

# DESIGN TECHNOLOGY: DISCIPLINARY KNOWLEDGE

## Year 6

<b>Designing</b>	<ul style="list-style-type: none"><li>When researching, be competent in identifying what would be and would not be helpful for their intended product.</li><li>Use research of existing products to inform their design.</li><li>Follow and refine original plans, justifying them in a convincing way.</li><li>Draw detailed 3D designs using exploded diagrams or cross-sectional drawings where appropriate to display finer details.</li><li>Show that culture and society are considered in plans and design specifications.</li><li>Show thought has been given to materials relating to recycling and sustainability.</li><li>Know how much products cost and make choices accordingly.</li></ul>
<b>Making</b>	<ul style="list-style-type: none"><li>Confidently select appropriate tools, materials, components and techniques and use them efficiently.</li><li>Know how to use tools correctly and safely.</li><li>Know what each tool is used for.</li><li>Explain why a specific tool is best for a particular action.</li><li>Make modifications as they go along and explain their reasons.</li><li>Construct products using permanent joining techniques.</li><li>Use mechanical systems, such as pulleys and gears, competently to enable movement in their products.</li><li>Know how more complex electrical circuits and components can be used to create functional products and how to program a computer to monitor environmental changes and control their products.</li><li>Use finishing techniques to strengthen and improve the appearance of their product using a range of equipment, including ICT.</li><li>Pin, sew and stitch materials together to create a product.</li></ul>

# DESIGN TECHNOLOGY: DISCIPLINARY KNOWLEDGE

## Year 6 (continued)

<b>Evaluating</b>	<ul style="list-style-type: none"><li>• Test and evaluate designed products with a specific audience where possible.</li><li>• Explain how products should be stored and give reasons.</li><li>• Evaluate the product against clear criteria.</li><li>• Evaluate their work both during and at the end of the assignment.</li><li>• Record their evaluations using drawings with labels.</li></ul>
<b>Technical Knowledge</b>	<ul style="list-style-type: none"><li>• Know which IT element would further enhance a specific product.</li><li>• Use knowledge to improve a made product by strengthening, stiffening or reinforcing.</li><li>• Use electrical systems correctly and accurately to enhance a given product.</li><li>• Know when a product they have made is improved by using pulleys, levers or gears.</li></ul>
<b>Food Technology</b>	<ul style="list-style-type: none"><li>• Explain how food ingredients should be stored and give reasons.</li><li>• Work within a budget to create a meal.</li><li>• Understand the difference between savoury and sweet dishes.</li><li>• Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.</li><li>• Know that different foods and drinks contain nutrients, water and fibre needed for good health.</li></ul>