



St Peter's Design Technology Medium term Plan



Year 1

Spring 1 <u>Sandwiches</u>	Summer 2 <u>Rafts</u>
<ul style="list-style-type: none">When designing and making, pupils should be taught to:Design design purposeful, functional, appealing products for themselves and other users based on design criteriagenerate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technologyMake<ul style="list-style-type: none">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 ingredients, according to their characteristicsEvaluate<ul style="list-style-type: none">explore and evaluate a range of existing productsevaluate their ideas and products against design criteria.Cooking and nutrition Pupils should be taught to: Key stage 1<ul style="list-style-type: none">use the basic principles of a healthy and varied diet to prepare dishesunderstand where food comes from.	<ul style="list-style-type: none">When designing and making, pupils should be taught to:Design design purposeful, functional, appealing products for themselves and other users based on design criteriagenerate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technologyMake<ul style="list-style-type: none">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 construction materials, according to their characteristicsEvaluate<ul style="list-style-type: none">explore and evaluate a range of existing productsevaluate their ideas and products against design criteriaTechnical knowledge<ul style="list-style-type: none">build structures, exploring how they can be made stronger, stiffer and more stable
<ol style="list-style-type: none">To learn about healthy and unhealthy foods and a varied diet (vocab- diet)To understand where food comes from (discuss 4th Earl of Sandwich- John Montagu)To evaluate existing products (vocab-ingredients)To design a healthy lunch based on design criteria (vocab- recipe, equipment)To develop cutting and grating skills (vocab- grate)	<ol style="list-style-type: none">To learn about characteristics of a raft (vocab- materials)To evaluate existing products (discuss Maria Beasley- Life rafts)To explore how a structure can be made stronger, stiffer and more stable (vocab- stiff, stable)To develop ideas through drawing, talking and planning based on design criteria (vocab- join)To select a range of tools and equipment to make my product (vocab- tools)To evaluate my product (use evaluation form on server)

6. To evaluate my product against the design criteria (use evaluation form on server)	
Sandwiches - End points	Rafts - End points
Designer/person of importance: The 4 th Earl of Sandwich is said to have invented the sandwich in 1762 when he asked for sliced roast beef between slices of bread so that he could eat it with his hands. Skill: To be able to cut and grate ingredients. Vocab: recipe, ingredients, equipment, grate, diet	Designer/person of importance: Maria Beasley was an American inventor who invented the life raft in 1882. Skill: To be able to join together materials to make structures stiffer and more stable. Vocab: tools, materials, join, stiff, stable
Recipe: a set of instructions for preparing food. Ingredients: foods that are needed to make a meal or follow a recipe. Equipment: items you need. Grate: shred into small parts. Diet: the kinds of foods a person eats.	Tools: a piece of equipment which helps you do something. Materials: the stuff things are made from Join: to link or connect something. Stiff: rigid and strong and cannot be bent or changed shape. Stable: unlikely to be turned over.