



	Autumn	Spring	Summer
<b>Early Years</b>	<p><b>Structures</b></p> <p>3D model using recycled materials</p> <p>- create a replica of our house using junk modelling</p>	<p><b>Mechanisms</b></p> <p>Moving parts</p> <p>- make an old fashioned toy with moving parts</p>	<p><b>Food</b></p> <p>Food preparing / tasting</p> <p>- food from around the world</p>
<b>Substantive Knowledge</b>	<p><b>Skills</b></p> <p>Use small tools such as scissors</p> <p>Join materials using glue or masking tape</p>	<p><b>Skills</b></p> <p>Use small tools such as scissors</p> <p>Join materials using glue or masking tape</p>	<p>Understand the importance of healthy food choices</p> <p>Use simple tools such as cutlery</p> <p>Wash hands before handling food and begin to understand why this is important</p>
<b>Disciplinary Knowledge</b>	<p><b>Design</b></p> <p>Think of an idea</p> <p>Explain what their idea is and what they are going to use to create it</p> <p><b>Evaluate</b></p> <p>Share their creations, explaining the process they have used</p> <p>Think about any changes they might want to make</p>	<p><b>Design</b></p> <p>Think of an idea</p> <p>Explain what their idea is and what they are going to use to create it</p> <p><b>Evaluate</b></p> <p>Share their creations, explaining the process they have used</p> <p>Think about any changes they might want to make</p>	<p><b>Design</b></p> <p><b>Evaluate</b></p> <p><b>Research</b></p>



	Autumn	Spring	Summer
<b>KS1</b> <b>Year A</b>	<b>Mechanisms</b> Wheels and axles <ul style="list-style-type: none"> <li>tank/vehicle to rescue and injured soldier</li> </ul>	<b>Food</b> Preparing fruit and vegetables <ul style="list-style-type: none"> <li>African fruit</li> </ul>	<b>Textiles</b> Templates and joining techniques <ul style="list-style-type: none"> <li>Making puppets</li> </ul>
<b>Substantive Knowledge</b>	<b>Skills</b> Begin to select tools and materials; use vocab' to name and describe them Use hand tools safely and appropriately Assemble, join and combine materials in order to make a product	Follow safe procedures for food safety and hygiene. Understand that all food comes from plants or animals Know that food has to be farmed, grown elsewhere (e.g. home) or caught Know that everyone should eat at least five portions of fruit and vegetables every day Demonstrate how to prepare simple dishes safely and hygienically, without using a heat source Demonstrate how to use techniques such as cutting, peeling and grating	<b>Skills</b> Choose and use appropriate finishing techniques. Cut, shape and join fabric to make a simple garment. Use basic sewing techniques Measure, cut and score with some accuracy
<b>Disciplinary Knowledge</b>	<b>Design</b> - Develop their design ideas through discussion, observation, drawing and modelling -Identify a purpose for what they intend to design and make  <b>Evaluate</b> Talk about their ideas, saying what they like and dislike about them Evaluate against their design criteria	<b>Design</b>  <b>Evaluate</b>	<b>Design</b> -Generate ideas by drawing on their own and other people's experiences -Identify simple design criteria  <b>Evaluate</b> Evaluate their products as they are developed, identifying strengths and possible changes they might make.







	Autumn	Spring	Summer
<b>LKS2 Year B</b>	<p><b>Food</b></p> <p>Healthy and varied diet</p>	<p><b>Electrical Systems</b></p> <p>Simple circuits and switches ( including programming and control)</p>	<p><b>Mechanical Systems</b></p> <p>Levers and linkages</p> <p>-</p>
<b>Substantive Knowledge</b>	<p>Understand that food is grown, reared and caught in the UK, Europe and the wider world</p> <p>Understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <p>Know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</p> <p>Know that a healthy diet is made up from a variety and balance of different food and drink</p> <p>Know that to be active and healthy, food and drink are needed to provide energy for the body</p>	<p><b>Skills</b></p> <p>Select appropriate tools and techniques for making their product</p> <p>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</p>	<p><b>Skills</b></p> <p>Select appropriate tools and techniques for making their product</p> <p>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</p> <p>Join and combine materials and components accurately in temporary and permanent ways</p>
<b>Disciplinary Knowledge</b>		<p><b>Design</b></p> <p>Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail</p> <p>Evaluate products and identify criteria that can be used for their own designs</p> <p><b>Evaluate</b></p> <p>Evaluate their work both during and at the end of the assignment</p> <p>Evaluate their products carrying out appropriate tests</p>	<p><b>Design</b></p> <p>Generate ideas, considering the purposes for which they are designing</p> <p>Make labelled drawings from different views showing specific features</p> <p><b>Evaluate</b></p> <p>Evaluate their work both during and at the end of the assignment</p> <p>Evaluate their products carrying out appropriate tests</p>





	Autumn	Spring	Summer
<b>UKS2</b> <b>Year B</b>  <b>Substantive Knowledge</b>  <b>Disciplinary Knowledge</b>	<b>Electrical Systems</b> Complex circuits and switches ( including programming and control)	<b>Structures</b> Frame structures	<b>Food</b> Celebrating culture and seasonality -
	<b>Skills</b> Select appropriate materials, tools and techniques Use skills in using different tools and equipment safely and accurately	<b>Skills</b> Cut and join with accuracy to ensure a good-quality finish to the product Measure and mark out accurately	Understand that food is grown, reared and caught in the UK, Europe and the wider world Begin to understand that seasons may affect the food available Understand how food is processed into ingredients that can be eaten or used in cooking Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source Start to understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking Begin to understand that different food and drink contain different substances – nutrients, water and fibre – that are needed for health Apply the rules for basic food hygiene and other safe practices <i>e.g. hazards relating to the use of ovens</i> Weigh and measure accurately (time, dry ingredients, liquids)
	<b>Design</b> Generate ideas through brainstorming and identify a purpose for their product Use results of investigations, information sources, including ICT when developing design ideas  <b>Evaluate</b> Evaluate a product against the original design specification Evaluate it personally and seek evaluation from others	<b>Design</b> Draw up a specification for their design Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail  <b>Evaluate</b> Evaluate a product against the original design specification Evaluate it personally and seek evaluation from others	<b>Design</b>  <b>Make (e.g. Develop a catapult)</b>  <b>Evaluate</b>