

Design and Technology Long Term Plan

	Autumn Textiles	Spring Mechanisms, materials and structures	Summer Food and Nutrition
Foundation	<p>Project: Bauble Christmas decoration</p> <p>Skills covered Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function; - Share their creations, explaining the process they have used.</p>	<p>Project: To design a 3D house for a character in a fairy tale</p> <p>Skills covered Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function; - Share their creations, explaining the process they have used;</p>	<p>Project: To make pirate treasure map wraps</p> <p>Skills covered Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function; - Share their creations, explaining the process they have used;</p>
Year 1	<p>Project: To design and make Christmas tree decoration</p> <p>Skills covered *measure, cut and join textiles to make a product, with some support *choose suitable textiles</p>	<p>Project: To design and make a 3D wooden robot</p> <p>Skills covered: *begin to measure and join materials, with some support *describe differences in materials *suggest ways to make material/product stronger</p>	<p>Project: To design and make a fruit kebab</p> <p>Skills covered: *explain how to be safe / hygienic and follow own guidelines *present product well - interesting, attractive, fit for purpose *begin to understand seasonality of foods *understand food can be grown, reared or caught in the UK and the wider world *describe how recipes can be adapted to change appearance, taste, texture, aroma *explain how there are different substances in food / drink needed for health *prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source * use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</p>
Year 2	<p>Project: To design and make a Christmas snowman decoration</p>	<p>Project: To design and make a basic vehicle from recycled materials</p>	<p>Project: To design and make a pizza</p> <p>Skills covered: *explain hygiene and keep a hygienic kitchen *describe properties of ingredients and</p>

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	<p>Skills covered: *measure textiles *join textiles together to make a product, and explain how I did it *carefully cut textiles to produce accurate pieces *explain choices of textile *understand that a 3D textile structure can be made from two identical fabric shapes</p>	<p>Skills covered: *use levers or slides *begin to understand how to use wheels and axles *measure materials *describe some different characteristics of materials *join materials in different ways *use joining, rolling or folding to make it stronger *use own ideas to try to make product stronger</p>	<p>importance of varied diet *say where food comes from (animal, underground etc.) *describe how food is farmed, home-grown, caught *draw eat well plate; explain there are groups of food *describe “five a day” *cut, peel and grate with increasing confidence</p>
Year 3	<p>Project: To design and make a Christmas robin decoration</p> <p>Skills covered: *join different textiles in different ways *choose textiles considering appearance and functionality *begin to understand that a simple fabric shape can be used to make a 3D textiles project</p>	<p>Project: To design and make an Egyptian rowing boat with moving oars</p> <p>Skills covered: *select appropriate tools / techniques *alter product after checking, to make it better *begin to try new/different ideas *use simple lever and linkages to create movement *use appropriate materials *work accurately to make cuts and holes * join materials *begin to make strong structures</p>	<p>Project: To design and make a jar of overnight oats</p> <p>Skills covered: *carefully select ingredients *use equipment safely *make product look attractive *think about how to grow plants to use in cooking *begin to understand food comes from UK and wider world *describe how healthy diet= variety/balance of food/drinks *explain how food and drink are needed for active/healthy bodies. *prepare and cook some dishes safely and hygienically *grow in confidence using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading and baking.</p>
Year 4	<p>Project: To design and make a Christmas stocking decoration</p> <p>Skills covered: *think about user when choosing textiles *think about how to make product strong * begin to devise a template *explain how to join things in a different way *understand that a simple fabric shape can be used to make a 3D textiles project</p>	<p>Project: To design and make an Indian Tuk Tuk</p> <p>Skills covered: *select most appropriate tools / techniques *explain alterations to product after checking it *grow in confidence about trying new / different ideas. *use levers and linkages to create movement *use pneumatics to create movement</p>	<p>Project: To design and make a root vegetable soup and sweet bread roll</p> <p>Skills covered: *explain how to be safe/hygienic *think about presenting product in interesting/ attractive ways *understand ingredients can be fresh, pre-cooked or processed *begin to understand about food being grown, reared or caught in the UK or wider world *describe</p>

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		<ul style="list-style-type: none"> *measure carefully to avoid mistakes *attempt to make product strong *continue working on product even if original didn't work 	<p>eat well plate and how a healthy diet=variety / balance of food and drinks *explain importance of food and drink for active, healthy bodies *prepare and cook some dishes safely and hygienically *use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</p>
Year 5	<p>Project: To design and make a poseable gingerbread man decoration</p> <p>Skills covered:</p> <ul style="list-style-type: none"> *think about user and aesthetics when choosing textiles *use own template * think about how to make product strong and look better *think of a range of ways to join things *begin to understand that a single 3D textiles project can be made from a combination of fabric shapes. 	<p>Project: To design and make a pull back all-terrain vehicle</p> <p>Skills covered:</p> <ul style="list-style-type: none"> *refine product after testing *grow in confidence about trying new / different ideas *begin to use a pull back on the vehicle to create movement *select materials carefully, considering intended use of product and appearance *explain how product meets design criteria *measure accurately enough to ensure precision *ensure product is strong and fit for purpose *begin to reinforce and strengthen a 3D frame 	<p>Project: To design and make Tudor tarts of cheese and jam tarts</p> <p>Skills covered:</p> <ul style="list-style-type: none"> *explain how to be safe / hygienic and follow own guidelines *present product well - interesting, attractive, fit for purpose *begin to understand seasonality of foods *understand food can be grown, reared or caught in the UK and the wider world *describe how recipes can be adapted to change appearance, taste, texture, aroma *explain how there are different substances in food / drink needed for health *prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source * use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.
Year 6	<p>Project: To design and make a 3D Christmas parcel decoration</p> <p>Skills covered:</p> <ul style="list-style-type: none"> *think about user's wants/needs and aesthetics when choosing textiles *make product attractive and strong 	<p>Project: To design and make a WW2 tank- using a pulley to create movement</p> <p>Skills covered:</p> <ul style="list-style-type: none"> *refine product after testing, considering aesthetics, functionality and purpose *incorporate hydraulics and pneumatics *be confident to try new / different ideas *use cams, pulleys and gears to create movement 	<p>Project: To design and make a healthy cereal bar- also looking at packaging and marketing</p> <p>Skills covered:</p> <ul style="list-style-type: none"> *understand a recipe can be adapted by adding / substituting ingredients *explain seasonality of foods *learn about food processing methods *name some types of food that are grown, reared or caught in the

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	<p>*make a prototype *use a range of joining techniques *think about how product might be sold *think carefully about what would improve product *understand that a single 3D textiles project can be made from a combination of fabric shapes.</p>	<p>*select materials carefully, considering intended use of product and appearance *explain how product meets design criteria *measure accurately enough to ensure precision *ensure product is strong and fit for purpose *begin to reinforce and strengthen a 3D frame</p>	<p>UK or wider world *adapt recipes to change appearance, taste, texture or aroma. *describe some of the different substances in food and drink, and how they can affect health *prepare and cook a variety of savoury dishes safely and hygienically including, where appropriate, the use of heat source. *use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</p>
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