| Mechanisms  | Mechanisms  | Structures  | Food   | Textiles   |
|---|---|---|--|--|
| Wheels and Axis   | Sliders and Levers  | Free standing structures  | Preparing fruit and vegetables   | Templates and joining  |
| Use pictures and words to plan.  Use simple design criteria to help develop their ideas.  Explore and use wheels, axles and axle holders.  Distinguish between fixed and freely moving axles.  Model ideas by exploring materials, components, construction kits.  Use knowledge of existing products to create templates and mock ups.  Make judgements about their products and ideas against design criteria.  Know the correct technical vocabulary for their projects.  Suggest how their product could be improved. | <ul> <li>Use simple design criteria to help develop their ideas.</li> <li>Make judgements about their products and ideas against design criteria.</li> <li>Know the correct technical vocabulary for their project.</li> <li>Know about the simple working characteristics of materials and components.</li> <li>Use simple levers, sliders, wheels and axles.</li> <li>Use IT to develop and communicate ideas.</li> <li>To cut, shape, and join paper / card.</li> <li>Select and use tools, explaining their choices.</li> </ul> | <ul> <li>Use simple design criteria to help develop their ideas.</li> <li>Select from a range of materials, components, tools and equipment explaining their choices.</li> <li>Make judgements about their products and ideas against design criteria.</li> <li>Suggest how their product could be improved.</li> <li>Know the correct technical vocabulary for their projects.</li> <li>Strengthen, stabilise and stiffen free standing structures.</li> <li>Use IT to develop and communicate ideas.</li> </ul> | <ul> <li>Be able to make simple dishes safely and hygienically (no heat source).</li> <li>Use simple design criteria to help develop their ideas.</li> <li>Make judgements about their products and ideas against design criteria.</li> <li>Know the correct technical and sensory vocabulary relevant to the project.</li> <li>Be able to grate, peel and cut.</li> <li>Name and sort foods into 5 groups.</li> <li>To understand the basic principles of a healthy and varied diet (The Eatwell plate).</li> </ul> | <ul> <li>Design a functional appealing product for chosen user and purbased on a simple of criteria.</li> <li>To explore ideas an templates.</li> <li>Assemble and join to using glue, running over stitch and stape.</li> <li>Make judgements all their products and if against design critering vocabulary for their projects.</li> <li>Know that 3-D textif products can be material from 2 identical fabors shapes.</li> <li>Explore different finite techniques e.g. pain fabric crayons, sequent buttons and ribbons.</li> </ul> |

|   | Yr 3 & 4   |   |  |   |  |  |
|---|--|---|--|---|--|--|
| Structures<br>Shell and Structures  | Mechanical Systems<br>Levers and Linkages  | Food<br>Healthy and Varied Diet   | Textiles<br>2d Shape to 3d Shape   | Electrical Systems<br>Simple circuits and switches  | Electrical systems<br>Simple programming and<br>control  |  |
| <ul> <li>Describe the purpose of their product</li> <li>Generate realistic ideas, focussing on the needs of the user.</li> <li>Assemble, join and combine materials with some accuracy</li> <li>Evaluate construction method used.</li> <li>Evaluate how well product meets the needs of the user</li> <li>Use annotated sketches, cross sectional drawings, and exploded diagrams to develop and communicate ideas.</li> <li>Recognise and explain how to make strong, stiff shell structures</li> </ul> | <ul> <li>Use annotated sketches, cross sectional drawings, and diagrams to develop and communicate ideas</li> <li>Measure, mark out, cut and shape materials and components with some accuracy</li> <li>Assemble, join and combine materials with some accuracy</li> <li>Apply a range of finishing techniques, including these from art and design, with some accuracy</li> <li>Evaluate how well products work and suggest improvements.</li> <li>Develop design criteria and use it to inform their ideas</li> <li>Distinguish between fixed and loose pivots.</li> </ul> | <ul> <li>Order the main stages of making.</li> <li>Develop their own design criteria and use it to inform their ideas.</li> <li>Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including using a heat source</li> <li>Know a range of techniques e.g. peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</li> <li>Evaluate how well product has been designed and made.</li> <li>Select tools, equipment, materials and components for the task and explain their choices.</li> </ul> | <ul> <li>Describe the purpose of their product</li> <li>Model ideas with pattern pieces and prototypes.</li> <li>Measure, mark out, cut and shape materials and components with some accuracy.</li> <li>Apply a range of finishing techniques, including these from art and design, with some accuracy.</li> <li>Know that a single fabric shape can make a 3-D textiles product.</li> <li>Evaluate the product against the original design criteria and the needs of the intended user.</li> <li>Develop their own design criteria and use it to inform their ideas.</li> </ul> | <ul> <li>Describe the purpose of their product</li> <li>Model ideas with pattern pieces and prototypes</li> <li>Know that mechanical and electrical systems have an input, process and output</li> <li>Know how simple electrical circuits and components can be used to create functional products.</li> <li>Evaluate and analyse a range of existing battery – powered products.</li> <li>Select tools, equipment, materials and components for the task and explain their choices.</li> <li>Know how to use learning from science and maths to design and make products that work</li> </ul> | <ul> <li>Describe the purpose of their product</li> <li>Model ideas with pattern pieces and prototypes</li> <li>Know that mechanical systems have an input, process and output</li> <li>Know how to program a computer to control their products</li> <li>Evaluate product and against their original design.</li> <li>Generate realistic ideas, focussing on the needs of the user.</li> <li>Select tools, equipment, materials and components for the task and explain their choices.</li> </ul> |  |

| <ul> <li>Understand and use         lever and linkage         mechanisms.     </li> </ul> | Understand the need for patterns and seam allowances.  |
|---|--|
| Evaluate materials used.  | <ul> <li>Use annotated sketches, cross sectional drawings, and exploded diagrams to develop and communicate ideas.</li> </ul>  |
|   | <ul> <li>Generate realistic         ideas, focussing on         the needs of the         user.</li> <li>Assemble, join and         combine materials         with some accuracy</li> </ul> |

|   |   | Yr 5 & 6  |   |   |   |  |
|---|---|---|---|---|---|--|
| Textiles<br>Combining different fabric<br>shapes inc. Computer Aided<br>Design  | Electrical systems  Monitoring and control  (following Electrical science  unit)  | Mechanical systems Pulleys and Gears (following Forces science unit)  | Mechanical Systems<br>CAMs  | Structures<br>Frame Structures  | Food<br>Celebrating culture and<br>seasonality  |  |
| <ul> <li>Use computer aided design to develop an communicate their ideas</li> <li>Generate innovative ideas, drawing on research</li> <li>Accurately measure, mark out, cut and shape materials and components</li> <li>Accurately assemble, join and combine materials and components</li> <li>Accurately apply a range of finishing techniques, including those from art and design.</li> <li>Use techniques that involve a number of steps.</li> <li>Know how to program a computer to monitor changes in the environment and control their products.</li> </ul> | <ul> <li>Develop a simple design specification to guide their thinking</li> <li>Share and clarify ideas through discussion.</li> <li>Know that mechanical and electrical systems have an input, process and output</li> <li>Know how more complex electrical circuits and components can be used to create functional products</li> <li>Use construction materials and kits, mechanical and electrical components</li> <li>Identify the needs, wants, preferences and values of specific individuals and groups.</li> </ul> | <ul> <li>Generate innovative ideas, drawing on research.</li> <li>Identify the needs, wants, preferences and values of specific individuals and groups.</li> <li>Develop a simple design specification to guide their thinking.</li> <li>Use construction materials and kits, mechanical and electrical components</li> <li>Use techniques that involve a number of steps</li> <li>Demonstrate resourcefulness when tackling practical problems</li> <li>Know that mechanical and electrical systems</li> </ul> | <ul> <li>Use computer aided design to develop an communicate their ideas</li> <li>Use construction materials and kits, mechanical and electrical components</li> <li>Know that mechanical and electrical systems have an input, process and output</li> <li>Know how mechanical systems create movement</li> <li>Know how to program a computer to monitor changes in the environment and control their products</li> <li>Demonstrate resourcefulness when tackling practical problems</li> </ul> | <ul> <li>Generate innovative ideas, drawing on research.</li> <li>Develop a simple design specification to guide their thinking</li> <li>Share and clarify ideas through discussion.</li> <li>Model ideas with pattern pieces and prototypes.</li> <li>Use annotated sketches, cross sectional drawings, and diagrams to develop and communicate ideas.</li> <li>Know that materials can be combined and mixed to create more useful characteristics</li> <li>Evaluate how innovative products are</li> </ul> | <ul> <li>Use annotated sketches to communicate ideas.</li> <li>Formulate step by step plans as a guide to making Follow procedures for safety and hygiene.</li> <li>Know that seasons affect the food available.</li> <li>Know how food is processed into ingredients to use of eat</li> <li>Know how to prepare and cook of variety of predominantly savoury dishes safely and hygienically including using a heat source.</li> <li>Know a range of techniques e.g. peeling, chopping, slicing, grating, mixing, spreading,</li> </ul> |  |

- Know that 3D textile product can be made from a combination of fabric shapes.
- Evaluate products against initial design.
- Identify the needs, wants, preferences and values of specific individuals and groups
- Demonstrate resourcefulness when tackling practical problems.
- Know about inventors, designers, engineers, chefs and manufacturers who have developed ground breaking products.
- Know that materials can be combined and mixed to create more useful characteristics.
- Evaluate how well products achieve their purpose.
- Evaluate how sustainable materials are.

- Model ideas with pattern pieces and prototypes
- Use annotated sketches, cross sectional drawings, and diagrams to develop and communicate ideas.
- Demonstrate resourcefulness when tackling practical problems
- Evaluate how innovative products are
- Evaluate how sustainable the materials are.
- Evaluate the impact products have beyond their intended purpose

- have an input, process and output.
- Share and clarify ideas through discussion.
- Model ideas with pattern pieces and prototypes.
- Use annotated sketches, cross sectional drawings, and diagrams to develop and communicate ideas.
- Evaluate how innovative products are
- Evaluate how sustainable the materials are.
- Evaluate what impact products

- Investigate and analyse how well products have been designed and made
- Evaluate what impact products have beyond their intended purpose
- Evaluate how sustainable the materials are
- Evaluate what impact products have beyond their intended purpose
- Identify the needs, wants, preferences and values of specific individuals and groups.
- Demonstrate resourcefulness when tackling practical problems.
- Evaluate construction methods against initial design.

- kneading and baking
- Know that recipes can be adapted to change the taste, appearance, texture and aroma.
- Evaluate finished product and consider how much item costs to make.
- Know about inventors, designers, engineers, chefs and manufacturers who have developed ground breaking products.
- Accurately measure ingredients
- Identify the needs, wants, preferences and values of specific individuals and groups.
- Develop a simple design specification to guide their thinking.
- Share and clarify ideas through discussion.