

	design, texture, form f as well as their ability to	unction. They will have en o modify and adapt their v	EYFS Expressive Arts and Design early learning goal. ave used and explored a variety of materials, tools and agaged with designing, making and evaluating in a way work. These skills, knowledge and experiences underp the KS1 and KS2 curriculum.	techniques which allow the theta the techniques which allow the techniques their cuttin	g and joining techniques, place in Year 1 and across
	Creation Station	Construction Kits	Kitcamp	and boxes	Playdough
EYFS	Available in the classroom in continuous provision. Mixture of adult-led and child-led activities happen here. A range of supplies to make, improve and enhance creations are readily available. <u>Vocabulary: creation, design, plan, make, tape, ideas, scissors, like, don't like</u>	Available in the classroom in continuous provision. From small wooden blocks, Duplo to Kapla and Lego. Usually (but not only) to make imaginative structures and buildings. <u>Vocabulary:</u> <u>imagination, plan,</u> <u>make, build, ideas,</u> <u>like, don't like</u>	Kitcamp is a loose parts resource that offers children many inspirational and playful learning opportunities. Through construction and playing children can develop their spatial awareness skills and get physically active by building and negotiating their play environments. Children learn to work as a team, negotiating to build their own environments and acting out scenarios within these environments. Kitcamp encourages social interaction and role play, stimulating executive function development in children. <u>Vocabulary: Kitcamp, build, make, like, don't like</u>	Available outside in continuous provision. To particularly support gross motor construction, offering versatility and open- ended opportunities. <u>Vocabulary:</u> <u>imagination, plan,</u> <u>make, ideas, boxes,</u> <u>building, crate, like,</u> <u>don't like</u>	Available in the classroom in continuous provision. A range of small handheld equipment to manipulate the dough into a range of imaginative sculptures. Children use playdough already made and sometimes help an adult to make it. Children will be offered a range of sensory experiences, expressing and representing ideas that they can use to support play. <u>Vocabulary: playdough, make, like, don't like</u>

	Autumn Term	Spring Term	Summer Term
	Textiles – Weaving	Mechanical Systems – Linkages	Food Technology – Preparing Fruits and Vegetable
	National Curriculum objectives:	National Curriculum objectives:	National Curriculum objectives:
	Explore and evaluate a range of existing products	Explore and evaluate a range of existing products Design	Use the basic principles of a healthy and varied diet to
Year 1	Design purposeful, functional, appealing products for	purposeful, functional, appealing products for themselves	prepare dishes
	themselves and other users based on design criteria	and other users based on design criteria Generate,	Understand where food comes from.
	Generate, develop, model and communicate their	develop, model and communicate their ideas.	Design appealing food products for themselves and other
	ideas.	through talking, drawing, templates, mock-ups and, where	users based on design criteria
	through talking, drawing, templates, mock-ups and,	appropriate, information and communication technology	Generate, develop, model and communicate their ideas
	whereappropriate, information and communication	Select from and use a range of tools and equipment to	through talking and drawing
	technology Select from and use a range of tools and	perform practical tasks	Select from and use a range of tools and equipment to
	equipment to perform practical tasks.	Select from and use a wide range of materials and	perform practical tasks
	Select from and use a wide range of materials	components according to their characteristics.	Select from and use a range of ingredients according to
	andcomponents according to their	Evaluate their ideas and products against design criteria	their characteristics
	characteristics.	Technical knowledge : explore and use mechanisms in their	Evaluate their ideas and products against design criteria
	Evaluate their ideas and products against design criteria.	product	* peeling
	Vocabulary: design, weave(ing), evaluate, woven, pattern,	Vocabulary: mechanism, link, linkage, pivot, ideas, design,	* chopping
	equipment, material, ideas, change, choose, select, mark	practise, change, choose, select	* slicing Vocabulary: peeling, chopping, slicing, fruit, ripe, diet, textu
	out, join, decorate, finish	Fundame	flavour, ideas, design, practise, change, ingredients, resource
	out, join, accorate, jinish	Explore	choose, select, healthy
	Explore Vocab to introduce and use with the children:	Vocab to introduce and use with the children:	Health and Nutrition
		mechanism, link/linkage, pivot	
		Children investigate the effect of pushing and	Vocab to introduce and use with the children:
	design, weave/weaving, evaluate.	pulling a range of pre-made linkages and the	fruit, ripe, peel, slice, chop
	Children evaluate a range of woven products	related output/ movement, discussing ideas for	Introduce food groups/healthy and varied diet
	onthe market that have been created using a		by zooming into fruits, including how and where
	largeweave. Discuss how they have been made	images that could be put on the end (output) of	they grow.
	-	the linkage	Develop ideas
	– can the children see the 'over/under'	Develop ideas	
	pattern?	- Skills lesson – use strips of various materials	Explore a selection of fruits in terms of colour,
	Develop ideas	and split pins to practise creating their own	shape, texture, flavour
	- Skills lesson: introduce and practice the	simple linkages that give a range of movement	Practise peeling, slicing, chopping
	technique of 'over/under' weaving using	output, evaluating the effectiveness of each.	Design
	aselection of materials, evaluating the		Create a list of chosen fruits for their fruit salad.
		Design	Draw a labelled exploded diagram of their desigr
	effectiveness of each.	Children draw, colour and label their design for a	Make
	Design	greetings card that incorporates a linkage –	
	Children draw and colour their design for a	Make	Make their fruit salad according to their chosen
	placemat, labelling with their chosen	Make their greetings card according to their	list of ingredients and following food hygiene
	material.	design criteria:	procedures.
	Make	Evaluate	Evaluate
	Make their woven placemat according to		Evaluate their fruit salad against their design in
		Evaluate their greetings card against their design	terms of presentation and taste. With support,
	theirdesign criteria, selecting appropriate	(criteria and labelled drawing)	suggest adaptations or improvements.
	tools, equipment and material.		
	Evaluate		

	Evaluate their finished product against their design (criteria and labelled drawing)		
Possible Resources	Books and other products with weaving examples. Card/card board, weaving template and patterns Masking tape, tape, stick glue Long fabric strips, wool, different materials Left/right-handed scissors, cutting mats, finishing media and materials	Books and other products with lever and linkage mechanisms Lever and linkage teaching aids card strips, card rectangles, paper, masking tape, paper fasteners, paper binders, stick glue Left/right-handed scissors, cutting mats, card drill, finishing media and materials	Range of fresh fruit and vegetables Chopping boards, knives, peelers, graters, skewers, juicers, spoons, jugs, plates, bowls, aprons, plastic table covers, hand washing and washing-up facilities Yogurt making machine or blender, if appropriate

	Autumn Term	Spring Term	Summer Term
Year 2	Structures – Marble Run National Curriculum objectives: Explore and evaluate a range of existing products Design purposeful, functional, appealing products for themselves and other users based on design criteria Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where	Mechanical Systems – Wheels and Axles <u>National Curriculum objectives</u> : Explore and evaluate a range of existing products Design purposeful, functional, appealing products for themselves and other users based on design criteria Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where	Food Technology – dips and crudites <u>National Curriculum objectives</u> : Use the basic principles of a healthy and varied diet to prepare dishes Understand where food comes from. Design appealing food products for themselves and other users based on design criteria
	appropriate, information and communication technology Select from and use a range of tools and equipment to perform practical tasks Select from and use a wide range of materials and components according to their characteristics Evaluate their ideas and products against design criteria Technical knowledge : build structures, exploring how they can be made stronger, stiffer and more stable	appropriate, information and communication technology Select from and use a range of tools and equipment to perform practical tasks Select from and use a wide range of materials and components according to their characteristics Evaluate their ideas and products against design criteria Technical knowledge : explore and use mechanisms in their product	Generate, develop, model and communicate their ideas through talking and drawing Select from and use a range of tools and equipment to perform practical tasks Select from and use a range of ingredients according to their characteristics Evaluate their ideas and products against design criteria * peeling
	 Vocabulary: structure, chute, stable, stability, design criteria, materials, cut, fold, join, fix, metal, wood, plastic Explore Vocab to introduce and use with the children: structure, chute, stable/stability, prototype Evaluate a marble run in terms of purpose, materials, construction etc Develop ideas explore a range of materials, including cutting and joining techniques, to create prototypes of one section of a marble run, evaluating pros and cons of each Design Use their observations and comments about the original marble run, as well as their work with prototypes, to establish a design criteria that will allow a marble to roll along its length. Draw, colour and label their design for a section of marble run. 	Vocabulary: mechanism, axle, chassis, vehicle, design criteria, equipment, assembling, cutting, joining, shaping, finishing, fixed, free Explore Vocab to introduce and use with the children: mechanism, axle, chassis Explore a range of toy cars and vehicles, identifying features and how they move, naming key parts (wheel, axle, chassis). Develop ideas - Skills lessons – children learn how to measure, mark and cut dowel, and attach wheels using washers if necessary. Design In groups, children establish their design criteria and use this to design a moving vehicle. Draw, colour and label their design. Make In groups, make their chosen vehicle, using appropriate materials, joining techniques and	 chopping slicing Stirring Vocabulary: vegetable, crudites, dip, recipe, measure, stir, ingredients Health and Nutrition Vocab to introduce and use with the children: vegetable, crudites, dip, recipe, measure, stir Revise food groups/healthy and varied diet by zooming into vegetables, including how and where they grow. Introduce the idea of dips and crudites: taste test a selection of dips and evaluate. Develop ideas Explore a selection of vegetables in terms of colour, shape, texture for crudites. Practise good food hygiene to peel, slice, chop and stir ingredients. Design Children vote as a class to decide on the preferred dip that will be made; write a list of

	Make their section of marble run according to their design criteria, selecting appropriate tools, equipment and materials. Evaluate Test and evaluate their section of marble run against their design criteria, suggesting improvements and adaptations with support. <i>Consider joining multiple sections together to</i> <i>create a whole-class marble run. How long canthey</i> <i>keep the marble rolling?</i>	decorative features (using computing skills as appropriate). Evaluate Evaluate their vehicle against their design (criteria and labelled drawing)	ingredients and draw a labelled exploded diagram of their dip with accompanying crudites. Make Follow a simple recipe to make their class dip, and prepare their crudites by peeling and slicing their chosen vegetable(s). Evaluate Evaluate their dip and crudites against their design, suggesting adaptations with support.
	Photographs and books containing various structures and mainly examples of marble runs	Selection of toy vehicles with differently fixed axles	Vegetables, chickpeas, olive oil, lemon juice, yoghurt
Possible Resources	Construction kits that can be used to construct freestanding structures e.g. marble runs. Paper, card, plastic sheet, paper and plastic straws, pipe cleaners reclaimed materials	Card boxes, card, cotton reels, plastic tubing, dowel, clothes pegs, paper sticks/dowel, paper/plastic straws, card discs, mdf wheels, wooden wheels	Chopping boards, knives, peelers, graters, juicers, spoons, jugs, mixing spoons, mashers, plates, bowls, aprons, plastic table covers, hand washing and washing-up facilities. Blender/food processor
	including small containers, card boxes. Cotton reels, string, masking tape pva glue, plasticine, left/right handed scissors, hole punch, stapler finishing media and materials	Single hole punch, card drill, cutting mat, masking tape, pva glue, paint, thin/thick paint brushes, felt tip pens, decorative paper, double sided sticky fixers, junior hacksaw, vice, left/right handed scissors	

	Autumn Term	Spring Term	Summer Term
	Textiles – 2D Shape in to a 3D product: Christmas	Mechanical Systems – Catapults	Food Technology - vegetable soup
	Tree Decoration	National Curriculum objectives:	National Curriculum objectives:
Veer 2	National Curriculum objectives:	Investigate and analyse a range of existing products	Understand and apply the principles of a healthy and varied
Year 3	Investigate and analyse a range of existing products	Use research and develop design criteria to inform the	diet
	Use research and develop design criteria to inform the	design of innovative, functional, appealing products that are	Prepare and cook a variety of predominantly savoury dishes
	design of innovative, functional, appealing products that are	fit for purpose, aimed at particular individuals or groups Generate, develop, model and communicate their ideas	using a range of cooking techniques Understand seasonality and know where and how a varietyof
	fit for purpose, aimed at particular individuals or groups Generate, develop, model and communicate their ideas	through discussion, annotated sketches, cross-sectional and	ingredients are grown, reared, caught and processed.
	through discussion, annotated sketches, cross-sectional and	exploded diagrams, prototypes, pattern pieces and	Generate, develop, model and communicate their ideas
	exploded diagrams, prototypes, pattern pieces and	computer-aided design	through discussion, annotated sketches and cross-sectional
	computer-aided design	Select from and use a wider range of tools and equipment	and exploded diagrams
	Select from and use a wider range of tools and equipment	to perform practical tasks accurately	Select from and use a wider range of tools and equipment
	to perform practical tasks accurately	Select from and use a wider range of materials and	to perform practical tasks accurately
	Select from and use a wider range of materials and	components according to their functional properties and aesthetic qualities	Select from and use a wider range ingredients according to their characteristics and aesthetic qualities
	components according to their functional properties and aesthetic qualities	Evaluate their ideas and products against their own design	Evaluate their ideas and products against their own design
	Evaluate their ideas and products against their own design	criteria and consider the views of others to improve their	criteria and consider the views of others to improve their
	criteria and consider the views of others to improve their	work	work
	work	Understand how key events and individuals in design and	* peeling
	Understand how key events and individuals in design and	technology have helped shape the world	* chopping
	technology have helped shape the world	Technical knowledge : understand and use mechanical systems in their products - levers	* slicing
	Vocabulary: textiles, thread, aesthetics, decoration, product,	Vocabulary: mechanism, base, lever, fulcrum, annotate,	* heat source
	materials, prototypes	catapult, research	Vocabulary: seasonal, savoury, recipe, measure, heat source,
	Explore Vocab to introduce and use with the children:	Explore	suggest, healthy, varied diet
		Vocab to introduce and use with the children:	Health and Nutrition
	textiles, thread, aesthetics	mechanism, base, lever, fulcrum	Vocab to introduce and use with the children:
	Children evaluate a range of Christmas textile	Children explore everyday levers, including their	seasonal, savoury, recipe, measure, heat source
	tree decorations on the market, discussing how	arm when throwing a ball, to establish that a	- Using a selection of vegetable soups already on
	they have been made.	lever is a mechanism that has a balance point –	the market, evaluate ingredients in terms of
	Develop ideas	when a force is applied at one end, it causes the	health and nutrition, as well as where/how they
	Skills lessons – sewing – threading needles, tying	load at the other end to move. Identify and label	are grown.
	knots, running stitch using Binca;	components: lever, fulcrum, load, effort/force	- introduce the terms 'savoury' and 'seasonal'
	Apply to swatches of different fabrics, evaluating	Develop ideas	Develop ideas
	pros and cons.	- Skills lesson – explore and investigate a range	Taste test a range of vegetable soups.
	Design	of ways to join materials to create a stable base	Create a survey based on what they find out as a
	Children establish design criteria for a textile	and a lever with a fulcrum, as well as elastic	basis for market research for their own recipe.
	Christmas tree decoration	bands as potential energy.	Complete further research into which vegetables
	Design their Christmas tree decoration by	Design	are seasonal at this time of year.
	creating a labelled exploded diagram.	•	Design
	Make	Establish a design criteria for an effective	Write a list of 'non-negotiable' ingredients for
	Make their Christmas decoration, guided by their	catapult. In groups design a catapult, labelling	their vegetable soup based on their market
	design criteria.	the key components of their mechanism – base,	research and on their knowledge of seasonal
	Evaluate	fulcrum, lever, load	vegetables. Research a recipe that meets

		Evaluate their finished product against theirdesign (criteria and exploded diagram)	MakeIn groups, make their catapult according to theirdesign criteria.EvaluateTest and evaluate their catapult against others inthe class and against their original design,measuring distance of propulsion accurately.Suggest improvements with support.	most/all these criteria. Make Follow food hygiene procedures and their vegetable soup recipe to prepare their ingredients. Under adult supervision, use a heat source to cook their soup. Evaluate Taste-test their soup; create an evaluation sheet that will allow some of those who completed the survey to also give feedback. with support, suggest adaptations to improve taste or presentation.
		Collection of textile products linked to the chosen product to be made	Photographs and books containing various catapult structures	Vegetables, cream
_	ossible esources	Selection of fabrics and fastenings Left/right handed scissors, needles, thread, tape, fabric glue, pins, measuring tape	Rubber bands, plastic bottle caps, straws, card, kitchen towel or craft foam, flat headed thumb tacks, doble sided sticky fixers, hot glue gun, ruler, pencil.	Chopping boards, knives, peelers, graters, juicers, spoons, jugs, mixing spoons, mashers, plates, bowls, aprons, plastic table covers, hand washing and washing-up facilities.
		Items to use for finishing e.g. Fabric paints, threads, appliqué pieces, paints for printing, thin paint brushes	1cm square dowel, 5mm rounded dowel Junior hacksaw, vice, glass paper, g-clamps, bench hooks, cutting mats, left/right-handed scissors	Pots, pans, cooker. Blender/food processor

	Autumn Term	Spring Term	Summer Term
	Structures – Shell Structures: Packaging	Electrical Systems - Simple Circuits and Switches	Food Technology – cupcakes
	National Curriculum objectives:	National Curriculum objectives:	National Curriculum objectives:
Veen 4	Investigate and analyse a range of existing products	Investigate and analyse a range of existing products	Understand and apply the principles of a healthy and
Year 4	Use research and develop design criteria to inform the	Use research and develop design criteria to inform the	varied diet
	design of innovative, functional, appealing products that are	design of innovative, functional, appealing products	Prepare and cook a variety of predominantly savoury
	fit for purpose, aimed at particular individuals or groups Generate, develop, model and communicate their ideas	that are fit for purpose, aimed at particular individuals	dishes using a range of cooking techniques
	through discussion, annotated sketches, cross-sectional and	or groups	Understand seasonality, and know where and how a
	exploded diagrams, prototypes, pattern pieces and	Generate, develop, model and communicate their	variety of ingredients are grown, reared, caught and
	computer-aided design	ideas through discussion, annotated sketches, cross-	processed.
	Select from and use a wider range of tools and	sectional and exploded diagrams, prototypes, pattern	Generate, develop, model and communicate their
	equipmentto perform practical tasks accurately Select	pieces and computer-aided design Select from and	ideas through discussion, annotated sketches and
	from and use a wider range of materials and components	use a wider range of tools and equipment to perform	cross-sectional and exploded diagrams Select
	according to their functional properties and aesthetic qualities	practical tasks accurately Select from and use a wider	from and use a wider range of tools and
	Evaluate their ideas and products against their own design	range of materials and components according to their	equipment to perform practical tasks accurately
	criteria and consider the views of others to improve their	functional properties and aesthetic qualities	Select from and use a wider range ingredients
	work	Evaluate their ideas and products against their own	according to their characteristics and aesthetic
	Understand how key events and individuals in design and	design criteria and consider the views of others to	qualities
	technology have helped shape the world	improve their work	Evaluate their ideas and products against their own
	Technical knowledge : apply their understanding of how to strengthen, stiffen and reinforce more complex structures	Understand how key events and individuals in design and technology have helped shape the world	design criteria and consider the views of others to improve their work
	Vocabulary: packaging, net, tab, reinforce, environment ,	Technical knowledge : understand and use electrical	* weighing
	improvements,	systems in their products	* mixing
	Explore	Vocabulary: mechanism, electrical system, circuit, motor,	* heat source
	Vocab to introduce and use with the children:	improvements	Vocabulary: weigh(ing), mix, sweet treat, heat source,
	packaging, net, tab, reinforce	Explore	nutrition , improvements, presentation
	Evaluate packaging already on the market and	Vocab to introduce and use with the children:	Health and Nutrition
	the features of each. Use egg boxes to focus the	mechanism, electrical system, circuit, motor	Vocab to introduce and use with the children:
	children in on packaging to protect the product.	Children explore and label images of a range of	weigh, mix, sweet treat, heat source
	Discuss materials (purpose and environmental	fairground rides in terms of movement and	- Using a selection of cupcakes already on the
	impact)	construction.	market, evaluate ingredients in terms of health
		Develop ideas	and nutrition, and establish they are 'sweet
	Develop ideas	- Skills lesson - build simple circuits that	treats' rather than food to be eaten every day.
	- Deconstruct packaging and introduce the term		Develop ideas
	'net', identifying the tabs and what these are for,	incorporate a motor and attach items to the	Taste test a range of cupcakes that are already
	as well as joining techniques and where the	motor to see movement	
	packaging may have been reinforced.	- create prototypes of fairground rides, using	on the market. Evaluate in terms of presentation
	- explore nets, both with and without tabs,	various materials, considering how parts will be	and taste.
	building prototypes and discussing effectiveness	connected and where passengers will sit.	Create a survey based on what they find out as a
	of design and joining techniques	Design	basis for market research for their own recipe.
	Design	In groups, establish design criteria for a	Make sure to include questions about the
	Use their observations and comments about the	fairground ride. Create an exploded diagram of	decoration as well as the cake itself.
	original packaging, as well as their work with	their design, including a circuit diagram of their	Design

	prototypes, to establish a design criteria for packaging for sweets. Children draw and label their packaging, including design features. Make Make their sweet packaging according to their design criteria, selecting appropriate tools, equipment and materials (eg choosing to hand draw their graphic designs or use a computer program to create lettering/clip art pics). Evaluate Evaluate their finished product against their design (criteria and labelled diagram), suggestingimprovements and adaptations.	electrical system, as well as labelling materials and movement. Make In groups, make their fairground ride according to their design criteria. Evaluate Test and evaluate their finished product against their design (criteria and exploded diagram), suggesting improvements and adaptations.	Research a recipe for simple cupcakes that meet most/all the criteria established by the market research. Write a list of ingredients. Draw a labelled exploded diagram of their cupcake plus decorations. Make Follow food hygiene procedures and follow their chosen recipe. Under adult supervision, bake the cupcakes in the school oven. Once cool, decorate according to their design criteria. Evaluate Taste-test their cupcakes, considering presentation and taste. Create an evaluation sheet that will allow some of those who completed the survey to also give feedback. Suggest adaptations to improve taste or presentation.
Possible Resources	Collection of shell structures for different purposes and users Card, squared paper, coloured paper, adhesive tape, masking tape, pva glue, glue spreaders, acetate sheet, pencils, felt-tip pens, rulers, right/left handed scissors Computer with computer-aided design (cad) software, printer	 Handling collection of battery-powered electrical products Switches including toggle, push-to-make and push-to-break Aluminium foil, paper fasteners, paper clips, card, corrugated plastic, reclaimed materials, finishing materials and media Buzzers, bulbs, bulb holders, zinc carbon or zinc chloride batteries batteries, battery holders, wire, automatic wire strippers Suitable control program with interface box or standalone control box Right/left-handed scissors, pva glue, cutting mats 	Flour, butter, sugar, eggs, vanilla essence, icing sugar. *optional: chocolate drops, blueberries, glacier cherries Chopping boards, spoons, jugs, bun cases, mixing spoons, , plates, bowls, aprons, plastic table covers, hand washing and washing-up facilities. Weighing scales Bun trays, oven, oven gloves

	Autumn Term	Spring Term	Summer Term
Year 5	Textiles – Combining Different Fabric Shapes: Money Container National Curriculum objectives: Investigate and analyse a range of existing products 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 Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design Select from and use a wider range of tools and equipment to perform practical tasks accurately Select from and use a wider range of materials and components according to their functional properties and aesthetic qualities Evaluate their ideas and products against their own design criteria and consider the views of others to improve their	Spring Term Mechanical Systems – Cams National Curriculum objectives: Investigate and analyse a range of existing products 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 Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design Select from and use a wider range of tools and equipment to perform practical tasks accurately Select from and use a wider range of materials and components according to their functional properties and aesthetic qualities Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work Understand how key events and individuals in design and technology have helped shape the world	Food Technology – Celebrating Culture and Seasonality: Pizzas <u>National Curriculum objectives</u> : Understand and apply the principles of a healthy and varied diet Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. Generate, develop, model and communicate their ideas through discussion, annotated sketches and cross-sectional and exploded diagrams Select from and use a wider range of tools and equipment to perform practical tasks accurately Select from and use a wider range ingredients according to their characteristics and aesthetic qualities Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
	Understand how key events and individuals in design and technology have helped shape the world <u>Vocabulary: seam, backstitch, fastening, embellish(ment), hems, fastening, threading, swatches, accurate, evaluate</u> Explore Vocab to introduce and use with the children: <i>seam, backstitch, fastening, embellish(ment)</i> Children evaluate a range of fabric money containers on the market, identifying hems, fastenings and embellishments and why these are necessary. Develop ideas Skills lessons - sewing Threading needle, tying knot, backstitch, joining to fabric swatches to create a seam, adding a button and loop Design Establish design criteria for their money container. Design their money container by creating a labelled exploded diagram. Make Make their money container, guided by their design criteria.	Technical knowledge: understand and use mechanical systems in their products – cams Vocabulary: mechanism/mechanical system, cam, rotary, linear, evaluate, automata, inspiration Explore Vocab to introduce and use with the children: mechanism/mechanical system, cam, rotary, linear Explain that a cam is a device in a mechanism that turns rotary motion into linear motion. Explore examples of everyday cams and share examples of pre-built cams, giving children the opportunity to use and test them. Show some of Peter Markey's automata as inspiration for their own designs. Develop ideas - Skills lesson – measure, mark and cut dowel, frame, use appropriate joining techniques Design In groups, children design a cam automata - Establish a design criteria and in groups, design a cam automata by creating a cross-section	 weigh mix knead roll <u>Vocabulary: savoury, dough, knead, roll, yeast, evaluate, seasonality, reared, processed, sources, variation</u> Health and Nutrition Vocab to introduce and use with the children: savoury, dough, knead, roll, yeast Using children's background knowledge of pizza, evaluate the health and nutrition offered by key ingredients. Also research where and how some key ingredients are grown, reared, caught and processed, sorting some into British ingredients and those sourced abroad. Develop ideas Discuss variations of pizza base and toppings. Research pizza dough – what it is, how it is made, why it needs yeast, why is has to be kneaded and left to rise etc Design Draw and label an exploded diagram of their

	Evaluate Test their finished product by placing coins intheir money container. Evaluate against theirdesign (criteria and exploded diagram)	diagram of their design, labelling materials and movement. Make In groups, make their cam automata according	pizza design. Research a recipe and write a list of ingredients for their pizza. Make In pairs/groups, follow food hygiene procedures
		to their design criteria. Evaluate Test and evaluate their cam automata against their design (criteria and cross-section diagram), suggesting improvements and adaptations.	and an appropriate pizza recipe – under adult supervision, cook in school oven (**CAUTION** oven must be VERY HOT**) Evaluate Taste-test their pizza, considering presentation as well as taste. Suggest adaptations to improvetaste or presentation.
	Existing textile products for investigation and deconstruction linked to their product Wide selection of textiles including reclaimed and reusable fabrics, dipryl	Videos and photographs of cams, models or toys with different cam mechanisms	Information about food from around the world Video clips of foods in the context of where they come from, used and eaten
Possible Resources	Pins, needles, thread, measuring tape, left/right handed fabric scissors, pinking shears iron, iron transfer paper, sewing machine	Mdf, card or wooden wheels, plastic or wooden cams, dowel, card boxes, pva glue, masking tape, double-sided tape, square section wood, card, corrugated plastic, finishing media	Range of relevant examples of foods to taste and evaluate Basic recipes
	Range of fastenings, materials for insulating or strengthening e.g. Bubble wrap, wadding, interfacing Finishing materials e.g. Sequins, buttons, fabric paints	Junior hacksaws, glass paper, g-clamps, bench hooks, hand drill	Suitable equipment and utensils to make and cook recipes such as: weighing scales, measuring jugs, bowls, spoons – various sizes, baking trays, parchment paper, plastic film

Structures – Bridge Bonanza		
Year 6National Curriculum objectives: Investigate and analyse a range of existing prod Use research and develop design criteria to infor design of innovative, functional, appealing prod fit for purpose, aimed at particular individuals on Generate, develop, model and communicate the through discussion, annotated sketches, cross-se exploded diagrams, prototypes, pattern pieces of computer-aided design Select from and use a wider range of tools and e to perform practical tasks accurately Select from and use a wider range of materials of components according to their functional proper aesthetic qualities Evaluate their ideas and products against their of criteria and consider the views of others to imprive work Understand how key events and individuals in de technology have helped shape the world Technical knowledge: apply their understanding strengthen, stiffen and reinforce more complexes Vocabulary: engineer, strut, load, symmetry, eag aesthetic, functional, techniques, reinforce, fran stiffen, strengthen, reinforce, triangulation, station, temporary, permanentExplore Vocab to introduce and use with the child engineer, strut, load, symmetry Explore images of a range of bridges from the world, discussing in terms of purpose design. Introduce important civil engineers throu history, including Isambard Kingdom Brun Thomas Telford, Gustave Eiffel, Joseph St Develop ideas Use lolly sticks and a range of joining tech practise making straight joints, angled joi trusses. Make a beam, extending the leng strengthening and reinforcing with struss trusses.	Investigate and analyse a range of existing productsJucts that are r groupseir ideaseir ideasectional and andequipmentandequipmentandandequipmentandesign andevelop <t< td=""><td>Food Technology – short crust pastry (savoury tarts) National Curriculum objectives: Understand and apply the principles of a healthy and varied diet Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. Generate, develop, model and communicate their ideas through discussion, annotated sketches and cross-sectional and exploded diagrams Select from and use a wider range of tools and equipment to perform practical tasks accurately Select from and use a wider range of tools and equipment to perform practical tasks accurately Select from and use a wider range of others according to their characteristics and aesthetic qualities Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work weigh sift rub Roll Vocabulary: savoury, pastry, sift, rub, accuracy, evaluate, adaptation Health and Nutrition Vocab to introduce and use with the children: savoury, pastry, sift, rub - Using a selection of savoury tarts already on the market, evaluate ingredients in terms of health and nutrition - Research where and how some key ingredients are grown, reared, caught and processed, and evaluate the pros and cons of shop-bought and home-made produce. Develop ideas Taste test a range of savoury tarts that are already on the market. Evaluate in terms of presentation and taste. Research short crust pastry – what it is, how it is</td></t<>	Food Technology – short crust pastry (savoury tarts) National Curriculum objectives: Understand and apply the principles of a healthy and varied diet Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. Generate, develop, model and communicate their ideas through discussion, annotated sketches and cross-sectional and exploded diagrams Select from and use a wider range of tools and equipment to perform practical tasks accurately Select from and use a wider range of tools and equipment to perform practical tasks accurately Select from and use a wider range of others according to their characteristics and aesthetic qualities Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work weigh sift rub Roll Vocabulary: savoury, pastry, sift, rub, accuracy, evaluate, adaptation Health and Nutrition Vocab to introduce and use with the children: savoury, pastry, sift, rub - Using a selection of savoury tarts already on the market, evaluate ingredients in terms of health and nutrition - Research where and how some key ingredients are grown, reared, caught and processed, and evaluate the pros and cons of shop-bought and home-made produce. Develop ideas Taste test a range of savoury tarts that are already on the market. Evaluate in terms of presentation and taste. Research short crust pastry – what it is, how it is

Make In groups, build their bridge according to their	switchesChildren gain an understanding of	Research a recipe for their preferred tart that
design criteria, selecting appropriate tools,	how they operate and use each component to control a lightbulb in a simple circuit. Children	meet most/all the criteria established by their discussion/preferences for fillings.
equipment and materials	could research a famous inventor related to	Write a list of ingredients and draw a labelled
Evaluate	this project e.g. Thomas Eddison – light bulb.	cross-section diagram.
Test their bridge against their design criteria, including adding weights (the load) on their bridge.		Make
Evaluate their bridge against their design (criteria	Design	In pairs/groups, follow food hygiene procedures
and labelled drawing), suggesting improvements and	Establish design criteria for an electronic moneybox by considering these key	and their savoury tart recipe to make their tart. Under adult supervision, cook in school oven
adaptations based on evident weaknesses in their structures.	questions: Who will my moneybox be for?	Evaluate
	How will it motivate the user to save	Taste test their sayoury tart considering

money? How might it be programmed?

What components will it need? Children

annotate sketches and generate a design specification. Children should indicate the location of electrical components and how they work as a system including input, process and output. Reference to be made to the control program (Crumble) used and how it will operate the inputs (Micro input) and outputs (sparkle LED). Children produce

a step-by-step plan including all tools

Taste-test their savoury tart, considering presentation as well as taste. Suggest adaptations to improve taste or presentation._

- Make

needed.

Children make the electronic moneybox applying the knowledge and understanding of the process. Children create and modify a computer control program to enable the product to work automatically in response to changes in the environment.

Evaluate

Test and evaluate their electronic moneybox and critically evaluate comparing it to the original design specification. Test the system to demonstrate its effectiveness for the intended user and purpose. Further questions for extended evaluation could include: How could children adapt the program so that it would detect a burglar stealing the moneybox? What type of output device could they use?

		 What type of switch could detect the movement of the moneybox? How could the program be adapted to remind the user to save money on a regular basis? Resources A Crumble microcontroller, bulbs and batteries (zinc carbon and zinc chloride), sparkle LEDs, crocodile leads, microswitches 	
Possible Resources	 Products, photographs, web-based resources of existing bridge frame structures. Card, paper straws, newspaper, square sectioned wood, dowel, Paper, card, cardboard. Masking tape, PVA glue, hot glue. Pencils, rulers, right/left-handed scissors. Bench hooks, G-clamp, junior hacksaws, glass paper (sand paper), finishing media and materials 	Microcontroller or standalone control box or interface box Collection of battery-powered, manually controlled and programmable products Batteries, battery holders, crocodile leads Different output devices including bulbs with bulb holders, buzzers, light emitting diodes (leds), motors Different input devices including micro switches, reed switches and magnets, light dependent resistors (ldrs) Wire, automatic wire strippers, masking tape, construction materials and tools as required	Various savoury tarts and quiches. Flour, butter, egg, milk, grated cheese. *optional: bacon pieces, tomatoes, onions Chopping boards, knives, peelers, graters, juicers, spoons, jugs, mixing spoons, mashers, plates, bowls, aprons, plastic table covers, hand washing and washing-up facilities. Oven, oven gloves, baking tray, bun tray