Are they conscience of the need to produce something that will be liked by others? Can they show a good level of expertise when using a range of tools and equipment? Do they work at their product even though their original idea might not have worked? Breadth of study		 Have they thought of how they will check if their design is successful? Can they begin to explain how they can improve their original design? Can they evaluate their product, thinking of both appearance and the way it works? Do they take time to consider how they could have made their idea better? 		
 Cooking and nutrition Do they know what to do to be hygienic and safe? Have they thought what they can do to present their product in an interesting way? 	 Textiles Do they think what the user would want when choosing textiles? Have they thought about how to make their product strong? Can they devise a template? Can they explain how to join things in a different way? 		 Electrical and mechanical components Can they add things to their circuits? How have they altered their product after checking it? Are they confident about trying out new and different ideas? 	 Stiff and flexible sheet materials Can they measure carefully so as to make sure they have not made mistakes? How have they attempted to make their product strong? 		 Mouldable materials Can they use a range of advanced techniques to shape and mould? Do they use finishing techniques, showing an awareness of audience? 	

Developing, planning and communicating ideas			g with tools, equipment, me components to make que products		Evaluating processes and products		
 Can they come up with a range of ideas after they have collected information? Do they take a user's view into account when designing? Can they produce a detailed step-by-step plan? Can they suggest some alternative plans and say what the good points and drawbacks are about each? 		 Can they explain why their finished product is going to be of good quality? Can they explain how their product will appeal to the audience? Can they use a range of tools and equipment expertly? Do they persevere through different stages of the making process? 		 Do they keep checking that their design is the best it can be? Do they check whether anything could be improved? Can they evaluate appearance and function against the original criteria? 			
Breadth of study							
 Cooking and nutrition Can they describe what they do to be both hygienic and safe? How have they presented their product well? 	 an they describe hat they do to be oth hygienic and ufe? bow have they resented their Do they think what the user would want when choosing textiles? How have they made their product 		 Electrical and mechanical components Can they incorporate a switch into their product? Can they refine their product after testing it? Can they incorporate hydraulics and pneumatics? 			Mouldable materials • Are they motivated enough to refine and further improve their product using mouldable materials?	

Developing, planning and communicating ideas		Working with tools, equipment, materials and components to make quality products			Evaluating processes and products	
 Can they use a range of information to inform their design? Can they use market research to inform plans? Can they work within constraints? Can they follow and refine their plan if necessary? Can they justify their plan to someone else? Do they consider culture and society in their designs? 		 Can they use tools and materials precisely? Do they change the way they are working if needed? 			 How well do they test and evaluate their final product? Is it fit for purpose? What would improve it? Would different resources have improved their product? Would they need more or different information to make it even better? Does their product meet all design criteria? Did they consider the use of the product when selecting materials? 	
		Breadth of study				
 Cooking and nutrition Can they explain how their product should be stored with reasons? Can they set out to grow their own products with a view to making a salad, taking account of time required to grow different foods? 	 Textiles Have they the about how the product could sold? Have they give considered the about what we improve their product ever more? 	neir d be ven nought vould	 Electrical and mechanical components Can they use different kinds of circuit in their product? Can they think of ways in which adding a circuit would improve their product? 	 materia Can they spec How ensu work accu Can so as 	they justify why selected ific materials? have they red that their is precise and urate? they hide joints to improve the of their	 Mouldable materials Can they justify why the chosen material was the best for the task? Can they justify design in relation to the audience?