

Developing, planning and communicating (Design)

Constructing & Use of materials (Make)

Evaluating the process & products

Mechanisms (Technical Knowledge)

Textiles

Working with tools

Cooking & Nutrition



... survey my target audience and use this to generate ideas.

... take a user's view into account when designing.

... produce a detailed step-by-step plan for my design method.

... suggest some alternative designs and compare the benefits and drawbacks to inform the design process and outcome.

... refine my product after testing it.

... incorporate gears and pulleys.

... prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.

The Year 5 Design and Technology student

'I can...'

... make accurate measurements to ensure precision.

... demonstrate that my product is strong and fit for purpose.

... refine and further improve my product.

... understand and apply the principles of a healthy and varied diet.

... continuously check that my design is effective and fit for purpose.

... assess how well my product works in relation to the design criteria and intended purpose and suggest improvements.

... evaluate appearance and function against the original design criteria.

... choose appropriate tools and materials to ensure that the final product will appeal to the audience.

... use a range of tools and equipment with good accuracy and effectiveness, within established safety parameters.

... understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.