Design and Technology Medium Term Plan			
	EYFS – Foundation Stage One		
Creating with Materials		Construction	
Key Concept – Joining / Exploring Materials	Key Concept – Building		
Curricular Goal:	Curricular Goal:		
Pupils can explore simple joining techniques through a range of given materials in order to begin to develop the	explore simple joining techniques through a range of given materials in order to begin to develop their ideas Pupils can use a range of blocks and construction materials		
Learning Objectives:	Learning Objectives:		
• To be able to explore different materials freely, in order to develop their ideas about how to use them and	e able to explore different materials freely, in order to develop their ideas about how to use them and what to make • To be able to make imaginative and complex 'sm		
Io be able to develop their own ideas and then decide which materials to use to express them	I o be able to explore different materials freely, in Substantiae Knowledge (Stick: Knowledge)	order to develop their ideas about he	
To be able to join different materials and explore different textures	(To know and remember)		
(To know and remember)	Know how to stack blocks and arrange them to create i	maginative and complex 'small world	
Know that materials can be joined together using different types of glue. Know that some materials won't attack	with glue and tape would be needed instead. Know resources to explore ideas that can be shared		
how to express themselves creatively and to begin to talk about their ideas	Disciplinary Knowledge		
Disciplinary Knowledge	(Being a <mark>Designer)</mark>		
(Being a Designer)	Use blocks and construction kits to explore shape and p	pattern	
Use a range of materials, tape and glue to explore joining	Use blocks to stack horizontally, vertically, building brid	ges and creating enclosures	
Use a glue stick and a spatula to apply glue in different ways	Use blocks and construction kits to create more comple	ex designs	
key vocabulary	Stack blocks construction shape pattern (small world	lc'	
John, giue-stick, paper, r vA giue, spatula		15	
	the second se		
	EYFS – Foundation Stage Two		
	Creating With Materials		
Links to prior learning: Pupils can evalore simple joining techniques through a range of given materials in order	a begin to develop their ideas / Dunils can use a range of blocks and construction materials to build a range of 'smal	l worlds' imaginatively	
Key Concept – Joining / Exploring Materials / Safety			
Curricular Goal:			
Pupils can use their imaginations to create a final piece, joining a variety of materials together and explain what	they have made and how		
Learning Objectives:			
To be able to safely use and explore a variety of materials, tools and techniques, experimenting with colou	r, design, texture form and function		
 To be able to share their creations, explaining the process they have used 			
• To be able to make use of props and materials when role-playing characters in narratives and stories.			
Substantive Knowledge (<u>Sticky Knowledge</u>)			
(10 Know and remember) Know that materials can be joined together using a variety of wave including: tape. Collectance, glue, split pips, st	ring and paper cling. Know that different materials may need alternative joining methods. Know how to use their im	agination to create a final product by	
Now that materials can be joined together using a variety of ways including, tape, ceno tape, give, spirt pins, st	ing and paper clips. Know that different materials may need alternative joining methods. Know now to use their m		
Disciplinary Knowledge			
(Being a Designer)			
Use a variety of joining techniques to successfully create a final design		and the second sec	
Key Vocabulary			
Cello tape, split pins, string, paper clips, joining methods, final creation			
	Voar 1		
T			
Textiles	Food Technology		
Links to prior learning: Pupils to recall that there are multiple methods of joining and each for a different	Links to prior learning: Pupils to recall the importance of hand washing before handling food and eating. Pupils	Links to prior learning: Pupils can r	
purpose.	to also recall their knowledge of healthy eating and what might happen if you don't.	stable.	
Key Concept – Joining	Key Concept – Hygiene and Safety / Healthy	Curricular Goal:	
Punils can design and make a book mark	Pupils can combine ingredients to make a sandwich for a celebration picnic	Pupils can design and construct a n	
Learning Objectives:	Learning Objectives:	Learning Objectives:	
 To be able to think of my own ideas for a design product, following a criteria 	 To be able to think of my own ideas for a design product, following a criteria 	 To be able to think of my own 	
• To be able to talk about own and pre-existing products saying what is good or bad about them	To be able to talk about own and pre-existing products saying what is good or bad about them	• To be able to talk about own	
To be able to use pictures and words when planning	To be able to use pictures and words when planning	To be able to use pictures and	
To be able to cut fabric correctly and safely using a given tool	To be able to cut, peel and grate ingredients safely and hygienically	To be able to make a maze to	
To be able to join fabrics together using glue and a running stitch	To know that food originates from places other than a shop.	To be able to make a product	
Substantive Knowledge (Sticky Knowledge)	Substantive Knowledge (Sticky Knowledge)	Substantive Knowledge (Sticky Kn	
(To know and remember)	(To know and remember)	(To know and remember)	
Know how to become a designer of a bookmark, understanding its purpose and what it is used for. Know how	Know about healthy food products and why they are important to eat. Know about a celebration picnic and the	Know what the key features of a m	
to talk about pre-existing products deciding what is good and bad about them. Know now to talk about own	types of foods people might take on them. Know how to prepare food hygienically and safely in order to create	deciding what is good and had abo	
work once it is complete and tak about whether it his the design oner. Know why a running stitch is used in products	how to talk about own work once it is complete and talk about whether it fits the design brief. Know	about whether it fits the design bri	
Disciplinary Knowledge	ingredients are combined to make a food product. Know that food comes from different places.	Disciplinary Knowledge	
(Being a Designer)	Disciplinary Knowledge	(Being a Designer)	
Use a given tool to cut fabric for a bookmark	(Being a Designer)	Use appropriate tools to cut and jo	
Use glue and a running stitch to join materials together	Use appropriate tools to cut, peel and grate ingredients safely	Key Vocabulary	
Key Vocabulary	Key Vocabulary	design brief, product, maze, 3D toy	
Bookmark, join, running stitch, design brief, fabric, product	design brief, product, healthy foods, celebration, picnic, cut, peel, grate, hygiene, safety, ingredients, sandwich		
		I	
	Year 2	1	
Textiles	Food Technology		

- ' imaginatively
- on kits, such as a city with different buildings and a park low to use them and what to make
- ls'. Know that blocks and construction kits can be used alongside other

adding finishing techniques. Know how to use their creations in their own



Construction recall how to build using different construction sets ensuring the build is

maze toy with a travelling sphere

- n ideas for a design product, following a criteria
- and pre-existing products saying what is good or bad about them
- d words when planning
- by with a travelling sphere
- t stronger nowledge)

naze are and how a maze can be turned into a 3D toy. Know how to the toy to be played with. Know how to talk about pre-existing products out them. Know how to talk about own work once it is complete and talk ief.

bin materials together in order to build and strengthen

y, strengthen, model, sphere

Construction

 Key Gutept – Johnny Curricular Goal: Pupils can design and make bunting for a purpose. Learning Objectives: To be able to think of my own ideas for a design product following a criteria and plan what to do next To be able to describe how own and pre-existing products work, evaluating what went well and what could be done differently To be able to describe now own and pre-existing products work, evaluating what went well and what could be done differently To be able to cut and join textiles together using a running stitch, over sewing or glue To be able to decorate using a range of items including buttons, sequins, beads and ribbons Substantive Knowledge (Sticky Knowledge) (To know and remember) Know how to become a designer of bunting understanding its purpose and why it is used for celebrations. Know that products are made for different contexts and audiences and how this might affect their design choice. Know how to describe and evaluate how their own and pre-existing products work suggesting what went well and what could be done differently Disciplinary Knowledge (Being a Designer) Use tools to cut and join textiles to create bunting Use running stitch, over-sewing or glue to join materials together Use joining techniques to add decoration Key Vocabulary Bunting, celebration, describe, evaluate, over-sewing, decoration, design brief, audience 	 Rey Curreit - Mygiele and Safety Curricular Goal: Pupils can design and bake a biscuit beginning to explain what went well and what could be done differently Learning Objectives: To be able to think of my own ideas for a design product following a criteria and plan what to do next To be able to describe how own and pre-existing products work, evaluating what went well and what could be done differently To be able to plan a design using pictures, diagrams, models, mock-ups, words and ICT To be able to prepare food safely and hygienically and describe what this means To be able to rub butter and flour together to make a biscuit To be able to identify the original sources of some common foods. Substantive Knowledge (Sticky Knowledge) (To know and remember) Know how to describe what it means to prepare food hygienically and safely when making a biscuit. Know what a recipe is and the importance of following the instructions. Know that products are made for different contexts and audiences and how this might affect their design choice. Know how to describe and evaluate how their own and pre-existing products work suggesting what went well and what could be done differently. Know flour comes from grain, butter from milk from the cow. Disciplinary Knowledge (Being a Designer) Use a recipe to make a product Use scales appropriately to weigh ingredients Use the rubbing-in method Key Vocabulary Recipe, weighing, scales, biscuit, bake, ingredients, rubbing-in, describe, evaluate, audience	 Key Concept – Strengthening Curricular Goal: Pupils can plan, design and construct well and what could be done differer Learning Objectives: To be able to think of my own in do next To be able to describe how own could be done differently To be able to plan a design usin To be able to construct a vehicl To be able to construct a vehicl To be able to make a model struct Substantive Knowledge (Sticky Know (To know and remember) Know what a vehicle is and how it may vehicle move. Know how to make the are made for different contexts and a describe and evaluate how their own could be done differently. Disciplinary Knowledge (Being a Designer) Use appropriate tools to cut and join Use a saw and sandpaper safely durin Key Vocabulary Vehicle, wheel, axle, stable, saw, san
	Year 3	
Textiles	Food Technology	
 Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running stitch and over sewing. Pupils can recall the benefits of evaluation and how this can help us in our practise. Key Concept – Joining Curricular Goal: Pupils can plan, design and make a sash for a purpose evaluating their own and pre-existing products Learning Objectives: To be able to create a design that meets a range of requirements considering the equipment and tools needed when planning To be able to create a design that meets a range of requirements considering the equipment and tools needed when planning To be able to evaluate own and pre-existing products, suggesting what could be changed to improve a design, beginning to link this to a design brief To be to plan a design using an accurately labelled diagram, models, mock-ups and in words To be able to accurately measure, mark out, cut and join materials together using a running stitch, oversewing and back stitch. To be able to decorate by selecting items with differing textures and properties considering their influence on the final product Substantive Knowledge (Sticky Knowledge) (To know and remember) Know how to consider the equipment and tools needed during the planning and making process. Know that products are made for different contexts and audiences and how this might affect their design choice. Know how to consider the equipment and tools needed during the planning materials Use some accuracy when measuring, marking out, assembling and joining materials Use running stitch, over-sewing and back-stitch to join materials together Use running techniques to add decoration Key Vocabulary Disciplinary Knowledge velocition textiles to create a sash Use running stitch, over-sewing and back-stitch to join materials together Use joining techniques to add decoration<th> Links to prior learning: Pupils can recall ways to be hygienic and keep sofe in a kitchen handling tools and appliances safely. Pupils can recall the importance of following a recipe and instructions when cooking. Pupils can begin to explain what went well and what could be done differently. Key Concept - Hygiene and Safety / Healthy Curricular Goal: Pupils can follow a recipe to bake bread, evaluating their own and pre-existing products Learning Objectives: To be able to create a design that meets a range of requirements considering the equipment and tools needed when planning To be able to evaluate own and pre-existing products, suggesting what could be changed to improve a design, beginning to link this to the design brief To be able to prepare food safely and hygienically and explain what this means To be able to weigh out ingredients and follow a given recipe to bake bread To be able to knead and shape dough to bake bread Substantive Knowledge (Sicky Knowledge) (To know and remember) Know the origins of flour and how it is made. Know that bread is a carbohydrate and it is part of a healthy diet. Know how to follow a given recipe accurately when making bread and why this is important. Know how to consider the equipment and tools needed during the planning and making process. Know that products are made for different contexts and audiences and how this might affect their design horie. Know how to consider the requipment and tools suggesting improvements that could be made linking to the design brief Disciplinary Knowledge (Being a Designer) Follow a recipe accurately Wear A Vear A</th><th> Links to prior learning: Pupils can recetechniques to ensure their product is differently. Key Concept – Strengthening Curricular Goal: Pupils can investigate how to strengt structure and evaluate how successfue tearning Objectives: To be able to create a design the needed when planning To be able to evaluate their ow a design, beginning to link this t To be able to strengthen a procession of the tearning objectives and evaluate their ow a design, beginning to link this t To be able to strengthen a procession of the tearning of tearning to tearning the tearning of tearning tearni</th>	 Links to prior learning: Pupils can recall ways to be hygienic and keep sofe in a kitchen handling tools and appliances safely. Pupils can recall the importance of following a recipe and instructions when cooking. Pupils can begin to explain what went well and what could be done differently. 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Toxtilos	Year 4	<u> </u>
TEALIES		1

recall ways to strengthen a product they have made and ensure it fits the

uct a moving vehicle using wheels and axles beginning to explain what went rently

n ideas for a design product for myself following a criteria and plan what to

wn and pre-existing products work, evaluating what went well and what

ing pictures, diagrams, models, mock-ups, words and ICT icle using wheels and axles

stronger and more stable

owledge)

moves. Know and understand the role wheels and axles have in making a the vehicle more stable using strengthening techniques. Know that products d audiences and how this might affect their design choice. Know how to wn and pre-existing products work suggesting what went well and what

in materials, including wood, together a wheels and axles correctly rring the making process

andpaper, describe, evaluate, audience

Construction

recall how to plan, design and construct a product safely using strengthening is stable. Pupils can begin to explain what went well and what could be done

gthen a bridge by stiffening a given part, or reinforcing a part of the sful this was

that meets a range of requirements considering the equipment and tools

wh and pre-existing products, suggesting what could be changed to improve is to the design brief

an accurately labelled diagram, models, mock-ups and in words oduct using a range of stiffening or reinforcing techniques Bridge' software to explore strengthening techniques <u>owledge</u>)

ning a structure understanding what would happen if this did not take place. can be used to strengthen a final product. Know how software can be used how to consider the equipment and tools needed during the planning and ts are made for different contexts and audiences and how this might affect evaluate their own and pre-existing products work suggesting improvements lesign brief.

rking out, assembling and joining materials un safely during the making process preing techniques

e, reinforcing, stiffening, accurately, evaluate, measuring, marking-out,

Construction

Links to prior learning: Pupils can recall how to join materials together using a range of stitches including	Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling tools and	Links to prior learning: Pupils can re-
running stitch, over sewing and back stitch. Pupils can recall the benefits of evaluating their own and pre-	appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when	equipment and tools. Pupils can recal
existing products in the creation process.	cooking. Pupils can recall the benefits of evaluating their own and pre-existing products to suggest	the benefits of evaluating their own o
Key Concept - Joining	improvements for future practise.	Key Concept – Technology
Curricular Goal:	Key Concept – Hygiene and Safety	Curricular Goal:
Punils can plan and design a papel for a patchwork quilt evaluating the appearance and usability of their own	Curricular Goal:	Pupils can create an alert system for
and nre-avieting products		Learning Objectives:
	Pupils care back a care	To be able to generate more th
The able to execute more than one idea for bourte exects a modult	auto abort	To be able to generate more that
To be able to generate more than one idea for now to create a product	Learning Others	Io be able to gather informatio
 To be able to gather information to help design a successful product by asking other's views 	Learning Objectives:	 To be able to suggest improven
To be able to suggest improvements to develop and refine a planned idea	To be able to generate more than one idea for how to create a product	 To be able to produce a detailed
• To be able to produce a detailed plan with labelled diagrams, a written explanation and a step-by-step	To be able to gather information to help design a successful product by asking other's views	guide
guide	To be able to suggest improvements to develop and refine a planned idea	To be able to evaluate the appe
• To be able to evaluate the appearance and usability of own and pre-existing products explaining how the	• To be able to produce a detailed plan with labelled diagrams, a written explanation and a step-by-step	design could be improved linkir
design could be improved linking to the design brief	guide	To be able to use the Crumble B
 To be able to accurately measure mark out, cut and join materials together using a running stirch over- 	• To be able to evaluate the appearance and usability of own and pre-existing products explaining how the	switches and huzzers
cowing back stirth or factoring	design could be improved linking to the design brief	Substantive Knowledge (Sticky Know
The able to receive able to the analysis of a reliance	To be able to proper feed cafely and businessly and explain what this means	(To know and romember)
To be able to measure objects to apply using an applique	• To be able to prepare toou safety and riggerifically and explain what this means	(TO KNOW UND TEMETIDET)
Substantive knowledge (Sticky knowledge)	To be able to weigh out ingredients and follow a given recipe to bake a cake	Know what an alarm is and why they
(To know and remember)	To be able to cream butter and sugar together	Know some of the uses of ICT in cons
Know the importance of working as a team and how this can help on larger projects. Know what a patchwork	To be able to select ingredients to influence the flavour and presentation of a cake	circuit. Know how to use people's op
guilt is and the stages involved in making it. Know how to use people's opinions to influence the design	Substantive Knowledge (Sticky Knowledge)	appearance and usability of their ow
process. Know how to evaluate the appearance and usability of their own and pre-existing products explaining	(To know and remember)	linked to the design brief. Know the i
improvements that could be made linked to the design brief. Know the value of generating multiple ideas in	Know the importance of appearance and flavour when designing and baking a cake. Know how to use people's	Disciplinary Knowledge
the creative process	opinions to influence the design process. Know how to follow a given recipe accurately when baking a cake.	(Being a Designer)
Disciplinary Knowledge	Know how to evaluate the appearance and usability of their own and pre-existing products explaining	Use the Crumble Kit accurately to cre
(Being a Designer)	improvements that could be made linked to the design brief. Know the importance of generating multiple	Use the Crumble Kit to construct a ci
Use accuracy when measuring, marking out, assembling and joining materials	ideas in the creative process	Key Vocabulary
Use a range of tools to accurately cut and ioin textiles to create a natchwork quilt	Disciplinary Knowledge	Alarm, alert system, Crumble Kit, circ
Use running stitch over-sewing back-stitch and fasterings to join materials together		
Use applique to add deservices	(Being a Designer)	
	<u>Follow a recipe accurately</u>	
Ney Vocabulary	Use the creaming method to combine ingredients	
Patchwork, teamwork, fastenings, applique, market research, conaborative	Use scales accurately to weigh ingredients	
	Key Vocabulary	
	Cake, cream, flavour, appearance, presentation, market research, collaborative	
	Year 5	
Textiles	Food Technology	
Textiles Links to prior learning: Pupils can recall how to join materials together using a range of stitches including	Food Technology Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools	Links to prior learning: Pupils can rec
Textiles Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running stitch, over sewing, back stitch and appliaue. Pupils can recall the benefits of evaluating the	Food Technology Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools and appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when	Links to prior learning: Pupils can rec
Textiles Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running stitch, over sewing, back stitch and applique. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products.	Food Technology Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools and appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when cooking. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing	Links to prior learning: Pupils can rec equipment and tools. Pupils can reca process. Pupils can recall the benefits
Textiles Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running stitch, over sewing, back stitch and applique. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products. Key Concent – Joining	Food Technology Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools and appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when cooking. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products	Links to prior learning: Pupils can rec equipment and tools. Pupils can reca process. Pupils can recall the benefits products
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Textiles Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running stitch, over sewing, back stitch and applique. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products. Key Concept – Joining Curricular Goal: Pupils can plan docing and make a bracelet onsuring it is fit for purpose whilst considering the application of the provided and previous products.	Food Technology Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools and appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when cooking. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products. Key Concept – Hygiene and Safety / Healthy Curricular Goal	Links to prior learning: Pupils can red equipment and tools. Pupils can red process. Pupils can recall the benefits products. Key Concept – Technology Curricular Goal:
Textiles Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running stitch, over sewing, back stitch and applique. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products. Key Concept – Joining Curricular Goal: Pupils can plan, design and make a bracelet ensuring it is fit for purpose whilst considering the aesthetic qualities and functionality	Food Technology Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools and appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when cooking. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products. Key Concept – Hygiene and Safety / Healthy Curricular Goal:	Links to prior learning: Pupils can rec equipment and tools. Pupils can reca process. Pupils can recall the benefits products. Key Concept – Technology Curricular Goal:
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Textiles Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running stitch, over sewing, back stitch and applique. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products. Key Concept – Joining Curricular Goal: Pupils can plan, design and make a bracelet ensuring it is fit for purpose whilst considering the aesthetic qualities and functionality. Learning Objectives:	Food Technology Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools and appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when cooking. Pupils can recall the benefits of evaluating the appearance and usability of their own and pre-existing products. Key Concept – Hygiene and Safety / Healthy Curricular Goal: Pupils can make a sausage roll observing the correct food hygiene processes and assess any improvements in practice that could have been made	Links to prior learning: Pupils can rec equipment and tools. Pupils can reca process. Pupils can recall the benefits products. Key Concept – Technology Curricular Goal: Pupils can construct a vehicle with sa assessing whether it is fit for purpose
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recall how to plan, design and construct a product safely using appropriate call how software can be used to aid in the design process. Pupils can recall n and pre-existing products to suggest improvements for future practise

or an avalanche using the Crumble Kit evaluating the usability of the product

- than one idea for how to create a product
- tion to help design a successful product by asking other's views
- ements to develop and refine a planned idea
- led plan with labelled diagrams, a written explanation and a step-by-step

pearance and usability of own and pre-existing products explaining how the king to the design brief

e Kit to create an alert system linking in scientific knowledge of lights,

owledge)

ey are used. Know how to apply their Geography knowledge to the brief. instruction and the benefits these can have. Know the components of a opinions to influence the design process. Know how to evaluate the wn and pre-existing products explaining improvements that could be made e importance of generating multiple ideas in the creative process

create an alert system circuit accurately

ircuit, light switch, buzzer, avalanche, collaborative

Construction

recall how to plan, design and construct a product safely using appropriate call how the Crumble Kit can be used to aid in the design and creation fits of evaluating the appearance and usability of their own and pre-existing

safety features using the Crumble Kit whilst considering its functionality and ose

e of ideas after collating relevant user views iled plan with step-by-step instructions, cross sectional diagrams and

tive plans considering the positive aspects and drawbacks of each

- ools and equipment precisely
- sthetic qualities and functionality of my own work
- pearance and function of own and pre-existing products against the original t for purpose explaining how the design could be improved considering

e Kit to construct a vehicle with safety features linking in scientific

fectiveness of a design (via blogging) owledge)

ng a vehicle and the benefits of these. Know a range of safety features on a corporated into a design. Know how to use a more complex ICT program in ance the quality of the product. Know how a blog can be used in the use people's opinions to influence the design process. Know how to evaluate eir own and pre-existing products explaining whether it is fit for purpose and cance of generating multiple ideas in the creative process

create a wind up vehicle with safety features circuit accurately with a motor

atures, Crumble Kit, motor, blog, prototype, precision, fit for purpose,

	Year 6			
Textiles	Food Technology			
Links to prior learning: Pupils can recall how to join materials together using a range of stitches including running	Links to prior learning: Pupils can recall ways to be hygienic and keep safe in a kitchen handling raw food, tools	Links to prior learning: Pupils can re		
stitch, over sewing, back stitch, applique and blanket stitch. Pupils can recall the benefits of evaluating the	and appliances safely. Pupils can recall the importance of following a recipe and instructions accurately when	how to use appropriate equipment of		
appearance and usability of their own and pre-existing product and assessing whether the product is fit for	using a range of cooking methods. Pupils can recall the benefits of evaluating the appearance and usability of	how the Crumble Kit can be used to		
purpose.	their own and pre-existing product and assessing whether the product is fit for purpose.	evaluating the appearance and usat		
Key Concept – Joining	Key Concept – Hygiene and Safety / Healthy	product is fit for purpose.		
Curricular Goal:	Curricular Goal:	Key Concept – Strengthening / Tec		
Pupils can work within a budget to produce a cushion for commercial use - justifying their choices based upon	Pupils can work within a budget to safely produce a two course meal for guests justifying their choices based	Curricular Goal:		
sustainability, functionality and costing	upon sustainability, costing and aesthetic qualities.	Pupils can construct a WWII moving		
Learning Objectives:	Learning Objectives:	electrical system using the Crumble		
To be able to use market research to inform and produce a detailed design plan with cross-sectional	• To be able to use market research to inform and produce a detailed design plan with cross-sectional	Learning Objectives:		
diagrams and computer generated designs, working within constraints and refining and justifying plans as	diagrams and computer generated designs, working within constraints and refining and justifying plans as	 To be able to use market researcher 		
necessary	necessary	diagrams and computer gener		
 To be able to use a range of tools and equipment with precision and skill 	To be able to use a range of tools and equipment with precision and skill	necessary		
• To be able to continually assess the aesthetic qualities and functionality of the product during the making	• To be able to continually assess the aesthetic qualities and functionality of the product during the making	 To be able to use a range of to 		
phase, refining details as necessary	phase, refining details as necessary	 To be able to continually asses 		
• To be able to evaluate the appearance and test the function of own and pre-existing products against the	• To be able to evaluate the appearance and test the function of own and pre-existing products against the	phase, refining details as neces		
original criteria saying whether it is fit for purpose, explaining how the design could be improved	original criteria saying whether it is fit for purpose, explaining how the design could be improved	To be able to evaluate the app		
considering materials, methods, sustainability and the production cost	considering materials, methods, sustainability and the production cost	original criteria saying whether		
To be able to cut materials with precision and skill to refine the finish	To be able to explain how food ingredients should be stored and give reasons	considering materials, method		
To be able to use patterns and seam allowances when joining fabrics to make quality products	To be able to work within a budget to create a two course meal	To be able to use the Crumble		
To be able to work within a budget to make a commercial product	To be able to understand the difference between a sweet and a savoury dish	enhanced with electrical system		
Substantive Knowledge (Sticky Knowledge)	Substantive Knowledge (Sticky Knowledge)	To be able to improve the proc		
(To know and remember)	(To know and remember)	Substantive Knowledge (Sticky Kno		
Know what a budget is and why it is important for businesses to stay within it. Know which factors in the	Know what a budget is and why it is important to stay within it. Know the importance of storing food	(To know and remember)		
design process need to be considered when creating a commercial product how this differs from a product	ingredients correctly. Know and understand the difference between a sweet and a savoury dish and when you	Know why market research is impor		
made for personal use. Know what sustainability is and why this is important in society. Know how to evaluate	have one of each this is considered a two course meal. Know how to evaluate the appearance of their own and	strengthened, stiffened or reinforce		
the appearance and test the function of their own and pre-existing products justifying whether it is fit for	pre-existing products justifying whether it is fit for purpose considering ingredients, methods, sustainability	product. Know how to evaluate the		
purpose considering materials, methods, sustainability and production costs	and production costs	justifying whether it is fit for purpos		
Disciplinary Knowledge	Disciplinary Knowledge	Disciplinary Knowledge		
(Being a Designer)	(Being a Designer)	(Being a Designer)		
When joining materials together pin and tack fabrics before using previously taught stitches	Use and apply previously taught skills to plan a meal with two courses	Use the Crumble Kit precisely to cre		
Use a range of tools with precision and skill cut and join materials to create a cushion	Use scales precisely to weigh ingredients	Use the Crumble Kit to construct an		
Use a budget to create a commercial product	Use the correct food hygiene procedure when preparing food	Key Vocabulary		
Key Vocabulary	Key Vocabulary	Market research: surveys, interview		
Market research: surveys, interviews, questionnaires, web-based resources, business, expertise, budget,	Market research: surveys, interviews, questionnaires, web-based resources, sustainability, costing, budget,	reinforcing, stiffening, strengthening		

Market research: surveys, interviews, questionnaires, web-based resources, business, expertise, budget, commercial use, sustainability, functionality, costing, computer generated designs, refine, patterns, seam allowances, pin and tack, expertly

PRIMARY SCHOOL

expertise, two course meal, sweet and savoury, methods, store

Construction

recall how to plan, design and construct a product safely .Pupils can recall and tools in order to strengthen and reinforce a product. Pupils can recall o aid in the design and creation process. Pupils can recall the benefits of ability of their own and pre-existing product and assessing whether the

chnology

g vehicle considering the strength of the product and enhancing with an e Kit justifying their choices based upon its functionality

earch to inform and produce a detailed design plan with cross-sectional rated designs, working within constraints refining and justifying plans as

ools and equipment with precision and skill

ess the aesthetic qualities and functionality of the product during the making essary

pearance and test the function of own and pre-existing products against the er it is fit for purpose, explaining how the design could be improved ds, sustainability and the production cost

e Kit to construct a moving model that fulfils a design criteria that can be ems

oduct by strengthening, stiffening and reinforcing owledge)

ortant in the design process. Know different ways a vehicle can be ed. Know which ICT product would further enhance the quality of a specific e appearance and test the function of their own and pre-existing products use considering materials, methods, sustainability and production costs.

eate a WWII moving vehicle n electrical system

ws, questionnaires, web-based resources, expertise, WWII, combat, ng,





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			Design & Technology			
ASD	Working Memory	Dyslexia	SEMH	Speech Language & Communication	Physical Difficulties	Hearing Impaired
Support could include: " carrying out activities by following the pupil's instructions " specific support so that pupils can engage in certain practical activities, eg translating design ideas into a drawing. Additional adults should promote pupils' independence by giving guidance and asking questions that enable pupils to: " think for themselves – pupils should not always be following a designing and making process step by step, with the teacher/ additional adult doing most of the thinking, and " perform tasks for themselves – there is a fine line between intervention and taking over a pupil's project. Additional adults should be clear about: " the order and importance of processes in a task " the skills and knowledge they must promote, and " the health and safety rules, eg basic food hygiene. Pupils could contribute to product evaluation, where appropriate, using simple choice cards with words and/or symbols, eg for like/dislike, simple ranking or recording sheets. Break down the designing and making stages into small manageable steps, and incorporate designing into 'mini making' tasks with specific targets. Use a tick list or wallchart so that pupils are clear about what they are working towards and how far they have got in relation to completing the project.	Prepare visual prompts, using images, photos or symbols, showing the order to carry out a sequence of activities for a particular process. Checklists allow pupils to see what they have completed, what to do next and where to finish. Using digital cameras to record each stage of designing and making, then sequencing the photos, can be a useful tool to aid pupils' memory of the stages of completing the work. Display step-by- step reminders of key processes. Regularly repeat and reinforce previously learnt skills and processes.	 Prepare visual prompts, using images, photos or symbols, showing the order to carry out a sequence of activities for a particular process. Checklists allow pupils to see what they have completed, what to do next and where to finish. ICT can: " help pupils model ideas and design products – eg using graphics, computer-aided design (CAD) software or spreadsheets " support making activities using computer-aided manufacturing (CAM) equipment such as embroidery machines, plotter/ cutters etc, and " be used to develop symbol-supported recipes or instruction. Clarify technical terms that have different meanings in other contexts, for example 'knead'/ 'need', 'grain', 'glaze', 'form', 'saw', 'seam', etc. Labels placed around the room, lists of key words, posters, etc can help pupils to recognise and spell the names of important pieces of equipment. Flow diagrams of key processes, time plans or design prompts with graphics may also be helpful. Ask pupils open-ended questions at first, for example to elicit original ideas and get a feel for their level of experience – eg "Has anybody got any ideas of other foods we could add to this bread to make it different?" If ideas are not forthcoming or are limited, have real examples ready. 	 Break down the designing and making stages into small manageable steps, and incorporate designing into 'mini making' tasks with specific targets. Use a tick list or wallchart so that pupils are clear about what they are working towards and how far they have got in relation to completing the project. Short, focused practical tasks (FPTs) are closely structured and led by the teacher. They allow pupils to practise and succeed in one or more design and technology processes. They build pupils' confidence and can give them ideas for their design – eg doing a series of biscuit-making activities before pupils consider how to design and make a new biscuit. These 'mini making' activities are highly motivating for pupils as they can see the results of their progress and efforts immediately. Design and make assignments give pupils the chance to put their knowledge and skills to the test in meeting challenges that address real needs and wants, and to apply design ideas and concepts in real and practical ways. If pupils only produce few or stereotypic ideas because they do not want to risk failure, provide plenty of stimuli, ideas and alternatives, including design solutions. These stimuli might include: "FPTs (see above) " visits as a stimulus for design contexts " experts working alongside pupils (make sure they are well briefed), and " tasks related to pupils' hobbies, interests and strengths. Some pupils could join a project part-way through, eg after the research is complete, so they can get into modelling and making more quickly. Where pupils' experience is limited, ask them to adapt, make improvements or add a new feature to the design of an existing product rather than 'invent' a whole new product. Devise activities for some pupils based on their strengths and successes. For example, this may mean centring activities around 'making', and letting other important processes be incorporated through and around making – for example, using three-dimensional 'mock-ups' rather than draw	 Prepare visual prompts, using images, photos or symbols, showing the order to carry out a sequence of activities for a particular process. Checklists allow pupils to see what they have completed, what to do next and where to finish. ICT can: "help pupils model ideas and design products – eg using graphics, computer-aided design (CAD) software or spreadsheets " support making activities using computer-aided manufacturing (CAM) equipment such as embroidery machines, plotter/ cutters etc, and "be used to develop symbol-supported recipes or instruction Clarify technical terms that have different meanings in other contexts, for example 'knead'/'need', 'grain', 'glaze', 'form', 'saw', 'seam', etc. Labels placed around the room, lists of key words, posters, etc can help pupils to recognise and spell the names of important pieces of equipment. Flow diagrams of key processes, time plans or design prompts with graphics may also be helpful. Ask pupils open-ended questions at first, for example to elicit original ideas and get a feel for their level of experience – eg "Has anybody got any ideas of other foods we could add to this bread to make it different?" If ideas are not forthcoming or are limited, have real examples ready. Pupils could contribute to product evaluation, where appropriate, using simple choice cards with words and/or symbols, eg for like/dislike, simple ranking or recording sheets. 	 Use systems such as racks so that items such as tools can be found and put away easily. To make tasks accessible, pupils use, where appropriate: "specialist aids – eg talking weighing scales, jigs to aid cutting, templates, patterns, ready- made parts, kettle tipping devices, sprung or electric scissors, and " generic aids – eg jumbo pencils if hand control is weak, non-slip mats (dycem) to hold papers, books and equipment in place, BluTac to hold small items or as a temporary fixing (eg for rulers when drawing). 	 video presentations have subtitles for deaf or hearing impaired pupils and those with communication difficulties, where required.

		that will only work if some designing is done.	



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