

## DT in Year 5

- I can clarify and justify plans, designs, and ideas by drawing upon and using a range of relevant sources of information.
- I can use an increasing range of tools and equipment to measure, mark out, and shape materials and components accurately. (tape measure, chalk)
- I can gain an understanding of the way in which the work of famous inventors, designers, engineers, chefs, and manufacturers have impacted the development of product design and function. (Ionic, Doric and Corinthian).
- I can select the appropriate methods and equipment for measuring. (time, dry goods, liquids, scales).
- I can select appropriate materials to create a product.
- I can identify the most effective finishing technique in order to maximise the aesthetic value of the product.

## DT in Year 6

As above and...

- I can select from and use a wider, more complex range of materials, components, and ingredients, taking account of their properties. (glass, plastic, cotton).
- I can select from and use specialist tools, techniques, processes, equipment, and machinery precisely, including computer-aided manufacture.
- I can understand and use the properties of materials and the performance of structural elements to achieve functioning solutions.
- I can understand the source, seasonality, and characteristics of a broad range of ingredients. (Vegetables, fruit).
- I am become competent in a range of cooking techniques.(selecting and preparing ingredients, application of heat, seasoning dishes, combining ingredients).
- I can make adjustments to the settings of equipment and machinery. (sewing machines and drilling machines).

# Key studies within DT in Upper Key Stage 2

## Moving Mechanisms

- I can evaluate my ideas and products against my own design criteria and consider the views of others to improve my work.
- I can understand and use mechanical systems in my products (**gears, pulleys, cams, levers, and linkages**).
- I can critique, evaluate, and test my ideas and products and the work of others.

## Eat the Seasons and Allotment, Making Structures

- I can prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.
- I can understand and apply the principles of a healthy and varied diet.
- I can understand seasonality, and know where and how a variety of ingredients are grown, reared, caught, and processed.

## Food for Life

- As above and ...
- I can evaluate my ideas and products against my own design criteria and consider the views of others to improve my work.

## Electrical Circuits and Components

- I can apply my understanding of computing to program, monitor, and control their products.
- I can understand and use electrical systems in my products (**series circuits incorporating switches, bulbs, buzzers, and motors**).

## Make Do and Mend

- I can evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.