

# DESIGN TECHNOLOGY: DISCIPLINARY KNOWLEDGE

## Year 2

### Designing

- Begin to develop their design ideas using research and discussion with peers and adults.
- Understand the purpose of their product.
- Have an identified target group in mind when designing and making a simple product.
- Think of an idea and plan what to do next.
- Explain why they have chosen specific textiles or materials.
- Draw a simple design and label the parts of their product.
- Develop their ideas through drawings; where appropriate, make templates or mock-ups of their initial ideas using ICT (if needed).

### Making

- Choose tools and materials and explain why they have chosen them.
- Join materials and components in different ways, including glue, Sellotape and masking tape.
- Can identify and name a simple selection of hand tools (e.g. scissors).
- Carry out finishing techniques that the teacher has modelled.
- Use simple sewing techniques, including cutting, shaping and joining fabric to make a simple product.
- Build structures, exploring how they can be made stronger, stiffer and more stable.
- With help, measure, cut and score with some accuracy.
- Start to assemble, join and combine materials to make a product.
- Start to choose and use appropriate finishing techniques based on their own ideas.

# DESIGN TECHNOLOGY: DISCIPLINARY KNOWLEDGE

## Year 2 (continued)

### Evaluating

- Evaluate their work against their design criteria.
- Look at a range of existing products, what they like and dislike about them, and why.
- Start to evaluate their product as it is developed, identifying strengths and possible changes they might make.
- With confidence, talk about their ideas, saying what they like and dislike about their product.

### Technical Knowledge

- Make a model stronger and more stable.
- Use wheels and axles when appropriate to do so.
- Know how simple mechanisms work, e.g. sliders and linkages.
- Make a product that has at least two moving parts.

### Food Technology

- Know that everyone should eat at least five portions of fruit and vegetables each day.
- Demonstrate how to prepare simple dishes safely and hygienically without using a heat source.
- Demonstrate how to use techniques such as cutting, peeling and grating.
- Weigh ingredients to use in a recipe.
- Describe the ingredients used when making a dish or cake.
- Can talk about which foods are healthy and which are not.
- Follow safe procedures for food safety and hygiene.