

<u>Topics</u>

Autumn – Little People, Big Dreams

Spring – Express Yourself!

## Summer – Vive La France

	2022-23					
Autumn term			Spring term		Summer term	
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Nursery	<ul> <li>Construction</li> <li>Christmas decoratio</li> <li>To explore materials properties</li> <li>Scissor skills</li> </ul>		<ul> <li>Construction</li> <li>Occupations</li> <li>Shrove Tuesday (pancakes)</li> <li>Scissor skills</li> <li>Healthy foods</li> </ul>			
Reception	<ul> <li>Cooking and Hygiene</li> <li>Making instruments with junk modelling</li> </ul>		<ul> <li>Healthy Living - Healthy Meal Plates</li> <li>Cooking (Jam Sandwiches, Flapjacks, Pancakes and Easter Bunny cakes/chick nest cakes)</li> <li>Making The Bog Baby - bonding and sticking in various ways</li> </ul>		<ul> <li>Creating/making the farm of 'What the ladybird heard' so children can retell the story/roleplay.</li> <li>Ladybird biscuits</li> </ul>	
Year 1		<u>Mechanisms (Levers</u> <u>and Sliders)</u> Plan, make and evaluate a product which moves – e.g. Moving puppet/picture animal using sliders and levers.			TextilesUse materials to design appropriate clothing for a particular purpose.For example, design and make an umbrella or a raincoat for a character.Retrieval/review: Differences between materials (EYFS)	Cooking & Nutrition Use the basic principles of a healthy and varied diet to prepare dishes. Begin to understand where food comes from. Plan and prepare a healthy, savoury playtime snack.

Year 2	Textiles (Binka Bookmarks) Evaluate an existing product. Design and make a Binka bookmark. Retrieval/review: Choosing of appropriate materials for the desired product, functional, appealing (Year 1)	Cooking & Nutrition Use the basic principles of a healthy and varied diet to prepare dishes. Describe ingredients. Understand where food comes from. Make a salad. Retrieval/review: Where food comes from, hygiene, cut, peel, grate (Year 1)		Structures (Freestanding Structures) Design new play equipment for our school playground (e.g. swings and slides) ensuring structures are made strong and stable. Retrieval/review: Joining different materials and making 'small worlds' (EYFS)	
Year 3	Textiles (Puppets) Design using sketches & diagrams, make & evaluate a puppet. Retrieval/review: Running stitch, cut, shape, Ann Lowe, Thomas Stevens (Year 2)		Cooking & Nutrition Design & make nutritious meals using a heat source (e.g. soup). Retrieval/review: What is a healthy meal? Cut, hygiene, peel, grate, Yotam Ottolenghi (Year 2)		Structures (Shell Structure) Design and make packaging for an item to ensure it can be transported safely (e.g. a box for a souvenir from the British Museum). Use stiffening and strengthening techniques to make your packaging durable. Retrieval/review: How freestanding structures are made strong and stable, reinforce, strengthen, assemble, join, Isamu Noguchi (Year 2)

Year 4	Cooking & Nutrition         Design & make         nutritious meals         being safe and         hygienic. Meals must         be prepared using a         heat source (e.g.         paninis/hot         sandwiches).         Retrieval/review:         How to safely use a         heat source when         cooking, peel, chop,         slice, grate, mix,         spread (Year 3)	Mechanisms (Levers and Linkages)         Design & make a         moving picture which         uses levers and         linkages to help tell a         story (e.g. The Iron         Man).         Retrieval/review: Sliders         and levers, join,         combine (Year 1)	Electrical Systems Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] Make a wire loop (buzzer) game using a circuit.	
Year 5	Structures (Frame Structures)Architecture/civic planning in harmony with nature.Evaluate impact of design & technology on daily life & wider world.Design and make a model of an eco- friendly building using a frame structure.Retrieval/review: Strengthening and stiffening shell structures, corrugate, laminate, rib, reinforce, assemble (Year 3)	Cooking & NutritionPrepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. £2 challenge – design and make a healthy family meal for £2.Retrieval/review: Food hygiene (Year 4) What is nutrition? Hygiene, peel, chop, slice, grate, mix, spread (Year 3)	Mechanisms (Cams) Use a cams mechanism to create a moving toy that is aimed at KS1 children. Retrieval/review: Levers and linkages, assemble, join, combine, input, process, output, pivot, linear, reciprocating, rotary, oscillating, Mary Anderson (Year 4)	

	3D Printing (CAD) Program, make & evaluate a key ring using the 3D printer.	Cooking & Nutrition (Bread Making) Understand seasonality, and know where and	Prop Design Prop design: Use mechanical and electrical systems in a
Year ó	Use market research to form a design brief.	how a variety of ingredients are grown, reared, caught and processed. Cooking & nutrition – <b>baking bread</b> – yeast/micro-organisms.	product. Test and evaluate own products. Retrieval/review: Circuits, input, process, output, Ann Makosinski (Year 4)
		Retrieval/review: Budget and nutritional considerations when cooking, hygiene, peel, chop, slice, grate, mix, spread, knead, bake, <b>Miguel Barclay</b> (Year 5)	