

Curriculum Intent Subject : DT

End points for Early Years	End points for KS1	End points for Y3 and Y4	End points for Y5 and Y6
Will experience Making Diva lamps Barfi Haunted houses Making castles Buildings Lanterns Noodles/ biscuits Space rockets Planets Easter eggs salt dough Minibeast baking exploring joining with basic tools	Will experience (In Year 1) - Making Jofli bear waistcoats - Fresh fruit salad - Windmill structure (in Year 2) - A toy - Salt and dough christmas decorations - Fruit smoothie Design Make Evaluate	Will experience (In Year 3) Making: - Volcano model - Pop up cards - Healthy wrap (In Year 4) - Christmas gift box - Buzzer for the school office - Healthy pastries Design Make Evaluate	Will experience (In Year 5) Making: - Viking purses -Savoury muffin - Moving toy(focus -cams) (In Year 6) - Playground shelter - Pizza - Electrical systems Design Make Evaluate
Evaluate .Will know - what different materials are available and what materials are the best to use. -will know what tools to use - that materials can be joined in a variety of ways -how to be hygienic - how to work safely different materials - have different textures - that eating well contributes to good health - you need to have a variety in your food choices	Will know - which tools are appropriate to use and how to use them safely. -how a plan will help to develop a product. -which materials are appropriate to use -how to work safely and hygienically - what a lever and a slider is / -what a wheel and axle is -where different food comes from -how to decorate food so it looks appetising -that fruits and vegetables are healthy	-Will know that ingredients can be fresh, pre-cooked or processed - about food being grown, reared or caught in the UK or wider world - where food comes from - how to work from a clear annotated plan - which materials are available to them - which materials are the most appropriate to use. - What a lever and linkage is. -How to make a structure strong and fit for purpose - will know how to make a product look good	Will know - what a detailed step-by step plan is -what a design criteria is - how to create a cross sectional plan and include annotated sketches - the seasonality of different foods -that some foods are grown in the UK and others around the world -which tools are available to use -what a template is - how to join materials together -what a CAM, gear or pulley is and how it creates movement - how to prepare a savoury meal safely and hygienically -how to peel, chop, slice, grate and mix safely to create a spring vegetable soup.