

## Drybrook School Curriculum Planning

KS1	Term 1 and 2	Term 3 and 4	Term 5 and 6
Year 1	Why: To develop their understanding of mechanisms	Why: To work with fabric Fabric Bunting	Why: To learn about peeling, zesting, cutting safely and applying these skills when preparing healthy dishes
	<ul><li>Moving pictures - traditional tales</li><li>Answer in detail a range of questions about an</li></ul>	<ul><li>Suggest improvements to existing products.</li><li>Experiment with images and layout using a</li></ul>	Sensational Salads
	<ul> <li>existing product to help explore and evaluate it.</li> <li>Add detail and annotations to a design to show how different components move.</li> <li>Make a picture which uses a slider, wheel and lever mechanism to make it move.</li> <li>Incorporate the main features of design criteria into their product and evaluate their product in detail against design criteria.</li> </ul>	<ul> <li>computer generated design.</li> <li>Precisely cut around a fabric shape.</li> <li>Use smaller stitches to create a tighter seam.</li> <li>Carefully select fabrics to add decoration.</li> </ul>	<ul> <li>Give specific names, like protein, to the different foods they eat and know how to maintain a healthy and varied diet. They will understand that they need more of some foods than others.</li> <li>Use the basic principles of a healthy diet to prepare dishes and give some detail about why it is healthy.</li> <li>Accurately follow a simple recipe.</li> <li>Work mainly independently to accurately use measuring spoons, zesters and juicers.</li> <li>Give specific names of vegetables that grow below the ground and fruits and vegetables that grow above the ground. They will also know the names of different types of fish and understand</li> </ul>
Year 2	Why: To learn about different fabrics  Our fabric faces	Why: To develop their understanding of structures	where they come from.  Why: To learn about good food hygiene rules and using kitchen equipment to prepare food safely.
	Evaluate their own ideas and adapt their designs to make improvements.	Pirate Paddy's Packed Lunch Problems     explore an existing product and describe its	Dips and Dippers     Explain the food groups and know they have to
	Work independently to create their fabric faces using templates to mark out and using appropriate techniques to securely join fabric pieces they have selected.	<ul><li>problems and positives;</li><li>draw a design and describe it;</li><li>build strong structures;</li></ul>	<ul><li>eat a balance of foods to have a healthy and varied diet.</li><li>Design a new product that is appealing to themselves and others.</li></ul>

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	<ul> <li>Add features to their fabric face to represent particular characteristics.</li> <li>Evaluate how effective their product is in relation to simple design criteria</li> </ul>	test their own product and suggest improvements.	Explore and evaluate existing products.
Enrichment ideas			

KS2	Term 1 and 2	Term 3 and 4	Term 5 and 6
Year 3	Why: To develop their understanding of mechanical systems	Why: To learn about decoration techniques; getting the chance to use tiedye and fabric paints	Why: To learn where and how a variety of ingredients are grown
	Mechanical Posters	Juggling Balls	Edible Garden
	<ul> <li>Explore how mechanical systems work.</li> <li>Draw a design which uses annotations to add some detail.</li> <li>Develop design criteria to inform the design of innovative products aimed at a particular audience.</li> <li>Make a prototype and well finished poster which aims to have two lever/linkage mechanisms.</li> <li>Use design criteria to help guide the evaluation process.</li> </ul>	<ul> <li>Analyse and test a range of existing products.</li> <li>Develop a design aimed at particular individuals or groups.</li> <li>Explain why different fabric decoration techniques have been chosen.</li> <li>With some independence, use a running stitch and an overcast stitch explaining why these methods are suitable for the task.</li> </ul>	<ul> <li>Understand the correct proportions of a balanced meal.</li> <li>Be able to plant and care for a variety of ingredients so they yield produce.</li> <li>Measure ingredients to the nearest millilitre accurately and assemble or cook ingredients.</li> </ul>
Year 4	Why: To enhance their knowledge and understanding of electrical systems  Battery Operated Lights  Explain how technology has helped shaped the world we live in. Explore and make a series and parallel circuit and follow instructions to make a switch. Draw a simple annotated design. Write their own simple design criteria. Make a product which contains a working circuit to light a bulb. Use a series of given questions to evaluate their product.	Why: To develop their understanding of frame structures and how they can be strengthened and stiffened  Let's Go Fly A Kite  Explain how a small event led to a larger significant event in Design and Technology which helped shape the world.  Use research to create ideas and refine them to develop design criteria.  Build and join strong frame structures and stiffen materials.  Apply their understanding of where and how kites need stiffening.	Why: To work with food.  The Great Bread Bake Off  • Use their experiences of food ingredients and cooking methods to help generate ideas.  • Explain why they have chosen certain foods and processes and link them to their design criteria.  • Produce an order of work which includes an annotated diagram and chosen equipment appropriately.  • Make and evaluate their bread product against objective design criteria.

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Enrichment			
ideas			
Year 5	Why: To use appropriate joining methods to make a scale adventure map.	Why: To write their own design criteria	Why: To learn the importance of buying seasonal food
	Programming Adventures	<ul><li>Felt Phone Cases</li><li>Aim the design criteria at a target</li></ul>	Super Seasonal Cooking
	<ul> <li>generate ideas for an adventure map and appropriate obstacles matching their overall theme;</li> </ul>	market. • Use at least two different types of stitches. • Create an accurate paper template.	<ul> <li>Know when different fruits and vegetables are in season in the United Kingdom.</li> <li>Explain where and how a variety of</li> </ul>
	<ul> <li>evaluate adventure maps against design criteria independently;</li> </ul>	Measure and mark a sewing and cutting line	ingredients are grown, reared, caught and processed.
	explain the best joining methods based on their knowledge of the properties of		<ul> <li>Generate a range of ideas for balanced seasonal recipes.</li> </ul>
	materials.		<ul> <li>Prepare ingredients hygienically and understand how to store and handle meat and fish correctly.</li> </ul>
			Use a wide range of preparation and cooking techniques.
Year 6	Why: To further develop their	Why: To develop their understanding of	Why: To discover the exciting and diverse
	understanding of mechanical systems	more complex free standing structures and how they can be strengthened and	choice of food available around the world
	Automata Animals	reinforced	Global Food
	<ul><li>Use research to develop design criteria.</li><li>Use their knowledge of the animal and</li></ul>	Marbulous Structures	Explain how eating different ingredients helps to give us a healthy and varied diet and
	movement made by the cam in the design of their automaton.	<ul> <li>Apply their understanding of free standing structures to help build them.</li> </ul>	understand the benefits of this. • Explain nutritional similarities between
	Measure, mark out and cut materials accurately and safely to the nearest cm	Use a wider range of tools and equipment to perform practical tasks	different types of food eaten around the world and say why this is important.
	using a wider range of tools and equipment.	<ul><li>accurately.</li><li>Use appropriate cutting and shaping</li></ul>	<ul><li>Accurately follow a recipe.</li><li>Use a wide variety of basic food skills such</li></ul>
	Work mainly independently to make a mechanical device, selecting materials to	techniques that include cuts within the perimeter of the material such as slots.	as peeling, juicing and dicing and some advanced skills such as baking, which enable
	make a framework, handle, cam mechanism and finishing the device.	Select appropriate joining techniques.	them to prepare some more complex savour dishes.

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	Use peer feedback and design criteria to	Design and build a marble run which	
	help guide the evaluation process.	incorporates some varied bends.	
		Consider the aesthetics when building a	
		marble run.	
		Consider the views of others to improve	
		their work.	
Enrichment			