

Skerton St Luke's CE Primary School





| | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
|--------|----------|--|---|--|---|--|
| Year 1 | | Mechanisms - pop ups and simple card levers | Food - preparing and combining foods | | Structures - stability and strength | |
| | | Join appropriately for different materials and situations e.g. glue, tape. Try out different axle fixings and their strengths and weaknesses. Make vehicles with construction kits which contain free running wheels. Use a range of materials to create models with wheels and axles e.g. tubes, dowel, cotton reels. Roll paper to create tubes. | Develop a food vocabulary using taste, smell, texture and feel. Group familiar food products e.g. fruit and vegetables Cut, peel, grate, chop a range of ingredients Work safely and hygienically. Measure and weigh food items, non-statutory measures e.g. spoons, cups. | | Explore how to make structures stronger. Investigate different techniques for stiffening a variety of materials. Test different methods of enabling structures to remain stable. Join appropriately for different materials and situations e.g. glue, tape. Mark out materials to be cut using a template. Use a glue gun with close supervision. | |
| Year 2 | | | Mechanisms - wheels | Food - the eatwell plate, | Textiles - using a | |
| | | | and axles Cut dowel using hacksaw and bench hook. Attach wheels to a chassis using an axle. Mark out materials to be cut using a template. Fold, tear and cut paper and card. Cut along lines, straight and curved. Use a hole punch. Insert paper fasteners for card. Experiment with levers and sliders to find different ways of making things move in a 2D plane. | where food comes from, principles of a healthy diet Develop a food vocabulary using taste, smell, texture and feel. Group familiar food products e.g. fruit and vegetables. Explain where food comes from. Cut, peel, grate, chop a range of ingredients Work safely and hygienically. Understand the need for a variety of foods in a diet. Measure and weigh food items, non-statutory measures e.g. spoons, cups. | template, simple joining, choice of stitches, choice of materials Cut out shapes which have been created by drawing round a template onto the fabric. Join fabrics by using e.g. running stitch, glue, staples, over sewing, tape. Decorate fabrics with attached items e.g. buttons, beads, sequins, braids, ribbons. Colour fabrics using a range of techniques e.g. fabric paints, printing, painting. | |
| Year 3 | | Food - simple dish - the | | Mechanical systems - | | Structures - |
| | | eatwell plate | | levers and linkages | | shell/frame structures and strengthening |

| | | Make healthy eating choices – use the Eatwell plate. Join and combine a range of ingredients. Explore seasonality of vegetables and fruit. Find out which fruit and vegetables are grown in countries/continents studied in Geography. Develop understanding of how meat/fish are reared/caught. | Develop a technical vocabulary appropriate to the project. Use mechanical systems such as cams, pulleys and gears. Use electrical systems such as motors. Program, monitor and control using ICT. | | Develop vocabulary related to the project. Create shell or frame structures. Strengthen frames with diagonal struts. Make structures more stable by giving them a wide base. Measure and mark square section, strip and dowel accurately to 1cm. |
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| Year 4 | systems - control and electrical components Develop a technical vocabulary appropriate to the project. Use mechanical systems such as cams, pulleys and gears. Use electrical systems such as motors. Program, monitor and control using ICT. | | Textiles - seams, stiffening and strengthening, materials and fastenings Use the correct vocabulary appropriate to the project. Create 3D products using patterns pieces and seam allowance. Understand pattern layout. Decorate textiles appropriately (often before joining components). Pin and tack fabric pieces together. Join fabrics using over sewing, back stitch, blanket stitch or machine stitching (closer supervision). Combine fabrics to create more useful properties. Make quality products. | | Food - simple savoury food and cooking techniques Develop sensory vocabulary/knowledge using, smell, taste, texture and feel. Analyse the taste, texture, smell and appearance of a range of foods (predominantly savoury). Follow instructions/recipes. Make healthy eating choices – use the Eatwell plate. Join and combine a range of ingredients. |
| Year 5 | | Food - food from another culture, variety of cooking techniques properties of ingredients and sensory characteristics. | Mechanical systems - cams, pulleys and gears Develop a technical vocabulary appropriate to the project. | 3D Textiles - using gussets, using patterns, joining with seam allowance, combining fabrics | |

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| | | Weigh and measure using | | Use mechanical systems such | Use the correct vocabulary | |
| | | scales. | | as cams, pulleys and gears. | appropriate to the project. | |
| | | Select and prepare foods for a | | Use electrical systems such as | Create 3D products using | |
| | | particular purpose. | | motors. | patterns pieces and seam | |
| | | Work safely and hygienically. | | Program, monitor and control | allowance. | |
| | | Show awareness of a healthy | | using ICT. | Understand pattern layout. | |
| | | diet (using the eatwell plate). | | | Decorate textiles | |
| | | Use a range of cooking | | | appropriately (often before | |
| | | techniques. | | | joining components). | |
| | | Know where and how | | | Pin and tack fabric pieces | |
| | | ingredients are grown and | | | together. | |
| | | processed. | | | Join fabrics using over sewing, | |
| | | Consider influence of chefs | | | back stitch, blanket stitch or | |
| | | e.g. Jamie Oliver and school | | | machine stitching (closer | |
| | | meals, Hugh Fearnley- | | | supervision). | |
| | | Whittingstall and sustainable | | | Combine fabrics to create more useful properties. | |
| | | fishing etc. | | | | |
| | | | | | Make quality products. | |
| Year 6 | | | Food - chefs, food | | Combining learning from across design and technology skills bases - structures, mechanical | |
| | | | heroes, designing a | | | |
| | | | healthy menu/eatwell | | systems, electrical systems, ICT programming and | |
| | | | plate | | control | |
| | | | properties of ingredients and | | | |
| | | | sensory characteristics. | | Develop a technical vocabulary a | ppropriate to the project. |
| | | | Select and prepare foods for | | Use mechanical systems such as | |
| | | | a particular purpose. | | · | · · · · · |
| | Work safely and hygienically. | | | Use electrical systems such as motors. | | |
| | | Show awareness of a healthy | Program, monitor and control using ICT. | | | |
| | | | diet (using the eatwell | | | |
| | | | plate). | | | |
| | | | Know where and how | | | |
| | | | ingredients are grown and | | | |
| | | | processed. | | | |