

End of Year Expectations Design and Technology Y5

Design

As a design and technologist:

Can I come up with a range of ideas after I have collected information? Can I take a user's view into account when designing? Can I produce a detailed step-by-step plan?

Can I use cross sectional planning to show my design?

Can I produce prototypes to show my ideas?

Make

As a design and technologist:

Can I cut materials more accurately? Can I measure and mark out accurately to the nearest millimetre?

Can I ensure my product has a seam allowance?

Can I join textiles efficiently using a simple stitch?

Can I use a range of tools and equipment expertly?

Technical Knowledge

As a design and technologist:

Can I choose appropriate tools to cut and shape and justify choices with my knowledge (such as the nature of fabric may require sharper scissors than would be used to cut paper)? Am I beginning to use the qualities of materials to create suitable visual and tactile effects in

the decoration of textiles?

Am I beginning to create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips)?

Am I beginning to develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding)?

Am I beginning to use innovative combinations of electronics (or computing) and mechanics in product designs?

Can I write code to control and monitor models or products?

Evaluate

As a design and technologist:

Can I test and evaluate my final product?

Can I evaluate the design to suggest improvements, considering the materials and methods that have been used?

Can I evaluate the appearance and function against the original criteria?

Can I practise my evaluation skills by evaluating existing products against criteria which I have set? Can I explain why my finished product is going to be of good quality?

Can I explain how my product will appeal to the audience?

Can I think about the aesthetic qualities of my work? Can I think about the functionality of my work?

Cooking and Nutrition

As a design and technologist:

Do I understand the importance of correct storage and handling of ingredients?

Am I beginning to measure accurately and calculate ratios of ingredients to scale up or down from a recipe?

Am I beginning to demonstrate a range of baking and cooking techniques?

Am I beginning to create and refine recipes,

including ingredients, methods, cooking times and temperatures?