Charles Darwin Community Primary School Progression in Design Technology Year 4				
Term Topic	Autumn Design, make and evaluate a bread based snack for lunch to be healthy	Spring Design, make and evaluate a night light for yourself to help you see in the dark	Summer Design, make and evaluate a purse for your mum for holding her change	
hemes	Food - Healthy and varied diet	Electrical - Simple circuits and switches	Textiles - 2D shape to 3D product	
rior nowledge	From Y1 and 2 healthy sncks	Science electricity unit	From Y3 making a pencil case From Y2 puppets	
rior skills	Know some ways to prepare ingredients safely and hygienically. • Have some basic knowledge and understanding about healthy eating and The Eatwell Guide. • Have used some equipment and utensils and prepared and combined ingredients to make a product	Constructed a simple series electrical circuit in science, using bulbs, switches and buzzers. • Cut and joined a variety of construction materials, such as wood, card, plastic, reclaimed materials and glue.	Have joined fabric in simple ways by gluing and stitching. • Have used simple patterns and templates for marking out. • Have evaluated a range of textile products	
ey ecabulary	 name of products, names of equipment, utensils, techniques and ingredients texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet planning, design criteria, purpose, user, annotated sketch, sensory evaluations 	 series circuit, fault, connection, toggle switch, pushto-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip control, program, system, input device, output device user, purpose, function, prototype, design criteria, innovative, appealing, design brief 	fabric, names of fabrics, fastening, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, seam allowance • user, purpose, design, model, evaluate, prototype, annotated sketch, functional innovative, investigate, label, drawing, aesthetics, function, pattern pieces	
	Make select from and use a wider range of tools and equipment to perform practical tasks [for e	nes, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided desexample, cutting, shaping, joining and finishing], accurately erials, textiles and ingredients, according to their functional properties and aesthetic qualities of others to improve their work world tures and linkages]		
echnical nowledge nd nderstanding	Investigating and Evaluating Activities Children can analyse existing products related to their project using sensory evaluations and record their results in a table. Explain that tasting is not the same as eating. Provide kitchen towel so children can spit out food they do not like. Provide water to cleanse palette between tasting products.	When children are familiar with using electrical circuits they should be introduced to microcontrollers. Products such as a micro:bit has in-built inputs and outputs and children can program them to follow instructions and create interesting and useful effects in their products.	To move children's learning on, as enhancement activities, children could research into different types of fabrics and how they are constructed. They could carry out tests to check e.g. strength, waterproofness or flexibility to ensure their chosen fabric can be use to create a product that meets the needs of user and is fit for purpose.	

Techniques Teaching aids - joining techniques Decorative Handmade switches **Techniques Possible** fastenings Cutting using the claw technique Cutting using the bridge technique **KPIs** Designing Designing Designing Generate and clarify ideas through discussion with peers and adults to develop Gather information about needs and wants, and develop design criteria to inform · Generate realistic ideas through discussion and design criteria for an design criteria including appearance, taste, texture and aroma for an appealing the design of products that are fit for purpose, aimed at particular individuals or appealing, product for a particular user and purpose. functional product fit for purpose and specific user/s. · Use annotated sketches and appropriate information and communication · Generate, develop, model and communicate realistic ideas through discussion and, · Produce annotated sketches, prototypes, final product sketches and technology, such as web-based recipes, to develop and as appropriate, annotated sketches, crosssectional and exploded diagrams. pattern pieces. communicate ideas. Makina Making Making • Plan the main stages of a recipe, listing ingredients, utensils and equipment. Order the main stages of making. Plan the main stages of making. · Select and use appropriate utensils and equipment to prepare and combine · Select from and use tools and equipment to cut, shape, join and finish with some · Select and use a range of appropriate tools with some accuracy e.g. ingredients. cutting, joining and finishing. · Select from a range of ingredients to make appropriate food products, · Select from and use materials and components, including construction materials · Select fabrics and fastenings according to their functional thinking about sensory characteristics. and electrical components according to their functional properties and aesthetic characteristics e.g. strength, and aesthetic qualities e.g. pattern. qualities. Evaluating Evaluating · Carry out sensory evaluations of a variety of ingredients and products. Record • Investigate and analyse a range of existing battery-powered products. • Investigate a range of 3-D textile products relevant to the project. the evaluations using e.g. tables and simple graphs. · Evaluate their ideas and products against their own design criteria and identify · Test their product against the original design criteria and with the · Evaluate the ongoing work and the final product with reference to the design the strengths and areas for improvement in their work. intended user. criteria and the views of others. Take into account others' views. · Understand how a key event/individual has influenced the development of the chosen product and/or fabric. Technical knowledge and understanding Technical knowledge and understanding Technical knowledge and understanding · Understand and use electrical systems in their products, such as series circuits Know how to strengthen, stiffen and reinforce existing fabrics. · Know how to use appropriate equipment and utensils to prepare and combine Understand how to securely join two pieces of fabric together. incorporating switches, bulbs and buzzers. · Know about a range of fresh and processed ingredients appropriate for their · Apply their understanding of computing to program and control their products. Understand the need for patterns and seam allowances. product, and whether they are grown, reared or caught. · Know and use technical vocabulary relevant to the project. Know and use technical vocabulary relevant to the project Know and use relevant technical and sensory vocabulary appropriately Links to Mathematics and computing - making use of mathematical and computing skills Science - know how to construct simple series circuits and have a basic Science - physical properties of fabrics. other to present results of sensory evaluations graphically. understanding of conductors, insulators and open and closed switches. Spoken language - asking and answering questions to develop subjects Spoken language - developing relevant vocabulary e.g. sensory descriptors. Ask Spoken language - participate in discussion and evaluation of battery-powered understanding. Through discussion, participate actively initiating and relevant questions to extend their knowledge. products. Ask relevant questions to extend knowledge and understanding. Build responding to comments. Science - using and developing skills of observing and questioning. Humans get Mathematics - nets of shapes and accurate measurements mm/cm. their technical vocabulary. nutrition from what they eat. Discuss changes of state if heat is used Computing - design, write and debug programs that accomplish specific goals, History - investigating textiles and textile products from age being Art and Design - using and developing drawing skills. including controlling physical systems. studied. Writing - new vocabulary. Use non-fiction texts such as description, explanation Art and design - investigating visual and tactile qualities of fabrics and and instructions e.g. recipes. using colour and pattern appropriately

		Computing - opportunity to create pattern pieces using a computer program.
Investigative and Evaluative Activities (IEAs) Children investigate a range of food products e.g. the content of their lunchboxes over a week, a selection of foods provided for them, food from a visit to a local shop. Link to the principles of a varied and healthy diet using The Eatwell Guide Carry out sensory evaluations on the contents of the food from e.g. a variety of bought food products such as a range of wraps or sandwiches. Record results, for example using a table. Use appropriate words to describe the taste/smell/texture/appearance Gather information about existing products available relating to your product. Visit a local supermarket and/or use the internet. Find out how a variety of ingredients used in products are grown and harvested, reared, caught and processed	Investigative and Evaluative Activities (IEAs) Discuss, investigate and, where practical, disassemble different examples of relevant battery-powered products, including those which are commercially available • Ask children to investigate examples of switches, including those which are commercially available, which work in different ways e.g. push-to-make, push-to-break, toggle switch. Let the children use them in simple circuits • Remind children about the dangers of mains electricity.	Investigative and Evaluative Activities (IEAs) Children investigate a range of textile products that have a selection of stitches, joins, fabrics, finishing techniques, fastenings and purposes, linked to the product they will design, make and evaluate. Think about products from the past and what changes have been made in textile production and products e.g. the invention of zips and Velcro. • Give children the opportunity to disassemble appropriate textiles products to gain an understanding of 3-D shape, patterns and seam allowances. • Use questioning to develop understanding
Focused Tasks (FTs) Learn to select and use a range of utensils and use a range of techniques as appropriate to prepare ingredients hygienically including the bridge and claw technique, grating, peeling, chopping, slicing, mixing, spreading, kneading and baking. • Food preparation and cooking techniques could be practised by making a food product using an existing recipe. • Discuss basic food hygiene practices when handling food including the importance of following instructions to control risk	Focused Tasks (FTs) Recap with the children how to make manually controlled, simple series circuits with batteries and different types of switches, bulbs and buzzers. Discuss which of the components in the circuit are input devices e.g. switches, and which are output devices e.g. bulbs and buzzers. • Demonstrate how to find a fault in a simple circuit and correct it, giving pupils opportunities to practise. • Use a simple microcontroller program with an interface box or standalone control box to physically control output devices e.g. bulbs and buzzers. • Ask the children to make a variety of switches by using simple classroom materials e.g. card, corrugated plastic, aluminium foil, paper fasteners and paper clips. Encourage children to make switches that operate in different ways e.g. when you press them, when you turn them, when you push them from side to side. Ask the children to test their switches in a simple series circuit. • Teach children how to avoid making short circuits.	Focused Tasks (FTs) Demonstrate a range of stitching techniques and allow children to practise sewing two small pieces of fabric together, demonstrating the use of, and need for, seam allowances. • Allow children to use a textile product they have taken apart to create a paper pattern using 2-D shapes. • Provide a range of fabrics - children to consider whether fabrics are suitable for the chosen purpose and user. The fabrics also can be used for demonstrating and testing out a range of decorative finishing techniques e.g. appliqué, embroidery, fabric pens/paints, printing. • Use questioning to develop understanding
Design, Make and Evaluate Assignment (DMEA) Discuss the purpose of the products that the children will be designing, making and evaluating and who the products will be for. • Develop and agree on design criteria with the children within a context that is authentic and meaningful. This can include criteria relating to healthy eating and a varied diet • Ask children to generate a range of ideas encouraging realistic responses. • Using discussion, annotated sketches and information and communication technology if appropriate, ask the children to develop and communicate their ideas. • Ask children to consider the main stages in making the food product, before preparing/cooking the product including the ingredients and utensils they will need. • Evaluate as the assignment proceeds and the final product against the intended purpose and user, reflecting on the design criteria previously agreed. Consider what others think of the product when considering how the work might be improved.	Design, Make and Evaluate Assignment (DMEA) Develop a design brief with the children within a context which is authentic and meaningful. Discuss with children the purpose of the battery-powered products that they will be designing and making and who they will be for. Ask the children to generate a range of ideas, encouraging realistic responses. Agree on design criteria that can be used to guide the development and evaluation of the children's products, including safety features. Using annotated sketches, cross-sectional and exploded diagrams, as appropriate, ask the children to develop, model and communicate their ideas. Ask the children to consider the main stages in making and testing before assembling high quality products, drawing on the knowledge, understanding and skills learnt through IEAs and FTs. Evaluate throughout and the final products against the intended purpose and with the intended user, drawing on the design criteria previously agreed	Design, Make and Evaluate Assignment (DMEA) Children to create a design brief, supported by the teacher, set within a context which is authentic and meaningful. Discuss the intended user, purpose and appeal of their product. Create a set of design criteria. Ask children to sketch and annotate a range of possible ideas, constantly encouraging creative thinking. Produce mock-ups and prototypes of their chosen product. Plan the main stages of making e.g. using a flowchart or storyboard. Children to assemble their product using their existing knowledge, skills and understanding from IEAs and FTs. Encourage children to think about the aesthetics and quality finish of their product. Evaluate as the process is undertaken and the final product in relation to the design brief and criteria. The product should be tested by the intended user and for its purpose and others' views sought to help with identifying possible improvements
	Children investigate a range of food products e.g. the content of their lunchboxes over a week, a selection of foods provided for them, food from a visit to a local shop. Link to the principles of a varied and healthy diet using The Eatwell Guide Carry out sensory evaluations on the contents of the food from e.g. a variety of bought food products such as a range of wraps or sandwiches. Record results, for example using a table. Use appropriate words to describe the taste/smell/texture/appearance Gather information about existing products available relating to your product. Visit a local supermarket and/or use the internet. Find out how a variety of ingredients used in products are grown and harvested, reared, caught and processed Focused Tasks (FTs) Learn to select and use a range of utensils and use a range of techniques as appropriate to prepare ingredients hygienically including the bridge and claw technique, grating, peeling, chopping, slicing, mixing, spreading, kneading and baking. Food preparation and cooking techniques could be practised by making a food product using an existing recipe. Discuss the purpose of the products that the children will be designing, making and evaluating and who the products will be for. Develop and agree on design criteria with the children within a context that is authentic and meaningful. This can include criteria relating to healthy eating and a varied diet Ask children to generate a range of ideas encouraging realistic responses. Using discussion, annotated sketches and information and communication technology if appropriate, ask the children to develop and communicate their ideas. Ask children to consider the main stages in making the food product, before preparing/cooking the product including the ingredients and utensils they will need. Evaluate as the assignment proceeds and the final product against the intended purpose and user, reflecting on the design criteria previously agreed. Consider what others think of the product when considering how the work	Children investigate a range of food products e.g., the content of their lunchboxes over a week, a selection of foods provided for then, food from a visit to a local shop. Link to the principles of a varied and healthy diet using The Eatwell Guide **Carry out seasony evaluations on the contents of the food from e.g. a variety of bought food products such as a range of wraps or sandwiches. Record results, for example using a table. Use appropriate words to describe the taste/smell/rexture/appearance **Gether information about existing products available relating to your product. Visit a local supermarket and/or use the internet. **Visit a local supermarket and/or use the internet. **Find out how a variety of ingredients used in products are grown and harwested, reared, caught and processed wtechnique, grating, pealing, chopping, slicing, mixing, spreading, kneading and baking. **Foods of preparation and cooking techniques ould be practised by making a food product using an existing recipe. **Discuss basic food hygiene practices when handling food including the importance of following instructions to control risk **Design, Make and Evaluate Assignment (DMEA) Discuss the purpose of the products that the children will be designing, making and avainable and ward and are a range of information and communication tachnology if appropriate to an exert proceeds and the final product against the children to develop and agree on design criteria with the children will be designing making and avainable and ward and a varied disc. **Ask children to make switches builds on the use of the products than the children will be designing making and avainable and ward and the products the products the children to design criteria with the children are relating to healthy eating and avainable and ward and an advanced to the products the children to design criteria the indeas. **Ask children to the children within a context that