

Disciplinary Knowledge – Design & Technology

The below tables outlines where disciplinary knowledge is **first taught** and deliberately practised in KS1 or KS2. The curriculum has been sequenced so that the content is also reviewed in subsequent units (and may also be reviewed in other subject areas like science and history), but to keep the table readable, we have only set out where it is first taught.

	Marking out and cutting	Fixing and joining	Mechanisms and control	Finishing, including food hygiene
۲۲	Safe use of simple tools to punch to cut and make holes materials	 Joining 2D and 3D materials- gluing, sticking, Tying, fixing with split pins Creating basic hinges Creating levers and sliders Understanding of structures and how these can be made stronger and more stable	Understanding simple mechanisms that allow movement – sliding mechanisms	 Basic food handling, hygienic practices and personal hygiene, including how to control risks Safe use of a variety of tools and equipment to peel, cut, grate, mix and mould food The nutritional value of food stuffs in a balanced diet Know about and apply basic finishing techniques e.g. collage, painting, colouring to match a design brief.
Y2	 Using templates and patterns on fabric, pinning, tracing around outline of component parts. Experimenting with using a template to draw and cut out 2 identical shapes Applying basic measuring skills Cutting fabric with precision 	 Developing basic sewing techniques – starting, ending, running stitch to join fabric Developing a range of techniques for joining fabric- lacing, stitching, stapling, gluing, taping 	Understanding simple mechanisms that allow movement - winding mechanisms	Know about and apply different finishing techniques – collage, paint, cut out shapes, computer generated images to match a design brief.



	R Part of United Learning			
	Use of simple models e.g. base kits/use of nets to plan out use of space or a structure might be marked out in order to be made			
	Work safely with a range of hand tools incl junior hacksaw	 Extend understanding of ways of fixing and joining components and selecting most appropriate for a given task Understanding how to make stable structures - rolling, folding, and layering, reinforcing corners, cutting a mitre joint 	 Understanding how pneumatic systems work Revising how simple levers work 	 Know about and apply different finishing techniques -collage, paint, cut out shapes, decoupage, varnishing for durability. Understanding of food preparation techniques(tearing, cutting, slicing, grating) and ways of combining foods to make a product for a particular purpose Combining foods on the basis of taste, appearance and texture Understanding of different food groups within a healthy and balanced diet
Y3	Measuring accurately,	Relate a mechanism to its	Understanding linkage	Understanding what makes
	Using patterns and templates with	 purpose and select for a desired type of movement Joining and reinforcing fabrics 	of movement they produce	a quality finish- collage, printing, drawing, use of font, size, colour, layout .
Υ4	more than 2 pieces	Demonstrating fabric can be joined in a number of different		Using a widening range of decorative techniques such as dyeing and embroidery,



		B Part of Hoited Learning		
		ways – sewing using a range of stitches	Applying knowledge about electrical circuits in designing and making products	embellishing, applique, fabric paints, fastenings (buttons, buckles, press studs, hooks and eyes, Velcro, safety pins, zip, ties
ΥS	 Measuring accurately, marking out, cutting, folding, scoring, drilling and mounting structures Using a range of sharp tools safely – paper drill, hole punch 	 Understanding how different materials can be reinforced for different purposes Assembling materials in temporary ways as a trial prior to finalizing design choices Cutting and joining component parts to a main structure 	Understanding how to control movement with a cam mechanism	 Selecting appropriate methods and resources for finishing a design that reflect the intended use, cultural, geographical or historical influences Accurate measuring and weighing skills, understanding that the properties and quantities of ingredients will affect the final product Increased awareness of food safety and hygiene, including the use of ovens Exploring the functions and properties of ingredients
Υ6	 Making accurate patterns and templates Using a range of tool and techniques for marking out, measuring and cutting a range of sheet materials, wood, plastic, fabric 	 Knowing that structures can fail when loaded Knowing how to reinforce structures and to research info about this from a range of sources Using a variety of temporary and permanent joining techniques, including 	 Understanding how products can be driven by electricity Understanding of how to control speed and direction 	 Developing a structure with finishing techniques including cladding Distinguish between functional and decorative products

