

Design Technology

Skills Progression Map

Purpose of Design and Technology:

Pupils are taught to develop their design and technology capabilities through a combination of designing and making. Design and Technology (D&T) is about challenges, the exploration of ideas and seeing projects develop from start to finish using their creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. Food & Nutrition lessons are planned across the year with relevant links made to topic work

Aims of Design and Technology:

- Develop creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- Build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- Critique, evaluate and test their ideas and products and the work of others
- Understand and apply the principles of nutrition and learn how to cook

KS1 Knowledge

Pupils should be taught:

Design

- 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 appropriate, information and communication technology.

Make

- Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing].
- Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.

Evaluate

- Explore and evaluate a range of existing products.
- Evaluate their ideas and products against design criteria.

Technical knowledge

- Build structures, exploring how they can be made stronger, stiffer and more stable.
- Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.

KS2 Knowledge

Pupils should be taught:

Design

- 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.

Make

- Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.
- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.

Evaluate

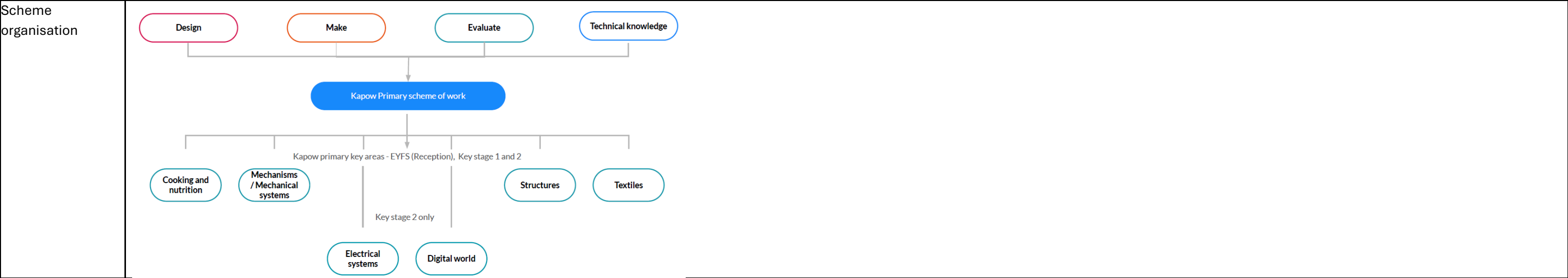
- Investigate and analyse a range of existing products.
- Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.
- Understand how key events and individuals in design and technology have helped shape the world.

Technical knowledge

- Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
- Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages].
- Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors].
- Apply their understanding of computing to program, monitor and control their products.

EYFS			
THREE AND FOUR YEAR OLDS	Personal, Social and Emotional Development	Select and use activities and resources, with help when needed. This helps them to achieve a goal they have chosen or one which is suggested to them.	
	Physical Development	<ul style="list-style-type: none"> • Use large-muscle movements to wave flags and streamers, paint and make marks. • Choose the right resources to carry out their own plan. • Use one-handed tools and equipment, for example, making snips in paper with scissors. 	
	Understanding the World	Explore how things work.	
	Expressive Arts and Design	<ul style="list-style-type: none"> • Make imaginative and complex ‘small worlds’ with blocks and construction kits, such as a city with different buildings and a park. • Explore different materials freely, in order to develop their ideas about how to use them and what to make. • Develop their own ideas and then decide which materials to use to express them. • Create closed shapes with continuous lines, and begin to use these shapes to represent objects. 	
RECEPTION	Physical Development	<ul style="list-style-type: none"> • Progress towards a more fluent style of moving, with developing control and grace. • Develop their small motor skills so that they can use a range of tools competently, safely and confidently. • Use their core muscle strength to achieve a good posture when sitting at a table or sitting on the floor. 	
	Expressive Arts and Design	<ul style="list-style-type: none"> • Explore, use and refine a variety of artistic effects to express their ideas and feelings. • Return to and build on their previous learning, refining ideas and developing their ability to represent them. • Create collaboratively, sharing ideas, resources and skills. 	
ELG	Physical Development	Fine Motor Skills	Use a range of small tools, including scissors, paintbrushes and cutlery.
	Expressive Arts and Design	Creating with Materials	<ul style="list-style-type: none"> • Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. <p>Share their creations, explaining the process they have used.</p>

KS1 and KS2



Textiles

Textiles					
		<u>Year 1</u>	<u>Year 2</u>	<u>Year 4</u>	<u>Year 6</u>
		Textiles- Puppets (joining with different methods)	Textiles: Pouches (Use a running stitch to join the two pieces of fabric together)	Textiles: Fastenings to create a book sleeve	Textiles: Waistcoats (combination of textiles skills such as attaching fastenings, appliqué and decorative stitches)
Skills	Design	<ul style="list-style-type: none"> Using a template to create a design for a puppet. 	<ul style="list-style-type: none"> Designing a pouch. 	<ul style="list-style-type: none"> Writing design criteria for a product, articulating decisions made. Designing a personalised book sleeve. 	<ul style="list-style-type: none"> Designing a waistcoat in accordance to a specification linked to set of design criteria. Annotating designs, to explain their decisions.
	Make	<ul style="list-style-type: none"> Cutting fabric neatly with scissors. Using joining methods to decorate a puppet. Sequencing the steps taken during construction. 	<ul style="list-style-type: none"> Selecting and cutting fabrics for sewing. Decorating a pouch using fabric glue or running stitch. Threading a needle. Sewing running stitch, with evenly spaced, neat, even stitches to join fabric. Neatly pinning and cutting fabric using a template. 	<ul style="list-style-type: none"> Making and testing a paper template with accuracy and in keeping with the design criteria. Measuring, marking and cutting fabric using a paper template. Selecting a stitch style to join fabric. Working neatly by sewing small, straight stitches. Incorporating a fastening to a design. 	<ul style="list-style-type: none"> Using a template when cutting fabric to ensure they achieve the correct shape. Using pins effectively to secure a template to fabric without creases or bulges. Marking and cutting fabric accurately, in accordance with their design. Sewing a strong running stitch, making small, neat stitches and following the edge. Tying strong knots. Decorating a waistcoat, attaching features (such as appliqué) using thread. Finishing the waistcoat with a secure fastening (such as buttons). Learning different decorative stitches. Sewing accurately with evenly spaced, neat stitches.
	Evaluate	<ul style="list-style-type: none"> Reflecting on a finished product, explaining likes and dislikes. 	<ul style="list-style-type: none"> Troubleshooting scenarios posed by the teacher. Evaluating the quality of the stitching on others' work. Discussing as a class the success of their stitching against the success criteria. Identifying aspects of their peers' work that they particularly like and explaining why. 	<ul style="list-style-type: none"> Testing and evaluating an end product against the original design criteria. Deciding how many of the criteria should be met for the product to be considered successful. Suggesting modifications for improvement. Articulating the advantages and disadvantages of different fastening types. 	<ul style="list-style-type: none"> Reflecting on their work continually throughout the design, make and evaluate process.
Knowledge	Technical	<ul style="list-style-type: none"> To know that 'joining technique' means connecting two pieces of material together. To know that there are various temporary methods of joining fabric by using staples. glue or pins. To understand that different techniques for joining materials can be used for different purposes. To understand that a template (or fabric pattern) is used to cut out the same shape multiple times. To know that drawing a design idea is useful to see how an idea will look. 	<ul style="list-style-type: none"> To know that sewing is a method of joining fabric. To know that different stitches can be used when sewing. To understand the importance of tying a knot after sewing the final stitch. To know that a thimble can be used to protect my fingers when sewing. 	<ul style="list-style-type: none"> To know that a fastening is something which holds two pieces of material together for example a zipper, toggle, button, press stud and velcro. To know that different fastening types are useful for different purposes. To know that creating a mock up (prototype) of their design is useful for checking ideas and proportions. 	<ul style="list-style-type: none"> To understand that it is important to design clothing with the client/ target customer in mind. To know that using a template (or clothing pattern) helps to accurately mark out a design on fabric. To understand the importance of consistently sized stitches.
Vocabulary		● Decorate ● Design ● Fabric ● Glue ● Model ● Hand puppet ● Safety pin ● Staple ● Stencil ● Template	● Accurate ● Fabric ● Knot ● Pouch ● Running-stitch ● Sew ● Shape ● Stencil ● Template ● Thimble	● Aesthetic ● Assemble ● Book sleeve ● Design criteria ● Evaluation ● Fabric ● Fastening ● Mock-up ● Net ● Running-stitch ● Stencil ● Target audience ● Target customer ● Template	● Accurate ● Adapt ● Annotate ● Design ● Design criteria ● Detail ● Fabric ● Fastening ● Knot ● Properties ● Running-stitch ● Seam ● Sew ● Shape ● Target audience ● Target customer ● Template ● Thread ● Unique ● Waistcoat ● Waterproof

Structures

Structures				
		<u>Year 1</u>	<u>Year 3</u>	<u>Year 5</u>
		Structures: Constructing a windmill (stable structure)	Structures: Constructing a castle (build a complex structure from simple geometric shapes.)	Structure: Bridges
Skills	Design	<ul style="list-style-type: none"> • Learning the importance of a clear design criteria. • Including individual preferences and requirements in a design. 	<ul style="list-style-type: none"> • Designing a castle with key features to appeal to a specific person/purpose. • Drawing and labelling a castle design using 2D shapes, labelling: -the 3D shapes that will create the features - materials needed and colours. • Designing and/or decorating a castle tower on CAD software. 	<ul style="list-style-type: none"> • Designing a stable structure that is able to support weight. • Creating a frame structure with a focus on triangulation
	Make	Making stable structures from card, tape and glue . <ul style="list-style-type: none"> • Learning how to turn 2D nets into 3D structures. • Following instructions to cut and assemble the supporting structure of a windmill. • Making functioning turbines and axles which are assembled into a main supporting structure. 	<ul style="list-style-type: none"> • Constructing a range of 3D geometric shapes using nets . • Creating special features for individual designs. • Making facades from a range of recycled materials. 	<ul style="list-style-type: none"> • Making a range of different shaped beam bridges. • Using triangles to create truss bridges that span a given distance and support a load. • Building a wooden bridge structure. • Independently measuring and marking wood accurately. • Selecting appropriate tools and equipment for particular tasks. • Using the correct techniques to saws safely. • Identifying where a structure needs reinforcement and using card corners for support. • Explaining why selecting appropriating materials is an important part of the design process. • Understanding basic wood functional properties.
	Evaluate	<ul style="list-style-type: none"> • Evaluating a windmill according to the design criteria, testing whether the structure is strong and stable and altering it if it isn't • Suggest points for improvements. 	<ul style="list-style-type: none"> • Evaluating own work and the work of others based on the aesthetic of the finished product and in comparison to the original design. • Suggesting points for modification of the individual designs. 	<ul style="list-style-type: none"> • Adapting and improving own bridge structure by identifying points of weakness and reinforcing them as necessary. • Suggesting points for improvements for own bridges and those designed by others.
Knowledge	Technical	<ul style="list-style-type: none"> • To understand that the shape of materials can be changed to improve the strength and stiffness of structures. • To understand that cylinders are a strong type of structure (e.g. the main shape used for windmills and lighthouses). • To understand that axles are used in structures and mechanisms to make parts turn in a circle. • To begin to understand that different structures are used for different purposes. • To know that a structure is something that has been made and put together. 	<ul style="list-style-type: none"> • To understand that wide and flat based objects are more stable. • To understand the importance of strength and stiffness in structures. 	<ul style="list-style-type: none"> • To understand some different ways to reinforce structures. • To understand how triangles can be used to reinforce bridges. • To know that properties are words that describe the form and function of materials. • To understand why material selection is important based on properties. • To understand the material (functional and aesthetic) properties of wood.
	Additional	<ul style="list-style-type: none"> • To know that a client is the person I am designing for. • To know that design criteria is a list of points to ensure the product meets the clients needs and wants. • To know that a windmill harnesses the power of wind for a purpose like grinding grain, pumping water or generating electricity. • To know that windmill turbines use wind to turn and make the machines inside work. • To know that a windmill is a structure with sails that are moved by the wind. • To know the three main parts of a windmill are the turbine, axle and structure. 	<ul style="list-style-type: none"> • To know the following features of a castle: flags, towers, battlements, turrets, curtain walls, moat, drawbridge and gatehouse - and their purpose. • To know that a façade is the front of a structure. • To understand that a castle needed to be strong and stable to withstand enemy attack. • To know that a paper net is a flat 2D shape that can become a 3D shape once assembled. • To know that a design specification is a list of success criteria for a product. 	<ul style="list-style-type: none"> • To understand the difference between arch, beam, truss and suspension bridges. • To understand how to carry and use a saw safely.
Vocabulary		axle, base. centre, equal, evaluate, middle. rotate, rotor. rotor blades, sails, same, stable. strong, structure, test. weak. wind, windmill	2D, 3D, castle, design, key features, net, scoring, shape, stable, stiff, strong, structure, tab, weak	Abutment, accurate, arched bridge, beam bridge, coping saw, evaluation, file, mark out, material properties, measure, predict, reinforce, research,

			sandpaper, set square, suspension bridge, tenon saw, test, truss bridge, wood
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Mechanisms				
		<u>Year 2</u>	<u>Year 3</u>	<u>Year 5</u>
		Mechanisms: Making a moving monster (levers, linkages and pivots)	Mechanical systems: Pneumatic toys (build a working pneumatic system.)	Mechanical systems: Pop-up book (lever, sliders, layers and spacers)
Skills	Design	<ul style="list-style-type: none"> • Learning the importance of a clear design criteria. • Including individual preferences and requirements in a design. 	<ul style="list-style-type: none"> • Designing a toy which uses a pneumatic system. • Developing design criteria from a design brief. • Generating ideas using thumbnail sketches and exploded diagrams. • Learning that different types of drawings are used in design to explain ideas clearly. 	<ul style="list-style-type: none"> • Designing a pop-up book which uses a mixture of structures and mechanisms. • Naming each mechanism, input and output accurately. • Storyboarding ideas for a book.
	Make	Making stable structures from card, tape and glue . <ul style="list-style-type: none"> • Learning how to turn 2D nets into 3D structures. • Following instructions to cut and assemble the supporting structure of a windmill. • Making functioning turbines and axles which are assembled into a main supporting structure. 	<ul style="list-style-type: none"> • Creating a pneumatic system to create a desired motion. • Building secure housing for a pneumatic system. • Using syringes and balloons to create different types of pneumatic systems to make a functional and appealing pneumatic toy. • Selecting materials due to their functional and aesthetic characteristics. • Manipulating materials to create different effects by cutting, creasing, folding and weaving. 	<ul style="list-style-type: none"> • Following a design brief to make a pop up book, neatly and with focus on accuracy. • Making mechanisms and/or structures using sliders, pivots and folds to produce movement. • Using layers and spacers to hide the workings of mechanical parts for an aesthetically pleasing result.
	Evaluate	<ul style="list-style-type: none"> • Evaluating a windmill according to the design criteria, testing whether the structure is strong and stable and altering it if it isn't • Suggest points for improvements. 	<ul style="list-style-type: none"> • Using the views of others to improve designs. • Testing and modifying the outcome, suggesting improvements. • Understanding the purpose of exploded-diagrams through the eyes of a designer and their client. 	<ul style="list-style-type: none"> • Evaluating the work of others and receiving feedback on own work. • Suggesting points for improvement.
Knowledge	Technical	<ul style="list-style-type: none"> • To understand that the shape of materials can be changed to improve the strength and stiffness of structures. • To understand that cylinders are a strong type of structure (e.g. the main shape used for windmills and lighthouses). • To understand that axles are used in structures and mechanisms to make parts turn in a circle. • To begin to understand that different structures are used for different purposes. • To know that a structure is something that has been made and put together. 	<ul style="list-style-type: none"> • To understand how pneumatic systems work. • To understand that pneumatic systems can be used as part of a mechanism. • To know that pneumatic systems operate by drawing in, releasing and compressing air. 	<ul style="list-style-type: none"> • To know that mechanisms control movement. • To understand that mechanisms can be used to change one kind of motion into another. • To understand how to use sliders, pivots and folds to create paper-based mechanisms.
	Additional	<ul style="list-style-type: none"> • To know that a client is the person I am designing for. • To know that design criteria is a list of points to ensure the product meets the clients needs and wants. • To know that a windmill harnesses the power of wind for a purpose like grinding grain, pumping water or generating electricity. • To know that windmill turbines use wind to turn and make the machines inside work. • To know that a windmill is a structure with sails that are moved by the wind. • To know the three main parts of a windmill are the turbine, axle and structure. 	<ul style="list-style-type: none"> • To understand how sketches, drawings and diagrams can be used to communicate design ideas. • To know that exploded-diagrams are used to show how different parts of a product fit together. • To know that thumbnail sketches are small drawings to get ideas down on paper quickly. 	<ul style="list-style-type: none"> • To know that a design brief is a description of what I am going to design and make. • To know that designers often want to hide mechanisms to make a product more aesthetically pleasing.
Vocabulary		● Evaluation ● Input ● Lever ● Linear motion ● Linkage ● Mechanical ● Mechanism ● Motion ● Oscillating motion ● Output ● Pivot ● Reciprocating motion ● Rotary motion ● Survey	● Exploded-diagram ● Function ● Input ● Lever ● Linkage ● Mechanism ● Motion ● Net ● Output ● Pivot ● Pneumatic system ● Thumbnail sketch	● Aesthetic ● Computer-aided design (CAD) ● Caption ● Design ● Design brief ● Design criteria ● Exploded-diagram ● Function ● Input ● Linkage ● Mechanism ● Motion ● Output ● Pivot ● Prototype ● Slider ● Structure ● Template

Cooking and Nutrition

		<u>Year 1</u>	<u>Year 2</u>	<u>Year 3</u>	<u>Year 4</u>	<u>Year 5</u>	<u>Year 6</u>
		Cooking and nutrition: Smoothies	Cooking and nutrition: A balanced diet	Cooking and nutrition: Eating seasonally	Cooking and nutrition: Adapting a recipe	Cooking and nutrition: What could be healthier?	Cooking and nutrition: Come dine with me
Skills	Design	<ul style="list-style-type: none"> Designing smoothie carton packaging by-hand or on ICT software. 	<ul style="list-style-type: none"> Designing a healthy wrap based on a food combination which works well together. 	<ul style="list-style-type: none"> Designing a recipe for a savoury tart. Designing a biscuit within a given budget, drawing upon previous taste testing judgements. 	<ul style="list-style-type: none"> Designing packaging for a biscuit that targets a specific group. 	<ul style="list-style-type: none"> Adapting a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients. Writing an amended method for a recipe to incorporate the relevant changes to ingredients. Designing appealing packaging to reflect a recipe. 	<ul style="list-style-type: none"> Writing a recipe, explaining the key steps, method and ingredients. Including facts and drawings from research undertaken.
	Make	<ul style="list-style-type: none"> Chopping fruit and vegetables safely to make a smoothie. Identifying if a food is a fruit or a vegetable. Learning where and how fruits and vegetables grow. 	<ul style="list-style-type: none"> Slicing food safely using the bridge or claw grip. Constructing a wrap that meets a design brief. 	<ul style="list-style-type: none"> Knowing how to prepare themselves and a work space to cook safely in, learning the basic rules to avoid food contamination. Following the instructions within a recipe. 	<ul style="list-style-type: none"> Following a baking recipe, from start to finish, including the preparation of ingredients. Cooking safely, following basic hygiene rules. Adapting a recipe to improve it or change it to meet new criteria (e.g. from savoury to sweet). 	<ul style="list-style-type: none"> Cutting and preparing vegetables safely. Using equipment safely, including knives, hot pans and hobs. Knowing how to avoid cross-contamination. Following a step by step method carefully to make a recipe. 	<ul style="list-style-type: none"> Following a recipe, including using the correct quantities of each ingredient. Adapting a recipe based on research. Working to a given timescale. Working safely and hygienically with independence.
	Evaluate	<ul style="list-style-type: none"> Tasting and evaluating different food combinations. Describing appearance, smell and taste. Suggesting information to be included on packaging. 	<ul style="list-style-type: none"> Describing the taste, texture and smell of fruit and vegetables. Taste testing food combinations and final products. Describing the information that should be included on a label. Evaluating which grip was most effective. 	<ul style="list-style-type: none"> Establishing and using design criteria to help test and review dishes. Describing the benefits of seasonal fruits and vegetables and the impact on the environment. Suggesting points for improvement when making a seasonal tart. 	<ul style="list-style-type: none"> Evaluating a recipe, considering: taste, smell, texture and appearance. Describing the impact of the budget on the selection of ingredients. Evaluating and comparing a range of food products. Suggesting modifications to a recipe (e.g. This biscuit has too many raisins, and it is falling apart, so next time I will use less raisins.). 	<ul style="list-style-type: none"> Identifying the nutritional differences between different products and recipes. Identifying and describing healthy benefits of food groups. 	<ul style="list-style-type: none"> Evaluating a recipe, considering: taste, smell, texture and origin of the food group. Taste testing and scoring final products. Suggesting and writing up points of improvements when scoring others' dishes, and when evaluating their own throughout the planning, preparation and cooking process. Evaluating health and safety in production to minimise cross contamination.
Knowledge	Technical	<ul style="list-style-type: none"> Understanding the difference between fruits and vegetables. To understand that some foods typically known as vegetables are actually fruits (e.g. cucumber). 	<ul style="list-style-type: none"> To know that 'diet' means the food and drink that a person or animal usually eats. To understand what makes a balanced diet. To know where to find the nutritional information on packaging. 	<ul style="list-style-type: none"> To know that not all fruits and vegetables can be grown in the UK. To know that climate affects food growth. To know that vegetables and fruit grow in certain seasons. 	<ul style="list-style-type: none"> To know that the amount of an ingredient in a recipe is known as the 'quantity.' To know that it is important to use oven gloves when removing hot food from an oven. 	<ul style="list-style-type: none"> To understand where meat comes from - learning that beef is from cattle and how beef is reared and processed, including key welfare issues. To know that I can adapt a recipe to make it healthier by substituting 	<ul style="list-style-type: none"> To know that 'flavour' is how a food or drink tastes. To know that many countries have 'national dishes' which are recipes associated with that country.

		<ul style="list-style-type: none"> • To know that a blender is a machine which mixes ingredients together into a smooth liquid. • To know that a fruit has seeds and a vegetable does not. • To know that fruits grow on trees or vines. • To know that vegetables can grow either above or below ground. • To know that vegetables can come from different parts of the plant (e.g. roots: potatoes, leaves: lettuce, fruit: cucumber). 	<ul style="list-style-type: none"> • To know that the five main food groups are: Carbohydrates, fruits and vegetables, protein, dairy and foods high in fat and sugar. • To understand that I should eat a range of different foods from each food group, and roughly how much of each food group. • To know that nutrients are substances in food that all living things need to make energy, grow and develop. • To know that ‘ingredients’ means the items in a mixture or recipe. • To know that I should only have a maximum of five teaspoons of sugar a day to stay healthy. • To know that many food and drinks we do not expect to contain sugar do; we call these ‘hidden sugars’. 	<ul style="list-style-type: none"> • To know that cooking instructions are known as a ‘recipe’. • To know that imported food is food which has been brought into the country. • To know that exported food is food which has been sent to another country.. • To understand that imported foods travel from far away and this can negatively impact the environment. • To know that each fruit and vegetable gives us nutritional benefits because they contain vitamins, minerals and fibre. • To understand that vitamins, minerals and fibre are important for energy, growth and maintaining health. • To know safety rules for using, storing and cleaning a knife safely. • To know that similar coloured fruits and vegetables often have similar nutritional benefits. 	<ul style="list-style-type: none"> • To know the following cooking techniques: sieving, creaming, rubbing method, cooling. • To understand the importance of budgeting while planning ingredients for biscuits. 	<p>ingredients.</p> <ul style="list-style-type: none"> • To know that I can use a nutritional calculator to see how healthy a food option is. • To understand that ‘cross-contamination’ means bacteria and germs have been passed onto ready-to-eat foods and it happens when these foods mix with raw meat or unclean objects. 	<ul style="list-style-type: none"> • To know that ‘processed food’ means food that has been put through multiple changes in a factory. • To understand that it is important to wash fruit and vegetables before eating to remove any dirt and insecticides. • To understand what happens to a certain food before it appears on the supermarket shelf (Farm to Fork).
<u>Vocabulary</u>		<ul style="list-style-type: none"> ● Blender ● Fruit ● Healthy ● Ingredients ● Recipe ● Smoothie ● Vegetable ● Seed ● Root ● Leaf ● Stem ● Flavour ● Design ● Cut ● Juice ● Table knife ● Juicer ● Plant ● Bush ● Tree ● Vine ● Chopping board ● Fork ● Taste ● Select ● Blend ● Evaluate ● Compare 	<ul style="list-style-type: none"> ● Appearance ● Balanced ● Carbohydrates ● Combination ● Dairy ● Design ● Design brief ● Diet ● Feel ● Grate ● Grater ● Menu ● Oils ● Prepare ● Proteins ● Review ● Scissors ● Smell ● Snip ● Spread ● Spreads 	<ul style="list-style-type: none"> ● Arid ● Climate ● Complementary ● Country ● Export ● Import ● Mediterranean ● Mock-up ● Mountain ● Peel ● Polar ● Seasonal ● Seasons ● Snip ● Temperate ● Texture ● Tropical ● Weather 	<ul style="list-style-type: none"> ● Adapt ● Addition ● Budget ● Buttery ● Combine ● Comment ● Construct ● Cream ● Crunchy ● Cuboid ● Fold ● Hygiene ● Layout ● Market research ● Modify ● Multiplication ● Opinion ● Pounds ● Sieve ● Sift ● Target audience ● Texture ● Unique ● Wooden spoon 	<ul style="list-style-type: none"> ● Abattoir ● Adaptation ● Balanced ● Beef ● Brand ● Cook ● Cross-contamination ● Develop ● Enhance ● Equipment ● Farm ● Label ● Measure ● Nutrient ● Nutrition ● Nutritional value ● Preference ● Press ● Process ● Safety ● Theme 	<ul style="list-style-type: none"> ● Balance ● Bitter ● Bridge method ● Complement ● Cookbook ● Farm to fork ● Method ● Nationality ● Reared ● Research ● Pairing ● Preparation ● Salty ● Sour ● Storyboard ● Sweet ● Umami

		<u>Electrical Systems</u>	
		<u>Year 4</u> Torches	<u>Year 6</u> Steady Hand games
Skills	Design	<ul style="list-style-type: none"> • Designing a torch, giving consideration to the target audience and creating both design and success criteria focusing on features of individual design ideas. 	<ul style="list-style-type: none"> • Designing a steady hand game - identifying and naming the components required. • Drawing a design from three different perspectives. • Generating ideas through sketching and discussion. • Modelling ideas through prototypes. • Understanding the purpose of products (toys), including what is meant by ‘fit for purpose’ and ‘form over function’.
	Make	<ul style="list-style-type: none"> • Making a torch with a working electrical circuit and switch. • Using appropriate equipment to cut and attach materials. • Assembling a torch according to the design and success criteria. 	<ul style="list-style-type: none"> • Constructing a stable base for a game. • Accurately cutting, folding and assembling a net. • Decorating the base of the game to a high quality finish. • Making and testing a circuit. • Incorporating a circuit into a base.
	Evaluate	<ul style="list-style-type: none"> • Evaluating electrical products. • Testing and evaluating the success of a final product. 	<ul style="list-style-type: none"> • Testing own and others finished games, identifying what went well and making suggestions for improvement. • Gathering images and information about existing children’s toys. • Analysing a selection of existing children’s toys.
Knowledge	Technical	<ul style="list-style-type: none"> • To understand that electrical conductors are materials which electricity can pass through. • To understand that electrical insulators are materials which electricity cannot pass through. • To know that a battery contains stored electricity that can be used to power products. • To know that an electrical circuit must be complete for electricity to flow. • To know that a switch can be used to complete and break an electrical circuit. 	<ul style="list-style-type: none"> • To know that batteries contain acid, which can be dangerous if they leak. • To know the names of the components in a basic series circuit, including a buzzer
	Additional	<ul style="list-style-type: none"> • To know the features of a torch: case, contacts, batteries, switch, reflector, lamp, lens. • To know facts from the history and invention of the electric light bulb(s) - by Sir Joseph Swan and Thomas Edison. 	<ul style="list-style-type: none"> • To know that ‘form’ means the shape and appearance of an object. • To know the difference between 'form' and 'function'. • To understand that 'fit for purpose' means that a product works how it should and is easy to use. • To know that form over purpose means that a product looks good but does not work very well. • To know the importance of ‘form follows function’ when designing: the product must be designed primarily with the function in mind. • To understand the diagram perspectives 'top view', 'side view' and 'back'
<u>Vocabulary</u>		● Battery ● Bulb ● Buzzer ● Cell ● Component ● Conductor ● Copper ● Design criteria ● Electrical item ● Electricity ● Electronic item ● Function ● Insulator ● Series circuit ● Switch ● Test ● Torch ● Wire	● Assemble ● Battery ● Battery pack ● Benefit ● Bulb ● Bulb holder ● Buzzer ● Circuit ● Circuit symbol ● Component ● Conductor ● Copper ● Design ● Design criteria ● Evaluation ● Fine motor skills ● Fit for purpose ● Form ● Function ● Gross motor skills ● Insulator ● LED ● User