

## Melandra Class – Years 3 and 4

### Design and Technology Knowledge Progression

| Term / unit                                              | Builds on                                                    | Knowledge progression                                                                                                                                                                                                                     | D&T skills / application                                                                                                                                                                  | Key vocabulary                                                                                 | Where this leads next                                                                                      |
|----------------------------------------------------------|--------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| <b>Advent – Cooking and nutrition: Adapting a recipe</b> | Balanced diet, food groups and safe preparation.             | Know recipes specify ingredients, quantities and methods; recipes can be adapted for taste, nutrition, cost or user needs; ingredient changes can alter flavour, texture and appearance; food should be prepared hygienically and safely. | Analyse a recipe; identify possible adaptations; measure accurately; use appropriate preparation/cooking techniques; modify ingredients; evaluate against design criteria and user needs. | recipe; adapt; ingredient; quantity; method; nutrition; texture; flavour; measure; evaluate    | Prepares pupils for upper-KS2 recipe development, budgeting and increasingly independent food preparation. |
| <b>Lent – Textiles: Fastenings</b>                       | Pouches, running stitch, templates and fabric joining.       | Know fastenings have different functions and suitability; products can use buttons, zips, hook-and-loop or other systems; accurate measuring, templates and stitching improve quality; prototypes help test ideas.                        | Investigate fastenings; design for a user; create templates/pattern pieces; cut and sew accurately; attach a fastening; test function and refine.                                         | fastening; button; zip; hook-and-loop; template; pattern piece; seam; stitch; prototype; user  | Builds towards Year 6 bags and independent textile design choices.                                         |
| <b>Pentecost – Structures: Constructing a castle</b>     | Early structures, stability, joining and material selection. | Know structures require strength, stability and suitable materials; shell structures can be strengthened through shape and reinforcement; tabs and joins connect components; design features should reflect a brief and intended user.    | Investigate castle structures; draw annotated designs; create nets/templates; cut, score, fold and join accurately; add structural features; test and evaluate stability and appearance.  | structure; castle; shell structure; net; tab; score; reinforce; stable; design brief; evaluate | Supports later structural problem-solving and precise construction in complex products.                    |