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| **Stukeley Federation Design and Technology**  Throughout the year the children will cover a variety of aspects of the design and technology curriculum to ensure all children:   * develop the 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. |

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| **Autumn** | **Design plan and make** (Iron Age Tools)   * Generate ideas considering the purposes for which they are designing and the user/s * Develop a clear idea of what has to be done, planning, how to use materials, equipment and processes * When planning explain choice of materials and components including function and aesthetics * Seect a wider range of tools and techniques for making product safely * Know how to measure, mark out, cut and shape a range of materials using appropriate tools, techniques and equipment * Start to join and combine materials and components accurately in temporary and permanent ways |
| **Spring** | **Design plan and make** (Musical Instruments)   * Start to order main stages of making a product. * Identify a purpose and establish criteria for a successful product * Make labelled drawings from different views showing specific features * Develop a clear idea of what has to be done, planning, how to use materials, equipment and processes * When planning explain choice of materials and components including function and aesthetics * Select a wider range of tools and techniques for making product safely * Know how to measure, mark out, cut and shape a range of materials using appropriate tools, techniques and equipment * Start to join and combine materials and components accurately in temporary and permanent ways * Begin to disassemble and evaluate familiar products and consider views of others to improve them |
| **Summer 1** | **Food and Nutrition** (Bread-Making)   * Start to Understand how to prepare and cook a variety of savory dishes safely and hygienically including where appropriate the use of a heat source * Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking * Start to understand whether products can be recycled or reused |
| **Summer 2** | **Design plan and make** ( Roman carts) t, process and output   * Start to understand that mechanical systems such as levers and linkages or pneumatic systems create movement   Know how mechanical systems such as cams or pulleys or gears create movement |