

Farcet C of E Primary School DT curriculum and The National Curriculum Objectives

PKC Coverage	General Aims of the Design and Technology National Curriculum for KS1 and KS2
Creating a Product: Each unit is centred around creating a product which allows children to develop knowledge of concepts and skills which build their creative, technical and practical expertise.	develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
Concepts and Skills: Each 'Build' and 'Sew' unit follows a structure which allows the children to investigate, make, design and evaluate a product for a particular user. In doing so they develop knowledge of concepts and skills related to the products they make.	build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
The Process of Design: Each 'Build' and 'Sew' unit follows a structure which allows the children to investigate, make, design and evaluate a product.	critique, evaluate and test their ideas and products and the work of others
Cooking and Nutrition: Each year group makes two recipes developing their culinary skills and applying principles of nutrition when they cook.	understand and apply the principles of nutrition and learn how to cook

General Aims of the National Curriculum for KS1 Covered by The PKC DT Curriculum

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]

General Aims of the National Curriculum for Cooking and Nutrition Covered by The PKC DT Curriculum

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

National Curriculum for KS1	PKC DT Curriculum							
	Year 1				Year 2			
Pupils should be taught about:	Dips & Vegetables	Jam tarts / Mince Pies	Animal Sock Puppets	Vehicles	Pizza	Gingerbread	Pencil Cases	Moving Pictures
Design: design purposeful, functional, appealing products for themselves and other users based on design criteria			✓	✓			✓	✓
Design: 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 [for example, cutting, shaping, joining and finishing]	✓	✓	✓	✓	✓	✓	✓	✓
Make: 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: evaluate their ideas and products against design criteria			✓	✓			✓	✓
Technical knowledge: build structures, exploring how they can be made stronger, stiffer and more stable				✓				✓
Technical knowledge: explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.				✓				✓
Cooking and nutrition: use the basic principles of a healthy and varied diet to prepare dishes	✓	✓			✓	✓		
Cooking and nutrition: understand where food comes from	✓	✓			✓	✓		

General Aims of the National Curriculum for KS2 Covered by The PKC DT Curriculum

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].

General Aims of the National Curriculum for Cooking and Nutrition Covered by The PKC DT Curriculum

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

Farcet C of E Primary School DT curriculum and The National Curriculum Objectives

National Curriculum for LKS2		PKC DT Curriculum							
		Year 3				Year 4			
Pupils should be taught about:		Key Rings / Decorations	Pop-Up Books	Bread and Butter	Pasta	Cushions	Moving Playgrounds	Ratatouille & Couscous	Apple Crumble
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		✓	✓			✓	✓		
Design: generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design [not covered by The PKC curriculum]		✓	✓			✓	✓		
Make: select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately		✓	✓	✓	✓	✓	✓	✓	✓
Make: 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: evaluate their ideas and products against their own design criteria and consider the views of others to improve their work		✓	✓			✓	✓		
Evaluate: 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			✓				✓		
Technical knowledge: understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]			✓				✓		

National Curriculum for LKS2		PKC DT Curriculum							
		Year 3				Year 4			
Pupils should be taught about:		Key Rings / Decorations	Pop-Up Books	Bread and Butter	Pasta	Cushions	Moving Playgrounds	Ratatouille & Cous Cous	Apple Crumble
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		NOT COVERED BY THE PKC DT CURRICULUM							
Cooking and nutrition: understand and apply the principles of a healthy and varied diet				✓	✓			✓	✓
Cooking and nutrition: prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques				✓	✓			✓	✓
Cooking and nutrition: understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.				✓	✓			✓	✓

National Curriculum for UKS2		PKC DT Curriculum							
		Year 5				Year 6			
Pupils should be taught about:		Cams Toys	Honey Cake	Pitta Bread	Bags	Water Wall	Mezze	Electrical Toys	Upcycling Fashion
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		✓			✓	✓		✓	✓
Design: generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design [not covered by The PKC curriculum]		✓			✓	✓		✓	✓
Make: select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately		✓	✓	✓	✓	✓	✓	✓	✓
Make: 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: evaluate their ideas and products against their own design criteria and consider the views of others to improve their work		✓			✓	✓		✓	✓
Evaluate: 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		✓				✓			
Technical knowledge: understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]		✓				✓			

Farcet C of E Primary School DT curriculum and The National Curriculum Objectives

National Curriculum for UKS2		PKC DT Curriculum						
		Year 5				Year 6		
Pupils should be taught about:		Cams Toys	Honey Cake	Pitta Bread	Bags	Water Wall	Mezze	Electrical Toys Upcycling Fashion
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	NOT COVERED BY THE PKC DT CURRICULUM							
Cooking and nutrition: understand and apply the principles of a healthy and varied diet			✓	✓			✓	
Cooking and nutrition: prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques			✓	✓			✓	
Cooking and nutrition: understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.			✓	✓			✓	