Subject Progression



Design and Technology



Year 4

National Curriculum Aims and Objectives

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, cross-sectional 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 [for example, 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

Cooking and Nutrition:

- 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

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, 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 program, monitor and control their products

Autumn	Spring	Summer
Textiles/Sheet Materials	Sheet Materials	Food
Prototype a product using J cloths.	Use linkages to make movement larger or more	Analyse the taste, texture, smell, and appearance
Use appropriate decoration techniques e.g.	varied.	of a range of foods.
applique (glued or simple stitches).	Use and explore complex pop ups.	Measure and weigh ingredient appropriately.
Understand seam allowance.	Construction / Technical Knowledge	Prepare and cook a range of predominately
Join fabrics using running stitch, over sewing,	Create shell or frame structures, strengthen	savoury dishes using a range of cooking
back stitch.	frames with diagonal struts.	techniques
Explore fastenings and recreate some e.g. sew	Incorporate a circuit with bulb or buzzer into a	Make healthy eating choices from and
on buttons and make loops	model.	understanding of a balanced diet.
	Choose materials based on their functional	Understanding seasonality and know where and
	properties and aesthetic qualities.	how ingredients are grown and captured.