Marsh Green Primary School

DESIGN TECHNOLOGY 2023-2024



	Long Term Overview - including vocabulary progression					
		Early Years				
	Autumn	Spring	Summer			
	Designing, Making and Evaluating	Food Technology	Technical Knowledge			
Young Explorers			Construction/ structures – Use blocks to enclose whilst building structures with an increasing range of sizes of blocks. Start to use blocks that join together;like Duplo and sticklbrix. Materials and textiles- use simple joining of fabrics with pritt stick and scissors.			
	Technical Knowledge	Designing, Making and Evaluating	Food Technology			
Nursery	Materials/ textiles-Create animal masks – use tissue and wool. Understand that you can combine materials together to create an effect. Use glue. PVA and pritt stick Woodwork - Skill based – hammer a nail into a pumpkin/ potato. Join wood together with glue. Construction/ structures-Make a bird feeder. Use toilet rolls, lard and bird seed. Verbally evaluate eg too heavy.	<u>Materials/ textiles</u> Make a snow or grass scene from bear hunt for a collage. Which is the best material to stick various materials eg grass, cotton wool, twigs. Use a hole punch to begin joining using string, pipe cleaners, treasure tags – binoculars <u>Woodwork -</u> Skill based – supervised sawing and screwing.	Soup – (chopping). Porridge (pour and mix). Bread (mix, kneed, snip Cakes – stir, sift Fruit kebabs – chopping biscuits – measuring, mixing, kneading, rolling, cutting			
	Technical Knowledge	Designing, Making and Evaluating	Food Technology			
Reception	Materials/ Textiles/Collage- Joining 1. 2. 3. 4. 5. 6.	Construction/ Structures- Bridging and Enclosing 1. 2. 3. 4. 5. 6.	Design a Picnic – end of Reception party 1. 2. 3. 4. 5. 6.			

	Key Stage One					
	Autumn	Spring	Summer			
	Technical Knowledge	Food Technology	Designing, Making and Evaluating			
1	Moving Vehicles- wheels and axles- linked to History- changes within living memory- toys 1. 2. 3. 4. 5.	Health Eating- Fruit and vegetables- linked to science- plants and growing 1. 2. 3. 4. 5.	Textiles- Puppets- linked to science animals including humans 1. 2. 3. 4. 5.			
	6. Technical Knowledge	6. Food Technology	6. Designing, Making and Evaluating			
2	Levers and linkages - Moving Animals/Pictures 1. 2. 3. 4. 5. 6.	Food from other cultures- Making pizzas 1. 2. 3. 4. 5. 6. Key Stage Two	Wooden Tudor Homes 1. 2. 3. 4. 5. 6.			
	Autumn	Spring	Summer			
	Technical Knowledge	Food Technology	Designing, Making and Evaluating			
3	Moving Story books- information books about the stone age 1. 2. 3. 4. 5. 6.	Sandwich Snacks- 'Afternoon Tea' 1. 2. 3. 4. 5. 6.	Textiles- Roman Purses- functions of fabric 1. 2. 3. 4. 5. 6.			

	Designing, Making and Evaluating	Food Technology	Technical Knowledge
4	Making mini Greenhouses	Seasonal Food	Electrical systems - Light up signs
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
	4.	4.	4.
	5.	5.	5.
	6.	6.	6.
	Food Technology	Technical Knowledge	Designing, Making and Evaluating
5	Great British dishes/American Food	Building Bridges-rivers	Structures- Wooden/card Viking longboats-linked to history
	1.	1.	1
	2.	2.	2
	3.	3.	3.
	4.	4.	4.
	5.	5.	5.
	б.	6.	6.
	Technical Knowledge	Food Technology	Designing, Making and Evaluating
6	Electrical Systems - WW2 Planes-alarms	Great British Dishes	Fashion and textiles- Mayans
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
	4.	4.	4.
	5.	5.	5.
	6.	6.	6.

Skills Progression

Young Explorers (2-Year-old provision)	ear-old Purple = Substantive Knowledge		Green = Implicit Knowledge / Skills		
Design	Make	Evaluate	Technical knowledge	Cooking and nutrition	
 Construction/ structures – Use blocks to enclose whilst building structures with an increasing range of sizes of blocks. Start to use blocks that join- Duplo and stick brix etc, large block, and cardboard boxes. 	 Construction/ structures – join simple construction pieces to build and balance with the support of staff. Model and guide children's use of tools including brushes, crayons, sticks, rollers. 	 Use iPad and floor books to evidence any design work. This will also be in their child's learning journey. Orally evaluate their own work as they are making and designing. 	 Join simple construction pieces. Cutting and joining using glue and scissors. 	 Spreading and butters, learning to use a fork and spoon to eat. Healthy plates- discuss and name various fruits and vegetables. Food tasting through snack time. 	
 Materials and textiles- use simple joining of fabrics with pritt stick glue and scissors. 					

Nursery	Purple = Substantive Knowledge		Green = Implicit Knowledge / Skills	
Design	Make	Evaluate	Technical knowledge	Cooking and nutrition
 Materials/ textiles- Understand that you can combine materials together to create an effect. Woodwork - Skill based – hammer a nail into a pumpkin/ potato. Construction/ structures-Make a bird feeder. Use toilet rolls, lard and bird seed. Listen and understand what children want to create before offering suggestions. 	 Create animal masks – use tissue and wool. Junk modelling- attach with cellotape, string/ wrapping, hole punch When cutting practise opening and closing blades on playdough, in the sand or shaving foam, progressing to more firm materials like modelling clay. Encourage 'thumbs up' position when holding scissors. 	Verbally evaluate e.g. too heavy. Orally discuss as they are designing and making- creative thinking- adults to model	 Join wood together with glue. Skill based- hammering Offer opportunities to explore scale. Suggestions: long strips of wallpaper, child size boxes, different surfaces to work on e.g. paving, floor, tabletop or easel Model, narrate and teach skills of shaping malleable materials through rolling, coiling, balling and using shape cutters. 	Food tasting sessions. soup – (chopping). Porridge (pour and mix). Bread (mix, kneed, snip Cakes – stir, sift Fruit kebabs – chopping biscuits – measuring, mixing, kneading, rolling, cutting, spreading spreading- jam, butter, chocolate,

Reception	Purple = Substantive Knowledge		Green = Implicit Knowledge / Skills		
Design	Make	Evaluate	Technical knowledge	Cooking and nutrition	
Begin to show accuracy and care when drawing [ELG: Fine Motor skills] • Explore, use and refine a variety	Use a range of small tools, including scissors, paint brushes and cutlery [ELG: Fine Motor skills]	• Share their creations, explaining the process they have used [ELG: Creating	Show an interest in technological toys.	Begin to understand some food preparation tools, techniques and processes	
of artistic effects to express their ideas and feelings. Select appropriate resources	•Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function	 with materials] Adapt work if necessary Dismantle, examine, talk about existing 	Build structures, exploring how they can be made stronger, stiffer and more stable	•Practice stirring, mixing, pouring, blending	
Use gestures, talking and arrangements of materials and	[ELG: Creating with materials]	objects/structures Consider and manage some 	Explore and use mechanisms [for	•Discuss how to make an activity safe and hygienic	
components to show design Use language of designing and	•Return to and build on their previous learning, refining ideas and developing their ability to represent them.	risks • Practice some appropriate safety measures	example wheels and axles], in their products.	•Discuss use of senses	
making (join, build, shape, longer, shorter, heavier etc.)	•Create collaboratively, sharing ideas,	independently • Talk about how things work • Look at similarities and	Guide children in scissor use. Provide cutting practise in their continuous provision	•Understand need for variety in food	
Model, narrate and teach skills of shaping malleable materials into 3D vertical figures, using their previously learnt skills of rolling, coiling, and	resources and skills. •Construct with a purpose, using a variety of resources	differences between existing objects / materials / tools • Describe textures	with soft and harder materials such as strips of paper, shapes to cut around,	•Begin to understand that eating well contributes to good health	
balling.	 Use simple tools and techniques Build / construct with a wide range of 	 Be excited about what they have made. identify success and next steps 	foam cards etc.		
	objects Select tools & techniques to shape assemble 	 change their strategy as needed 			
	and join- treasury tags, stapler, split pins				
	•Replicate structures with materials / components				
	•Discuss how to make an activity safe and hygienic				
	•Record experiences by drawing, writing, voice recording				
	 Provide mark making and shaping tools with malleable materials. 				

Year 1	Purple = Substantive Knowledge		Green = Implicit Knowledge / S	kills
Design	Make	Evaluate	Technical knowledge	Cooking and nutrition
 Investigate a range of vehicles, identifying and labelling their features. Explore different ways of using axles, chassis and wheels to create a moving base. Design a vehicle with wheels, axles and chassis, as well as a body. Follow a design to make a moving vehicle. Design a glove puppet for a particular purpose. Follow a design to make a glove puppet by sewing two pieces of fabric together and adding decorations. 	 Make a moving vehicle with wheels and an axle. Cut out felt using a simple template. Add pieces of felt and other materials to a finger puppet to create features, such as eyes, hats arrange pieces of the construction before building make a structure/model using different materials cut materials using scissors or a knife (often with help) join two materials together, often with glue. Make simple models, not necessarily with a purpose explain which tools they are using and why they select suitable pre-cut fabrics join textiles together express Preferences when choosing fabrics 	 Evaluate my finished moving vehicle. Use 'class crits' to evaluate to peer and self-evaluate Explore a variety of puppets, identifying and labelling their features. evaluate my finished glove puppet by identifying what went well and what could be improved explore and evaluate a range of existing products Evaluate ideas and products against design criteria describe the materials using different words Use simple terms to talk about their own and others' work describe how their product works identify success and next steps 	 Cutting fabric Stick pieces of felt together to make a finger puppet. Use running stitch to join two pieces of fabric together. Use overstitch to join two pieces of fabric together. Sew a button onto a piece of fabric. explain their ideas orally identify the key features of an existing product say why they have chosen moving parts know how some moving objects work use tools safely explain which tools they are using and why 	 Look at and taste a variety of fruits and vegetables. Adjectives to describe the taste, smell and texture of a variety of fruits and vegetables. Fruits and vegetables need to be washed, cut, cored, peeled or grated before they can be eaten Basic food hygiene, e.g. washing hands, tying long hair back and keeping surfaces clean. Use a knife to cut some fruits and vegetables in different ways. Grate an apple and a carrot. Peel a banana, apple and cucumber. identify healthy and unhealthy meals understand where food comes from know the benefits of fruit and vegetables. Use equipment safely

Year 2	Purple = Substantive Knowledge		Green = Implicit Knowledge / Skills	
Design	Make	Evaluate	Technical knowledge	Cooking and nutrition
 Use a pivot and lever mechanism using card and a split pin. Design a moving animal picture to include a variety of moving Match a mechanism to the type of movement they produce. Follow a design to create a moving animal picture for a particular purpose. Make changes to the design of a stable structure to make it fit for purpose. Follow a design to make a stable structure. Design and make a healthy pizza following given criteria. 	 Make a sliding mechanism out of card. Make a wheel mechanism-using card and a split pin. Explore how to make stable structures that hold a given object. use their knowledge of some working characteristics of materials when designing select tools for folding, joining, rolling join multiple materials together use a simple template for cutting out simple finishing techniques 	 Identify the features of a stable structure. Evaluate some ways to make the structure more stable. Evaluate my finished structure against a set of given criteria. Evaluate which would work best for a pizza base. Evaluate my finished pizza, saying what I think and feel about it. evaluate a range of existing products Evaluate ideas and products against design criteria assess how well their product works use like and dislike when evaluating or describing recognise what they have done well and talk about what could be improved seek out the views and judgements of others predict how changes might improve the finished product use digital photography to present design or finished work 	 Explain what a pivot and lever are. Evaluate my finished moving animal picture by identifying things that worked well and things that could be improved. Explore a range of materials and evaluate the usefulness of their properties for a particular project. Cutting and using knives safely when preparing food Follow basic safety rules choose the most appropriate tools and materials and explain their choices join materials together as part of a moving product explain how different parts move use slides and levers in plans 	 Use a variety of pizza toppings. Use the model of the balanced plate to evaluate how healthy different pizzas are. Explore different types of bread. identify which food group a variety of pizza toppings belong to Sort pizza toppings into groups based on different criteria, e.g. animal vs plant products. Explain why each of the food groups is important for a balanced diet. understand and use the terms ingredient and component use simple scales or balances understand main rules of food hygiene

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Year 3	Purple = Substantive Knowledge		Green = Implicit Knowledge / Skills	
Design	Make	Evaluate	Technical knowledge	Cooking and Nutrition
• children aware that different fonts and graphic techniques need to be suited to their purpose	• join and combine materials and components in a variety of ways	• explain which designs they like best/ least and why	explain why a particular mechanism has been used for a particular purpose	 know that food can be divided into different groups.
 recognise products that contain lever and linkage systems 	 cut and shape materials with some precision to make their mechanisms work 	 evaluate other people's finished products fairly and constructively 	 use technical vocabulary to describe lever and linkage systems 	 name the different food groups and describe their purpose.
• create a design for a particular purpose	 use suitable mechanisms to create moving parts in their 	• explain what they would do differently if they were to make their product again	mark out and measure accurately	 know that there are a variety of different sandwiches.
 experiment to create a range of different fonts and graphic techniques 	storybook	 compare purses based on design criteria. 	 securely add buttons, beads and sequins to felt. 	• taste and describe different foods.
• design a healthy sandwich.	 create pages that are neat, accurate and creative 	 evaluate their work fairly and constructively. 	• sew a running stitch.	 know that different combinations of ingredients affect the taste and
• Can choose a purpose for their sandwich design.	• describe each step in the process of making their sandwich.	 start to think about their ideas as they 	• sew a backstitch.	texture of the product.
 know that people have different preferences and design around these. 	alter and adapt materials to	make progress and design as they go along	• sew a whip stitch.	 know how to work safely and appropriately with food.
• Incorporate new design features based on their experience of the product.	make them stronger make the finished product neat 	 willing to make changes if this helps them to improve their work 	• create a secure popper fastening.	 understand and use the terms ingredient and component
• present their sandwich in a appealing way.	and tidy	 assess how well their product works in 	• create a secure toggle fastening.	use simple scales or balances.
• follow their designs to create a sandwich.	 use a range of techniques to shape and mould material 	relation to the purpose	create a secure button fastening.	understand main rules of food
• suggest improvements to their design.	• join textiles of different types in a	 explain how they could change their design to make it better 	 choose the most appropriate tools and materials and explain their choices 	hygiene.
• follow a design accurately to make a roman purse.	range of ways choose textiles both for their 	 alter and adapt original plans following discussion and evaluation 	follow basic safety rules	
 describe different ways of adding embellishments to fabric 	appearance and also qualities	 recognise what has gone well, but 	 join materials together as part of a moving product 	
 discuss how purses are made and describe what features they have. 	 begin to use a range of simple stitches 	suggest further improvements for the finished article	• explain how different parts move	
• identify the features of Roman purses.			• use sliders and levers in plans	
· ·			 they talk about how moving objects work. 	

Year 4	Purple = Substantive Knowledge		Green = Implicit Knowledge / Skills		
Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition	
• investigate, compare and contrast different types of packaging for chocolate, and their effectiveness on the consumer.	 make suggestions for how they could make a sturdy structure for a moving mine shaft. 	• identify aspects of their own cooking skills which they wish to improve.	 measure and mix ingredients explain how and why some food changes when it is heated. (chocolate) 	 modify a simple recipe understand how chocolate can be part of a healthy diet. 	
• Design packaging for a new chocolate product from a chosen brief.	 use equipment and tools accurately and safely. 	 Evaluate their packaging design. 	 snip, cut and shred food safely, using appropriate apparatus. 	 begin to select their own ingredients when cooking or 	
 apply what they have learnt about the different aspects of packaging in their own design. 	 select the most appropriate materials, tools and techniques to use. manipulate materials using a range of 	 evaluate each other's work against specific criteria. 	 select and use appropriate apparatus to measure, sift, mix and pour when following a 	present food in an appealing	
 understand the importance of a product's packaging in terms of its appeal. 	tools and equipment (often with support)	 discuss what makes a design successful. 	recipe.support and supervision, use a hob to heat	understand safe food storage	
analyse an existing product.	 measure, cut and assemble with increasing accuracy 	• offer constructive comments and advice.	food. understand how pulley and belt systems can 	 weigh in grams and KG. 	
discuss their design and explain their choices.recognise the movement of a mechanism within a model	 work out how to make models stronger. make the finished product neat and tidy. 	 describe ways of strengthening and reinforcing structures. 	be used to transfer movement.		
• plan their design, using diagrams and labels.	 use a range of techniques to shape and 	 suggest some problems with 	 manipulate their pulleys to create different movements. 		
• plan the equipment/ tools needed and give reasons why.	mould materials.investigate ways in which very simple	using traditional, incandescent bulbs in products	 suggest reasons why it is helpful to illuminate signs 		
• start to order the main stages of making their product.	circuits for illuminated signage might be constructed	 make practical considerations about how to 	 children recall how to create a simple series circuit with a light select and use appropriate tools, materials and 		
 identify a design criterion and establish a purpose/ audience for their product. 	• construct a circuit with an LED	fit essential components in/on a product	 select and use appropriate tools, materials and components to construct a circuit 		
 use what they know about the properties of materials to plan their ideas. 			 decide on an appropriate way to fit electrical components inside their designs 		
• make increasing use of ICT to plan ideas.			 children identify products which contain microcontrollers which control lights 		
 identify distinguishing features of a variety of illuminated signs 			• make algorithms with simple sets of instructions which describe how a flashing LED is controlled		
 suggest some aesthetic and practical reasons for using LEDs instead 			 write or edit programs to control an LED 		

Year 5	Purple = Substantive Knowledge		Green = Implicit Knowledge / Skills	7
Design	Make	Evaluate	Technical knowledge	Cooking and Nutrition
• understand how to plan and cost a meal	 practise their sewing skills to repair a piece of clothing 	 identify aspects of their own cooking skills which they wish to improve 	measure and mix ingredients	cut and chop vegetables safely
 understand what design criteria are design a bag to meet specific 	 identify and name some different sewing stitches use one or more of these stitches when sewing 	 define what a fabric is discuss the use/effectiveness of these different sewing stitches 	 cut out, shape and mould pastry use safe knife techniques for cutting medium and higher resistance foods 	 combine ingredients and follow a recipe Understand their RDA for sugar and how to identify the sugar content on food packaging
design criteriaplan the making process,	 fabric together choose and use an appropriate sewing stitch to 	 follow their design (and amend where necessary) to make their finished product 	 select and use appropriate apparatus to measure, sift, mix and pour when following a recipe 	 understand the seasonality of different British fruits
understanding what they will need to do and the order in which they will need to do it	join fabric together.	• evaluate their finished product based on the	 explain how and why some food changes when it is heated 	 know how oats are grown, harvested and produced
 understand how some 	 consider the audience when choosing textiles. devise a template or pattern for their product. 	original design criteria.Evaluate the key designs of individuals in design	 snip, cut and shred food safely, using appropriate apparatus 	 design/follow a simple recipe
properties can be used – e.g. waterproof	Ensure measurements accurate enough to	and technology has helped shape the world.	 with support and supervision, use a hob to heat food. 	 Understand that the cuisine of different countries can influence and be similar to each other
 Start to generate, develop, model and communicate their ideas through discussion, 	 join textiles of different types in a range of ways	 Begin to evaluate it personally and seek evaluation from others. 	 name a variety of different fabrics 	 understand that different food products have different 'shelf-lives'
annotated sketches, cross- sectional and exploded diagrams, prototypes, pattern pieces.	 choose textiles both for their appearance and also qualities. 		 discuss and answer questions about fabrics in terms of their properties and uses 	 give general kitchen health and safety advice
 Begin to use research and develop design criteria to 	 begin to use a range of simple stitches 		 know the difference between natural and synthetic fabrics 	 Use proportions when cooking, by doubling and halving recipes.
inform the design of innovative, functional, appealing products that are fit			 name some synthetic fabrics and the advantages they have over natural fabrics 	 modify a recipe and explain why they have changed it
for purpose.			 name and discuss some sustainable fabrics. 	 meet an identified need – e.g. a meal for an older person – by selecting suitable ingredients
				 work in a safe and hygienic way.

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Year 6	Purple = Substantive Knowledge	2	Green = Implicit Knowledge / Skills		
Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition	
 communicate and develop their ideas by discussing, annotating diagrams and writing instructions. 	 develop prototypes of a computer- controlled electrical system. 	 children suggest ways in which a given product idea might be developed and improved. 	 begin to explain how embedded systems monitor and control products improve their prototype designs by 	 use proportions when cooking extending beyond doubling and halving recipes 	
 incorporate electrical systems in their product design. 	 incorporate one or more different electrical components in their system make prototype models to 	 suggest ways in which models can better communicate ideas than written/verbal descriptions alone. 	'debugging' their software and/or hardware.debug a defective algorithm for a given product idea	 begin to write their own recipes based on recipes they 	
 use a range of information to inform their design 	communicate their ideas.	 explain ways in which they debugged and improved their programs for controlling products. 	 debug their own computer- controlled 	have previously tried	
 use market research to inform plans 	 control their prototypes using electronic components and computers. 	 explain how they learned from others and improved their own designs 	product ideas.	 make choices/changes to recipes and justify their decision. 	
• work within constraints	manipulate their pulleys to create	 identify ways in which their DT and programming skills have developed, and ways in which they 	 identify the moving parts of a rotating ride/ object 	 Know that food is grown (such as tomatoes, wheat and potatoes), 	
 they keep cost constraints in mind when selecting materials in design 	different movements.	could further develop their learningdescribe ways of strengthening and reinforcing	 explain how they think a ride/object is powered and/or built 	reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider	
 use their knowledge of science and art when designing 	 make a decision about what kind of ride they will make 	structures	 understand how pulley and belt systems can be used to transfer movement 	world. Understand that seasons may affect the food available.	
 draw scaled diagrams with increasing use of ratio 	 follow a design to create a fairground ride with a rotating part 	 describe the process they will need to go through to successfully complete their product 	 describe how an electrical circuit with a motor can be used to create rotating parts 	• Understand how food is processed into ingredients that can be eaten or used in cooking.	
 calculate the amount of materials needed use this to estimate cost 	 make accurately and safely with a variety of tools, materials and electrical components 	 identify ways of improving their fairground rides to create a finished product of a high quality 	use a variety of materials and components	Know how to prepare and cook a	
 make up a prototype first 		 suggest ways they could improve their product if they were to make it again 	accurately	variety of predominantly savoury dishes safely and hygienically including, where appropriate, the	
 create a detailed diagram of their chosen ride/object 				use of a heat source.use a range of techniques such as	
 suggest ways in which ideas for frameworks could be developed to ideas for their own fairground ride designs 				peeling, chopping, slicing, grating, mixing, spreading, kneading and baking	
 design an appropriate electrical circuit for their ride 				Know different food and drink contain different substances – nutrients, water and fibre – that are needed for health.	

Design and Technology Vocabulary Map									
	Design and Develop	Ma	aking	Product		Evaluation			
EYFS	Plan • Draw • Ideas • Design	• Make • Build • Combine	 Join Shape Tools 	Complete Product Final		Change • Like • Dislike • Next time	Better Worse Different Instead		
	Design and Technology Vocabulary Map								
	Design	Technical Know	ledge and Making	Cooking and Nutrition		Evaluate			
KS1	 Plan Prepare Design Materials Ideas Use Model Development Market Research Survey Template 	fast Slow Faster Slower Up Down Turn Wind up Design Draw Sketch Tools Fix Glue Attach	 Features Brick Wood Stone Cloth Metal Foam Felt Paper Tissue Newspaper Cardboard 	 Healthy Unhealthy Source Fruit Vegetables Clean Safe Dirty 	 Unsafe Amount Ingredients Recipe Weight Nutrients Vegetarian Dietary requirements 	 Improve Prefer Useful Unsuccessful Future Progress modify Alter Adapt Original Finished article Evaluate Graphics 			
KS2	 Plan Organise Prototype Initial ideas Criteria Diagrams Labels Annotate Brief Product Consumer Customer Target audience Purpose Application Constraints Client 	Materials • Mould • Liquid • Solid • Form • Shape • Adhesive • Lattice	Mass-produce • Hand-made • Packaging • Presentation • Machine made • Dimensions • Durable	Healthy • Unhealthy • Balanced • Vitamins • Disease • Nutrition • Healthy eating • Hygiene • Diet	Cross contamination • Grams • Storage • Presentation • Taste • Texture • Flavour • Disinfect • Bacteria	Assess • Edit • Improve • Alter • Outcome • Develop • Test • Analyse Effective • Fit for purpose • Design criteria • Alternatives • Models • Quality • Function • Functionality			

EYFS								
Examples of deeper thinking questions	I wonder How could we make it stronger? How could we make it even better? Show me how you have Explain me how you have Tell me How you have What would happen if you changed? What do you like about it? Tell your friend something that you like about their work							
	YEA	AR 1	YEAR 2					
Examples of deeper thinking questions	 What would you change about you How could you make your design What do you like about someone What would happen if you change 	n faster/stronger etc? e else's design?	 What could you do to make your design better? Find one thing that is better about someone else's design. How would you help someone who wanted to make their own? What is the best/worst thing about your design? 					
	YEARS 3	& 4	YEARS 5 & 6					
Examples of deeper thinking questions	 Year 3 What could you change to improve your design? What made creating your design difficult? What questions would you ask if? What made creating your design difficult? 	 Year 4 Explain what you could change and how it would improve your design? How would you change your design for the 'real world'? How effective at Is your 	 Year 5 How could you make your design more suited to mass production? What developments would need to be made for your design to? What tests would you need to do to? 	 Year 6 What would you need to change to be able to sell your design? How could you adapt to make? What do you predict would happen if? Judge whether would cause/change/affect 				