



Intent

Our design and technology curriculum at St Anselm's intends to develop and apply children's practical skills by encouraging them to solve problems based on initial exploration of designers and their products. We intend to foster creativity, analytical and critical thinking and develop technical competence which will equip children with essential life skills. It aims to encourage children to take risks and develop new innovative designs and to be reflective learners by giving them opportunities to evaluate their own work. Within our curriculum we value the importance of providing children with a variety of real-life problems to solve which are not just relevant to their own society but also other social contexts. This is done by evaluating a diverse range of past and present designs from around the world. We aim to develop the children's understanding of electrical components, control systems, mechanisms and structures while understanding and applying the fundamental principles of design, make and evaluate as a process. Our children will be inspired by designers, chefs and engineers to enable them to create a range of structures, mechanisms, textiles, electrical systems, and food products with a real purpose. We also aim to ensure our children understand the historical and cultural development of all Design and Technology forms. We will encourage inquisitive thinking and research skills to better understand the importance and impact of Design and Technology on the wider world.





	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Reception	All about me	Celebrations	People who help us/ Transport	Growing	Animals	Water
Year 1	Structures Constructing a windmill/house		Cooking and nutrition Fruit & Vegetables		Mechanism Make a moving story book	
Year 2	Mechanisms Make a moving vehicle		Food and nutrition A balanced diet		Textiles Pouches	
Year 3	Structures Constructing a castle		Cooking and nutrition Eating seasonally		Mechanical Systems Pneumatic toys	
Year 4	Textiles Fastenings		Food and nutrition: Adapting a recipe		Digital World Mindful moments timer	
Year 5	Structure Bridges		Food and nutrition Celebrating culture and seasonality		Textiles Stuffed toys	
Year 6	Mechanical systems Automata toys		Food and nutrition Come dine with me		Digital World Navigating the world	





		Reception	
Skills	I am learning to Explore and investigate Explain and describe Design Join Plan and organise Observe and ask questions Think critically and solve problems Make decisions Take pride in my work Be creative and innovative Be resourceful Assemble and disassemble Control and manipulate tools		
Knowledge	 Design I know Designs need to be thought about and planned Designs can be changed and modified The properties and uses of different materials What different tools can be used for 	Make I know Materials can be used for joining How to join materials together Materials can be modified or changed Products can move, light up, be structurally sound Some objects can move independently and some can be made to move How to make a structure strong and stable How to make a structure balance	Evaluate I know • Evaluations can lead to improvements • The criteria for success





Key Vocabulary	Safely, tools, bricks, joins, edges, change	 Materials can be used for different things and manipulated in different ways The possibilities and limitations of different materials How different tools can be used
Intent, Impact and Implementation in the EYFS	Intent	Design Technology is valued and promoted through direct teaching and purposeful learning opportunities across different themes throughout the year. We use planned topics and capture unplanned moments that present themselves to encourage children to design, make and evaluate. Opportunities are also provided for children to practise and apply what they have learnt in different contexts and for a variety of purposes.
	Suggestions for implementation:	 Provide resources for joining things together and combining materials, demonstrating where appropriate. Provide children with opportunities to use their skills and explore concepts and ideas through their representations. Children share their creations, explaining the process they have used. Children make use of props and materials when role playing characters in narratives and stories. Have a 'holding bay' where models and works can be retained for a period for children to enjoy, develop, or refer to. Continuous Provision The environment has focussed areas for promoting and teaching DT. The environment is organised in a way that encourages children to be independent in their choices and decisions and to use their knowledge to find solutions and use resources in unique and innovative ways. In the provision adults promote children's creativity, originality and problem solving by valuing their ideas and encouraging them to make connections in their learning, take risks and learn from mistakes.





Questions to measure impact	What materials can we use to build What tools can we use to make Where does wood come from? What resources can you use to make How will you make
Expectations	By the end of Foundation Stage at St. Anselm's children can:
	✓ Make a structure strong, stable and balance
	 ✓ Evaluate my work so I can make improvements
	✓ Design and plan
	 ✓ Control and manipulate different tools
	 ✓ Solve problems
	 ✓ Express my imagination
	✓ Be creative and innovative
	✓ Share and talk about my creations
	 Talk about and identify what different materials can be used for
	✓ Join materials together
Possible enrichment opportunities	Drama-based workshops Construction/Creation workshops Offer a wide variety of materials, tools and joining materials to create junk modelling
Curriculum Links	Expressive Arts& Design
	Physical Development





	Year 1
DT skills	Structures: Constructing a windmill/house
	Design
	Learning the importance of a clear design criteria
	Including individual preferences and requirements in a design
	<u>Make</u>
	Making stable structures from card, tape and glue
	Learning how to turn 2D nets into 3D structures
	Following instructions to cut and assemble the supporting structure of a windmill
	Making functioning turbines and axles which are assembled into a main supporting structure
	Food and nutrition: - Smoothies
	Design
	signing smoothie carton packaging by-hand or on ICT software
	Make
	ppping fruit and vegetables safely to make a smoothie
	ntifying if a food is a fruit or a vegetable
	arning where and how fruits and vegetables grow
	<u>Evaluate</u>
	Tasting and evaluating different food combinations
	Describing appearance, smell and taste
	Suggesting information to be included on packaging
	Machanisma, Making a maying stary hook
	Design
	• Evaluining how to adapt mechanisms, using bridges or guides to control the movement
	 Designing a moving story book for a given audience
	Make
	Following a design to create moving models that use levers and sliders
	Evaluate
	 Testing a finished product, seeing whether it moves as planned and if not, explaining why and how it can be fixed





	Reviewing the success of a produ	ct by testing it with its intended audience	
	Autumn	Spring	Summer
Unit of work	Structures: Constructing a	Cooking and nutrition: Fruit &	Mechanisms: Making a moving story book
	windmill/house	Vegetables – Create smoothies	
Intent	Children to design and construct a	Children to distinguish between fruit and	Children to explore slider mechanisms and the
	windmill for a client (mouse) to live in.	vegetables and where they grow. Design	movement they output, to design, make and evaluate
	Explore various types of windmills, how they work and their key features	a fruit and vegetable smoothie and accompanying packaging.	a moving storybook from a range of templates.
Vocabulary	Axle, Bridge, Design, Design Criteria, Model, Net, Packaging, Structure, Template, Unstable, Stable, Strong, Week	Fruit, Vegetable, Seed, Leaves, Root, Stem, Smoothie, Healthy, Carton, Design, Flavour, Peel, Slice	 Sliders, Mechanisms, Adapt, Design criteria, Design, Input, Model, Template, Assemble, Test
Prior Knowledge	 Use of construction kits to build walls, towers and frameworks Use of using basic tools e.g. scissors or hole punches with construction materials e.g. plastic and card Experiences of different methods of joining card and paper 	 Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell. Experience of cutting soft fruit and vegetables using appropriate utensils. 	 Early experiences of working with paper and card to make simple flaps and hinges Experience of simple cutting, shaping and joining skills using scissors, glue, paper fasteners and masking tape
Knowledge	Technical	Understanding the difference between fruits and vegetables	Technical





• To understand that the sha	• To understand that some foods	• To know that a mechanism is the parts of an object
materials can be changed to	improve typically known as vegetables are	that move together
the strength and	actually fruits (e.g.	•To know that a slider mechanism moves an object
stiffness of structures	cucumber)	from side to side
• To understand that cylinde	rs are a • To know that a blender is a machine	• To know that a slider mechanism has a
strong type of structure (e.g.	the main which mixes ingredients together into	o a slider, slots , guides and an object
shape used for	smooth liquid	• To know that bridges and guides are bits of card that
windmills and lighthouses)	 To know that a fruit has seeds and a 	a purposefully restrict the movement of the slider
 To understand that axles ar 	e used in vegetable does not	
structures and mechanisms t	o make • To know that fruits grow on trees o	r <u>Additional</u>
parts turn in a circle	vines	 To know that in Design and technology we call a plan
 To begin to understand that 	t different • To know that vegetables can grow	a 'design'
structures are used for differ	ent either above or below ground	
purposes	 To know that vegetables can come 	
• To know that a structure is	something from different parts of the plant (e.g.	
that has been made and put	together roots: potatoes, leaves: lettuce, fruit:	
	cucumber)	
Additional		
 To know that a client is the 	person l	
am designing for		
 To know that design criteria 	a is a list of	
points to ensure the product	meets the	
client's needs and wants		
To know that a windmill ha	rnesses	
the power of wind for a purp	ose like	
grinding grain, pumping wate	er or	
generating electricity		
To know that windmill turb	ines use	
wind to turn and make the m	achines	
inside work		





	 To know that a windmill is a structure with sails that are moved by the wind To know the three main parts of a windmill are the turbine, axle and structure 		
Suggestions for implementation	Designing the structureLearning what a windmill is and constructing a model windmill by reference to design criteria designed for the client, mouse who lives in the 	 Fruit or vegetable Learning to distinguish fruits from vegetables, and putting this knowledge into practice, handling and categorising a selection of fruits and vegetables. Where fruit and vegetables grow Having learned to sort fruits by looking for seeds, children learn another clue to classification is where the edible part of the plant grows, on trees, on vines, above the ground or under the soil; and explore which part of these plants we eat. Smoothing ingredients tasting Tasting a selection of potential fruit and vegetable smoothie ingredients, describing their appearance, smell and taste and deciding which to include in a smoothie. Making smoothies Children blend chosen fruits and vegetables to make smoothies and 	 Exploring sliders and movement Learn about the direction of movements and explore the mechanisms required to make these work, by creating examples of side to side sliders and up and down sliders from templates. Design Children plan their moving story book against a design criterion using differentiated templates, deciding on the backgrounds, moving parts, mechanisms and direction of movement required. Construction Referring to their design templates from the previous lesson, children make the various elements of their moving story books, including bridges and guides to restrict the movement of their sliders where necessary. Testing and evaluation Children test their finished story books with their target audience of Reception children and evaluate their end result against the initial design criteria.





Questions to measure impact	What is a structure? (Something that has been made/constructed, for example, a building, bridge, chair or table) What are structures for? Can you identify some structures in the room? What is a windmill? What are windmills for? Who might live in a windmill? What are the three main parts of a windmill? Why did you choose to decorate it in that way? Why will the mouse like that design? Does the windmill stand up on its own? Does the windmill stand up on its own? Why do windmills need turbines? What materials are used? How has it been made? What is an axle? What is it for? What other products use axles (cars, toys, etc)? How could it be improved?	reflect the ingredients. What is this called, who has eaten this before? What are its tastes, smell, texture, and appearance? What will it look like if we peel or cut it in half? How might we describe its shape? Which parts do we eat? What might I need to do before eating this? How do we know what is a fruit or a vegetable? Where do fruit and vegetables grow? What part of plants can we eat? What is a smoothie? What is a smoothie? What might we have to do before taste testing? What parts of these fruits and vegetables do we eat? Why is it important to wash the fruit and vegetables before we eat?	 What do you think will move? How will you make it move? Which part of the mechanism will move? In what way will it move? What is it that we are making? Who is it for or who will use it? What will it do? Why will people want to have it? What bit do you like best and why? What was easy to make and why? What was hard to make and why? If you did it again, would you do anything differently? Did you find cardboard easy to work with or would you have liked to have used a different material? If something isn't working as well as it should be, do you know why? Who is this for? What will make it successful? How easy was it to make? How could it have been even easier to make?
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Suggestions for the	Structures - Windmill/House			
development of greater	Use more advanced decoration methods such as cutting and sticking different materials onto the surface.			
depth	Include features of a building such as doors, windows and a roof.			
	Food and nutrition - Smoothies			
	To examine the foods in more detail, per	haps with a magnifying glass. Name other pa	rts of the fruits and vegetables, for example, stem,	
	leaves, root. Consider if there are taste s	imilarities with things that grow above or be	low ground. For example, are all things that grow on a	
	vine sweet? Consider what to exclude or	r include in response to tasting. Use the inter	rnet or clipart library in PowerPoint to find own images	
	for carton designs.			
	Mechanisms - Moving story books			
	Begin to look at how they can better cont	trol their movements using guides.		
	Include more than one type of movemen	it on each page.		
	Consider ways in which their design could	d be altered to make it easier to make as wel	l as to be more appealing to the target audience.	
Enrichment/	Mathematics:	Trip which could include; strawberry		
curriculum links	Recognise and name common two-	farm, local grocery store, farmers market,		
Diversity	dimensional and three-dimensional	smoothie shop.		
ВТК	shapes Creating a blog about their smoothie.			
	Looking at different recipe books. Working scientifically: Identifying and classifying			
		Using their observations and ideas to		
		suggest answers to questions		
		RSE:		
		What constitutes a healthy diet		
		(including understanding calories and		
		other nutritional content).		
		The principles of planning and preparing		
		a range of healthy meals.		
	Vear 2			
DT Skills	Mechanisms – Constructing a moving ve	hicle		
	Design			





Design a strong movable vehicle
To use talking, drawing and labels to design mock-ups
<u>Make</u>
Select and use appropriate materials based on design properties
Use wheels and axels to create a moving vehicle
<u>Evaluate</u>
Evaluate product based on design criteria
Food and nutrition – Healthy wrap
Design
Designing a healthy wrap based on a food combination which work well together
Make
Slicing food safely using the bridge or claw grip
Constructing a wrap that meets a design brief
<u>Evaluate</u>
Describing the taste, texture and smell of fruit and vegetables
Taste testing food combinations and final products
Describing the information that should be included on a label
Evaluating which grip was most effective
Textiles: Making a pouch
<u>Design</u>
To know that sewing is a method of joining fabric
To know that different stitches can be used when sewing
To understand the importance of tying a knot after sewing the final stitch
To know that a thimble can be used to protect my fingers when sewing
<u>Make</u>
Selecting and cutting fabrics for sewing
Decorating a pouch using fabric glue or running stitch
Threading a needle
Sewing running stitch, with evenly spaced, neat, even stitches to join fabric





	 Neatly pinning and cutting fabric using a template Evaluate Troubleshooting scenarios posed by teacher Evaluating the quality of the stitching on others' work Discussing as a class, the success of their stitching against the success criteria Identifying aspects of their peers' work that they particularly like and why 		
	Autumn	Spring	Summer
Units of work	Mechanisms: Wheels and axels – Making a moving vehicle	Food and nutrition: A balanced diet – making a wrap	Textiles: Pouches
Intent	Children will also develop an understanding of axis and wheels. They will begin to broaden their knowledge and use of tools, such as glue guns, as well as beginning to evaluate their product based on a success criteria.	Through children's exploration of what makes a balanced diet they will taste test food combinations of different food groups. They will aim to make a wrap that includes a healthy mix of proteins, vegetables and dairy, and learn about the term 'hidden sugars.'	Children to explore different examples of textiles and learn a simple running stitch to make and decorate a pouch
Vocabulary	Design, movement, vehicle, functional, mock-up, tech card, cut, join, shape, tools, truck, stiff, strong, wheels & axels, chassis	 Balanced diet, Balance, Carbohydrate, Dairy, Fruit, Ingredients, Oils, Sugar, Protein, Vegetable, Design criteria, Balanced diet 	Fabric, Knot, Needle, Needle threader, Running stitch, Sew, Thread, decorate, fabric glue
Prior Knowledge	 Some knowledge about different mechanism, levers, sliders, wheels and axels Developed some cutting, joining and finishing skills with card Have an understanding how you might make a design stronger, stiffer and more stable. 	 Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell Experience of cutting soft fruit and vegetables using appropriate utensils 	 Explored and used different fabrics Cut and joined fabrics with simple techniques Thought about the user and purpose of products





	• Gained some experience of designing, making and evaluating products for a specified user and purpose		
Knowledge	 Technical To understand how to make structures stiffer and stronger To understand that for a wheel to move it must be attached to a rotating axle To know that an axle moves within an axle holder which is fixed to the vehicle or toy To know that the frame of a vehicle (chassis) needs to be balanced Additional To know that it is important to test my design as I go along so that I can solve any problems that may occur 	 To know that 'diet' means the food and drink that a person or animal usually eats To understand what makes a balanced diet To know where to find the nutritional information on packaging To know that the five main food groups are: Carbohydrates, fruits and vegetables, protein, dairy and foods high in fat and sugar To understand that I should eat a range of different foods from each food group, and roughly how much of each food group To know that nutrients are substances in food that all living things need to make energy, grow and develop To know that I should only have a maximum of five teaspoons of sugar a day to stay healthy To know that many food and drinks we do not expect to contain sugar do; we call these 	 To know that sewing is a method of joining fabric To know that different stitches can be used when sewing To understand the importance of tying a knot after sewing the final stitch To know that a thimble can be used to protect my fingers when sewing





Suggestions for implementation	 How do wheels move? After investigating how wheels move on a variety of different objects, children create a simple version of a wheel mechanism, including an axle, wheel and axle holder. Fixing broken wheels Children see examples of wheels that do not work and use their problem solving skills to diagnose the issue. Designing a vehicle Children learn the different components of a vehicle with moving wheels and design a moving vehicle of their own. Making and evaluating Using their designs children build and then test their vehicles. Children to evaluate their finished product communicating how it works and how it matches their design criteria, including any changes they made. 	 Hidden sugars in drinks Children learn about sugar processing from plant to refined sugar. They explore a variety of drinks sugar contents, and compare then categorise different foods into their correct food groups. Taste testing combinations Having tested taste combinations of foods, children design a wrap of balanced ingredients. Designing and making a wrap Building on their taste testing investigations from the previous lesson, children design three possible wrap options before selecting their favourite and drawing and labelling their final design. Making and evaluating Children prepare the wraps they designed, chopping ingredients safely using the 'bridge' or 'claw' grip and then evaluating the outcomes. 	Running stitch Introduction to sewing - learning a running stitch Using a template Children create a template and cut out their fabric, beginning to think of who the pouch could belong to and what it should look like. Making a pouch Children to sew their fabric together using a running stitch and design what the front will look like. Decorating a pouch Children add decorations to their pouches using their design ideas from the previous lesson. Use fabric glue or stitching to decorate the pouch.
Questions to measure impact	How do you think the wheels move? How do you think the wheels are fixed	Where does sugar come from? What do you think the ingredients are of	What is this called? (a needle). How do I thread it?
	on?	each drink?	What can I do if I have trouble?





	Why do you think the product has the	Do you think the drink will taste sweeter?	Which direction am I sewing in?
	number of wheels it does?	How much sugar do you think the drink	What is the name of the stitch?
	Why do you think the wheels are	will include – more or less than?	What must I remember to do?
	round?	What food group might this be in?	Which sides will be sewn together?
	What properties should the wheel have	How might we know?	Which parts will be open?
	and why?	What food group is it in?	What will this piece of fabric do?
	How will the wheel attach to the axle?	What ingredients have been used?	What do we need to consider when we sew?
	What problems did you face? How did	Where do the products grow?	How much glue should be used?
	you fix it?	How do the sensory characteristics affect	What items are in your design?
	What could you do different next time?	your liking the food?	What colours should you use?
		What ingredients have been used?	
		What food groups do they belong to?	
		What should we do before we work with	
		food?	
		How do we select the ingredients?	
		How could we make it appealing to eat?	
		How do we make it a balanced diet?	
		What do we need to do before we start	
		preparing food?	
		How do we chop safely?	
		How do we ensure that we are hygienic	
		in the kitchen?	
		What do we do if we drop food?	
Suggestions for the	Mechanisms - Constructing A moving veh	nicle	
development of greater	To refer to the design of wheels when give	ing justifications, offering alternatives or sol	utions.
depth	Can they adapt their plan/model further	to make their vehicle work better? Have the	y tested their vehicle? How?
	Food and nutrition - Making a wrap		
	To consider the portion size and could div	vide or multiply to make a consistent size for	comparison.
	To ensure that their food combinations in	nclude elements from each of the food group	DS.
	To consider the amount of their ingredier	nts in the wrap and how that may impact the	e taste.
	Textiles - Making a Pouch		





Enrichment/ curriculum links Diversity	Try sewing a running stitch around a corner or on two pieces of fabric (to join them). Possibly re-trimming it to ensure that the edges are tidy, taking care not to take off too much fabric. Ensure that their stitches are equal in size, close together and run in a straight line, along the edge of the three fabric sides. Visit form local emergency services Healthy Living week thinking about how the vehicles have Mathematics: been adapted to meet the purpose Gammany and ander lengthe meet		
ВТК		volume/capacity and record the results using >, < and =	
DT skills	Structures - constructing a castle include Design • Designing a castle with key feature • Drawing and labelling a castle decolours • Designing and/or decorating a castle decolours • Designing and/or decorating a castle • Designing and/or decorating a castle • Designing and/or decorating a castle • Constructing a range of 3D geom • Creating special features for ind • Making facades from a range of Evaluate • Evaluating own work and the wo • Suggesting points for modification Food and nutrition - Eating seasonally Design • Creating a healthy and nutrition appearance of the dish Make • Knowing how to prepare themse	ing computer aided design res to appeal to a specific person/purpose usign using 2D shapes, labelling: -the 3D shap astle tower on CAD software hetric shapes using nets ividual designs recycled materials rk of others based on the aesthetic of the fi on of the individual designs us recipe for a savoury tart using seasons	pes that will create the features - materials needed and nished product and in comparison to the original design al ingredients, considering the taste, texture, smell and ning the basic rules to avoid food contamination





	 Following the instructions within a recipe Evaluate Establishing and using design criteria to help test and review dishes Describing the benefits of seasonal fruits and vegetables and the impact on the environment Suggesting points for improvement when making a seasonal tart Mechanical Systems - Pneumatic toys 			
	<u>Iviecnanical Systems - Pheumatic toys</u>			
	 Designing a toy which uses a pnel 	umatic system		
	 Developing design criteria from a 	design brief		
	Generating ideas using thumbnai	l sketches and exploded diagrams		
	Learning that different types of c	lrawings are used in design to explain ideas of	clearly	
	Make			
	Creating a pneumatic system to c	reate a desired motion		
	Building secure housing for a pre-	eumatic system		
	 Using syringes and balloons to create different types of pneumatic systems to make a functional and appealing pneumatic toy Selecting materials due to their functional and apothetic characteristics 			
	 Selecting materials due to their functional and destrictly creasing folding weaving Manipulating materials to create different effects by cutting creasing folding weaving 			
	Evaluate			
	Using the views of others to improve designs			
	Testing and modifying the outcor	 Testing and modifying the outcome, suggesting improvements 		
	Understanding the purpose of ex	ploded-diagrams through the eyes of a desig	ner and their_client	
	Autumn	Spring	Summer	
Focus	Structures: constructing a castle	Cooking and nutrition: Eating seasonally	Mechanical Systems: Pneumatic toys	
	including computer aided design			
Intent	Children to identify and learn about the	Children to learn about various fruits and	Children to design and make a toy with a pneumatic	
	key features of a castle, before	vegetables, and when, where and why	system, learning now trapped air can be used to create	
	material castle (structure)	Discover the relationship between colour	their	
		and health benefits.	design knowledge. They will then be introduced to	
			thumbnail sketches and exploded diagrams.	





Vocabulary	2D Castle, Key features, Scoring, Stable, Strong 3D, Design, Net, Shape, Stiff, Structure, Tab	Climate, Diet, Natural, Processed, Reared, Seasons, Sugar, Imported, Ingredients, Seasonal	Mechanism, Lever, Pivot, Linkage system, Pneumatic system, Input, Output, Component, Thumbnail sketch, Research, Adapt, Properties, Reinforce, Motion
Prior Knowledge	 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. Familiarity with general purpose software that can be used to draw accurate shapes, such as Microsoft Word, 	 Know some ways to prepare ingredients safely and hygienically. Have some basic knowledge and understanding about healthy eating and <i>The eatwell plate</i>. Have used some equipment and utensils and prepared and combined ingredients to make a product. 	 Explored simple mechanisms, such as sliders and levers, and simple structures. Learnt how materials can be joined to allow movement. Joined and combined materials using simple tools and techniques.
Knowledge	 Technical To understand that wide and flat based objects are more stable To understand the importance of strength and stiffness in structures Additional To know the following features of a castle: flags, towers, battlements, turrets, curtain walls, moat, drawbridge and gatehouse - and their purpose To know that a façade is the front of a structure To understand that a castle needed to be strong and stable to withstand enemy attack 	 To know that not all fruits and vegetables can be grown in the UK To know that climate affects food growth To know that vegetables and fruit grow in certain seasons To know that cooking instructions are known as a 'recipe' To know that imported food is food which has been brought into the country To know that exported food is food which has been sent to another country. To understand that imported foods travel from far away and this can negatively impact the 	 Technical To understand how pneumatic systems work To understand that pneumatic systems can be used as part of a mechanism To know that pneumatic systems operate by drawing in, releasing and compressing air Additional To understand how sketches, drawings and diagrams can be used to communicate design ideas To know that exploded-diagrams are used to show how different parts of a product fit together To know that thumbnail sketches are small drawings to get ideas down on paper quickly





	 To know that a paper net is a flat 2D shape that can become a 3D shape once assembled To know that a design specification is a list of success criteria for a product 	 environment To know that each fruit and vegetable gives us nutritional benefits because they contain vitamins, minerals and fibre To understand that vitamins, minerals and fibre are important for energy, growth and maintaining health To know safety rules for using, storing and cleaning a knife safely To know that similar coloured fruits and vegetables often have similar nutritional benefits 	
Suggestions for implementation	Features of a castleAfter learning the features of a castle, children design their own, deciding which 3D shapes they need to create it with consideration to the castles 	Where in the world? Children identify the different climates in which fruits and vegetables grow and follow a recipe to make Japanese fruit skewers with plum sauce. British seasonal foods Children learn that we have to import some foods from other countries, then the children bake a fruit crumble using seasonal British fruits. Rainbow food Children learn that fruits and vegetables of the same colour have similar health	 Exploring pneumatics Children investigate and explore different pneumatic systems. Designing a pneumatic toy The children use their understanding of pneumatics to design their own pneumatic toys through thumbnail sketches and exploded diagrams. Making pneumatic toys Children a working pneumatic system and casing for their toys. Decorating and assembly my toy Children add decorations and assemble the final
	Children construct their nets to make 3D shapes to use in the construction of their castle in the next lesson.	benefits and design a seasonal tart using a variety of local vegetables to provide a range of nutrients.	components to complete their pneumatic toys.





	Building a castle After creating the curtain walls of their castle, children make and attach the specific features of their designs, decorating and adding facades to complete the project	Making Tarts Children bring together the lessons from this unit to make their seasonal tart.	
Questions to measure impact	What are castles for? Where do we see castles? Which of these castles looks the strongest or weakest? Stable or unstable? Why? (for example, some are bouncy, soft, strong, big, small and have a variety of purposes) What makes these castles different or the same? Who would use, make or live in this castle? Why? Are these man-made or natural structures? Why are these properties important for structures? Why are the features of a castle important? What did they do for the people living inside them?	In which country has this been grown? Why do we think some ingredients are sourced from so far away? What conditions do you think these foods need to grow? Why do you think these foods can't be grown in the UK? What does the term 'seasonal' mean? Where does the food in our supermarkets come from? Is the food in the supermarket always seasonable to the UK? Do we really need to import food? What are the effects of importing food? What ingredients do we need? How will we prepare each ingredient? What must we consider in order to stay safe in the kitchen? What hygiene risk do we face?	When a car or bike tyres are pumped up, what is happening Why most car tyres are called 'pneumatic'? Car tyres are filled with compressed air. What is compressed air? What is holding the car up What happens when the air escapes a tyre? Is electricity needed to make all machines work? How did machines work before electricity was discovered? Do you think air has power? Consider things blown by the wind, for example, windmills and wind turbines that make electricity. What is a pneumatic system? A system that forces air over a distance to create movement. Can you remember the three different ways to create a pneumatic system?





	Why were a castle's stability and strength important?	How much of each ingredient do we	How can you use pneumatic systems with linkage
	What difficulties might you run into	What colours are used?	oponing and closing
	when creating that castle?	What images are used?	What products uso proumatic systems?
	What could be done practically to	What words are used?	What products use pheumatic systems:
	construct the parts? E.g. use/alter junk	How might you show that your food is	How can you use proofs to create motion? Using spirt
	modelling materials.	seasonal?	pins Usuumishtuun darida udish matariala ta salast far
	How could the design be simplified?	How might you show that your food is	How might you decide which materials to select for
	What went well?	fresh?	
	Did anyone make any configurations	How will we prepare each ingredient?	
	this lesson?	What must we consider in order to stay	
	What is a net, tab, scoring?	safe in the kitchen?	
	What will make a good quality castle?	What hygiene risks do we face?	
	Does your castle include all the features		
	in your original design?		
	Are there any other features you would		
	like to include?		
	Do you think your final castle is suitable		
	for the original person/purpose for		
	which it was designed? Why/why not.		
	What are you happy with or would you		
-	like to change something?		
Suggestions for the	Structures - constructing a castle		
development of greater	Children to label their castle drawing with	n the key castle features and explain which c	of the 3D shapes help to make the castle strong and
depth	stable and/or can justify their own thoug	hts and ideas as to why this might be.	
	Advance to more complex geometric shapes. Children can attempt to design their own nets i.e. hexagonal prisms. Create specific features		
	relevant to the person or purpose they are designing for.		
	To create their own net. More complex a	nd wide-ranging structures.	
	Food and nutrition-Eating Seasonally		
	Research recipes, consider quantities and	a costs when comparing recipes. Look at wh	en the ingredients needed for their soups would need to
	be planted. Discuss the taste, texture, ap	pearance and smell of their recipes. Adapt t	nis by using a different cheese, herb or base.





	Mechanical Systems - Pneumatic toys			
	Draw with detail, label and explain in greater depth and provide examples of products that use pneumatic systems.			
	Children to create their own nets on card.			
	Children to experiment with their use of materials, independently reaching their own conclusions for how to make and finish their toys.			
Enrichment/	Maths – Geometry, Properties of shape Geography – Human and physical			
curriculum links	geography			
Diversity	Healthy Loving Week			
ВТК				
	Year 4			
DT Skills	Textiles – Fastenings - Book sleeve			
	Design			
	Writing design criteria for a product, articulating decisions made			
	Designing a personalised book sleeve			
	Make			
	Making and testing a paper template with accuracy and in keeping with the design criteria			
	Measuring, marking and cutting fabric using a paper template			
	Selecting a stitch style to join fabric, working neatly sewing small neat stitches			
	Incorporating fastening to a design			
	Evaluate			
	Testing and evaluating an end product against the original design criteria			
	Deciding how many of the criteria should be met for the product to be considered successful			
	Suggesting modifications for improvement			
	Articulating the advantages and disadvantages of different fastening types			
	Cooking and nutrition – Adapting a recipe			
	Design			
	Designing a biscuit within a given budget, drawing upon previous taste testing			
	Make			
	Following a baking recipe			
	Cooking safely, following basic hygiene rules			
	Adapting a recipe			





	<u>Evaluate</u>		<u>Evaluate</u>			
	• Evaluating a recipe, considering:	taste, smell, texture and appearance				
	Describing the impact of the budg	get on the selection of ingredients				
	Evaluating and comparing a range	e of products suggesting modifications				
	Evaluating electrical products					
	Testing and evaluating the succe	ss of a final product				
	Digital World – Mindful moments timer					
	Design					
	Writing design criteria for a progr	rammed timer (Micro: bit)				
	• Exploring different mindfulness s	trategies				
	Applying the results of my resear	ch to further my design criteria				
	Developing a prototype case for r	ny mindful moment timer				
	Using and manipulating shapes a	nd clipart by using computer-aided design (CAD) to produce a logo			
	• Following a list of design requirer	nents				
	Make					
	Developing a prototype case for my mindful timers					
	Creating a 3D structure using a net					
	Programming a micro: bit in the Microsoft micro: but editor, to time a set number of seconds/minutes upon button press					
	Evaluate					
	Investigating and analysing a range	ge of timers by identifying and comparing t	heir advantages and disadvantages.			
	Evaluating my Micro: but program	n against points on my design criteria and a	mending them to include any changes I made			
	Documenting and evaluating my	project				
	Understanding what a logo is a w	hy they are important in the world of desig	n and business			
	Testing my program for bugs (err	ors in the code)				
	Finding and fixing the bugs (debu	g) in my code.				
	Autumn	Spring	Summer			
Units of work	lextiles: Fastenings – making a book	Food and nutrition: Adapting a recipe	Digital World: Mindful moments timer			
	Sieeve					





Intent Vocabulary	Children to analyse and evaluate a range of existing fastenings, then devise a list of design criteria to design, generate templates and make a fabric book sleeve. Criteria, Fabric, Fastening, Fix Mock-up, Stitch. Template	Children to work in groups to adapt an existing biscuit recipe, whilst taking into account the cost of the ingredients and other expenses against a set budget. Design Criteria, Research, Texture, Innovative, Aesthetic, Measure, Cross-	Children explore what is meant by mindfulness and write design criteria to fulfil a brief to develop a programmed product for timing a mindful moment. Research, disadvantage, advantage, criteria, design, ergonomic, timer, program, loop, coding, block.
		contamination, Diet, Processed, Packaging	variable, pause, bug, debug, instructions, net, template, develop join, assemble, test, form, function, prototype, process, cheap, user
Prior Knowledge	 Experience of basic stitching, joining textiles and finishing techniques. Experience of making and using simple pattern pieces. Discussing as a class, the success of their stitching against the success criteria 	 Have experience of creating a healthy and nutritious recipe Have Knowledge how to prepare themselves and a work space to cook safely in, learning the basic rules to avoid food contamination. Following instructions within a recipe. Have established and used design criteria to help test and review dishes. 	 Experience using a range of different programmes on the iPad, laptops and computers. Experience programming a 'loop' (code that repeats something again and again until stopped)
Knowledge	 To know that a fastening is something which holds two pieces of material together for example a zipper, toggle, button, press stud and velcro To know that different fastening types are useful for different purposes To know that creating a mock up (prototype) of their design is useful for checking ideas and proportions 	 To know that the amount of an ingredient in a recipe is known as the 'quantity' To know that it is important to use oven gloves when removing hot food from an oven To know the following cooking techniques: sieving, creaming, rubbing method, cooling To understand the importance of budgeting while planning ingredients for biscuits 	 To understand what variables are in programming To know some of the features of a Micro: bit To know that an algorithm is a set of instructions to be followed by the computer To know that it is important to check my code for errors (bugs) To know that a simulator can be used as a way of checking your code works before installing it onto an electronic device. To know that prototype is a 3D model made out of cheap materials that allow us to test





			design ideas and make better decisions about
			size, shape and materials.
Suggestions for	Evaluating fastening	Following a recipe	Exploring mindfulness
implementation	To identify and evaluate different types	After sampling and evaluating a range of	Children to understand that mindfulness can help us to
	of fastenings and consider their	biscuits, children bake a simple biscuit	look after our mental health and wellbeing. If practised
	advantages and disadvantages.	recipe.	for a short amount of time every day, it can help
			improve concentration and sleep.
	Designing my book sleeve	Testing ingredients	Children to explore mindfulness products.
	Children design their own design	Children work in groups to make the	
	criteria, select a style of book sleeve and	biscuit recipe from the previous lesson,	Programming a timer
	finally draw their design on paper.	then divide the mixture each adding a	Children will write a program for a Micro: bit. It needs
		different ingredient to their dough to	to time the set number of seconds or minute(s)
	Paper mock up and preparing fabric	discover which tastes best when baked.	specified in their design criteria at the press of a
	Children ensure their design will work.		button.
	They create a mock-up before using this	Final design and budget	
	as a template to cut out their fabric	Working to a budget which includes	Prototypes
		imaginary costs, children decide which	The children will learn that prototypes are an
	Assembling my book sleeve	ingredients they will spend the rest of	important part of the design process.
	Children attach their fastenings and	their budget on their biscuits.	The children will create some prototype cases for their
	decorate their book sleeves in		mindful moment timers.
	accordance with their criteria.	Biscuit bake off	
		It's the 'Bake Off'- after making a batch	Brand identity
		of their final adapted biscuit design and	Ask the class to imagine what a new mindfulness
		packaging, a panel of judges taste and	company has purchased their mindfulness timers to
		review each group's creation.	sell to the public, and they want the children's help to
			launch them. Children will design a logo and create it
			on 'sketchpad'.





Questions to measure	What fastenings are being used in this	What does it taste like?	What do we mean by a 'product'? (An object or service
impact	room?	What ingredients/flavours can you taste?	designed and made for sale)
	What does a fastening do?	How does it feel when you put it into	Why is it important to look after your mental health?
	How does it fasten the two pieces of	your mouth?	How did it feel when you tried mindfulness?
	fabric?	Does it crumble or crack? What is its	What is a Micro: bit?
	How secure is it?	texture like?	Which of the existing timers did you feel was most
	How easy is it to do up?	What does it remind you of?	successful? Why?
	How likely is it to break?	What colours are used?	Why is a list of design criteria important when
	How strong is it?	How will that change the	designing a product?
		taste/smell/texture/appearance?	What features does it have?
	How attractive is it?	Who would that appeal to?	What do you need to begin the programme?
	How comfortable is it?	What would you like to change?	What were the errors?
	Who is this for?	How might that alter the biscuit?	What was the solution?
	What do you know about them?	What will you include?	What variable did we create for the program?
	What do they like?	Will that add value?	How does your program meet the design criteria?
	What will they use this for?	How much will it cost?	Why are prototypes an important part of the design
	What will they value more: aesthetics	How will it change your biscuit's	process?
	or practicality?	taste/smell/appearance?	What could we do if our first prototype does not work
	Why is it useful to have a list of design		or look as it should?
	criteria?		How could this box be improved?
	How will those pieces be joined?		What advice would you give to someone cutting and
	What size is that face?		assembling a card net?
	What shape is it?		How did you feel the project went? Why?
	How many faces do you have?		Which part of the project did you find the most
	Are they all joined the same way?		challenging?
	What will you assemble first?		Which part of the project did you find most
	What needs to be attached to what?		challenging?
	What will be the best way to attach		Does your logo fulfil the design requirements?
	each part?		What could you improve about the logo?
	What must you consider when sewing?		





Suggestions for the	Textiles - Fastenings – Book sleeve			
development of greater	Consider about the future of the fastening, easy to fix? Repairable? Replaceable?			
depth	To create their own templates for their book cover, rather than using those provided – reminding them to allow the extra room required for			
	the book itself.			
	To consider what parts of their product v	vill take more stress and ensure that the stite	ches in those areas are reinforced.	
	Cooking and nutrition - Adapting a recip	e		
	Apply what they see, smell, feel and taste	e, as well as looking at the biscuit packaging	to make predictions about the biscuit's target audience.	
	Will help their group to measure the corr	ect ingredient quantities using the correct in	ntervals on the scale.	
	To relate their adaptations to changes in	the sensory characteristics of the biscuit.		
	Digital world – Mindful moments timer			
	Challenge the children to consider where	e different timer types will be useful (e.g. one	e-minute sand times for young children who do not yet	
	understand time)			
	Children should be encouraged to complete and test their program independently and adapt it as they see fit.			
	Children to experiment with alternative 3D net designs.			
	Fulfil the design requirements of the logo	and justify their choices.	1	
Enrichment/		Healthy Living Week	RSE/PSHE – mindfulness	
curriculum links		Have panel of judges to taste and review	Computing – design, write and debug programmes	
Diversity		each group's creation.	British values – Mutual respect	
ВТК				
	Year 5			
DT Skills	<u>Structures – Bridges</u>			
	Design			
	Designing a stable structure that	is able to support weight		
	Creating frame structure with for	cus on triangulation		
	Make			
	 Making a range of different shap 	oed beam bridges		
	 Using triangles to create truss br 	idges that span a given distance and support	ts a load	
	Building a wooden bridge struct	ure		
	 Independently measuring and n 	narking wood accurately		
	Selecting appropriate tools and	equipment for particular tasks		
	Using the correct techniques to a	saws safely		





 Identifying where a structure needs reinforcement and using card corners for support Explaining why selecting appropriating materials is an important part of the design process
Understanding basic wood functional properties
<u>Evaluate</u>
 Adapting and improving own bridge structure by identifying points of weakness and reinforcing them as necessary
Suggesting points for improvements for own bridges and those designed by others
Food and nutrition - Celebrating culture and seasonality
<u>Design</u>
 Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification.
 Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose.
• Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas.
<u>Make</u>
 Write a step-by-step recipe, including a list of ingredients, equipment and utensils
 Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients.
 Make, decorate and present the food product appropriately for the intended user and purpose.
<u>Evaluate</u>
• Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams.
 Evaluate the final product with reference back to the design brief and design specification, considering the views of others when identifying improvements.
Understand how key chefs have influenced eating habits to promote varied and healthy diets.
Textiles – Stuffed toys
Design
• Design a stuffed toy, considering the main component shapes required and creating an appropriate template.
Considering the proportions of individual components.
Make
Create a 3D studded toy from a 3D design





	 Measuring, marking and cutting fabric accurately and independently. Creating strong and secure blanket stitches when joining fabric. Threading needles independently. Using applique to attach pieces of fabric decoration. Sewing blanket stitch to join fabric. Applying blanket stitch so the spaces between the stitches are even and regular. Evaluate Testing and evaluating an end product and giving point for further improvements. 		
	Autumn	Spring	Summer
Topic:	Structure: Bridges	Food and nutrition: Celebrating culture and seasonality soup/bread/pizza?	Textiles: Stuffed toys
Intent	Children to test and analyse various types of bridges to determine their strength and stability. Explore material properties and sources, before marking, sawing and assembling a wooden truss bridge.	To draw children's awareness of culture and to support understanding seasons may affect the food available.	To create a stuffed toy by applying skills learnt in previous units. Introduce blanket stitch.
Vocabulary	Beam bridge, Arch bridge, Truss bridge, Strength, Factors, Stability, Technique, Corrugation, Lamination, Stiff, Visual appeal, Mark out, Softwood, Wood file/rasp, Sandpaper, Bench hook/vice, Assemble, Reinforce, Evaluate Quality of finish, Accuracy, Joints	Ingredients, Yeast, Dough, Bran, Flour, Wholemeal, Unleavened, Baking soda, Spice, Herbs, Fat, Sugar, Carbohydrate, Protein, Vitamins, Nutrients, Nutrition, Healthy, Varied,Gluten, Dairy, Allergy, Intolerance, Savoury, Seasonality Fold, Knead, Stir, Pour, Mix, Rubbing in, Whisk, Beat, Roll out, shape, Sprinkle, Crumble, Design specification	Accurate, appendage, design criteria, evaluation, sew, stuffed toy, annotate, blanket-stitch, detail, fabric, shape, stuffing, template
Prior Knowledge	• Experience of using measuring, marking out, cutting, joining,	• Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.	• To know that a fastening is something which holds two pieces of material together for example a zipper, toggle, button, press stud and velcro





	 shaping and finishing techniques with construction materials. Basic understanding of what structures are and how they can be made stronger, stiffer and more stable. 	• Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients.	 To know that different fastening types are useful for different purposes To know that creating a mock up (prototype) of their design is useful for checking ideas and proportions
Knowledge	Technical• To understand some different ways to reinforce structures• To understand how triangles can be used to reinforce bridges• To know that properties are words that describe the form and function of materials• To understand why material selection is important based on their properties• To understand the material (functional and aesthetic) properties of woodAdditional suspension bridges• To understand the difference between arch, beam, truss and suspension bridges• To understand how to carry and use a saw safely	 Know how to use utensils and equipment including heat sources to prepare and cook food. Understand about seasonality in relation to food products and the source of different food products. To know that climate affects food growth Know and use relevant technical and sensory vocabulary. 	 To know that blanket stitch is useful to reinforce the edges of a fabric material or join two pieces of fabric. To understand that it is easier to finish simpler designs to a high standard. To know that soft toys are often made by creating appendages separately and then attaching them to the main body. To know that small, neat stitches which are pulled taut are important to ensure that the soft toy is strong and holds the stuffing securely
Suggestions for	Arch and beam bridges	Investigative and Evaluative Activities	Designing a stuffed toy
implementation	Children develop their understanding of	Children use first hand and secondary	The children will begin to design their stuffed toy –
	structures by investigating how different	sources to carry out relevant research	they will have to think carefully and make links with
	shapes affect their strength.	into existing products to include	their Shakespeare project. The children should add
		personal/cultural preferences, ensuring a	





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		Specification with the children within a	
		context that is authentic and meaningful	
		This can include design criteria relating to	
		nutrition and healthy eating	
		Discuss the purpose of the products that	
		the children will be designing making	
		and evaluating and who the products will	
		he for	
		Ask children to generate a range of ideas	
		encouraging innovative responses. Agree	
		on design criteria that can be used to	
		guide the development and evaluation of	
		the children's product	
		Using annotated sketches, discussion and	
		information and communication	
		technology if appropriate, ask children to	
		develop and communicate their ideas.	
		Ask children to record the steps,	
		equipment, utensils and ingredients for	
		making the food product	
		Evaluate the work as it progresses and	
		the final product against the intended	
		purpose and user reflecting on the design	
		specification previously agreed.	
Questions to measure	Can you suggest other ways to make	What ingredients are sourced locally/in	Which of these skills may be useful in this project and
impact	the bridge stronger and/or stiffer?	the UK/from overseas? What are the key	what for?
	Can you describe a beam and/or an	ingredients needed to make a particular	Which material would be good to use to fill a soft toy?
	arch bridge?	product? How have ingredients been	What is a blanket stitch used for?
	Did your suggestions improve the	processed? What is the nutritional value	Which picture shows applique/blanket stitch/cross
	strength of the bridge (structure)?	of a product?	stitch?





	What is the difference between a beam, arch and truss bridge? What techniques did you use to improve the strength of the beam last lesson? What other factors could change to increase the strength, stability and stiffness of the bridge? How smooth is the wood Are there any gaps? How does it look overall?	What ingredients help to make the product spicy/crisp/crunchy etc? What is the impact of added ingredients/finishes/shapes on the finished product? Which ingredients could be changed or added in a basic recipe such as types of flour, seeds, garlic, and vegetables. Which shape is most appealing and why?	What do we mean by an objects form?
Suggestions for the development of greater depth	Structures - Bridges Provide with extra bridge design develop include their own ideas and designs. Could make a sophisticated bridge from a amounts of tape and glue. Express the need to achieve a high-quali photograph or sketch to identify where t Discuss what they would change if they Food and nutrition – Celebrating culture Consider texture, taste, appearance and s Structures Textiles – Children should incorporate different tec Children should practise a few different s Use neat, small stitches to attach decoration Consider adding more components to the	ment sheets if they have already made a bea more accurate equilateral triangles, which ar ty finish, sanded down, accurate with no gap he bridge had weak points in testing. were to do the truss bridge project again. and seasonally smell. hniques and materials into their design. titches, in line with what they will do for the tive fabrics as well as adding decorative stitcl eir finished toy.	am, arch, laminated and corrugated bridge beam to e securely constructed and assembled with sufficient as and secured at all joints effectively. Add labels to the ir toy. hing according to their designs.





Enrichment/ curriculum links Diversity BTK	Science – properties of materials A visit to a local bakery, farm, farm shop or supermarket • Mathematics and computing: making use of mathematical and computing skills to present results of sensory evaluations graphically, handling and interpreting data. • Science: using and developing skills of observing, questioning, changing state of ingredients. •
	Year 6
DT Skills	Mechanical Systems - Automata toys Design Designing a toy which uses a pneumatic system Developing design criteria from a design brief Generating ideas using thumbnail sketches and exploded diagrams Learning that different types of drawings are used in design to explain ideas clearly Make Creating a pneumatic system to create a desired motion Building secure housing for a pneumatic system Using syringes and balloons to create different types of pneumatic systems to make a functional and appealing pneumatic to Selecting materials due to their functional and aesthetic characteristics Manipulating materials to create different effects by cutting, creasing, folding, weaving Evaluate Using the views of others to improve designs Testing and modifying the outcome, suggesting improvements Understanding the purpose of exploded-diagrams through the eyes of a designer and their client Food and nutrition – Come dine with me Design





Writing a recipe, explaining the key steps, method and ingredients
Including facts and drawings from research undertaken
Make
Following a recipe, including using the correct quantities of each ingredient
 Adapting a recipe based on research
Working to a given timescale
Working safely and hygienically with independence
 Identifying
Fushists
<u>Evaluate</u>
Evaluating a recipe, considering, taste, smell, texture and origin of the rood group
 Taste testing and scoring final products Suggesting and writing up points of improvements in productions
 Suggesting and writing up points of improvements in productions Evaluating health and cafety in production to minimica cross contamination
• Evaluating health and safety in production to minimise cross containination
Digital World – Navigating the World
Design
Writing a design brief from information submitted by a client
Developing design criteria to fulfil the client's request
Considering and suggesting additional functions for my navigation tool
Developing a product idea through annotated sketches
Placing and manoeuvring 3D objects, using CAD
Changing the properties of, or combine one or more 3D objects, using CAD
Make
Considering materials and their functional properties, especially those that are sustainable and recyclable (for example, cork and
bamboo)
 Explaining material choices and why they were chosen as part of a product concept
Programming an N,E, S,W cardinal compass
<u>Evaluate</u>
 Explaining how my program fits the design criteria and how it would be useful as part of a navigation tool





	 Developing an awareness of sust 	ainable design		
	 Identifying key industries that utilise 3D CAD modelling and explain why 			
	Describing how the product concept fits the client's request and how it will benefit the customers			
	• Explaining the key functions in my program, including any additions			
	 Explaining how my program fits t 	the design criteria and how it would be useful	Il as part of a navigation tool	
	• Explaining the key functions and	features of my navigation tool to the client a	as part of a product concept pitch	
	 Demonstrating a functional prog 	ram as part of a product concept		
	Autumn 1	Spring 1	Summer 1	
Topic:	Mechanical systems: Automata toys	Food and nutrition: Come dine with me	Digital World: Navigating the world	
Intent	Develop a functional automata window	Develop a three-course menu focused on	Design and program a navigation tool to produce a	
	display, to meet the requirements in a	three key ingredients, as part of a paired	multifunctional device for trekkers using CAD 3D	
	design brief. Explore and create cam,	challenge to develop the best class	modelling software. Pitch and explain the product to a	
	follower and axle mechanisms to mimic	recipes. Explore each key ingredient's	guest panel.	
	different movements.	farm to fork process.		
Vocabulary	Automata, Accurate, Mark out, Tenon	 Equipment, Flavours, Ingredients, 	Smart, Equipment, Compass, Pedometer	
	saw, Bench hook, Sandpaper, Design	Method, Research, Recipe,	GPS tracker, Tablet, Smartphone	
	brief, Design criteria, Components	Bridge method, Cookbook, Cross-	Navigation, Application (apps,)	
	Woodwork, Storefront, Evaluation,	contamination,	Design brief, Design criteria, Client, Function, Program,	
	Housing, Mechanism, Flat-pack, Inner-	 Preparation, Storyboard 	Duplicate, Copy, Loop, Variable, Value, If statement,	
	workings, Cam, Cam profile, Follower,		Boolean, Materials, Lightweight, Concept	
	Follower base, Follower topper, Cross-		Sustainable, Sustainable design, Unsustainable design,	
	sectional diagram, storyboard,		Environmentally friendly, Biodegradable, Recyclable,	
	Designer, client, customer,		Non-recyclable , Product lifecycle lifespan, CAD, CGI,	
	communication, verbal, visual		Replica, Tinkercad	
Prior Knowledge	 To know that mechanisms control 	 Have knowledge and understanding 	• To understand what a virtual model is and the pros and	
	movement	about food hygiene, nutrition, healthy	cons of traditional vs CAD modelling	
	 To understand that mechanisms 	eating and a varied diet.	• To understand that conditional statements (and, or,	
	can be used to change one kind of	 Be able to use appropriate equipment 	It booleans) in programming are a set of rules which	
	motion into another	and utensils, and apply a range of	are followed if certain conditions are met	
		techniques for measuring out, preparing	 Placing and manoeuvring 3D objects, using CAD 	
		and combining ingredients.		





	 To understand how sketches, drawings and diagrams can be used to communicate design ideas To know that exploded-diagrams are used to show how different parts of a product fit together 	 Know how to use heat sources to prepare and cook food. To know that climate affects food growth 	• Changing the properties of, or combine one or more 3D objects, using CAD
Knowledge	 Technical To understand that the mechanism in an automata uses a system of cams, axles and followers To understand that different shaped cams produce different outputs Additional To know that an automata is a hand powered mechanical toy To know that a cross-sectional diagram shows the inner workings of a product To understand how to use a bench hook and saw safely To know that a set square can be used to help mark 90° angles 	 To know that 'flavour' is how a food or drink tastes To know that many countries have 'national dishes' which are recipes associated with that country To know that 'processed food' means food that has been put through multiple changes in a factory To understand that it is important to wash fruit and vegetables before eating to remove any dirt and insecticides To understand what happens to a certain food before it appears on the supermarket shelf (Farm to Fork) 	 Technical To know that accelerometers can detect movement To understand that sensors can be useful in products as they mean the product can function without human input Additional To know that designers write design briefs and develop design criteria to enable them to fulfil a client's request To know that 'multifunctional' means an object or product has more than one function To know that magnetometers are devices that measure the Earth's magnetic field to determine which direction you are facing
Suggestions for implementation	Automatas The children are given a design brief to produce a mechanical shop window display and work together to prepare (mark, cut, saw) the materials required for a functional automata frame.	Three ingredients, three courses In pairs children research a recipe for the course they will make: a pepper starter or salmon main course or pineapple dessert. To start.	 Navigating the world Developing an informed design brief and criteria based on information extracted and analysed from a client's letter. Programming a navigation tool Children program a navigation tool, combining multiple functions learnt across the Digital World units





	 Frame assembly Children learn about exploded diagrams and apply this knowledge to help them the automata frame components. Experimenting with cams Children experiment the relationship between cam profiles and follow movement, to inform a design decision. Finishing touches Children apply the housing design to the automata frame and evaluate the final product, comparing it with the design brief and criteria. 	Those pairs of children making the pepper starters prepare and make the recipes they researched in the previous lesson, whilst the rest of the class research how salmon are reared, caught and processed, or make a recipe page for a class book. The main course Those children making the main course prepare and make the recipes they researched in the previous lesson whilst the remainder of the class trace the journey food makes across the world to reach our supermarkets, or make a recipe page for a class book. Dessert Those children making the pineapple desserts, prepare and make the recipes they researched in the previous lesson, whilst the remainder of the class find out how peppers are grown, or make a recipe	 and new functions such as cardinal compass, to produce a multifunctional device, for trekkers. Product concept Children learn about the impact humans are having on the planet. They consider how we make more sustainable concept for housing the processor (microbit) of our navigation tool. 3D CAD Models Developing existing essential 3D CAD skills to combine 3D objects to form a complete product in CAD 3 modelling software. Product Pitch Celebrating the completion of the project by supporting the children through a pitch (presentation) to share and 'sell' their final product concepts and programs to the Adventure Awaits company guest panel.
		page for a class book.	
Questions to measure	What is a list of design criteria?	For which course and ingredient are you	Have you used any of the equipment shown on slide 3
impact	How does a design brief help us?	researching recipes?	before ? If so, what for ?
	components peed to be accurate?	the regine?	Are there any pieces of equipment that are missing?
	What information can you identify?	Will the three diches that you are making	now could a new smart product improve the weight of
	How could we use this information?	as a group work well together?	a person's todu for their duventure?
	now could we use this information?	as a group work well together?	what is a design problem?





Why is this information important to	Are you following a theme – what is it?	What is the design brief?
the assembly of a product?	How easy will the recipe be to make?	Define the word 'client'.
What is an exploded-diagram?	What ingredients do you need?	What is the design criteria?
Why is good communication	How long does the recipe take to cook?	How did Aria identify an opportunity for a new
important?	What additional ingredients does the	product?
When assembling the automata, what	recipe need?	What is a Micro: bit?
difficulties did you come across?	How long does it take to prepare?	Have you used one before and if so, what for?
How did you resolve these difficulties?	What cooking techniques are used?	What do we mean by 'function' and 'form'?
Can you think of a toy or product with	How long does it take to cook?	Does the program operate as it should?
inner workings?	How would you categorise this food –	Does the program fulfil points two and three of your
Could the design idea use different	what nationality/food type?	design brief?
images and still fulfil the corresponding	What health and safety considerations	Did you find any bugs (errors) in the code and how did
list of design criteria?	are there when preparing food?	you fix (debug) them?
What is a cross-sectional diagram?	How should we cut safely?	Have you amended or added any additional code to
What form of communication is this?	What does 'Farm to 'Fork' mean?	your program? If so, why? How does it function?
What is a cam? Cam profile? Follower?	What have you learnt? Did anything	What benefits do the extra functions bring to the
What went well with the follower	surprise you?	customer?
topper designs?	What illustrations could accompany your	Does your product concept meet all of the design
What could be improved? Why?	recipe page?	criteria?
How do your follower toppers fit into	What top tips can you give to accompany	What could be improved about your product concept?
your design idea, theme and criteria?	the recipe?	Which materials did you choose and why?
What is a storefront?		Which tools did you use? Why?
Why is a shop display window		Can you describe your design?
important for the business?		What does your design represent?
How does your automata meet the		Did you use any other tools additional to the ones you
design criteria points?		were shown?
Does your automata meet the		Does your 3D CAD model fulfil the design
requirements in the design brief? Why?		requirements?
Can you suggest a way that the		What could you improve about the 3D CAD model?
automata could be used as a shop		Which tools did you find easy/difficult and why?
display window?		





	If you were to repeat this project what		How could CAD (computer-aided design) be used in	
	would vou do differently?		other industries and why?	
	, , ,		What is a product pitch and its purpose?	
			What key information should be included in a product	
			pitch?	
			How does your navigation tool fit (our) Aria's	
			(Adventure Awaits Co) design request?	
			How does your navigation tool benefit (our)	
			customers?	
Suggestions for the	Mechanical systems - Automa toys			
development of greater	Add detailed annotations to their design ideas.			
depth	To create customised cam profiles to suit their design idea.			
	Food and nutrition – come dine with me			
	Consider the cost of ingredients of their chosen recipe – can they rate the expense of their chosen recipe?			
	Digital World – Navigating the world.			
	To explore beyond the prescribed Micro: bit program and extension, to tinker and develop their own addition to the code. Challenge them to			
	add programming comments (right-click on code blocks and select 'Add comment') to explain functions in the program itself.			
Enrichment/		Science - Children should be taught to:	Computing - Pupils should be taught to:	
curriculum links		Recognise the impact of diet, exercise,	Design, write and debug programs that accomplish	
Diversity		drugs and lifestyle on the way their	specific goals, including controlling or simulating	
ВТК		bodies function	physical systems; solve problems by decomposing	
		RSE-PSHE - The principles of planning and	them into smaller parts	
		preparing a range of healthy meals		