	Term 1	Term 2	Term 3		
Unit of work	Textiles – 2D shapes to 3D shapes	Food – Healthy and Varied diet	Structures – Shell structures		
Link to	<u>Design</u>				
Programme of	use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular				
study	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 design				
	Make				
	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, textiles and ingredients, according to their functional				
	properties and aesthetic qualities Evaluate				
	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 world				
	Technical 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]				
	understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]				
	apply their understanding of computing to program, monitor and control their products.				
Composite	Which joining techniques make the strongest		How can we construct strong, stiff shell		
knowledge	seams?	use to combine and prepare food?	structures?		
	What is the purpose of a fastening?	How can we prepare food hygienicly?	How can we use a net to effectively make a 3D		
	what is the purpose of a fasterning:	now can we prepare rood hygiemiciy:	shape?		
	How can you stiffen a fabric?	Why do we follow instructions when cooking?	snape:		
	riow can you surremarkshie.	with do we follow instructions when cooking.			
		How can we prepare food safely?			
Intentional	Identify different types of joining techniques and	Demonstrate an understanding of the different	Demonstrate how to use a net to make a 3D		
knowledge they	explain which one makes the strongest seam	equipment neeeed to prepare food	shape		
need to					
understand (Component	Describe what a fastening does	Demonstrate and recognise hygienic methods of	Demonstrate techniques we can use to		
knowledge)		food preparation	strengthen and stiffen the shell structure		
,	Explain how to stiffen a fabric	Describe the translation of C. U t			
		Describe the importance of following			
		instructions when cooking			

Vocabulary	Fastening, finishing technique, stiffening, templates, stitch, seam,	texture, taste, appearance, smell, cook, savoury, hygienic,	shell structure, three-dimensional (3-D), net, adhesives, joining, innovative, prototype
Links to prior knowledge	Have joined fabric in simple ways by gluing and stitching. Have used simple patterns and templates for marking out. Have evaluated a range of textile products	Know some ways to prepare ingredients safely and hygienically. Have some basic knowledge and understanding about healthy eating and The eatwell plate. Have used some equipment and utensils and prepared and combined ingredients to make a product.	Experience of using different joining, cutting and finishing techniques with paper and card. A basic understanding of 2-D and 3-D shapes in mathematics and the physical properties and everyday uses of materials in science.
Cross-curricul links	Science—physical properties of fabrics Art and design—investigating visual and tactile qualities of fabrics and using colour and pattern appropriately. Mathematics—accurate measurements mm/cm.	Science –using and developing skills of observing and questioning. Humansget nutrition from what they eat. Discuss changes of state if heat is used. Mathematics – mass kg/g. Art and Design – using and developing drawing skills.	Mathematics—compare and sort common 2-D and 3-D shapes in everyday objects. Recognise 3-D shapes in different orient Art and design—use and develop drawing skills.ations and describe them.
Oracy & Outdoor Learning Linl	Spoken language—develop technical vocabulary. Givewell-structured descriptions of e.g. finishing techniques.	Spoken language—developing relevant vocabulary e.g. sensory descriptors. Ask relevant questions to extend their knowledge.	Spoken language—ask relevant questions to extend knowledge and understanding. Build their technical vocabulary.