



	Autumn term	Spring Term	Summer Term
Y3	<b>Stone Age</b> <i>Understand how simple electrical circuits and components can be used to create functional products</i>	<b>Rainforest</b> <i>Know that food ingredients can be fresh, pre-cooked and processed</i>  <i>How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</i>  <i>How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</i>  <i>Know that a healthy diet is made up from a variety and balance of different foods and drinks, as depicted in the 'eat well' plate</i>  <i>Know that to be active and healthy, food is needed to provide energy for the body</i> <i>Measure using grams</i> <i>Follow a recipe</i>	<b>Ancient Egypt</b> <i>Understand how levers and linkages or pneumatic systems create movement</i>
<b>To be covered in all aspects of DT each term</b>	<ul style="list-style-type: none"> <li>• <i>Gather information about the needs and wants of particular individuals and groups</i></li> <li>• <i>Develop their own design criteria and use these to inform their ideas</i></li> <li>• <i>Research designs</i></li> <li>• <i>Share and clarify ideas through discussion</i></li> <li>• <i>Model their ideas using prototypes and pattern pieces</i></li> <li>• <i>Use annotated sketches, cross-sectional drawings and diagrams</i></li> <li>• <i>Use computer-aided design</i></li> </ul>	<ul style="list-style-type: none"> <li>• <i>Using different materials:-</i></li> <li>• <i>Measure, mark out, cut and shape materials and components with some accuracy</i></li> <li>• <i>Assemble, join and combine materials and components with some accuracy apply a range of finishing techniques, include those from art and design, with some accuracy</i></li> </ul>	<ul style="list-style-type: none"> <li>• <i>Identify the strengths and weaknesses of their ideas and products</i></li> <li>• <i>Consider the views of others, including intended users, to improve their work</i></li> <li>• <i>Investigate - who designed and made the products, where products were designed and made, when products were designed and made and whether products can be recycled or reused</i></li> </ul>

	<b>Autumn term</b>	<b>Spring Term</b>	<b>Summer Term</b>
<b>Y4</b>	<b>Ancient Greece</b>  <i>Understand how pneumatic systems create movement.</i>	<b>Around the world in 80 Days</b>  Cooking and Nutrition Understand and apply the principle of a healthy and varied diet. Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking Know that a healthy diet is made up from a variety and balance of different foods and drinks, as depicted in the 'eat well' plate Know that to be active and healthy, food is needed to provide energy for the body Measure using grams Follow a recipe  Know that a single fabric shape can be used to make a 3D textiles product	<b>Roman Invasion</b>  <i>Understand how levers and linkages or pneumatic systems create movement</i>
<b>To be covered in all aspects of DT each term</b>	<ul style="list-style-type: none"> <li>• <i>Gather information about the needs and wants of particular individuals and groups</i></li> <li>• <i>Develop their own design criteria and use these to inform their ideas</i></li> <li>• <i>Research designs</i></li> <li>• <i>Share and clarify ideas through discussion</i></li> <li>• <i>Model their ideas using prototypes and pattern pieces</i></li> <li>• <i>Use annotated sketches, cross-sectional drawings and diagrams</i></li> <li>• <i>Use computer-aided design</i></li> </ul>	<ul style="list-style-type: none"> <li>• <i>Using different materials:- Measure, mark out, cut and shape materials and components with some accuracy</i></li> <li>• <i>Assemble, join and combine materials and components with some accuracy apply a range of finishing techniques, include those from art and design, with some accuracy</i></li> </ul>	<ul style="list-style-type: none"> <li>• <i>Identify the strengths and weaknesses of their ideas and products</i></li> <li>• <i>Consider the views of others, including intended users, to improve their work</i></li> <li>• <i>Investigate - who designed and made the products, where products were designed and made, when products were designed and made and whether products can be recycled or reused</i></li> </ul>

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<b>Y5</b>	<p><b>Invaders and Settlers</b></p> <p><i>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</i></p> <p><i>Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</i></p> <p><i>How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</i></p> <p><i>Know that recipes can be adapted to change the appearance, taste, texture and aroma</i></p> <p><i>Know that different foods contain different substances - nutrients, water and fibre - that are needed for health</i></p> <p><i>Understand the need for correct storage</i></p> <p><i>Measure accurately</i></p> <p><i>Work out ratios in recipes</i></p>	<p><b>Tudors /Shakespeare</b></p> <p>Apply their understanding of how to strengthen, stiffen and reinforce more complex structures</p>	<p><b>Local History and Rivers</b></p> <p>Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]</p> <p><i>Understand how cams, pulleys and gears create movement</i></p>
<b>To be covered in all aspects of DT each term</b>	<ul style="list-style-type: none"> <li>• Carry out research, using surveys, interviews, questionnaires and web-based resources</li> <li>• Identify the needs, wants, preferences and values of particular individuals and groups</li> <li>• Develop a simple design specification to guide their thinking</li> <li>• Recognise when their products have to fulfil conflicting requirements</li> <li>• Generate innovative ideas, drawing on research</li> <li>• Make design decisions, taking account of constraints such as time, resources and cost</li> <li>• Develop prototypes</li> </ul>	<p>Using different materials:-</p> <ul style="list-style-type: none"> <li>• Accurately measure to nearest mm, mark out, cut and shape materials and components</li> <li>• Accurately assemble, join and combine materials/components</li> <li>• Accurately apply a range of finishing techniques, including those from art and design</li> <li>• Use techniques that involve a number of steps</li> <li>• Demonstrate resourcefulness, e.g. make refinements</li> </ul>	<ul style="list-style-type: none"> <li>• Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make</li> <li>• Compare their ideas and products to their original design specification</li> </ul> <p><i>Investigate - how much products cost to make, how innovative products are and how sustainable the materials in products are</i></p>

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<b>Y6</b>	<p><b>Britain At War</b></p> <p>Understand and use electrical systems in their products [e.g. series circuits incorporating switches, bulbs, buzzers and motors]</p> <p>Programming a computer to monitor changes in the environment and control their products</p> <p><i>Understand how more complex electrical circuits and components can be used to create functional products</i></p> <p><i>Know that electrical circuits have an input, process and output.</i></p>	<p><b>Brazil</b></p> <p>Cooking and Nutrition</p> <p>Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.</p> <p><i>Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</i></p> <p><i>How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</i></p> <p><i>Know that recipes can be adapted to change the appearance, taste, texture and aroma</i></p> <p><i>Know that a recipe can be adapted a by adding or substituting one or more ingredients</i></p> <p><i>Know that different foods contain different substances - nutrients, water and fibre - that are needed for health</i></p> <p><i>Understand the need for correct storage</i></p>	<p><b>Natural Disasters</b></p> <p><i>Know that a 3D textiles product can be made from a combination of fabric shapes</i></p> <p>Know how to reinforce/strengthen a 3D framework</p>
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