



Design and Technology- National Curriculum Coverage Tracker



Year 3 and Year 4

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment].

	When designing and making, pupils should be taught to:	A1	A2	A3	B1	B2	B3
Design	use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups	X			X		
	generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design		X	X		X	
Make	select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately	X		X	X		X
	select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities	X		X		X	X
Evaluate	investigate and analyse a range of existing products	X				X	
	evaluate their ideas and products against their own design criteria and consider the views of others to improve their work		X		X		
	understand how key events and individuals in design and technology have helped shape the world			X			X
Technical Knowledge	apply their understanding of how to strengthen, stiffen and reinforce more complex structures	X		X		X	
	understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]	X		X		X	
	understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]						X
	apply their understanding of computing to program, monitor and control their products						
Cooking and Nutrition	understand and apply the principles of a healthy and varied diet		X		X		
	prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques		X		X		

	understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed		X		X		
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A1- HOW DOES HUMANKIND LEAVE ITS MARK ON THE WORLD?

A2- HOW CAN WE FEED 10 BILLION?

A3- WHAT WAS THE LEGACY OF THE ROMAN EMPIRE?

B1- IS IT RIGHT TO FIGHT?

B2- HOW DO WE NEED BURPS, BOTTOMS AND BILE? and WHAT CAN WE DISCOVER FROM MYTHS AND LEGENDS?

B3- HOW DO CITIES DEVELOP?