

Curriculum Driver: DT Year 1 / 2				
<b>Design, make, evaluate and improve</b> <ul style="list-style-type: none"> <li>• Design products that have a clear purpose and an intended user.</li> <li>• Make products, refining the design as work progresses</li> </ul>				
LO	Master Practical Skills Food	Master Practical Skills Materials	Master Practical Skills Textiles	Master Practical Skills Construction / Mechanics
Term/ Cultural & Cross Curricular Link	Summer Term Funtrition	Autumn/Spring	Autumn/Spring	Spring/Summer
Stimulus	Funtrition - Healthy Snack - Cycle A - fruit salad Cycle B - Making bread	Cycle A - World book day - character - <b>Spring</b> Cycle B - Tudor houses - <b>Autumn</b>	Cycle A - - Florence Nightengale sock puppet - <b>Autumn</b> Cycle B - make an arctic animal - <b>Spring</b>	Cycle A - making a 3d plant - <b>Spring</b> Cycle B - Make a animal habitat - add in sliding mechanism. - <b>Summer</b>
Skills	<ul style="list-style-type: none"> <li>• Cutting and peeling ingredients safely and hygienically</li> <li>• Measure or weigh ingredients using scales</li> </ul>	<ul style="list-style-type: none"> <li>• Cut materials safely</li> <li>• Measure and mark out</li> <li>• Develop cutting techniques: folding and cutting</li> <li>• Develop joining techniques</li> </ul>	<ul style="list-style-type: none"> <li>• Shaping using templates</li> <li>• Join textiles using running stitch</li> <li>• Colour and decorate adding sequins and detail.</li> </ul>	<ul style="list-style-type: none"> <li>• Create products using leavers, wheels and winding mechanisms.</li> <li>• Use different materials and techniques to make and strengthen products</li> </ul>

Curriculum Driver: DT Year 3/ 4			
Texts	<p style="text-align: center;"><b>Design, make, evaluate and improve</b></p> <ul style="list-style-type: none"> <li>• Design products that have a clear purpose and an intended user.</li> <li>• Make products, refining the design as work progresses</li> </ul>		
LO	Master Practical Skills Materials	Master Practical Skills Electronics	Master Practical Skills Construction / Mechanics
Term/ Cultural & Cross Curricular Link	Autumn Cycle A- Bones and Bile Cycle B- Light and Sound	Spring	Summer Geography focus America Australia
Stimulus	<p style="text-align: center;">Science</p> <p>Cycle A- Bile and Bones- The human body- Board game Cycle B- Light and Sound- Black out curtains.</p>	<p style="text-align: center;">Cycle A- Powerful British monarchs and their reigns. Light up treasure box- Cycle B- Journey through time- Tudor and</p>	<p style="text-align: center;">Cycle A- America- Pizza Cycle B- Food- Lamingtons- Down Under</p>
Skills	<p><b>Design, make, evaluate and improve</b></p> <ul style="list-style-type: none"> <li>• Design with purpose by identifying opportunities to design.</li> <li>• Make products by working efficiently (such as by carefully selecting materials)</li> <li>• Refine work and techniques as work progresses, continually evaluating product design.</li> <li>• Use software to design and present product.</li> </ul> <p><b>Take inspiration from design throughout history</b> Identify some of the great designers to generate ideas for designs. Improve upon existing designs, giving reasons for choices.</p>	<p><b>Cycle A- Master practical skills</b> Light up treasure box- inventors</p> <ul style="list-style-type: none"> <li>• Diagnose faults in circuits</li> <li>• Create series and parallel circuits</li> <li>• Cut materials accurately and safely by selecting appropriate tools.</li> <li>• Measure and mark out accurately.</li> <li>• Cutting and shaping including perimeter slots.</li> </ul> <p>Appropriate joining techniques.</p> <p><b>Cycle B- Master practical skills</b> Tudor purses</p> <ul style="list-style-type: none"> <li>• Understand the need for a seam allowance</li> <li>• Join textiles with appropriate stitching</li> </ul>	<p><b>Master practical skills</b> Cycle A- Food- Pizza</p> <p><b>Cycle B- Food- Lamingtons</b></p> <ul style="list-style-type: none"> <li>• Prepare ingredients hygienically, using appropriate utensils.</li> <li>• Measure ingredients accurately and follow a recipe.</li> <li>• Assemble or cook ingredients</li> </ul>

