

Design Technology Year 5	
Developing, planning and communicating ideas	<ul style="list-style-type: none"> • Survey their 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 their design method • Suggest some alternative designs and compare the benefits and drawbacks to inform the design process and outcome • Begin to understand how key events/individuals in DT have helped shape the world
Working with tools, equipment, materials and components to make quality products	<ul style="list-style-type: none"> • 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
Evaluating processes and products	<ul style="list-style-type: none"> • Continuously check that their design is effective and fit for purpose • Assess how well their product works in relation to the design criteria and the intended purpose and suggest improvements • Evaluate appearance and function against the original design criteria
Areas of Study	
Construction	<ul style="list-style-type: none"> • Measure accurately to ensure precision • Demonstrate that their product is strong and fit for purpose • Refine and further improve a product
Textiles	<ul style="list-style-type: none"> • Consider which materials are fit for purpose and join them appropriately • Consider the audience when choosing textiles • Make a prototype first • Use a range of joining techniques • Devise a template or pattern for their product • Explore a range of textures using textiles • Transfer a drawing into a textile design • Experiment with different ways of exploring textiles • Use an artist to influence their textile design
Cooking and Nutrition	<ul style="list-style-type: none"> • Demonstrate hygienic food preparation and storage • Understand and apply the principles of a varied and healthy diet • Weigh and measure accurately (time/ingredients dry and liquid) • Apply the rules of basic food hygiene and other safe

	<p>practises</p> <ul style="list-style-type: none"> • Understand seasonality and know where and how a variety of ingredients are grown/reared/caught and processed
Technical terms related to topic (Key vocabulary)	Related Vocabulary
Greater Depth:	<ul style="list-style-type: none"> • Design and create multiple prototypes demonstrating increasing levels of precision • Independently modify prototypes and design briefs to ensure effective alterations are made to products
Topic/Novel Link:	

Defined End Point
<ul style="list-style-type: none"> - Further develop, with increased precision, creative, technical and practical expertise related to textiles and cooking; making prototypes, testing and evaluating to construct effective products. Understand and apply the principles of nutrition and learning to cook nutritionally balanced meals