

Design and Technology

Curriculum Map and Assessment Framework

Design and Technology – EYFS

ELG	Pupil outcomes / Year 1 readiness Design and Technology knowledge and understanding	Other opportunities to develop understanding
Use a range of small tools, including scissors, paint brushes and cutlery. Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function.	 I can design a model before making it I can construct for a purpose, using a variety of resources, including construction kits and 'found materials' I can select appropriate resources I can select tools and techniques needed to 	Provide opportunities indoors and outdoors to develop understanding of construction, e.g. a builder's yard. Resources readily available for building and constructing using a variety of materials, sizes and shapes Gross motor activities Fine motor and malleable activities
Understanding the importance of healthy food choices.	 shape, assemble and join materials I can evaluate and adapt my work. I can explain how I created something, talking about the materials and techniques I have used. I can talk about some foods that are good for me and why I can prepare a healthy snack I can make healthy choices regarding the food I eat 	Stories about food and healthy eating. Food tasting opportunities. Snack and lunchtime conversations about healthy choices Food preparation and cooking activities.

Voor	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
Year	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
1	Core discipline: Mechanisms	Core discipline:	Core discipline: Food and nutrition	Core discipline: Understanding materials	Core discipline: Textiles	Core discipline: Food and nutrition
	Key Concept: Sliders and levers	Key Concept: Freestanding structures	Key Concept: Preparing fruit and vegetables	Key Concept: Selecting materials CUSP link: Materials	Key Concept: Templates and joining techniques CUSP link: Hot and cold places	Key Concept: Understanding a recipe
2	Core discipline: Textiles	Core discipline: Food and nutrition	Core discipline: Mechanisms	Core discipline: Understanding materials	Core discipline: Food and nutrition	Core discipline:
	Key Concept: Exploring shape and texture	Key Concept: Following a recipe CUSP link: Animals, including humans (Keeping healthy)	Key Concept: Axles and wheels	Key Concept: Manipulating materials CUSP link: Use of everyday materials	Key Concept: Increasing our intake of fruit and vegetables	Key Concept: Freestanding structures with moving parts
3	Core discipline: Textiles	Core discipline: Food and nutrition	Core discipline: Mechanisms	Core discipline: Electrical systems	Core discipline: Food and nutrition	Core discipline:
	Key Concept: Combining materials	Key Concept: A balanced and varied diet CUSP link: Animals, including humans	Key Concept: Levers and linkages CUSP link: Forces and magnets	Key Concept: Switches and circuits CUSP link: Light	Key Concept: Adapting a recipe	Key Concept: Developing strength in structures
4	Core discipline: Food and nutrition	Core discipline: Mechanisms	Core discipline: Electrical systems	Core discipline:	Core discipline: Textiles	Core discipline: Food and nutrition
	Key Concept: Food choices	Key Concept: Hinges	Key Concept: Switches and circuits revisited CUSP link: Electricity	Key Concept: Designing structures	Key Concept: Fixings and fastenings	Key Concept: Understanding dietary requirements CUSP link: Animals, including humans (Digestion)
5	Core discipline: Food and nutrition	Core discipline: Electrical systems	Core discipline: Textiles	Core discipline: Mechanisms	Core discipline:	Core discipline: Food and nutrition
	Key Concept: Eating seasonally	Key Concept: Complex switches and circuits	Key Concept: Making clothes last longer	Key Concept: Pulleys CUSP link: Forces	Key Concept: Developing stability in structures	Key Concept: Celebrating culture CUSP link: World countries
6	Core discipline: Food and nutrition	Core discipline: Mechanisms	Core discipline: Food and nutrition	Core discipline:	Core discipline: Electrical systems	Core discipline: Textiles
	Key Concept: Eating ethically	Key Concept: Gears	Key Concept: Eating on a budget	Key Concept: Designing structures revisited	Key Concept: Complex switches and circuits CUSP link: Electricity	Key Concept: Sustainable materials

Key Stage 1

		Year 1		
	Core Discipline:	Mechanisms		
	Key Concept:	Sliders and Leavers		
Term and Focus	Taught Content:	Disciplina	ary Knowledge:	End Point Core Knowledge
Year 1 Autumn Term Block A How can you make a picture move? In this block, pupils will investigate how sliders work. They will design and make their own card slider product	 Define the terms: slider, push, pull, linear and movement Explore sliding mechanisms in greetings cards, interactive books and everyday objects Explain the movement and forces involved in sliders: push, pull, linear Define the terms: weave and template Use scissors and templates to make a paper weave (pattern plate) Demonstrate how to make three types of slider mechanism: 1. The slider moves through two slots 2. The slider moves under two bridges 3. The slider moves between runners, which are covered by a layer of paper to conceal the mechanism Evaluate the movement and effectiveness of each mechanism Make decisions about which mechanism is most appropriate, depending on the purpose of the product Construct a novelty toy or greetings card which has a movable image Make design decisions about who the product is intended for and what its purpose is Apply simple construction and design skills Evaluate outcomes 	Design Make Evaluate Apply The art or process of deciding how something will look or work. The art or process of deciding how something will look or work. The art or process of deciding how something will look or putting parts together. Something after careful thought. Something work in a particular situation. Something after careful thought. Something after careful thought.		slider A slider is a rigid bar which moves backwards and forwards along a straight line slot (noun) In some sliding mechanisms, narrow cuts (slots) are made for the slider to pass through. bridge (noun) In some sliding mechanisms, rectangles of rigid material such as card are attached to a surface to form bridges, under which the slider can pass.
Curriculum Narrative Previous Learning	Pupils will already be able to: • manipulate fabric and yarns by poking, pulling, threading and we • draw around a template • use scissors to cut along straight and curved lines and around sha	_		Technical Language Push - applying a force to move something away Pull - applying a force to move something closer Rigid - stiff and difficult to move or bend

		Year 1			
	Core Discipline:	Structures			
	Key Concept:	Free Standing Structures			
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge	
Block B How can you stop a tower from toppling over? In this block, pupils will investigate what needs to be in place so that a structure can remain standing on its own. They will use a range of materials to explore and reason about why The Leaning Tower of Pisa some structures may fall.	 Explore how the size of a base affects the stability of a tower and how tall it can be built Explain what balance means and how balance affects the stability of a tower Explain what a foundation is and how this creates stability Experiment with combinations of different shaped and sized blocks, positioned in a variety of ways to build a tower Evaluate outcomes and draw conclusions about what makes a tower less likely to topple Explore different methods of joining cardboard for construction purposes Decide which types of joins would be most effective for use in building a tower Label types of join and explain how they were made Create a design based on knowledge of what makes a tower stable Use construction materials such as cardboard to build a freestanding structure Identify effective methods and materials that have been used in a construction Identify ways in which the stability of a structure can be improved 	Design Make The art or process of deciding how something will look or work. Create something by combining materials or putting parts together.	Form an opinion of the value or quality of something after careful thought. S block, pupils will Be able to: Build structures that are freestanding using a range of different materials	Tower A tower is a tall, narrow building or part of a building. Topple To topple means to become unsteady and fall. Lean To lean means to bend or move from a straight position to a sloping position	
Curriculum Narrative Previous Learning	 Pupils will already be able to: use scissors identify different types of building blocks 			Technical Language Foundation - a layer of stone or concrete etc. that forms the solid underground base of a building Balance - the ability to keep steady with an equal amount of weight on each side of the body or structure Perpendicular - forming an angle of 90° with another line or surface	

		Year 1			
	Core Discipline:	Food and Nutrition			
	Key Concept:	Preparing Fruit and Vegetable	es		
Term and Focus	Taught Content:	Disciplinary Knowledge: End Point Cor	End Point Core Knowledge		
Block C How does food affect your sense? Pupils will learn that eating is a sensory experience. They will learn about the nutritional value of vegetables and why colourful food can be better for you. They will use a range of culinary techniques to create and modify dishes that appeal to the senses	 Identify the five senses and five key flavours: sweet, salty, sour, bitter and umami Explore the ways that eating food stimulates the senses. Explain the benefits of eating raw vegetables in a variety of colours. Demonstrate techniques for preparing vegetables, such as ribboning Use appropriate vocabulary to describe flavours and textures and state preferences Discuss what makes food appealing to all our senses. Demonstrate how to prepare crudités using the claw and bridge techniques. Revisit grating and ribboning. Encourage the use of appropriate vocabulary to describe texture and taste and in the evaluation of outcomes. Describe the aroma of a range of herbs and spices and explore how marinading affects food. Explain caramelisation and explore how this process affects taste. Evaluate outcomes, state preferences and make suggestions for adaptations and improvements. 	At the end of the Know: Why colourful food can be healthier How different foods can affect their senses	Be able to: Peel, chop and grate a selection of vegetables Modify food to suit their food senses	Senses Senses are what the body uses to explore and interact with the world around us: sight, smell, taste, hearing and touch. Vitamins Vitamins are a group of natural substances in food that are necessary for the growth and good health of the body Sensory Sensory refers to something that relates to the physical senses of touch, smell, taste, hearing and sight.	
Curriculum Narrative	Pupils will already be able to:			Technical Language	
Previous Learning	 distinguish between fruit and vegetables name a range of vegetables identify the five senses 			Ribboning - to slice food such as vegetables into long, thin strips Caramelise - to cook a food that contains sugar so that the food becomes sweet and often brown Marinade (verb) - to soak food in a seasoned liquid before cooking to change its flavour and / or texture	

		Year	1			
	Core Discipline:	Understanding	g Materials			
	Key Concept:	Selecting Mate	erials			
Term and Focus	Taught Content:		Disciplinary	y Knowledge:		End Point Core Knowledge
Pear 1 Spring Term Block D Can you build with bread?	 Identify different materials. Describe the properties of materials. Sort materials according to their 	Design The art or process of deciding how something will look or work.	Make Create something by combining materials or putting parts together.	value or quality of	Apply Use something or make something work in a particular situation.	Construction Construction is the process of making or building something Properties The properties are the qualities or
In this block, pupils will be able to identify a range of construction	 Identify materials that are suitable and unsuitable for use in construction. Explain how the properties of a material can change when heat is added 	At the end of	f this block, pupi	1		characteristics that something has. Architect An architect is a person whose job is
materials. They will investigate how materials can be changed by adding heat or water. They will use a combination of materials to create a small model house.	can change when heat is added. Know how to combine ingredients to create a bonding product. Make decisions about the suitability of materials for building or water. They use a abbination of erials to create a bonding product. Make decisions about the suitability of materials for building Make decisions about substances that can be used to bond materials securely Explain what makes properties of materials change (adding heat or water)		s have ies which e used for es	Be able to: Identify, sort and that can be used i Combine materia	in construction	An architect is a person whose job is designing buildings.
Curriculum	Pupils will already be able to:					Technical Language
Previous Learning	 sort objects according to size, shape and colour use a ruler accurately to draw and measure lines identify that objects are made from different materials 					modify - to change something slightly, especially in order to make it more suitable for a particular purpose cement (noun) - a grey powder made by burning clay and lime that sets hard when it is mixed with water solidify - to become solid or to make something solid

		Year	1			
	Core Discipline:	Textiles				
	Key Concept:	Templates and	d joining techn	iques		
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 1 Summer Term Block E	 Introduce and demonstrate a simple running stitch using yarn and darning needles Make holes for sewing in a paper plate or piece of cardboard, using a hammer and nail 	Design	Working as	s a Designer Evaluate	Apply	Binca Binca is a firm canvas fabric with large holes.
squares of fabric keep you warm?	Use stitches to outline a word or initial and to add decoration	The art or process of deciding how something will look or work.	Create something by combining materials or putting parts together.	Form an opinion of the value or quality of something after careful thought.	Use something or make something work in a particular situation.	Sewing Sewing involves joining, fastening or repairing something by making
In this unit, pupils will learn how to sew pieces of fabric	Compare the properties of different sewing threads Make a record of fabries and threads used by	At	the end of th	is block, pupils	s will	stitches with a needle and thread or a sewing machine.
together to form a pouch. They will be able to name the parts of a needle and may be able to The Bayeux Tapestry (1077) thread it.	 Make a record of fabrics and threads used by labelling sewing samples Attach two squares of felt using running stitch to create a pouch Create a simple monster face using pieces of felt Explain the importance of using small stitches and using two lines of running stitch 	Know: Fabric can be joir using a running s The types and na needed for sewir	titch	Be able to: Create a runnin Select tools for Thread a needl	sewing	Felt Felt is a kind of cloth made by rolling and pressing wool. Moisture or heat is also added which causes the fibres to matt together to create a smooth surface
Curriculum Narrative	Pupils will already be able to: This block is set in the context of the Yr1 Science	e unit 'Hot and Co	ald Places'			Technical Language
Previous Learning	identify materials such as cardboar manipulate fabrics and yarns by po	rd, string and polys	tyrene	g		Running stitch - a line of small even stitches which run back and forth through the cloth without overlapping Attach - to fasten or join one thing to another
						Pouch - a small pocket-like bag

		Year 1				
	Core Discipline:	Food and Nu	trition			
	Key Concept:	Understandir	ng and Recipe	!		
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 1 Summer Term Block F Why are vegetables the best? In this block, pupils will be provided with opportunities to prepare and sample a wide variety of vegetables. They will learn about the health benefits of eating vegetables daily and will develop knife skills and basic culinary techniques.	 Explore the health benefits of eating a wide variety of vegetables Combine ingredients to create three separate vegetable dips Demonstrate methods of preparing vegetables such as blending and dicing Prepare and combine a variety of salad vegetables Describe flavours and textures and identify flavours and textures that complement each other Practise the pane cooking technique of coating food in flour, beaten egg and breadcrumbs Explore how cooking vegetables and coating them in breadcrumbs can change their texture and flavour Evaluate outcomes using appropriate technical 	Design The art or process of deciding how something will look or work. At 1 Know: The importance range of vegeta	Working as Make Create something by combining materials or putting parts together. Che end of this of including a	Form an opinion of the value or quality of something after careful thought.	eason and	Function Function refers to a special activity or purpose of a person or thing. Variety Variety refers to several different sorts of the same thing. Texture Texture is the way a surface, substance or piece of cloth feels when you touch it. For example, how rough, smooth, hard or soft it is
Curriculum Narrative Previous Learning	vocabulary Pupils will already be able to: explain that vegetables contain vitamins epeel, chop and grate a selection of vegetables identify what makes food appealing to a	tables	it the body need	ds		vitamins - a group of natural substances in food that are necessary for the growth and good health of the body nutritious - containing many of the substances which help the body to grow pane - passing food through seasoned flour, beaten egg and white breadcrumbs to give food a coating ready for cooking

		Year 2				
	Core Discipline:	Textiles				
	Key Concept: Exploring Shape and Texture					
Term and Focus	Taught Content:		Disciplinary	Knowledge	:	End Point Core Knowledge
Block A How can you repurpose an item of clothing? In this block, pupils will learn how to use a template to create a simple patchwork by repurposing clothing to create something practical and useful. They will develop their skills using a needle and thread to create small, even stitches.	 Identify the properties of a range of fabrics Sort fabrics according to specific criteria Explore how fabrics can be repurposed to create patchworks Identify geometric shapes that are suitable to make patchworks Use a template to create multiple shapes of the same size Arrange samples of paper or fabric to create an attractive patchwork design Appliqué a cut-out shape onto another piece of fabric Thread a needle using a needle threader Use an overstitch to join pieces of fabric Explore the history of quilt making Attach a card template to pieces of fabric using running stitch Use an overstitch to join fabric shapes together securely and neatly Create a patchwork by following a specific process 	Design The art or process of deciding how something will look or work. At till Know: How to cut out shave been created template How to use a ran sewing skills	Make Create something by combining materials or putting parts together. The end of this chapes which end by using a	Be able to: Use a temple pattern	ate to transfer a join fabric shapes	Patchwork is a type of needlework where small pieces of cloth in different designs, colours or textures are sewn together Overstitch An overstitch is a stitch made over an edge or over another stitch. Repurpose To repurpose means to change something slightly in order to make it suitable for a different purpose.
Curriculum	Pupils will already be able to:					Technical Language
Previous Learning	 identify parts of a needle and explain the thread a needle independently use a running stitch to attach pieces of f 	_	ls such as yarn	and thread		Template a shaped piece of metal, wood, card, plastic or other material used as a pattern for processes such as painting or cutting out Appliqué a technique where pieces of fabric are sewn or stuck on to a larger piece to form a picture or pattern Quilt fabric made from several layers with a decorative patchwork top layer

		Year 2		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Following a Recipe		
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge
Block B What does healthy mean? In this unit, pupils will consider what being healthy means. They will learn that eating a variety of vegetables provides the body with the nutrients it needs. They will make products that use a range of vegetables and minimally processed foods.	 Introduce pupils to a wide range of salad vegetables, some of which they may be unfamiliar with Explain the difference between fresh and processed food and why processed food is less healthy than fresh Identify some of the key nutrients in salad vegetables Explain that having a healthy diet requires us to eat a range of foods to ensure our bodies receive all the different nutrients it needs Make a layered salad with a simple dressing Explain why protein is needed by the body and that meat, dairy products and eggs are a major source of this nutrient Explain the term free-range and discuss the ethical issues around animal welfare Make a quiche using a tortilla wrap as a base Explain the difference between white and wholemeal flour Explain what fibre is and that the body needs fibre to maintain a healthy digestive system Make a healthy alternative to crisps, using pitta bread seasoned with herbs and spices Evaluate results 		is block, pupils will Be able to: Prepare a range of salad vegetables Shape and season a bread snack	free-range The term free-range refers to food that comes from animals who have access to outdoor spaces. It can also refer to animals who have free access to graze or forage for food. Processed To process food means to treat raw food in order to change it or preserve it. Coagulate If a liquid coagulates, it becomes thick or partly solid.
Curriculum Narrative Previous Learning	 Pupils will already be able to: This block is set in the context of the Yr2 Science uni name a range of vegetables explain why eating vegetables is good for explain what vitamins are use the techniques of grating and ribbonii 	us	ns.	Vitamins - a group of natural substances in food that are necessary for the growth and good health of the body Protein - a nutrient found in food (such as meat, milk, eggs and beans) that is made up of many amino acids joined together and is a necessary part of the diet Wholemeal - made from whole grains of wheat, including the husk or outer layer

		Year 2				
	Core Discipline:	Mechanisms				
	Key Concept:	Axles and Whee	ls			
Term and Focus	Taught Content:		Disciplinary	Knowledge	:	End Point Core Knowledge
Block C Are bigger wheels always better? In this block, pupils	 centre, position, rotate Explore the difference between fixed axles and rotating axles and identify their applications Explore, experiment and explain the effects of 	Design The art or process of deciding how something will look or work.	Working as Make Create something by combining materials or putting parts together.	s a Designer Evaluate Form an opinion of the value or quality of something after careful thought.	Apply Use something or make something work in a particular situation.	Wheel A wheel is a circular object that rotates on an axle. Axle An axle is a rod or spindle (either fixed or rotating) passing through the centre of a wheel or group of
and axles work	changing different variables relating to wheels and axles	At th	e end of thi	is block, pup	oils will	wheels.
build simple wheel mechanisms. They will explore how the size of the wheel and position of the axles affects the movement of simple vehicles.	 Draw conclusions from experimentation about the most effective positioning of wheels and axles Identify the advantages and disadvantages of using small wheels or large wheels Record findings using annotated sketches, diagrams and sentence Use knowledge of wheels and axles to design and 		l axles work iition of ow they	Axle Holder An axle holder is the part of a mechanism that holds an axle steady. Chassis A chassis is the base frame of a car, carriage or other wheeled vehicle.		
Curriculum	Pupils will already be able to:			-		Technical Language
Narrative Previous Learning	use modelling materials and equipment safely use rulers and scissors accurately name types of transport					
						the middle point or part of something

		Year	2			
	Core Discipline:	Understanding M	aterials			
	Key Concept:	Manipulating Ma	terials			
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 2 Spring Term Block D	Identify features of clothing designed to be suitable for wet weather conditions Cost clothing according to their suitability.		Working as	s a Designer		Manipulate To manipulate means to control, use or change something with skill.
How can you	Sort clothing according to their suitability for specific weather conditions	Design	Make	Evaluate	Apply	or change something with skill.
waterproof a hat? In this block, pupils	materials are waterproof	The art or process of deciding how something will look or work.	Create something by combining materials or putting parts together.	Form an opinion of the value or quality of something after careful thought.	Use something or make something work in a particular situation.	Flexible To be flexible means to be able to bend easily without breaking.
will investigate materials to discover	and why this is importantIdentify how boots have been adapted to	At	the end of thi	s block, pupils	s will	Barrier A barrier is something that keeps
or resist water. Pupils will also use wax or oil crayons to create a waterproof coating for a paper hat which they have made by creasing and folding a sheet of paper.	 whether they absorb or resist water. Pupils will also use wax or oil crayons to create a waterproof coating for a paper hat which they have made by creasing and folding make them fit for a specific purpose Explore how paper can be folded and creased to create different 3D forms Identify how the properties of paper change when folded in a variety of ways Test substances for their water-resistant properties and select the most effective 		modified to oof om the ori – folding	Be able to: Make paper wa Transform flat and creasing to	paper by folding	people or things apart.
Curriculum	Pupils will already be able to: This block is set in the context of the Vr2 Science	a unit 'Usas of ove	aruday matarial	c'		Technical Language
Narrative Previous Learning	Previous • identify properties of materials • sort materials according to their properties					waterproof - does not let water through or cannot be damaged by water
						resist - to not be harmed or damaged by something
						absorbent - to take in something easily, especially liquid

		Year 2		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Increasing intake of Fruit and V	Vegetables Vegetables	
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge
Pupils will learn how foods that are premade and processed can often be unhealthy. This block lets pupils practise skills and make food that will help improve their energy, mood and future health.	 Identify examples of processed and ultra-processed food Explore the nutritional value of fresh food in comparison to processed and ultra-processed food Identify key nutrients found in healthy food such as vitamins, fibre and protein Describe tastes and textures and explain how they can be changed or improved Explore the healthy alternatives to processed food that can be made using fresh ingredients Explain what starch is Explore ways in which the appearance and texture of potatoes can be changed Identify the importance of fibre and carbohydrates in a balanced diet Explain the importance of nutrients such as protein and calcium which can be found in cheese Evaluate outcomes and make suggestions about how the flavour could be altered and improved 	At the end of thi Know: The difference between fresh food and ultra-processed foods	is block, pupils will Be able to: Shape and form ingredients to make delicious food Use a range of culinary techniques	Ingredients Ingredients are any of the foods or substances that are combined to make a particular dish. Fibre Fibre is the part of food that cannot be broken down by the body and which helps digestion. Protein Protein is a nutrient found in food (such as meat, milk, eggs and beans) that is made up of many amino acids joined together and is a necessary part of the diet.
Curriculum	Pupils will already be able to:			Technical Language
Narrative Previous Learning	 use a knife safely and accurately with confidence of explain that vegetables contain vitamins at use appropriate vocabulary to describe flatuse the techniques of grating and ribbonir 	and minerals that the body needs avours and textures and explain p		processed - to treat raw food in order to change it or preserve it vitamins - a group of natural substances in food that are necessary for the growth and good health of the body starch - a white carbohydrate food substance found in potatoes, flour and rice

		Year	2			
	Core Discipline:	Structures				
	Key Concept:	Free standing	structures wit	h moving part	S	
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 2 Summer Term Block F How strong is a piece of paper? In this unit, pupils will discover that they can increase the strength and stability of paper by folding. They will test and record their paper structures and design a paper tower that is at least 50cm tall and can bear a 1kg weight. Curriculum Narrative Previous Learning Paper 2 Explore methods of folding to increase the strength of paper Explore methods of folding to increase the strength of paper Explore methods of folding to increase the strength of paper Explore methods of folding to increase the strength of paper Conduct a fair test Test the strength of different-shaped paper pillars Test the strength of folded and corrugated paper Draw conclusions from results Make a record of the testing process and findings Use a combination of folded and flat cards to create a multi-storey tower Explore how the positioning of folded cards affects the stability of a tower Design and make a structure according to set criteria Modify a design in light of test results Rebuild a structure to incorporate design changes Evaluate outcomes Pupils will already be able to: build structures that are freestandididentify different types of building of explain that a wide base or foundates.	Design The art or process of deciding how something will look or work. At tilknow: Paper becomes s is folded A load is the amo structure must care	Make Create something by combining materials or putting parts together. The end of this tronger when it punt of weight a	Form an opinion of the value or quality of something after careful thought. Dock, pupils will		Paper (noun) Paper is a thin, flat material made from crushed wood or cloth, used for writing, printing or drawing on. Crease (noun) A crease is a line on cloth or paper where it has been folded or crushed. Corrugated The term corrugated is used to describe sheets of paper, cardboard or metal that have parallel rows of folds that look like a series of waves when seen from the edge.	
	 Rebuild a structure to incorporate design changes Evaluate outcomes Pupils will already be able to: build structures that are freestandidentify different types of building 	blocks				Technical Language pillar - a strong column made of stone, metal or wood that supports part of a building storey - a level of a building load - (noun) the amount of weight exerted on a structure

Key Stage 2

		Year 3				
	Core Discipline:	Textiles				
	Key Concept:	Combing Mat	erials			
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 3 Autumn Term	Identify the variables that will change and those that will not in a fair test		Working a	s a Designer		starch Starch is a white substance from
Block A How can you make a box out of cloth?	 Explore a range of solutions that can be applied to a fabric to make it rigid Draw conclusions from test results about which solutions are most effective at adding rigidity to fabric Record findings 	Design The art or process of deciding how something will look or work.	Make Create something by combining materials or putting parts together.	Evaluate Form an opinion of the value or quality of something after careful thought.	Apply Use something or make something work in a particular situation.	potatoes and some grains, used to make cloth stiff. PVA glue
In this block, pupils will explore ways to	 Suggest and explore ways in which a box can be covered using fabric Use a template to cut fabric to the appropriate size 	At the	e end of this	block, pupils	will	PVA glue is a synthetic polymer used as an adhesive for porous materials. PVA glue is used to secure or 'paste' things like clothing, paper and
stiffen fabric. They will have the opportunity to cover a box with cloth and then go on to create a rigid box out of fabric	 and shape Fold and manipulate fabric to cover both the inside and outside of a box Make a record of steps completed and evaluate outcomes Select a stiffening agent and use templates to create fabric props that will hold their shape 		Know: Fabric can be stiffened Stiffened fabric can hold a form Be able to: Select and apply solutions to stiffen fabric Make a box using stiffened fabric		things like clothing, paper and wood. gelatin Gelatin is a virtually colourless and tasteless water-soluble protein prepared from collagen and used in food preparation, photographic processes and glue.	
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous Learning	 use a template to cut shapes accurately from fabric fold and attach fabric to a paper template accurately mould and manipulate paper to create 3D forms 				stiffen - to make something, such as cloth, hard and unable to bend interfacing - an additional layer applied to the inside of garments or other sewing projects, in certain areas only, to add firmness, shape and structure cloth - woven or felted fabric made from wool, cotton or a similar fibre	

		Year 3		
	Core Discipline:	Food and Nutrition		
	Key Concept:	A balanced and varied diet		
Term and Focus	Taught Content:	Disciplinary	y Knowledge:	End Point Core Knowledge
Year 3 Autumn Term Block B What do we mean by a balanced diet? In this block, pupils will consider what a balanced diet is. They will make three products that are often bought pre-made or highly processed.	 Explain that to have a balanced diet we should eat healthy foods regularly and less healthy foods in moderation Explore how seasonality affects our diet Show examples of different methods of preserving fruit Demonstrate how to stew fruit Evaluate results and suggest ways in which the recipe could be adapted Explore the difference in ingredients between processed and homemade popcorn Teach pupils about the origin of popcorn and the plant it comes from Explain and demonstrate how to make popcorn Investigate flavour and seasoning combinations Evaluate results Explore the nutritional value of potatoes and the importance of starch Explain that deep-fried food can be included in our diets if eaten in moderation Explain that the fat premade chips are often cooked in can be less healthy than the fat used in homemade versions Experiment with a range of seasonings to enhance flavour Explain what semolina is, where it is often used and why it makes a suitable coating for chips Evaluate outcomes and make comparisons with premade chips 	At the end of this Know: What is meant by the term balanced Why fresh foods are better	block, pupils will Be able to: Make a fruit and yoghurt dessert Make homemade chips Flavour foods to increase their sensory qualities	seasonal Spring, summer, autumn and winter are the four seasons of the year. Seasons are created by the changing amount of sunlight as the Earth orbits the Sun. Weather conditions in a country are known as the climate. The climate determines which foods can grow and when. Seasonal foods are fruit and vegetables that are ripe and ready in a particular season. They will no longer grow when the weather changes. Most foods that come from animals are not seasonal and can be eaten all year round. balance Balance means when different things exist in equal, correct or good amounts. The human body needs a balanced diet to work properly. Good health involves drinking enough water and eating the right quantity of foods from the different food groups. preserve To preserve means to prevent something, especially food, from decaying (being destroyed by natural processes) by treating it in a particular way. Pickling, salting, smoking, canning, bottling and dehydrating are examples of preservation methods.
Curriculum	Pupils will already be able to: This block is set in the context of the Science unit. An	imals including humans		Technical Language
Narrative	This block is set in the context of the Science unit - An	imais, including numans.		stew - to cook slowly in liquid
Previous Learning	 use knife skills with increasing confidence identify examples of processed food identify some key nutrients found in fresh know the importance of fibre and carbohy 	food		pressure - the force or weight with which something presses against something else seasoning - salt, herbs or spices added to food to enhance its flavour

		Year 3				
	Core Discipline:	Mechanisms				
	Key Concept:	Leavers and Lin	kages			
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 3 Spring Term Block C How can you do a	 Learn how levers provide a mechanical advantage by creating a force that can move a load with minimal effort Identify the components of a lever: fulcrum, effort and 			s a Designer		Iever The lever is one of the most basic forms of a machine. A lever is a rigid body that has a fulcrum along its
lot of work with little effort?	 load Identify the load, fulcrum and effort in three classes of lever Construct a class one and class three lever (see-saw 	Design The art or process of deciding how something will look or work.	Make Create something by combining materials or putting parts together.	Form an opinion of the value or quality of something after careful thought.	Apply Use something or make something work in a particular situation.	length. The fulcrum is the point where the lever pivots.
In this block, pupils will investigate	 and catapult) Evaluate outcomes and explore adaptations to increase the mechanical advantage 	At the	e end of this l	block, pupils	will	Iinkage A mechanical linkage is a series of connected levers and pivots.
various linkages and levers to design and make their own linkages and levers product. Pupils will select and use a variety of modelling materials to create their final outcomes	 Linkages are a series of levers and pivots Explore the difference between the input and output force in a range of linkage systems Describe the different types of motion created by linkages Design a simple toy mechanism that uses a linkage system Explain how your toy will work and the movement created by the linkage Select an appropriate design for a specific movement created by a linkage system Construct a simple linkage system Evaluate the outcome and suggest ways in which the movement of the mechanism could be changed or improved 	Know: Types of levers Key terminolog levers and linka How levers and change the dire movement	y relating to ges linkages can	Be able to: Design and make simplistic lever and linkage products Evaluate the success of their outcomes and recommend improvements		connected levers and pivots. mechanism A mechanism is a system of parts working together in a machine.
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous	This block is set in the context of the Science unit 'Forces and magnets' • identify simple mechanisms and their uses				force - pushes or pulls, measured in Newtons	
Learning						load - the weight of an object or objects being moved
						effort - the force applied to make something move

		Year 3		
	Core Discipline:	Electrical Systems		
	Key Concept:	Switches and Circuits		
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge
How are things powered? In this block, pupils will look at different types of energy and how these can be used to power different devices. They will consider how design choices are influenced by energy sources	 Explain what energy is Identify energy sources for a range of objects Identify and explain energy sources: food, wind, water, solar, oil, gas, coal, nuclear, petrol Match objects to energy sources Explain how energy can be controlled Identify types of energy and match to everyday examples Explain that energy is converted from one form to another and cannot be created or destroyed Discuss the factors that designers take into account when selecting energy sources Identify advantages and disadvantages of different energy sources Explain sustainability and give examples of sustainable energy sources Explain fossil fuels and why we are moving away from this source of energy Explain the achievements of key inventors, exploring their designs and energy sources used Identify functions and power sources of appliances and explain the choices a designer has made Identify benefits and limitations of different energy sources Conduct practical experiments to demonstrate the conversion of one form of energy to another Record findings 	Design Make The art or process of deciding how something will look or work. At the end of this k Know: Different types of energy Why designers need to carefully consider energy sources	Form an opinion of the value or quality of something after careful thought. Dlock, pupils will Be able to: Identify how things are powered Suggest appropriate energy sources for design problems	Energy Energy is another word for power. Energy makes things move. It makes machines work. Energy also makes living things grow. The Law of Conservation of Energy: this law states that energy is never created or destroyed – it is only changed from one state to another. One example is the chemical energy in food that we turn into kinetic energy when we move. energy source An energy source is the origin of power or energy. Humans use energy from many different sources. They harness the power of wind, water and sunlight. Plants and animals provide energy in the form of food. People also burn oil, coal and natural gas for energy. They get nuclear energy from uranium atoms. types of energy There are two main types of energy: potential energy and kinetic energy. Within these categories, energy can take several different forms: Potential energy is energy that is stored. One example of this is a spring that is pressed all the way down. o Chemical energy is released as a result of a chemical reaction. This could be the food we eat to fuel our bodies or the petrol we burn to fuel our cars. • Stored mechanical energy is the energy stored in a mechanical system such as a wound-up spring. • Gravitational potential energy is the energy from a suspended

		object or pressure due to gravity, e.g. water behind a dam. o Nuclear energy is energy released from a nuclear reaction. Kinetic energy is the energy an object has due to its motion. Electrical energy is energy moving around an electrical circuit. Radiant energy includes light energy, e.g. solar energy. The Earth gets a lot of its energy from the light of the Sun. Thermal energy (heat energy) can be a solid, liquid or gas that emits heat. Motion energy is kinetic energy and relates to anything that moves such as a spinning wheel or the wind. o Sound energy is the energy of
Curriculum Narrative Previous Learning	Pupils will already be able to: identify mechanisms that are powered by hand identify some appliances that use electricity use relevant vocabulary to describe weather explain what humans and animals need to survive	Technical Language Turbine - a machine that produces continuous turning power from a fast-moving flow of a liquid or gas source (noun) - a place, person or thing which something originates from source (verb) - to obtain something from a place, person or thing intermittent - stopping and starting often over a period of time renewable (noun) - a natural resource or source of energy that is not depleted by use, such as water, wind or solar power renewable- (adjective) not depleted when used

		Year 3		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Adapting a recipe		
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge
Block E How does food affect your body and mind? In this unit, pupils will explore the nutritional value of food and its effect on our physical and mental health. Pupils will practise methods for preparing a range of vegetables and apply these skills to create different dishes. They will learn how to change the texture and flavour of food by roasting and adding herbs and spices.	 Explore how food benefits the body and mind Explore how to adapt the flavour of food Evaluate outcomes Recognise the importance of fibre and how it aids digestion Identify foods that are high in fibre such as wholegrains Identify flavours and suggest ways in which flavours can be adjusted Identify a range of spices and use them to season food Describe how the texture and taste of food can be changed or enhanced by using seasoning, by roasting and by marinading Evaluate outcomes, state preferences and make suggestions about how flavours could be changed or improved 	At the end of this I Know: How food can help their body and mind How to prepare and cook a range of vegetables	Be able to: Peel and grate a range of vegetables Add flavour and texture to foods	nutrition Nutrition is the process by which living things receive the food necessary for them to grow and be healthy. fibre Fibre is a part of food that cannot be broken down by the body and aids digestion by helping other foods move through the body more quickly. minerals Minerals are substances that are naturally present in the earth and are not formed from animal or vegetable matter, for example gold and salt. Some minerals are also present in food and drink and in the human body and are essential for good health.
Curriculum	Pupils will already be able to:			Technical Language
Narrative Previous Learning	This block is set in the context of the Science unit use the bridge method to cut food sa identify and describe key flavours pe describe how food can affect the ser	afely el, chop and grate a selection of	seasoning - salt, herbs or spices added to food to enhance its flavour claw - a way of holding food to protect the fingers whilst cutting, chopping or slicing bridge - a technique used when chopping food where the thumb and index finger are placed either side of the food item, forming a kind of bridge shape	

		Year 3			
	Core Discipline:	Structures			
	Key Concept: Developing strength in structures				
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge	
Year 3 Summer Term Block F What makes a bridge strong?	 Identify types of bridges Identify differences and similarities between images of a range of bridges Explain the purpose of a bridge and the importance of strength and stability Explore how using weight as a counterbalance can provide 	Design Make The art or process of deciding how something will look or work. The art or process of deciding how combining materials or putting parts together.	Evaluate Apply Form an opinion of the value or quality of something after careful thought. Apply Use something or make something work in a particular situation.	gap A gap is an empty space or opening in the middle of something or between two things. deck	
In this block, pupils will investigate how the shape and	 stability to a bridge structure Explore ways of stabilising a beam bridge made from paper Create features such as arches and piers from paper Modify a design in light of test results Make decisions about which features are most effective at 		block, pupils will	A bridge deck is the roadway, or the pedestrian walkway, surface of a bridge.	
features of a bridge can affect how strong it is. They will also identify types of bridges and the structural changes that engineers and architects make to increase the stability of structures.	 strengthening a bridge Evaluate outcomes Design and construct a bridge to hold a specified weight and span a specific gap Make decisions about which features to include and explain reasoning Construct features from cardboard and attach bridge parts securely to ensure stability Adjust a design to improve the stability and strength of a bridge structure Evaluate outcomes and make suggestions for improvements 	Know: Bridges are structures that allow people and vehicles to cross over an open space Towers, piers and arches provide strength to a bridge Be able to: Design and build a beam bridge that can hold the weight of 100 pennies Identify and name parts of a bridge		pier A bridge pier is a type of structure that extends to the ground below or into the water. It is used to support the bridge and transfer the loads to the foundation	
Curriculum	Pupils will already be able to:			Technical Language	
Narrative Previous Learning	 build structures using a range of different make a structure in accordance with a set recognise that a cylindrical pillar is stronge 	of criteria		suspension - a type of bridge in which the deck is hung below suspension cables on vertical suspenders arch - a curved structure that supports the weight of something above it, such as a bridge or the upper part of a building bascule - (pronounced bas-kyool) a movable bridge deck where the rising floor or section is counterbalanced by a weight	

		Year 4		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Food Choices		
Term and Focus	Taught Content:	Disciplinary K	End Point Core Knowledge	
Year 4 Autumn Term Block A What's really in your food? In this unit, pupils will explore the difference between freshly made food and mass-produced food. The unit will focus on common foods that are part of a healthy diet but are often bought premade and can contribute to poor physical and mental health.	 Compare the ingredients used in mass-produced pizzas with those used in homemade pizzas Identify the nutrients present in flour, cheese and tomatoes: carbohydrates, vitamins, protein and calcium Make a simple yeast free dough and use the techniques of kneading, rolling and stretching to form the dough Explain what gluten is and how it affects the texture of dough Explore traditional pizza topping ingredients Evaluate outcomes Explore the differences in terms of flavour, textures and nutritional value between mass-produced bread and homemade bread Explain the additional ingredients that are present in mass-produced bread products Explain what yeast is and how the fermentation process works to make bread dough rise Define the term proving and explain this process and how it affects the final outcome Explore the difference in ingredients between tinned and freshly made soup Explain that eating lots of pre-made foods can make it difficult to control our intake of sugar and salt Make a simple soup Compare the taste and texture of tinned and freshly made soup Evaluate results and suggest ways in which a recipe could be adapted 	At the end of this bl Know: Processed foods have many added ingredients	ock, pupils will Be able to: Make, roll and shape bread dough Make a soup	ingredients Ingredients are any foods or substances combined to make a particular dish. Many processed and ready-made meals contain additional ingredients to enhance flavour or extend shelf life. processed Processed food is food that has been treated in order to change or preserve it. bread Bread is a food made from flour, water and usually yeast, mixed and baked.
Curriculum Narrative	Pupils will already be able to:			Technical Language
Previous Learning	 identify some of the nutrients in a rar dice, slice, chop and grate vegetables explain the benefits of fresh food, cor 	gluten - a protein that is contained in wheat and some other grains knead - (verb) to press something, especially a mixture for making bread, firmly and repeatedly with the hands and fingers ferment - (verb) to experience a chemical change because of the action of yeast or bacteria		

		Year 4			
	Core Discipline:	Mechanisms			
	Key Concept:	Hinges			
Term and Focus	Taught Content:	Disci	plinary Knowledge	:	End Point Core Knowledge
Year 4 Autumn Term	 Identify the purpose of a hinge and know that it is a rotating joint that allows movement between two linked objects Explain the different features and applications of a 	Design	Working as a Designer Make Evaluate	Apply	hinge A hinge is a rotating joint that allows movement between two linked objects.
Block B How many ways are there to open a door?	 Variety of hinges Use a range of materials and simple tools to construct a variety of hinges and evaluate their effectiveness 	The art or process of deciding how combining	something by graterials or parts together. Form an opinion of the value or quality of something after careful thought.	Use something or make something work in a particular situation.	knuckle The knuckle is the hollow circular part at the joint of a hinge through which a pin is passed. The knuckle is often
In this block, pupils will investigate how	 Use measuring, cutting and joining skills to construct a gift box from cardboard Design and make a product that incorporates a 	At the end	of this block, pupils	s will	called a loop, joint, node or curl.
hinges work. They will then select a range of modelling materials and tools to make their own hinged products, evaluating and modifying them throughout	 working hinge Make decisions about the most appropriate hinge to be incorporated and give reasons for choice Evaluate outcomes, making judgements about aesthetics, accuracy and stability and effectiveness of the hinge Apply knowledge of how to make a hinge to fulfil a specific brief Use modelling skills to construct a stable product Modify the design as necessary Evaluate outcomes 	Know: Types of hinges and trelated terminology Common uses for hin	hinges	raluate hinged	The leaf is the portion of a hinge extending from the knuckle and which usually revolves around a pin. pin The pin is the rod running the length of the hinge. The pin holds the leaves of the hinge together. barrel The barrel is the part of a butt hinge where the knuckles are connected with a pin.
Curriculum	Pupils will already be able to:				Technical Language
Previous Learning	 use cutting and joining technique show an understanding of how to identify and make simple mecha 	strengthen and stiffer		stic and wood	butt hinge - a hinge that consist of two rectangular leaves connected with a pin, with screw holes to attach the hinge to a surface concealed hinge - a hinge that is completely hidden when the door or lid of a box is closed net - a two-dimensional shape that can be folded to form a three-dimensional solid

		Year 4				
	Core Discipline:	Electrical System	S			
	Key Concept:	Switches and Cir	cuits revisited			
Term and Focus	Taught Content:		Disciplinary	Knowledge:	:	End Point Core Knowledge
Pear 4 Spring Term Block C How useful are switches? In this block, pupils will learn how different types of switches work within electrical circuits and how these can be used to perform a function in a product.	 Teach pupils that a switch is a control mechanism used to interrupt the flow of electricity in a circuit Explain that switches are useful because they allow us to turn appliances on and off Give examples of switches that have more than one function Teach pupils that some switches can vary the speed, volume or degree of light provided by appliances Build simple circuits to include a switch Explore appliances that have different kinds of switches and how they work Draw a simple circuit diagram for an electrical appliance Explain the different purposes of switches: efficiency, safety and functionality Explore appliances that have more than one switch and investigate their purposes, such as to vary volume, light and heat 	Design The art or process of deciding how something will look or work. At the Know: A switch is an in in a circuit Switches are warrange of productions.	Make Create something by combining materials or putting parts together. e end of this nterruption idely used in	Be able to:	different types into circuits to	switch A switch is a device for making or breaking the connection in an electrical circuit. circuit An electrical circuit is a complete path of wires and equipment along which an electric current flows. component A component is one of the parts of an electrical circuit such as a bulb, battery or switch. current A current is the movement of water, air or electricity in a particular direction.
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous Learning	 s block is set in the context of the Science unit 'Electricity' name sources of electrical energy: batteries, mains power, rechargeable batteries identify common appliances that use electricity name the basic components of an electrical circuit: bulb, battery, motor, buzzer 				interruption - an occasion when someone or something stops something from happening for a short period unbroken - continuous with no pauses conductor - a material that allows electricity to pass through it multi-purpose - having many different uses	

		Year 4				
	Core Discipline:	Structures				
	Key Concept:	Designing Struct	ures			
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 4 Spring Term Block D	 Identify and explain the forces that affect buildings (compression, gravity, tension) Describe the role of engineers and architects 		1	a Designer		structural engineer A structural engineer analyses and designs the gravity support and
What shapes will give a structure stability? In this block, pupils	Conduct investigations to discover the loadbearing properties of cylinders made from a sheet of paper compared with cylindrical forms constructed from a series of smaller cylinders ich Record results and draw conclusions from	The art or process of deciding how something will look or work.	Make Create something by combining materials or putting parts together.	Form an opinion of the value or quality of something after careful thought.	Apply Use something or make something work in a particular situation.	force resistance of buildings, bridges and other structures. geodesic Geodesic refers to curved surfaces
will explore which						made up of geometric shapes and
shapes can be used	findings	At th	e end of this	block, pupils v	will	straight lines.
in structures. They will use a range of materials to investigate 3D shapes and in Lesson 3 they will collaborate on a class geodesic Roma Agrawal (born 1983) dome structure.	 Investigate the strength and stability of a range of geometric shapes Make a record of tests conducted and summarise outcomes Identify which shapes are strongest and most stable and their application in construction Apply knowledge and skills to a practical context Collaborate with others to create a structure from triangles Create, adapt and modify a design Evaluate results and suggest improvements 	Know: Triangles provid structure Structural engine architects to ens withstand forces	eers work with	Be able to: Make triangles join trusses Identify the for structures		gravity Gravity is the force that attracts objects towards one another, especially the force that makes things fall to the ground.
Curriculum	Pupils will already be able to:					Technical Language
Previous Learning	 explain the difference between 2D and 3D shapes 				easing	truss - a rigid framework constructed from triangles compression - the act of putting pressure on an object from different sides until it gets smaller tension - the state of being stretched tight and stiff

		Year 4			
	Core Discipline:	Textiles			
	Key Concept:	Fixing and Fastenings			
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge	
Year 4 Summer Term Block E How do you keep a tea towel from slipping off a hook? In this block, pupils will learn how to sew a button onto fabric. They will identify the different functions of fastenings and reflect on the advantages or disadvantages or using certain fasteners. They will also create a solution to the problem of a towel slipping off a hook.	 Explore the component parts and purposes of a range of fasteners Identify advantages and disadvantages of each fastener Explain the suitability of fasteners for specific purposes Record findings Use sewing techniques to attach a range of fasteners Evaluate outcomes and record the methods used Using running stitch, create a pocket by stitching two pieces of felt together Use running stitch to gather fabric to a specific length Apply previously learned skills and knowledge to a context Select and make a suitable fastener Explain a process and evaluate outcomes 	Design Make The art or process of deciding how something will look or work. Create something by combining materials or putting parts together.	Form an opinion of the value or quality of something after careful thought. Diock, pupils will	shank A shank is a short stem on the underside of a button that allows there to be a gap between the button and the cloth it is attached to. burr A burr is a seed container covered in tiny hooks, which attaches to animal fur and clothing, facilitating effective dispersal. hook and loop Hook and loop is a fastening system using two sides of material: one covered in hooks and the other covered in loops.	
Curriculum	Pupils will already be able to:			Technical Language	
Narrative Previous Learning	 use running stitch to attach fabrics describe the properties of materia use scissors to cut accurately 			buckle (noun) - a piece of metal at one end of a belt or strap, used to fasten the two ends together fastener - a button, zip or other device for temporarily joining together the parts of things such as clothes raw edges - an unfinished, rough or undecorated edge	

		Year 4		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Understanding Dietary requirem	ents	
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge
Year 4 Summer Term Block F Is cheap food always worse for you? In this block, pupils will learn how to make healthy food from low-cost ingredients. They will start to consider how cheap processed foods will affect their diet and health in later life.	 Compare the advantages of processed food with its disadvantages Explore ways of using low-cost fresh ingredients to make simple and appetising meals Evaluate outcomes Discover the origins of the pasty and how this traditional snack has been adapted in many other countries Compare the cost and nutritional content of preprepared and homemade food Make shortcrust pastry Define the term fusion Suggest ways in which a recipe could be adapted to reflect the cuisine of other countries Explore reasons why meat consumption is high in this country and the advantages of reducing this consumption Identify ingredients that provide protein which can serve as a suitable alternative to meat Evaluate outcomes and suggest ways in which a curry could be adapted Pupils will already be able to: 	At the end of this Know: That cheap processed food often contains additives, salt and sugar, which makes it less healthy than unprocessed food	block, pupils will Be able to: Peel, grate and chop vegetables to make economical, tasty and healthy food	cheap Cheap means to cost little money or to cost less than expected. fusion Fusion cooking is cooking that is a mixture of different styles. texture Texture is the way a surface, substance or piece of cloth feels when you touch it – for example, how rough, smooth, hard or soft it is.
Curriculum Narrative	Pupils will already be able to:			Technical Language
Previous Learning	This block is set in the context of the CUSP Science uni recognise that good nutrition keep repair use the claw and bridge methods to explain why ultra-processed food	shallow-fry - to cook in a small amount of oil or fat shortening - butter, lard or fat used to make pastry or shortbread, resulting in a crumbly texture fragrant - to have a pleasant or sweet smell		

		Year 5		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Eating Seasonally		
Term and Focus	Taught Content:	Disciplinar	y Knowledge:	End Point Core Knowledge
Year 5 Autumn Term Block A Why are our diets so different? In this block, pupils will look to Middle Eastern and Danish foods for inspiration and consider what they can learn from the diets of different cultures. They will learn how to make flatbreads and use a range of techniques to make delicious, appetising food.	 Explore the varieties of bread from around the world Explain how flatbreads differ, in terms of the ingredients and cooking methods used, from traditional breads Use a griddle pan Make garlic butter Explain the differences and similarities between the Danish and UK diet Explore and explain the nutritional value, taste and texture of rye bread Investigate ways of combining a range of ingredients to create an open sandwich that is visually appealing Explain and demonstrate techniques for improving the visual appeal of food: varying colours and textures adding height adding components in odd numbers using a squirty bottle to add dressings and sauces with precision Explore some culinary traditions of Middle Eastern and Mediterranean countries Define the term mezze Make simple yoghurt based dressings using a range of flavours Explain the nutritional value of ingredients such as yoghurt and chickpeas 	At the end of this Know: Some foods and key ingredients from other cultures How other cultures' food can be nutritious	Be able to: Make, roll and cook a flatbread Prepare a range of vegetables Present foods to a high standard	culture Culture refers to the customs and beliefs, art, way of life and social organisation of a particular country or group. presentation Food presentation is the art of modifying, arranging or decorating food to enhance its aesthetic appeal. variety Variety refers to several different sorts of the same thing. smørrebrød Smørrebrød is a traditional Danish openfaced sandwich. flatbread Flatbread is a type of bread that is thin and flat and made without yeast. Mezze Mezze is a style of dining common in the Mediterranean and Middle East. It resembles a collection of Spanish tapas and other small plates meant to stimulate your appetite. But unlike those appetizers, mezze often makes up an entire meal, combining both cold and hot, vegetarian and meat items
Curriculum Narrative	Pupils will already be able to:			Technical Language
Previous Learning	 use knife skills safely to prepare a knead, roll and shape dough use the claw and bridge technique 	-		fibre - the part of food that keeps the bowels working and moving other food quickly through the body knead - to press something, especially a mixture for making bread, firmly and repeatedly with the hands and fingers unleavened - made without any yeast, or other substance that would cause the bread to rise, and therefore flat

		Year 5				
	Core Discipline:	Electrical Systems	i			
	Key Concept:	Complex switches	and circuits			
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 5 Autumn Term	 Understand the importance of road safety Select materials based on their properties Combine materials to fulfil a design brief 	Design	Working a	s a Designer	Apply	properties Properties are the qualities or characteristics that a material has,
Block B In this block, pupils will draw on the	 Different fastenings are appropriate for different purposes Measure and cut a paper template 	The art or process of deciding how something will look or work.	Create something by combining materials or putting parts together.	Form an opinion of the value or quality of something after careful thought.	Use something or make something work in a particular situation.	such as flexibility, elasticity, etc. fastener A fastener is a button, zip or other
knowledge they have learnt so far to design and make	 Apply basic stitching skills Explain how a product meets a design brief Technology can be used to control, program and monitor products Develop an algorithm Write and test a simple program using coding knowledge Evaluate a product against a design brief 	At the	and of this l	alask availa	:11	device used for temporarily joining together the parts of items such as clothes.
a road safety belt. Pupils will write a simple program for a micro:bit and evaluate their outcome against the design brief.		Know: Technology can program and co product	be used to	Combine elements of their design knowledge to fulfil a rules to be follow or other problem		An algorithm is a process or set of rules to be followed in calculations or other problem-solving operations, especially by a
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous Learning	 describe the properties of materia identify and attach fastenings und design and debug simple program 	erstand and use s	imple algorith	ıms		fluorescent - appearing very bright when light shines on it; that can be seen in the dark reflective - capable of throwing back light, heat or sound from a surface attachment point - the point at which one thing joins to another debug - to look for and remove faults in a computer program programming - writing and testing computer programs

		Year 5				
	Core Discipline:	Textiles				
	Key Concept:	Making clothes la	st longer			
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 5 Spring Term Block C Which fabric is ideal for creating a functional and hardwearing lunch	 Explore the different properties of a range of fabrics and how these determine their uses Plan and carry out a fair test Sort fabrics according to their properties and record findings Explore the properties of materials used in the storage of food 	Design The art or process of deciding how something will look or work.	Working a Make Create something by combining materials or putting parts together.	Evaluate Form an opinion of the value or quality of something after careful thought.	Apply Use something or make something work in a particular situation.	durability Durability is the quality of being able to last for a long time without breaking or becoming weaker. repurpose To repurpose means to change something slightly in order to
bag? In this block, pupils will consider the durability of fabrics. They will	 Explain why materials need to be durable and waterproof Explore the effect of coating fabric with wax 	At the	end of this l	block, pupils Be able to:	will	make it suitable for a different use. functional Something that is functional is
design and make a functional and hardwearing lunch bag. They will create fair tests to investigate the properties of a range of fabrics and consider insulation and waterproofing.	of fabrics. They will design and make a functional and hardwearing lunch bag. They will create fair tests to investigate the properties of a range of fabrics and consider insulation and Explore the effect of coating rable with wax • Explore which clothing items can be repurposed as a lunch bag • Use cutting, stitching and folding to construct a rectangular-based durable lunch bag • Make choices about fastening and decorations • Evaluate outcomes	How to waterproof fabric Which fabrics are functional and ha	both	Use beeswax tootton fabric Repurpose a p	·	practical and useful .
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous Learning	 use a range of stitches to join fabr make simple fastenings explain the concept of wax resist identify properties of everyday ma 					beeswax - a yellow sticky substance that is produced by bees and is used especially for making candles and polish for wood swatch - a small piece of cloth used to show people what a larger piece would look or feel like insulate - to protect something with a material that prevents heat, sound, electricity etc. from passing through

		Year 5				
	Core Discipline:	Mechanisms				
	Key Concept:	Pulleys				
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Block D How can you lift a car onto a roof? In this block, pupils will investigate how pulleys and gears work. They will design and make their own pulleys and gears products, selecting and using a variety of modelling materials to create final outcomes.	 Explain what a gear is and how it works Identify different types of gears and their applications Explore how the direction and speed of movement is changed by using a system of gears and / or pulleys Introduce and define technical vocabulary related to gears and pulleys Construct a simple pulley system to lift a load Use diagrams, photos and annotations to record information about gears and pulleys Explore different designs of cranes and their everyday applications Cranes use pulley systems to provide a mechanical advantage Identify specific constraints and limitations related to a design brief Make a structure containing a pulley system for a specific purpose Evaluate outcomes, identifying where modifications need to be made and assess whether the requirements and specifications of the brief have been met Explore a range of designs and structures that could fulfil the requirements of the original design brief Explore a range of gear and pulley mechanisms used in structures such as Ferris wheels, windmills, ski lifts and wells and use these as a basis for designs Apply modelling, measuring, joining and cutting skills 	Design The art or process of deciding how something will look or work. At the Know: Types of gears and terminology relating Common uses of gears. How pulleys and change the directing movement.	Make Create something by combining materials or putting parts together. end of this length of the putting parts together.	Form an opinion of the value or quality of something after careful thought. Dlock, pupils of Be able to: Design and manuse pulleys and loads Evaluate the strong outcomes and improvements	ake products that d gears to lift uccess of their recommend	gear A gear is a toothed wheel that works with others to transfer rotational movement. pulley A pulley is a wheel with a grooved rim around it which holds a cord, belt or rope. Pulleys are used to change the speed, direction or magnitude of a force and can be used to raise heavy loads. mechanism A mechanism is a system of parts working together in a machine.
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous Learning	This block is set in the context of the Science unit 'For • give examples of simple mechanisms • cut and join a range of materials • identify ways in which to make a structure.	such as levers and I	_			gear train - a system of gears which transmits movement from one shaft to another driver gear - a gear wheel that causes other wheels to rotate idler - a gear for support or guidance instead of power transmission

		Year 5				
	Core Discipline:	Structures				
	Key Concept:	Developing stabili	ty in structures	;		
Term and Focus	Taught Content:		Disciplinary	Knowledge:		End Point Core Knowledge
Year 5 Summer Term Block E How are frames strengthened, reinforced and made rigid? In this unit, pupils will look at a range of ways that frames are reinforced to make them stable. They will identify joins and supports and create a model shelter based on what they have learnt.	 Explore ways in which framed structures are reinforced Understand and use technical vocabulary relating to the reinforcement of structures Experiment with methods of joining straws securely and evaluate outcomes Use carpentry equipment appropriately and safely Saw lengths of wood to create a frame Recognise that triangles are the most suitable shape to create gussets and braces to reinforce joins in a frame Make a written record of the work completed using appropriate vocabulary Apply knowledge of how to make a structure to fulfil a specific brief Use carpentry skills to construct a stable frame, incorporating structural joins for additional support and strength Identify the structural joins used and give reasons for choices Evaluate and modify the design and structure as needed 	Design The art or process of deciding how something will look or work. At the Know: Engineers use a methods to stre reinforce struction	Make Create something by combining materials or putting parts together. end of this large of ngthen and	block, pupils Be able to: Identify and strengthene strengthene creinforced	describe ways are	frame A frame is the supporting structure of a piece of furniture, a building, a vehicle etc. that gives it its shape. I-beam An I-beam is a girder which has the shape of an I when viewed in section. struts Struts are rods or bars forming part of a framework and designed to resist compression.
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous Learning	 identify shapes suitable for adding identify some methods used to property 					brace - a device fitted to something to give support mitre - a joint made between two pieces of wood or other material at an angle of 90°, such that the line of junction bisects this angle gussets - brackets used to strengthen the joins of a structure

	Ye	ar 5			
	Core Discipline:	Food and Nutrition			
	Key Concept:	Celebrating culture			
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge	
Block F What can you learn from different cultures' diets? In this block, pupils will look to different countries to see what can be learnt from different cultures. The recipes chosen showcase how certain foods can contribute to good health and wellbeing. Pupils will also learn how modern British food represents an eclectic mix of cultures	 Explain how changes in lifestyles over time require a change in diet Explore the nutritional value of traditional Asian recipes, ingredients and cooking methods Make a traditional Vietnamese summer roll Use traditional Asian ingredients such as mint, coriander, fish sauce and rice wine vinegar to add flavours Evaluate outcomes and suggest ways that a recipe could be adapted Identify and use some core ingredients and flavours found in Asian cuisine Explore how specific vegetables enhance our health and have medicinal qualities, such as garlic and ginger Use the stir-fry cooking technique and evaluate outcomes Identify and use some core ingredients and flavours typical of Indian cuisine Explain how UK diets have been influenced by Indian cuisine Explore the medicinal qualities of spices such as turmeric Experiment with spice mixes to add flavour to vegetables Explain the term parboil Select vegetables for their flavour and nutritional value Evaluate outcomes and explain how a recipe can be adapted 	At the end of this Know: How foods can be used as medicines How eating food from different countries can help us be healthy	block, pupils will Be able to: Slice and ribbon a range of vegetables Stir-fry vegetables	culture Culture refers to the customs and beliefs, art, way of life and social organisation of a particular country or group. migration Migration is the movement every year of large numbers of birds or animals from one place to another. It can also mean the movement of people to a new country or area in order to find work or better living conditions. spices Spices Spices are one of the various types of powder or seeds that come from plants and are used in cooking. Spices have a strong taste and smell.	
Curriculum Narrative	Pupils will already be able to: This block is set in the context of the Geography unit 'World countries.'	es'.		Technical Language	
Previous Learning	This block is set in the context of the Geography unit 'World countries'. • use a range of techniques to prepare and cook vegetables with accuracy and confidence • recognise that good nutrition keeps the body healthy, provides energy and helps the body to repair • identify some advantages and disadvantages of eating pre-prepared food • use appropriate vocabulary to explain processes and describe aromas, flavours and textures Technical Langu Medicinal - helpful in the procuring illness or infection fragrant - having a pleasant sometimes of the procuring illness or infection fragrant - having a pleasant sometimes of meat, fish and vegetables stir-fry (noun) - a hot dish may be able to: Technical Langu Medicinal - helpful in the procuring illness or infection fragrant - having a pleasant sometimes of meat, fish and vegetables stir-fry (verb) - to fry (meat, vegetables) rapidly over a high stirring briskly				

	Ye	ar 5		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Celebrating culture		
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge
Block F What can you learn from different cultures' diets? In this block, pupils will look to different countries to see what can be learnt from different cultures. The recipes chosen showcase how certain foods can contribute to good health and wellbeing. Pupils will also learn how modern British food represents an eclectic mix of cultures	 Explain how changes in lifestyles over time require a change in diet Explore the nutritional value of traditional Asian recipes, ingredients and cooking methods Make a traditional Vietnamese summer roll Use traditional Asian ingredients such as mint, coriander, fish sauce and rice wine vinegar to add flavours Evaluate outcomes and suggest ways that a recipe could be adapted Identify and use some core ingredients and flavours found in Asian cuisine Explore how specific vegetables enhance our health and have medicinal qualities, such as garlic and ginger Use the stir-fry cooking technique and evaluate outcomes Identify and use some core ingredients and flavours typical of Indian cuisine Explain how UK diets have been influenced by Indian cuisine Explain how UK diets have been influenced by Indian cuisine Experiment with spice mixes to add flavour to vegetables Explain the term parboil Select vegetables for their flavour and nutritional value Evaluate outcomes and explain how a recipe can be adapted 	At the end of this Know: How foods can be used as medicines How eating food from different countries can help us be healthy	block, pupils will Be able to: Slice and ribbon a range of vegetables Stir-fry vegetables	culture Culture refers to the customs and beliefs, art, way of life and social organisation of a particular country or group. migration Migration is the movement every year of large numbers of birds or animals from one place to another. It can also mean the movement of people to a new country or area in order to find work or better living conditions. spices Spices Spices are one of the various types of powder or seeds that come from plants and are used in cooking. Spices have a strong taste and smell.
Curriculum Narrative Previous Learning	Pupils will already be able to: This block is set in the context of the Geography unit 'World countrie use a range of techniques to prepare and cook recognise that good nutrition keeps the body repair identify some advantages and disadvantages use appropriate vocabulary to explain process	Technical Language Medicinal - helpful in the process of curing illness or infection fragrant - having a pleasant smell stir-fry (noun) - a hot dish made by frying small pieces of meat, fish and / or vegetables stir-fry (verb) - to fry (meat, fish or vegetables) rapidly over a high heat while stirring briskly		

	Ye	ar 6		
	Core Discipline:	Food and Nutrition		
	Key Concept:	Eating ethically		
Term and Focus	Taught Content:	Disciplinary	Knowledge:	End Point Core Knowledge
Block A Can street foods save us? In this block, pupils will study and make street foods from different cultures. The aim of these sessions is to encourage pupils to think about their own diet and snacks and how their nutritional value could be improved. The block provides an opportunity for pupils to learn about a range of different cultures.	 Explore the cultural food traditions of Mexico Explain what a burrito is Identify reasons why some common snacks are unhealthy Adapt traditional Mexican recipes to create a healthy snack Combine flavours and textures and evaluate the results, making suggestions for flavour adjustments Identify reasons why some common snacks are unhealthy Adapt traditional Mediterranean and Middle Eastern recipes to create a healthy snack Make pitta bread dough and cook safely Make hummus and identify its nutritional content and evaluate outcomes Explore traditional Indian snacks Explain how the UK diet has been heavily influenced by migration from the Indian continent Make samosas from filo pastry Explain how filo pastry is made and why, in some cases, buying premade food is beneficial 	At the end of this Know: What street foods are How snacks can be good foods to eat	block, pupils will Be able to: Make a burrito Make and roll bread dough Make a savoury pastry	Street food Street food is prepared or cooked and sold by vendors in a street or other public location for immediate consumption. culture Culture refers to the customs and beliefs, art, way of life and social organisation of a particular country or group. snack A snack is a small portion of food, generally eaten between meals. Snacks come in a variety of forms including packaged snack foods and other processed foods, as well as items made from fresh ingredients at home.
Curriculum Narrative	Pupils will already be able to: • identify some traditional dishes and ingredient	ts of different cultures		Technical Language
Previous Learning	 make, roll and cook flatbread prepare a range of vegetables present food to a high standard explain the nutritional value of a range of foods 			nutrient - a substance that provides nourishment essential for the maintenance of life and for growth prove - to swell (become larger or rounder) before being baked because of the action of yeast fry - to cook something in hot fat or oil

		Year 6		
	Core Discipline:	Mechanisms		
	Key Concept:	Gears		
Term and Focus	Taught Content:	Disciplinary k	Knowledge:	End Point Core Knowledge
Block B How do pulleys and gears let you see the world? In this block, pupils will investigate how pulleys and gears work and design and make their own gears product. Pupils will select and use a variety of modelling materials to create final outcomes.	 Identify different pulley systems such as fixed, movable and compound and explain how they work and their applications Explore and compare the mechanical advantage provided by different pulley systems Explain what a block and tackle is and identify its common uses Make accurate measurements of force using a Newton meter Draw conclusions from results of experimentation Name and identify the difference between different types of gears such as spur, worm and bevel Identify the movement involved in a rack and pinion system Apply knowledge of gear trains to design and construct a model Ferris wheel Make decisions about aesthetics, materials to be used and the method of construction Evaluate outcomes and make reasoned suggestions for modifications and improvements 	At the end of this bl Know: Types of pulley systems and gears Common uses of pulleys and gears How pulleys and gears can create simple	Evaluate Apply Form an opinion of the value or quality of something after careful thought. Use something or make something work in a particular situation.	pulley A pulley is a wheel with a grooved rim around it which holds a cord, belt or rope. Pulleys are used to change the speed, direction or magnitude of a force and can be used to raise heavy loads. movable pulley This is a simple pulley where the wheel can both move and rotate. In this pulley system, less force is required to lift a load. fixed pulley A fixed pulley is one which has a rotating wheel that is attached to a stationary object such as a beam.
Narrative Previous Learning	 identify different types of gears and their applications explore how direction and speed of movement is changed by using a system of gears 			

	Ye	ar 6				
Core Discipline:		Food and Nutrition				
Key Concept:		Eating on a budget				
Term and Focus	Taught Content:	Disciplinary	/ Knowledge:	End Point Core Knowledge		
Block C Does food affect the way you feel? Pupils will learn how to cook foods that are often pre-made and processed. They will learn and apply techniques to make dishes designed to help improve energy levels, mood and future health.	 Explore the importance of carbohydrates and the difference between simple and complex carbohydrates Demonstrate the claw method to dice vegetables safely Cook pasta and make a simple tomato sauce Use seasoning to adjust flavour Explore the remedial qualities of food Make a basic stock Use a range of culinary techniques to prepare vegetables: dice, chop, grate, peel Taste, discuss and suggest modifications to a final dish Explore and use techniques to make food visually appealing Apply knife skills learned in the previous lessons Select and arrange colours and textures in a visually attractive way Evaluate the visual appeal of a dish and suggest improvements 	At the end of this Know: The difference between slow release and quick release carbohydrates How food can improve their mood and energy levels	block, pupils will Be able to: Dice, slice, peel, grate and cook a range of vegetables Make a sauce and a stock Use height and colour to improve the visual appeal of food	carbohydrates Carbohydrates provide the body with energy and essential nutrients. Simple carbohydrates are broken down quickly by the body to be used as energy and are found naturally in foods such as fruits, milk and milk products. They are also found in processed and refined sugars such as sweets and soft drinks. The majority of carbohydrate intake should come from complex carbohydrates (starches) and naturally occurring sugars rather than processed or refined sugars. staple A staple food is any food that is a common part of a region's everyday diet. They tend to be foods that can be stored and eaten throughout the year. Potatoes and rice are the most common examples, however, contrary to popular belief, bread is not a staple food as it cannot be stored for a long period of time. nutrient A nutrient is a substance needed by organisms to stay alive and healthy. A healthy human diet includes seven different kinds of nutrient: carbohydrates, proteins, fats and oils, minerals, vitamins, fibre and water.		
Curriculum	Pupils will already be able to: • explain what humans need to stay healthy	Technical Language				
Narrative Previous Learning	 explain what numans need to stay healthy identify the main food groups hold and use utensils correctly 	sauté -to cook over heat, in fat or oil translucent - allowing some light to pass through dice - to cut food into small squares				

		Year 6				
	Core Discipline:	Structures				
Key Concept:		Designing Structures (revisit)				
Term and Focus	Taught Content:	Disciplinary k	End Point Core Knowledge			
Block D How strong is a piece of spaghetti? In this block, pupils will test the strength of spaghetti and then apply what they have learned to construct a tower that is at least one metre tall.	 Devise and carry out an experiment to test the strength and stability of spaghetti Through testing, find ways to increase the weight that spaghetti can withstand Draw conclusions from observations and test results Investigate the stability and strength of 3D shapes Explore the effect of adding features such as flying buttresses to a structure Record observations and evaluate outcomes Identify the features that make a tower more stable Explain how to use guy lines to provide support for a tower Combine techniques and features to construct a stable tower from limited materials Identify ways in which a structure can be made more stable and modify a design as necessary 	deciding how combining materials or	Evaluate Apply Form an opinion of the value or quality of something after careful thought. Use something work in a particular situation.	guyed mast A guyed mast or guyed tower is a tall, thin, vertical structure that depends on guy lines for stability. flying buttress A flying buttress is an architectural support that bears the load of roofs or vaulted ceilings. load Load refers to the amount of weight that is pressing down on something.		
Curriculum	Pupils will already be able to: • identify 2D shapes that have stren	ngth and stability, such as triangles		Technical Language		
Narrative Previous Learning	 explain why cylinders are capable create a truss, using a series of tri 	Aesthetic - connected with beauty and art and the understanding of beautiful things Edifice - a large, impressive building constraints - restrictions or limitations				

			Year 6			
	Core Discipline:	Electrical Syster	ns			
	Key Concept:	Complex switches and circuits				
Term and Focus	Taught Content:	Disciplinary Knowledge:			End Point Core Knowledge	
Year 6 Summer Term Block E Can switches perform more than one function? In this block, pupils will learn how switches can be combined with electrical components in different ways to change the functionality of a product.	 Explore types and functions of switches in a range of products Identify switches that have a single function and those that are multipurpose Suggest reasons why specific switches have been used in particular appliances Draw circuit diagrams to represent a circuit including a bulb or buzzer and a switch Make accurate recordings Build circuits according to specific criteria, using a range of components Define the term simultaneous Explore and build circuits that will allow components to work independently of each other and simultaneously (series and parallel) Identify the circuits required for everyday appliances Draw circuit diagrams to represent those circuits (series and parallel) 	Design The art or process of deciding how something will look or work. At the Know: More than one used to change functionality of	Make Create something by combining materials or putting parts together. e end of this switch can be the	Form an opinion of the value or quality of something after careful thought. Colored Be able to: Use switches product in residesign brief	to adapt a	switch A switch is a device for making or breaking the connection in an electrical circuit. parallel circuit In parallel circuits, electrical components are connected alongside one another, forming extra loops. Since there are different loops, the current will split as it leaves the cell and pass through one of the loops. In a parallel circuit, if a lamp breaks or a component is disconnected from one parallel wire, the components on different branches keep working. And, unlike a series circuit, the lamps stay bright if you add more lamps in parallel. series circuit In a series circuit, components are connected in one loop. The electrical current passes through all the different components, one after the other, without any branches. If a lamp breaks or a component is disconnected, the circuit is broken and all the components stop working. component A component is one of the parts of an electrical circuit such as a bulb, battery or switch.
	rupiis wiii aireauy be able to.					Technical Language
Narrative Previous Learning	recognise that a switchgive reasons for variation	tence unit 'Electricity'. trical circuits and name the components th opens and closes a circuit tions in how components function in a circuit ols when representing a simple circuit			functionality - the purpose that something is designed for or expected to perform multi-function - having many different functions brief - a written description of what a new project or product should do, what is needed to produce it, how long it will take etc. simultaneous - happening or being done at exactly the same time	

		Yea	r 6			
	Core Discipline:	Textiles				
	Sustainable materials					
Term and Focus	Taught Content:	Disciplinary Knowledge:				End Point Core Knowledge
Block F How can we reduce, recycle and repurpose? In this block, pupils will learn how they can reduce waste by recycling and repurposing snack packets and plastic bags into useful items.	 Explore ways in which objects and materials can be repurposed Crochet using repurposed materials Identify properties of materials Explain how a material's properties will determine its use Explain how plastic is harmful to the environment Identify properties of plastic Create a skein of plastic yarn from plastic bags Crochet a simple bag Make a record of the processes completed Explore the effects of waste on the planet Join snack packets by applying heat Identify properties of the materials used to make snack packets Identify suitable alternative uses for recycled crisp packets Design and make a bag using recycled materials and evaluate results 	Design The art or process of deciding how something will look or work. At the Know: Plastic waste ca and repurposed useful items	Make Create something by combining materials or putting parts together. e end of this n be recycled		net hook out of a e plastic bags and s to create	recycle To recycle means to collect and treat used objects and materials in order to use them again. repurpose To repurpose means to change something slightly in order to make it suitable for a different use. reduce To reduce means to become or to make something smaller in terms of size, degree of importance or quantity.
Curriculum	Pupils will already be able to:					Technical Language
Narrative Previous Learning	 make a chain from yarn identify properties of materials explore the different properties of a range of fabrics and how these determine their uses 					chain - a crochet stitch where connected loops of yarn or thread form a chain seal (verb) - to fasten or close securely skein - a loosely coiled length of yarn