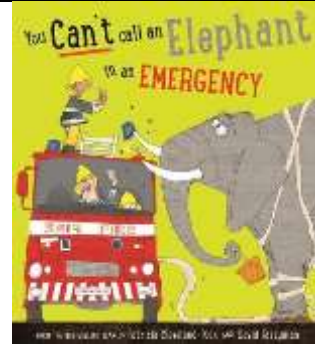




Reception

Who can help?



EAD1 -To explore, use and refine a variety of artistic effects to express their ideas and feelings.

- 1b I can join materials in different ways (e.g. tape, glue etc.)
- 1c I can use different tools like paint brushes, pencils, felts, scissors etc.
- 1d I can use materials to construct with.
- 1f I can talk about how I have made my model or picture

PD 4 – To develop their small motor skills so they can use a range of tools confidently, safely and confidently such as pencils, paintbrushes etc.

- I can hold and use tools correctly.
- I know how to keep myself and other safe when using tools.

Year One

Pizza

Cooking and Nutrition

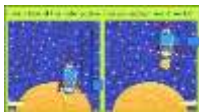


Children will make their own mini pizza.

- Use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from

A Moving Picture

Designing & Making



Children will evaluate moving picture books, explore how to make a range of mechanisms and will design, produce and evaluate their own moving picture.

- Design: Design purposeful, functional, appealing products for themselves and other users based on a design criteria
- Design: Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and where appropriate, information communication technology
- Make: Select from and use a range of tools and equipment to perform practical tasks (for example, cutting shaping, joining and finishing)
- Make: Select from and use a wide range of materials and components, including construction materials, textiles and ingredients according to their characteristics
- Evaluate: Explore and evaluate a range of existing products
- Evaluate: Evaluate their ideas and products against design criteria
- Technical Knowledge: Explore and use mechanics (for example, levers, sliders, wheels and axels), in their products

Chocolate Chip: Share learning with parents

Year Two

Bread Rolls and Filling

Cooking and Nutrition



Children will produce a bread roll and fill it with butter and a filling.

- Use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from

Windmills

Designing & Making



Children will produce a windmill with a stable base and sails that turn on an axel.

- Design: Design purposeful, functional, appealing products for themselves and other users based on a design criteria
- Design: Generate, develop, model and communicate their ideas through talking drawing, templates, mock-ups and where appropriate, information communication technology
- Make: Select from and use a range of tools and equipment to perform practical tasks (for example, cutting shaping, joining and finishing)
- Make: Select from and use a wide range of materials and components, including construction materials, textiles and ingredients according to their characteristics
- Evaluate: Explore and evaluate a range of existing products
- Evaluate: Evaluate their ideas and products against design criteria
- Technical Knowledge: Explore and use mechanics (for example, levers, sliders, wheels and axels), in their products
- Technical Knowledge: Build structures, exploring how they can be made stronger, stiffer and more stable

Year Three

Vegetable Soup

Cooking and Nutrition



Children will produce their own vegetable soup

- Understand and apply the principles of a healthy and varied diet
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed

A Moving Toy

Designing & Making



Children will produce a moving toy using a CAMS based mechanism.

- Design: Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals and groups
- Design: 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 a wide range of tools and equipment to perform practical tasks (for example, cutting, joining and finishing), accurately
- Make: 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: Evaluate their products and ideas against own design criteria and consider the views of others to improve work
- Technical Knowledge: Understand and use mechanical systems in their products

Year Four

Fruit Crumble

Cooking and Nutrition



Children will produce their own fruit crumble using seasonal produce.

- Understand and apply the principles of a healthy and varied diet
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed

A Mini Greenhouse

Designing & Making



Children will design and make a mini greenhouse selecting materials and components for their functional properties and aesthetic qualities.

Design

- Design: Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals and groups
- Design: 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 a wide range of tools and equipment to perform practical tasks (for example, cutting, joining and finishing), accurately
- Make: 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: Evaluate their products and ideas against own design criteria and consider the views of others to improve work
- Technical Knowledge: Apply their understanding of how to strengthen stiffen and reinforce more complex structures

Year Five

Chicken or Chickpea Curry

Cooking and Nutrition



Children will produce their own chicken or chickpea curry.

- Understand and apply the principles of a healthy and varied diet
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed

Torches

Designing & Making



Children will produce a torch including a simple circuit.

- Design: Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals and groups
- Design: 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 a wide range of tools and equipment to perform practical tasks (for example, cutting, joining and finishing), accurately
- Make: 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: Evaluate their products and ideas against own design criteria and consider the views of others to improve work
- Technical Knowledge: Understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors)

Year Six

Burgers

Cooking and Nutrition



Children will produce their own healthy burger.

- Understand and apply the principles of a healthy and varied diet
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed

Controlling a Product

Designing & Making



Children will use programming skills to control a product they have produced.

When designing and making, pupils should be taught to:

Design: Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals and groups

Design: 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 a wide range of tools and equipment to perform practical tasks (for example, cutting, joining and finishing), accurately

Make: 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: Evaluate their products and ideas against own design criteria and consider the views of others to improve work

Technical knowledge: Apply their understanding of computing to programme, monitor and control their products.