

DT Year B

EYFS

Autumn

What could we make?

Explore a range of materials and methods of fixing - masking tape / glue

Create models and structures based on stories, play or imagination.

Describe their creations and the choices and decisions they have made.

Generate ideas for a creation based on a prompt provided.

Use scissors safely.

Spring

Build me a Boat

Gather ideas for a boat; make use of a range of materials and fixings; test their design - does it float? Reflect on their design and build and suggest some improvements.

Summer

Plan a Picnic

Plan a picnic, show awareness of food preferences, design a sandwich or fruit kebab.

-To begin to understand how to prepare and cut fruit and sandwich foods.

-Children have basic hygiene awareness before preparing their picnic.

Year 1/2

Autumn

Homes (DT Assoc)

Explore and design a home for a specific user

Know how freestanding structures can be made stronger, stiffer and more stable by using stiffening, tubes, build patterns.

Know how to make hinges

Join:

Glue

Tape

Staples

Tools:

Measure with a ruler

Cut safely with scissors

Make centre hole safely

Use stapler safely

Spring

T-Shirt (DT assoc)

Explore and design a T-shirt decoration for a specific user

Know how to weave

Know what applique is

Join:

Sew items

Glue

Staple

Tools:

Scissors to cut safely
Make centre hole safely
Use stapler safely
Thread a needle and sew safely
Loom

Summer

Fruit salad (Nuffield)

Explore and design a fruit salad for a specific purpose

Know:

all food comes from plants or animals
food has to be farmed, grown elsewhere (e.g. home) or caught
Some food has a season when it is available
everyone should eat at least five portions of fruit and veg
name and sort foods into the five groups in the eatwell plate
recognise 16 fruits / veg and know if they are 'local' or overseas
know the hygiene rules for food prep

Tools:

Knife to cut safely / flatten / spread / peel
Fork to mash / hold / cut / de-pip
Spoon to mix and measure

Y3/4

Autumn

Structures & fixings - pen holder

Explore, design, make & evaluate a pen holder to meet specific requirements.

Evaluate their product.

Know:

Why we reuse and recycle
Names of 3D shapes
We can make a net of a 3D shape

Tools:

Measure and mark carefully
Scissors to cut safely and smoothly - straight edges
Staplers

Joins:

Glue and tabs / flaps
Tape
Staples

Spring

Structures & fixings -textiles#

Explore, design, make & evaluate a textile food chain

Know:

What a food chain is
How to use weight to stabilise a 3D form
How to stuff to make a 3D form

Tools:

Needle and thread to sew safely
Pins to hold textile / paper together

Stapler
Scissors to cut curves and fabrics safely

Joins:

Glue
Pin for temporary join
Stitching
Staples

Summer

Structures & fixings - box with lid

Explore, design, make & evaluate a box with a lid to meet specific requirements.

Know:

Why we reuse and recycle
Names of 3D shapes
We can make a net of a 3D shape
How to stiffen and strengthen a structure

Tools:

Measure and mark carefully
Scissors to cut safely and smoothly - curves and circles
Compass to draw circles
Staplers

Joins:

Glue and tabs / flaps
Tape
Staples

Y5/6

Autumn

Cooking - Christmas cookies

Explore, design, make, evaluate Christmas cookies and box

Know:

Balanced diet requirements and why cookies are a treat item
Food groups of the ingredients
Food safety and hygiene rules including the use of a heat source
That we can adapt recipes to change the appearance, taste, texture and aroma

Tools:

Scales to weigh accurately
Spoons to measure
Piping bags to ice
Knife to cut
Cooker safely

Spring

Cooking - soup & bread

Explore, design, make, evaluate a soup and bread meal

Know:

Balanced diet requirements
Food groups of the ingredients
Seasonality and origin of ingredients
Food safety and hygiene rules including the use of a heat source
That we can adapt recipes to change the appearance, taste, texture and aroma
Yeast is a microorganism that makes bread rise

Some breads can be unleavened

Tools:

Yeast

Cooking implements

Knife to chop safely

Peeler to peel safely

Summer

Cooking - pizza & salad

Explore, design, make, evaluate a pizza and salad meal

Know:

Balanced diet requirements

Food groups of the ingredients

Seasonality and origin of ingredients

Food safety and hygiene rules including the use of a heat source

That we can adapt recipes to change the appearance, taste, texture and aroma

Yeast is a microorganism that makes bread rise

Dairy comes from milk of goats / sheep/ cows / buffalo

Tools:

Yeast

Cooking implements

Knife to chop safely

Peeler to peel safely