
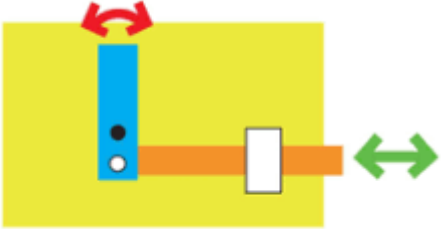

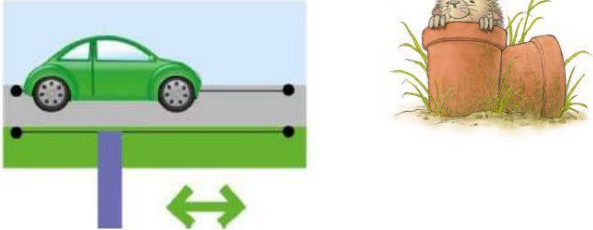
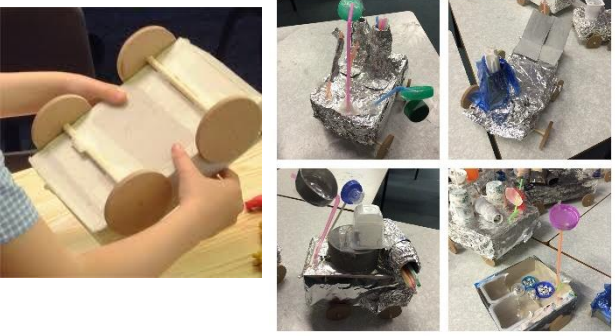
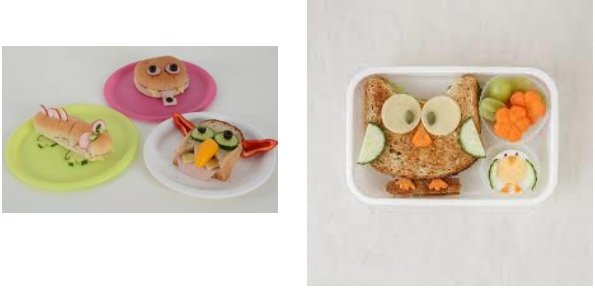


Haresfield Design and Technology Curriculum KS1

'Technology makes what was once impossible possible. The design makes it real.' Michael Gagliano

Year A	<p>Hungry Caterpillar/Meerkat Mail</p> 	<p>Zog/Jack and the Beanstalk</p> 	<p>Superworm/Somebody Swallowed Stanley</p> <p>Get ready to cook</p> 
	<p>Textiles (Small travel pouch for Sunny)</p> <ul style="list-style-type: none"> • Cut, shape and join fabric to make a simple garment. Use basic sewing techniques • Use simple finishing techniques to improve the appearance of their product 	<p>Levers (Moving Monster)</p> <ul style="list-style-type: none"> • measure, mark out, cut and shape a range of materials • Use tools eg scissors and a hole punch safely • Assemble, join and combine materials and components together using a variety of methods e.g. glues or masking tape 	<p>Cooking (Cookies)</p> <ul style="list-style-type: none"> • Use basic food handling, hygienic practices and personal hygiene • Choose and use appropriate finishing techniques • Talk about their ideas, saying what they like and dislike about them
Year B	<p>The Three Little Pigs/One Snowy Night</p> 	<p>The Snail and the Whale/Man on the Moon</p> 	<p>The Most Magnificent Thing/The Tin Forest</p> 
	<p>Sliders (Percy Picture)</p> <ul style="list-style-type: none"> • Develop their design ideas through discussion, observation, drawing and modelling • Measure, cut and score with some accuracy • Assemble, join and combine materials in order to make a product 	<p>Wheels and Axles (Moon Buggy)</p> <ul style="list-style-type: none"> • Identify simple design criteria • Make simple drawings and label parts • Use hand tools safely and appropriately • Evaluate their products as they are developed, identifying strengths and possible changes they might make 	<p>Cooking (Sandwiches for a picnic)</p> <ul style="list-style-type: none"> • Select and use appropriate fruit and vegetables, processes and tools • Use basic food handling, hygienic practices and personal hygiene • Use simple finishing techniques to improve the appearance of their product