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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
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| **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
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| **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
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| **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 |