Design & Technology - Curriculum Overview			
Year A 2025 - 2026			
Class	Autumn	Spring	Summer
Chestnut	**Food and Nutrition** *Why are vegetables the best?* Prepare and sample a wide variety of vegetables. Learn about the health benefits of eating vegetables daily. Develop knife skills and basic culinary techniques.	**Textiles** *How can two squares of fabric keep you warm?* Learn how to sew pieces of fabric together to form a pouch. Name the parts of a needle and thread it. The Bayeux Tapestry	**Understanding Materials** *Can you build with bread?* Identify a range of construction materials. Investigate how materials can be changed by adding heat or water. Use a combination of materials to build a small model house. Architect and designer - Frank Lloyd Wright
Beech	**Textiles** *How can you make a box out of cloth?* Explore ways to stiffen fabric. Look at images of fabric structures by Gisela Stromeyer	**Electrical Systems** How useful are switches? Learn how different types of switches work within electrical circuits and how these can be used to perform a function in a product. Samuel Bagno - inventor of the motion sensor.	**Food and Nutrition** *What do we mean by a balanced diet?* Consider what a balanced diet is and make some commonly bought foods from fresh.

Oak	**Mechanisms** *How do pulleys and gears let you see the world?* Pupils will investigate how pulleys and gears work and design and make their own gears product.	**Food and Nutrition** *Does food affect the way you feel?* Pupils will learn how to cook foods that are often pre-made and processed. They will learn and apply techniques to make dishes designed to help improve energy levels, mood and future health.	**Textiles** *How can we reduce, recycle and repurpose?* Pupils learn how they can reduce waste by recycling and repurposing snack packets and plastic bags into useful items. Learn about Isatou Ceesay who initiated a recycling movement in Gambia called One Plastic Bag.
Year B **2026 - 2027**			
Class	Autumn	Spring	Summer
Chestnut	**Mechanisms** *Are bigger wheels always better?* Learn how wheels and axles work together. Build simple wheel mechanisms. Explore how the size of a wheel and position of the axles affects the movement of simple vehicles. Inventor of the automobile - Karl Friedrich Benz	**Structures** *How strong is a piece of paper?* Discover how the strength of paper can be increased by folding. Test and record paper structures. Design a paper tower that is at least 50cm tall and can bear a 1kg weight. Architecture and Architects: The Riverside Museum, Glasgow. Dame Zaha Mohammad Hadid.	**Food and Nutrition** *How healthy is your food?* Learn how foods that are pre-made and processed can often be unhealthy. Practise skills and help make food that will improve energy, mood and future health.
Beech	**Mechanisms** *How many ways are there to open a door?* Investigate how hinges work and use a variety of materials and tools	**Structures** *What makes a bridge strong?* Identify types of bridges and investigate how the	**Food and Nutrition** *What's really in your food?* Explore the difference between freshly made and mass produced food, focusing on

	to make a hinged product.	shape and features affect how strong it is. Engineers and Designers: Sir John Wolfe Barry and Sir Horace Jones	common foods often bought pre-made.
Oak	**Systems** *How can we keep ourselves safe on the road?* Design and make a road safety belt. Write a simple program for a micro: bit and evaluate their outcome against the design brief. Emily Brooke - Inventor of the Laserlight bike light projector.	**Structures** *How strong is a piece of spaghetti?* Test the strength of spaghetti and then apply what they have learned to construct a tower that is at least one metre tall. Architects James Maxwell (1838 – 93) and William Charles Tuke (1843 – 93) designers of Blackpool Tower.	**Food and Nutrition** *Why are our diets so different?* Consider what we can learn from the diets of different cultures such as Middle Eastern and Danish foods. Learn how to make flatbreads and use a range of techniques to make delicious, appetising food.