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	 processes in its creation. 6. To explore different ways to temporarily join materials together. 		 To reflect with children on how they have achieved their aims. 		finished product and evaluate the process. 7. To design food packaging.	
YR1		 Cooking & Nutrition: Smoothies 1. To identify fruits. 2. To describe where fruits and vegetables grow. 3. To practise food preparation skills. 4. To select ingredients for a recipe. 5. To apply food preparation skills to a recipe. 6. To evaluate against the design brief. 		 Structures: Constructing a Windmill 1. To create a stable structure. 2. To use tools and equipment accurately to make part of a structure. 3. To join parts of a structure. 4. To evaluate a structure. 		 Mechanisms: Making a Moving Storybook 1. To explore making mechanisms. 2. To design a moving storybook. 3. To construct a moving picture. 4. To evaluate my finished product.
YR2	Mechanisms: Fairground Wheel 1. To explore wheel mechanisms and		Cooking & Nutrition: Balanced Diet 1. To recognise foods and their		 Textiles: Pouches 1. To sew a running stitch. 2. To sew a running 	







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		design a			food groups.			stitch (using a	
		fairground wheel.		2.	To identify the			template).	
	2.	To select			balance of food		3.	To join fabrics	
		materials with			groups in a meal.			using a running	
		appropriate		3.	To identify an			stitch.	
		properties.			appropriate piece		4.	To decorate a	
	3.	To build and test a			of equipment to			pouch using fabric	
		moving wheel.			prepare a given			glue or stitching.	
	4.	To conduct a			food.				
		simple survey to		4.	To select balanced				
		gather opinions.			combinations of				
	5.	To finish and			ingredients.				
		evaluate a		5.	To design based				
		structure with a			on criteria.				
		rotating wheel.		6.	To evaluate a dish				
		0			based on design				
					criteria.				
YR3			Electrical Systems:			Cooking & Nutrition:			Digital World:
			Electrical Poster			Eating Seasonally			Wearable Technology
			1. To understand the			1. To explain why			1. To research and
			purpose of			food comes from			evaluate existing
			information			different places			products.
			design.			around the world.			2. To develop design
			2. To research a set			2. To explain the			criteria.
			topic to develop a			benefits of			3. To use code to
			range of initial			seasonal foods.			program and
			ideas.			3. To develop cutting			control a product.
			3. To develop an			and peeling skills.			4. To develop and
	L								1. To develop and



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	 initial idea into a final design. 4. To assemble my final product and incorporate a simple circuit. 		 To evaluate seasonal ingredients. To design a mock- up using a criteria. To evaluate a dish. 		 communicate ideas. 5. To develop ideas through computer aided design. 6. To improve a design based on feedback.
Making a Car 1. To bui chassi 2. To des that re resista 3. To ma based design	lld a car s. sign a shape educes air ance. ke a model on a chosen n. emble and by eted	 Textiles: Fastenings To explain the advantages and disadvantages of different types of fastening type. To design a product to meet design criteria. To make and test a paper template. To assemble a book jacket. 		 Cooking and Nutrition: Adapting a Recipe 1. To evaluate existing biscuit products. 2. To prepare and cook a dish. 3. To select ingredients and follow a budget. 4. To take inspiration from existing products. 5. To make and test a prototype biscuit. 6. To evaluate a final product. 	



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YR5		Mechanical Systems:		Digital World:		Cooking & Nutrition:
		Making a Pop-Up		Monitoring Devices		Developing a Recipe
		Book		1. To carry out		1. To understand
		1. To design a pop-		research to		how ingredients
		up book.		develop design		are reared and
		2. To follow my		criteria.		processed.
		design brief to		2. To write a		2. To make
		make my pop-up		program to		adaptations to
		book.		monitor the		design a recipe.
		3. To use layers and		ambient		3. To evaluate
		spacers to cover		temperature,		nutritional
		the working of		including an alert.		content.
		mechanisms.		3. To generate		4. To practise food
		4. To create a high-		creative and		preparation skills.
		quality product		unique micro:bit		5. To design a
		suitable for a		case, stand or		product label.
		target user.		housing ideas.		6. To follow and
				4. To learn about		make an adapted
				and practise 3D		recipe.
				CAD skills.		
YR6	Cooking & Nutrition:		Structures:		Electrical Systems:	
	Come Dine with Me		Playgrounds		Steady Hand Game	
	1. To explain the use		1. To design a		1. To research and	
	of complementary		playground with a		analyse a range of	
	flavours.		variety of		children's toys.	
	2. To research and		structures.		2. To design a steady	
	design a three-		2. To build a range of		hand game.	
	course meal.		structures.		3. To construct a	







3. To explain recipe	3. To improve and	stable base.
choices.	add detail to	4. To assemble
4. To apply culinary	structures.	electronics and
skills and	4. To create a	complete their
knowledge.	surrounding	electronic game.
5. To apply culinary	landscape.	
skills and		
knowledge (1).		
6. To apply culinary		
skills and		
knowledge (2).		