



“I am the way, the truth and the life.”
(John 14:6)

We place our children at the heart of all we do,
inspired by the love, life and teachings of Jesus.

We aim to:

Nurture, Prepare, Support, Enable

Design & Technology Curriculum Overview 2022-23

In line with the National Curriculum aims for design and technology. St Mary's aims to ensure that all pupils:

develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world ♣ 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 ♣ critique, evaluate and test their ideas and products and the work of others ♣ understand and apply the principles of nutrition and learn how to cook

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer2
Reception	Children to use different media to join pieces to make a skeleton	Explore textiles to create Autumn themed projects - Leaf Man / Seasonal Trees	Make hanging models of the life cycle of a frog/butterfly	Creating different structures from a variety of building materials to represent the buildings in the Traditional Tale stories	'Junk Modelling' vehicles with parents in to help - Children to join pieces together using a variety of joining techniques	Make driftwood boats using wooden tools and using tools such as hammer and nails to join the pieces together.
Year 1	Building structures	Using tools	Food technology	Textiles	Plan and design	Plan and design
Year 2	Building structures	Using tools	Food technology	Textiles	Plan and design	Mechanisms

Year 3	Plan, design and evaluate	Using tools	Textiles and structures	Food technology	Mechanisms	Mechanisms
Year 4	Plan, design and evaluate	Using tools	Textiles and structures	Food technology	Mechanisms	Electronics
Year 5	Plan, design and evaluate	Using tools	Textiles and structures	Food technology	Mechanisms	Electronics
Year 6	Plan, design and evaluate	Using tools	Textiles and structures	Food technology	Mechanisms	Electronics