

Woodloes 2025-2026 Curriculum

D&T		Coverage	Bright Light...	Childhood	Chop, Slice ...	Everyday M...	Funny Face...	Human Se...	School Days	Seasonal C...	Shade and ...	Taxi!	Beach Hut	Coastline	Cut, Stitch ...	Magnifice...	Movers an...	Push and P...	Remarkabl...	Beautiful B...	Cook Well, ...	Greenhouse	Making It ...	Electrical ...	Fresh Food...	Functional...	Misty Mou...	Tomb Build...	Warp and ...	Architecture	Eat the Se...	Mixed Medi...	Moving Me...	Sow, Grow ...	Electrical ...	Engineer	Food for Life	Make Do a ...
Cooking and nutrition	<p>KS1 2 (P. of Study) Understand where food comes from.</p>	1														1																						
Aims and purpose	<p>KS1 LKS2 5 (P. of Study) (optional) Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world.</p>	1				1										1	1																					
Design	<p>KS2 10 (P. of Study) 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.</p>																			1	1	1	2	1	1		1				1	1						
Design	<p>KS2 10 (P. of Study) Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.</p>																		1	1	1	2	1	1		1				1	1							
Make	<p>KS2 13 (P. of Study) Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.</p>																		1	2	2		2							1	1		4					
Make	<p>KS2 17 (P. of Study) 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.</p>																		1	1	1	1	1	2	1	1	1	1	1	1	1	1	3	2				
Evaluate	<p>KS2 21 (P. of Study) Investigate and analyse a range of existing products.</p>																		1	1	4	1	3	1		2							2	4	2			
Evaluate	<p>KS2 15 (P. of Study) Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p>																		1	1	2	1	1	1	1	1	1	1	1	1	3	1	1	1				

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Evaluate		<p>KS2 8 <i>(P. of Study)</i> Understand how key events and individuals in design and technology have helped shape the world.</p>																	1	1		2	2		1		1				1						
Technical knowledge		<p>KS2 7 <i>(P. of Study)</i> Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.</p>																	1	1	1	1	2		2	2	1	2	2								
Technical knowledge		<p>KS2 9 <i>(P. of Study)</i> Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).</p>																3			3		3		3												
Technical knowledge		<p>KS2 3 <i>(P. of Study)</i> Understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors).</p>																1													2						
Technical knowledge		<p>KS2 6 <i>(P. of Study)</i> Apply their understanding of computing to program, monitor and control their products.</p>																	2													4					
Cooking and nutrition		<p>KS2 8 <i>(P. of Study)</i> Understand and apply the principles of a healthy and varied diet.</p>																1		3				3								1					
Cooking and nutrition		<p>KS2 9 <i>(P. of Study)</i> Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</p>																3		1				2								3					
Cooking and nutrition		<p>KS2 6 <i>(P. of Study)</i> Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</p>																1		1				1							1						
Aims and purpose		<p>UKS2 2 <i>(P. of Study)</i> (optional) Critique, evaluate and test their ideas and products and the work of others.</p>																						1		1											