

R	Construction	Food/Cooking	Textiles/Sewing
	<p>Knowledge:-</p> <ul style="list-style-type: none"> • understand materials and their properties. • know ways in which materials can be joined 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • what healthy means • names of fruits and vegetables • how and why we wash the food before eating 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • understand the properties of different fabrics • know ways that fabric can be joined
	<p>Skills:-</p> <ul style="list-style-type: none"> • use simple tools and techniques competently and appropriately • select tools and techniques needed to shape, assemble and join materials using glue 	<p>Skills:-</p> <ul style="list-style-type: none"> • express likes/dislike of a range of fruit/vegetables according to taste, texture, smell, appearance • wash fruit and vegetables 	<p>Skills:-</p> <ul style="list-style-type: none"> • select materials (pre-cut fabrics) • join textiles together using glue, stitching • express preferences when choosing fabrics.

1	Construction building a house using everyday materials make a moon buggy	Food/Cooking	Textiles/Sewing
	Knowledge:- <ul style="list-style-type: none"> • Know what materials are suitable for a given task • Know how moving objects work (axles/wheels, levers) • Know different ways of joining materials • Understand that a design must be more a given purpose 	Knowledge:- <ul style="list-style-type: none"> • Hygiene – hand washing • Utensils used in process of making food • A vegetable is a plant • Fruit and vegetables can be grown at home • The body needs nutrients to stay healthy • Fruit and vegetables are essential part of a balanced diet (5 portions a day) 	Knowledge:- <ul style="list-style-type: none"> • Understand the properties of different fabrics • Know ways that fabric can be joined
	Skills:- <ul style="list-style-type: none"> • begin to explore how products have been created • design products that have a clear purpose and an intended user • make simple diagrams to show my design • develop design criteria with a group • make structure/model using different materials and moving parts 	Skills:- <ul style="list-style-type: none"> • Investigate/taste fruit and vegetables • Select ingredients to design an appealing product • Communicate ideas through talk and drawings • Prepare ingredients • Assemble ingredients • Talk about how to be healthy • Use utensils safely to peel, cut, slice, squeeze, grate, chop • Taste and evaluate finished product 	Skills:- <ul style="list-style-type: none"> • Use a simple template for cutting out? • use a range of tools and equipment to cut, shape, join and sew • Select from and use a wide range of textiles, according to their characteristics • Design a product with a clear purpose • Make product for a given purpose

2	Construction make a pirate ship	Food/Cooking making a stir fry	Textiles/Sewing Sea collage
	<p>Knowledge:-</p> <ul style="list-style-type: none"> • understand how existing products work • understand basic safety rules • know properties of different materials to select what is appropriate for a given purpose 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • importance of safety and hygiene in food preparation • know food groups and their importance in a balanced diet • know origins of food • know the purpose of different tools (sieve, spatula, peeler, colander) 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • to know what design criteria is and how it can be used to create a product. • to know which equipment is needed to sew material together. • to know and use key vocabulary relevant to the project: seam, thread, stitch. • to know how to evaluate their product against the design criteria and suggest improvements.
	<p>Skills:-</p> <ul style="list-style-type: none"> • generate ideas through comparing existing products • cut materials in different ways (scissors, knife, saw) • use tools safely • join multiple materials together 	<p>Skills:-</p> <ul style="list-style-type: none"> • grow vegetables from seed and understand what is available in different seasons. • use knowledge of food groups in design. • wash, cut, peel, grate ingredients safely and hygienically • talk about where different foods come from. • show understanding of a varied diet. • cook ingredients • cook safely • measure ingredients 	<p>Skills:-</p> <ul style="list-style-type: none"> • design and create - stitching the material together effectively at the seams. • use a needle safely. • cut textiles accurately • evaluate own and each other's product(s) against the design criteria.

3	Construction Bronze age jewellery	Food/Cooking Make a healthy lunch box	Textiles/Sewing Designing and making a Roman tunic
	<p>Knowledge:-</p> <ul style="list-style-type: none"> • apply knowledge of how to strengthen, stiffen and reinforce to make more complex structures. • Know how to use equipment safely 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • How to be hygienic and safe. • That appearance of food is important • Ingredients can be combined to create taste Know how to use utensils and their names Stages involved in making foods, including fresh and processed 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • to know which equipment is needed to sew material together. • to know and use key vocabulary relevant to the project: seam, thread, stitch.
	<p>Skills:-</p> <ul style="list-style-type: none"> • Plan design, using diagrams and labels • Assemble components together before joining • Combine components in different ways 	<p>Skills:-</p> <ul style="list-style-type: none"> • Evaluate foods according to appearance, texture, taste and smell • Select ingredients according to preference • Plan the main stages of a recipe • Select equipment to Chop, slice, peel, spread and mix • Use equipment safely 	<p>Skills:-</p> <ul style="list-style-type: none"> • measure using standard units • cut fabric accurately • Use a range of simple stitches • Use finishing techniques to make the product more appealing

4	Construction Design and make a musical instrument	Food/Cooking Making pizzas	Textiles/Sewing Rainforest collage (for specific purpose)
	<p>Knowledge:-</p> <ul style="list-style-type: none"> • Understand that designs must meet a range of criteria • Understand how joins and corners can be strengthened in a variety of ways. • Know how products are used 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • use knowledge of food groups in design • different dishes are associated with different cultures • different foods grow according to conditions and climate which affects availability • a healthy dish can involve more than 1 food group • Understand that restaurants design menus to appeal to lots of people 	<p>Knowledge:-</p> <ul style="list-style-type: none"> • to know what design criteria is and how it can be used to create a product. • to know how to evaluate their product against the design criteria and suggest improvements. • to know and use key vocabulary relevant to the project: seam, thread, stitch.
	<p>Skills:-</p> <ul style="list-style-type: none"> • Devise a simple template for product • Measure accurately to build effective structures • Join using a variety of techniques (e.g staples/split pins) • Strengthen joins and corners in a variety of ways. • Use finishing techniques to show awareness of audience 	<p>Skills:-</p> <ul style="list-style-type: none"> • Research menus to select ingredients. • use knowledge of food groups in design • Generate ideas in discussion • Design a dish • Select ingredients and use utensils • Make, decorate and present food • Evaluate food according to design and feedback from others/popularity 	<p>Skills:-</p> <ul style="list-style-type: none"> • Select textiles according to their aesthetic qualities • measure using standard units • cut fabric accurately • Use a range of simple stitches • Use finishing techniques to make the product more appealing

5	Construction Make a Greek temple	Food Make bread	Sewing Upcycling – make a cushion
	<p>Knowledge:-</p> <ul style="list-style-type: none"> • Know that a structure can be reinforced and strengthened with triangular shapes at the corners. • Know the value of making a prototype for design (smaller version in a different medium) to inform and aid improvement. 	<p>Knowledge</p> <ul style="list-style-type: none"> • The importance of clear and accurate food labelling • Know tools and steps involved in bread making • Dough is a mixture of flour, yeast and water. • Yeast is a plant which makes bubbles of carbon dioxide when mixed with flour and warm water. 	<p>Knowledge</p> <ul style="list-style-type: none"> • to know and use key vocabulary relevant to the project: seam, thread, stitch. • Choose appropriate tools (some fabrics requiring sharper scissors) • Understand user's needs and aesthetics
	<p>Skills:-</p> <ul style="list-style-type: none"> • Select and use a wider range of tools to perform tasks • measure and cut different materials (wood/dowel) accurately and safely • Build and reinforce a rectangular frame with triangles • Test products as part of evaluation process 	<p>Skills</p> <ul style="list-style-type: none"> • Evaluate food according to taste, texture, appearance and smell • Record data evaluation in a table in order to compare types of bread against given criteria • Evaluate how a/own recipe could be adapted to make it healthier. • Use techniques specific to bread making 	<p>Skills:-</p> <ul style="list-style-type: none"> • Select and use textiles based on a given criteria • Use equipment safely and accurately • Use a greater range of stitches – oversew, back stitch. • Use finishing techniques to make the product more appealing.

6	Construction Make a pier	Food A hot meal	Sewing Money containers
	<p>Knowledge</p> <ul style="list-style-type: none"> Know that there are different types of building structures (e.g. bridges, piers) made from different materials Know that there are many famous structures, designers/engineers e.g. Isambard Kingdom Brunel 	<p>Knowledge</p> <ul style="list-style-type: none"> Know that to be healthy, we need to have a balanced diet. Know what foods belong to which food groups. Know that foods are produced/grown in different ways 	<p>Knowledge</p> <ul style="list-style-type: none"> Know how to specify a design to make it more appealing to a target group Know functional and aesthetic stitches
	<p>Skills</p> <ul style="list-style-type: none"> Work as a team to plan and build a structure Compare the strength of different shaped frameworks for structures Use a range of materials (including wood/dowelling) accurately and safely Evaluate materials and their suitability for use Test and make improvements to product 	<p>Skills</p> <ul style="list-style-type: none"> Evaluate food diary and compare with balanced diet Evaluate food products that are processed and fresh (taste, texture, appearance, smell) Discuss how products can be sourced that are healthier. Design a hot savoury dish Prepare a savoury dish that is cooked/baked Evaluate dish according to criteria. Compare costings – cheapest way to shop/source ingredients. 	<p>Skills:-</p> <ul style="list-style-type: none"> Create visual and tactile effects in the decoration of textiles Use more complex stitching – blanket, backstitch, oversew Select textiles according to their aesthetic qualities measure using standard units make a functional purse/wallet with a fastening.

