



Federation of St. Cuthbert's and St. Sebastian's Catholic Primary Schools

DT : CURRICULUM : LONG TERM PLAN



	AUTUMN TERM	SPRING TERM	SUMMER TERM
Y1	<p><u>Textiles</u> <i>Patient's Slippers</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Describe how different textiles feel - Make a product from textiles by gluing - Use pictures and words to plan. 	<p><u>Construction/Use of Materials</u> <i>London's Bridge and Buildings</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Using appropriate tools and a range of materials to make structures/models - Strengthening models - Suggest how their products could be improved 	<p><u>Cooking and Nutrition</u> <i>Teddy Bear's Picnic</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Cutting foods safely - Know that all food comes from plants and animals - Name and sort foods into the five groups
Y2	<p><u>Mechanisms</u> <i>Moving pictures</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Joining materials together as part of a moving product - Adding design to their product - Describe their design using pictures, diagrams, models and words. 	<p><u>Use of Materials/Construction</u> <i>Animal Enclosures</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Joining and measuring materials - Using joining, rolling and folding to build strength - Make simple judgements about their products and ideas against design criteria 	<p><u>Cooking & Nutrition</u> <i>African Cuisine</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Know that food has to be farmed - Use appropriate equipment to weigh and measure ingredients - Know that everyone should eat at least five portions of fruit and vegetables every day
Y3	<p><u>Mouldable Materials</u> <i>Clay Pots</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Use a range of techniques to shape and mould - Use finishing techniques - Step by step planning to show order and equipment. 	<p><u>Cooking & Nutrition</u> <i>Garden Salad</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Know that food is reared and caught - 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 - Measure in grams 	<p><u>Textiles</u> <i>Fashion Accessory</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Choosing textiles for appearance and qualities. - Joining different textiles types in different ways. - Identify the strengths and weaknesses of their ideas and products
Y4	<p><u>Stiff/Flexible Sheet Materials</u> <i>Lunch boxes</i></p>	<p><u>Cooking & Nutrition</u> <i>Afternoon Tea</i></p>	<p><u>Electrical & Mechanical Components</u> <i>Alarms</i></p>

	<p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Making attempts to strengthen products - Measuring for accuracy - Suggesting improvements for original designs 	<p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Know how seasons effect food availability - Know that to be active and healthy, food is needed to provide energy for the body - Follow a recipe - 	<p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Using simple circuits with a number of components - Adding things to their circuits - Evaluating aesthetics and functionality.
Y5	<p><u>Cookery & Nutrition</u> <i>Savoury- Bread</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Understand how food is processed into ingredients - Know that different foods contain different substances e.g. nutrients, water, fibre. - Measure accurately 	<p><u>Mechanical Components</u> <i>Fairground Rides</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Understand how cams, pulleys and gears create movement - Testing and refining products - Evaluating appearance and function against design criteria 	<p><u>Textiles</u> <i>Bags for Life</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Use a range of joining techniques - Making up a prototype - Taking user's view into account when designing.
Y6	<p><u>Cookery & Nutrition</u> <i>Great British Dishes</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Know that a recipe can be adapted a by adding or substituting - Know that recipes can be adapted to change the appearance, taste, texture and aroma - Work out ratios in recipes 	<p><u>Stiff & Flexible</u> <i>Bird Boxes</i></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Strengthening, stiffening and reinforcing products. - Hiding joints to improve aesthetics - Use market research to improve designs 	<p><u>Electrical Components</u></p> <p>CORE KNOWLEDGE</p> <ul style="list-style-type: none"> - Use different kinds of circuits - Understand how more complex electrical circuits and components can be used to create functional products - Critically evaluate the quality of the design, manufacture and fitness for purpose