



Spring 1 <u>Levers and Linkages</u>	Summer 2 <u>Making bread</u>
<ul style="list-style-type: none">• When designing and making, pupils should be taught to: Design• use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups• generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided designMake• select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately• select from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic qualitiesEvaluate• investigate and analyse a range of existing products• evaluate their ideas and products against their own design criteria and consider the views of others to improve their work• understand how key events and individuals in design and technology have helped shape the worldTechnical knowledge• apply their understanding of how to strengthen, stiffen and reinforce more complex structures• understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]	<ul style="list-style-type: none">• When designing and making, pupils should be taught to: Design• use research and develop design criteria to inform the design of innovative, appealing products that are fit for purpose, aimed at particular individuals or groups• generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided designMake• select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately• select from and use a wider range of ingredients, according to their functional properties and aesthetic qualitiesEvaluate• investigate and analyse a range of existing products• evaluate their ideas and products against their own design criteria and consider the views of others to improve their work• understand how key events and individuals in design and technology have helped shape the worldCooking and nutrition Pupils should be taught to:• understand and apply the principles of a healthy and varied diet• prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques• Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

1. To research existing how key individuals helped shape the world and investigate existing products (Charles Larson) [levers and linkages ks2 puppet - Bing images](#)
2. To understand the mechanical systems in our product and create design criteria
3. To develop ideas through annotated sketches and exploded diagrams
4. To understand how to strengthen and reinforce our structures
5. To select a range of tools and materials according to their functional properties (make product)
6. To evaluate my own and others work against our own design criteria

1. To understand seasonality and where a variety of ingredients are grown
2. To understand the principals of a healthy and varied diet
3. To evaluate existing products and make our own design criteria (discuss Thomas Warburton)
4. To design an appealing product based on design criteria
5. To select a range of tools and ingredients to make our product
6. To evaluate my own and others products against my own design criteria (use evaluation form on server)