

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



DT : CURRICULUM : LONG TERM PLAN

	AUTUMN TERM	SPRING TERM	SUMMER TERM
Y1	<u>Textiles</u>	Construction/Use of Materials	Cooking and Nutrition
	Patient's Slippers	London's Bridge and Buildings	Teddy Bear's Picnic
	CORE KNOWLEDGE	CORE KNOWLEDGE	CORE KNOWLEDGE
	 To know that any light, low-cut shoe into which the foot may be easily slipped, for casual wear in the home is classed as a slipper To know that most slippers are made with a fleece lining and rubber sole To know that different methods of cutting and joining materials include stapling, sewing, gluing and fastening using other items To know that slippers must be durable and comfortable to fit their purpose To be able to evaluate their slipper design and final product 	 Using appropriate tools and a range of materials to make structures/models Strengthening models Suggest how their products could be improved 	 Know a range of foods that appear within the five food groups on the Eatwell plate Know which animals produce a range of foods (cow — milk, cheese, beef; hen — eggs, chicken; pig - sausages, ham) Know a variety of foods that are suitable for a picnic. Design & make their own sandwich using a range of skills (spread, cut/slice, grate) To evaluate their sandwich and suggest improvements.
	PREVENT: A3 Respect for others/C2 My community/C10 Contributing positively	PREVENT:B1 British values and cultures/A3 Respect for others/A8 Showing initiative	PREVENT:A2 Making choices/A5 Persuasion and influence
Y2	Mechanisms	Use of Materials/Construction	Cooking & Nutrition
	Moving pictures	Animal Enclosures	African Cuisine
	CORE KNOWLEDGE	CORE KNOWLEDGE	CORE KNOWLEDGE
	 To know that a popup book is a book with paper elements within the pages that may be moved by the reader. To know that pictures books need illustrations to make them engaging for the reader To know that a lever is a rigid bar which moves around a pivot. Levers are used in many everyday products. In this project children will use card strips for levers and paper fasteners for pivots. To know that a slider is a rigid bar which moves backwards and forwards along a straight line 	 Joining and measuring materials Using joining, rolling and folding to build strength Make simple judgements about their products and ideas against design criteria 	 Know a variety of fruits that originate from Africa and have experience of tasting them (banana, papayor pineapple, date, watermelon, mango) Know how fruit is farmed and appears in local supermarkets (farm to fork) Use equipment to peel and cut soft fruits (chopping boar and knives) Use a range of skills to prepare soft fruits (fork secure, classify and bridge hold) Design and make an African fruit salad.

	- To be able to design and evaluate a picture book including a mechanism		- Evaluate their final product against a design criterion and talk about how to improve their dish.
	PREVENT: A1: Values / A8: Showing initiative / C7: Migration	PREVENT: A3: respect for others / B1: British values & cultures / B6: mutual respect / B10: Respect for public institutions / C2: My community / C3: Local community / C5: diversity / C9: community cohesion	PREVENT: A3: respect for others / B6: mutual respect / B9: Acceptance of others' beliefs & faiths / C4: acceptance of different cultural traditions / C5: diversity / C6: Global community / C9: community cohesion.
Y3	Mouldable Materials	Cooking & Nutrition	<u>Textiles</u>
	<u>Clay Pots</u>	Garden Salad	Fashion Accessory
	CORE KNOWLEDGE	CORE KNOWLEDGE	CORE KNOWLEDGE
	 To know that pottery is the process and the products of forming vessels and other objects with clay. To know that there are 3 main techniques to mould and shape clay; slab method, coil method and pinch method. To know that ceramic glaze, or simply glaze, is a glassy coating on ceramics. It is used for decoration and to ensure the item is impermeable to liquids. To know ways to make a clay pot using air drying clay including a pattern for aesthetic design being big enough to hold small items for its function. 	 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 	 Know different types of money wallets (size, clasp, material, colours, compartments) To know the most appropriate material for a money wallet To know how to do an overlock stitch To be able to design a money wallet for the target audience To evaluate a product with consideration for the target audience
	PREVENT: D2: Internet	PREVENT: B10: Respect for public institutions	PREVENT: C10: Contributing positively (community)
Y4	Stiff/Flexible Sheet Materials	Cooking & Nutrition	Electrical & Mechanical Components
14	Lunch boxes	Afternoon Tea	Torches
	CORE KNOWLEDGE	CORE KNOWLEDGE	CORE KNOWLEDGE
	 To know that a lunch box is a container in which to carry a packed meal. To know that a lunch box must be made of a durable material strong enough to keep food safe To know the best materials to make a lunch box from To know that a lunch box is made from a 2D net with fastenings to create a 3D cube To be able to make a lunch box fit for purpose 	 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 	 To know that a torch is a battery powered, portable lamp that includes a circuit and a bulb to fit its function of being a light source To know that the components of a torch are: a bulb, battery, connecting wires and a casing To know how to create a simple circuit including a switch To know the components needed to design a functioning torch To be able to evaluate my final product of a torch
	PREVENT: A8: Showing initiative	PREVENT: B1 British values and culture / C3 The local community	PREVENT: A8 Showing initiative

	- Control of the state of the s	Trochanteat components	- Faxilies
	Savoury- Bread	<u>Fairground Rides</u>	Bags for Life
	CORE KNOWLEDGE	CORE KNOWLEDGE	CORE KNOWLEDGE
	 To investigate different bread products including their design and taste. To explain the importance of carbohydrates within a balanced diet. To know what ingredients are needed to make bread. To know how to create different effects to make bread aesthetical pleasing. To design a bread product for a target audience or event. To evaluate a product, taking taste and aesthetic into consideration. 	 Understand how cams, pulleys and gears create movement Testing and refining products Evaluating appearance and function against design criteria 	 To research bags and their uses To research materials used for bags To produce detailed plans including equipment and materials needed To use appropriate stitches, joining techniques and finishing techniques To critically evaluate a final product.
	PREVENT: A8 Showing Initiative / C2 My Community / C10 Contributing Positively	PREVENT: A8 Showing Initiative / C10 Contributing Positively	PREVENT: A8 Showing Initiative / C6 The Global Community / C10 Contributing Positively
Y6	Cookery & Nutrition Great British Dishes	Stiff & Flexible Bird Boxes	Electrical Components Board Games
	CORE KNOWLEDGE - 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	CORE KNOWLEDGE - Strengthening, stiffening and reinforcing products Hiding joints to improve aesthetics - Use market research to improve designs	CORE KNOWLEDGE - 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
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Textiles

PREVENT A1 Values / C9 Community Cohesion

Mechanical Components

Y5

Cookery & Nutrition

PREVENT A1 Values / C9 Community Cohesion