KSI DT			
	Autumn	Spring	Summer
Year I	Mechanisms Making a Moving Storybook	Structures: Constructing a Windmill	Cooking and Nutrition: Smoothies
Knowledge	To know that a mechanism is the parts of an object that move together:	To understand that the shape of materials can be changed to improve the strength and stiffness of structures.	That a blender is a machine which mixes ingredients together into a smooth liquid.
	To know that a slider mechanism moves an object from side to side.	To understand that cylinders are a strong type of structure (and, therefore, they are the main shape used	That a fruit has seeds and a vegetable does not
	To know that a slider mechanism has a slider, slots, guides and an object.	for windmills and lighthouses).	That fruits grow on trees or vines
	To know that bridges and guides are bits of card that purposefully	To understand that axles are used in structures and mechanisms to make parts turn in a circle.	That vegetables can grow either above or below ground.
	restrict the movement of the slider.	·	That vegetables are any edible part of a plant
		To begin to understand that different structures are used for different purposes.	
		To know that a structure is something that has been made and put together:	
Vocabulary	Sliders, mechanism, adapt, design criteria, Design, input, model, template, assemble, test	Axle, bridge, design, design criteria, model, net, packaging, structure, template, unstable, stable, strong, weak	Blend, end, chopping, board, compare, cut, evaluate, flavour, fork, fruit, healthy, ingredients, juice, juicer, leaf, plant, recipe, root, seed, select, smoothie, stem, table knife, taste, tree, vegetable, vine
Year 2	Cooking and Nutrition: Balanced Diet	Textiles: Pouches	Mechanisms: Making a Moving Monster
Knowledge	That 'diet' means the food and drink that a person or animal	To know that sewing is a method of joining fabric.	To know that mechanisms are a collection of moving parts that
	usually eats. What makes a balanced diet.	To know that different stitches can be used when	work together as a machine to produce movement.
	That the Guerrain Cook and any are seen that deater Court	sewing.	To know that there is always an input and an output in a mechanism.
	That the five main food groups are: carbohydrates, fruits and vegetables, protein, dairy and oils and spreads.	To understand the importance of tying a knot after sewing the final stitch	THECH WHISH

	That I should eat a range of different foods from each food group, and roughly how much of each food group,	To know that a thimble can be used to protect my fingers when sewing:	To know that an input is the energy that is used to start something working.
	That 'ingredients' means the items in a mixture or recipe.		To know that an output is the movement that happens as a result of the input
	How to cut, grate, snip and spread to prepare foods.		
	How to review and give a score to evaluate		To know that a lever is something that turns on a pivot
			To know that a linkage mechanism is made up of a series of levers.
Vocabulary	Appearance, balanced, carbohydrates, chopping, board, combination, cut, dairy,, design, design brief, diet, evaluate, feel, fruit, grate, grater,	Decorate, fabric, fabric glue, knot, needle, needle threader running, stitch, sew, template, thread	Axle, design criteria, input, linkage, mechanical, output, pivot wheel
	ingredients; menu, oils; proteins; review; scissors; smell, snip; spread; spreads; table knife; taste		

LKSQ DT				
	Autumn	Spring	Summer	
Year 3	Mechanical Systems: Pneumatic Toy	Cooking and Nutrition: Eating Seasonally- Seasonal Tarts	Textiles: Cross Stitch and Applique	
Knowledge	To understand how pneumatic systems work. To understand that pneumatic systems can be used as part of a mechanism.	That seasonal means foods that grow in a given season in a given country. Some seasonal foods that grow in the UK and what season they grow in.	To know that appliqué is a way of mending or decorating a textile by applying smaller pieces of fabric. To the bound of the control of	
	To know that pneumatic systems operate by drawing in, releasing and compressing air.	That eating seasonal foods can have a positive impact on the environment. How to describe the flavour and texture of foods. How to cut and peel safely.	To understand that a product's function relies on material choices: To identify and explain some materials and explain their aesthetic and/or functional properties:	
		That the appearance of food is as important as taste. That similar coloured fruits and vegetables often have similar nutritional benefits.		
Vocabulary	Mechanism, lever, pivot, linkage system, pneumatic system, input, output, component, thumbnail sketch, research, adapt, properties, reinforce, motion	Appearance, arid, climate, complementary, country, cut, design, evaluate, export, fruit, grate, import, ingredients, Mediterranean, mock-up, mountain, peel, polar, seasonal, seasons, snip, taste, temperate, texture, tropical, vegetable, weather	Appliqué, cross-stitch, fabric, running, stitch, patch, threac nbellish, template, cotton, silk, polyester, wrinkle, tear, wate resistant, breathable, matt, shiny, biodegrade, pinking	
Year 4	Cooking and Nutrition: Adapting a Recipe- Biscuits	Electrical Systems: Torch Making	Structures: Pavilions	
Knowledge	That the amount of an ingredient in a recipe is known as the 'quantity'.	To understand that electrical conductors are materials which electricity can pass through.	To understand what a frame structure is:	
	That safety and hygiene are important when cooking.	To understand that electrical insulators are materials which electricity cannot pass through.	To know that a 'free-standing' structure is one that can stand on its own.	
	The following cooking techniques: sieving, measuring, mixing/stirring, cutting out and	To know that a battery contains stored electricity that can be used to power products.	To know that a pavilion is a decorative building or structure for leisure activities.	
	shaping,	To know that an electrical circuit must be complete for electricity to flow.	To know that cladding can be applied to structures for different effects.	

	The importance of budgeting while planning ingredients for a recipe.	To know that a switch can be used to complete and break an electrical circuit.	To know that aesthetics are how a product looks.
	That products often have a target audience.		
Vocabulary	Cream, crunchy, cuboid, cut, design, evaluate, fold, nygiene, ingredients, layout, market research, modify multiplication, opinion, pounds, sieve, sift, target audience, taste, texture, unique, Wooden Spoon	Electricity, insulator, series circuit, switch, component, design, design criteria, diagram, evaluation, LED, model, shape, target audience, input, recyclable, theme, aesthetics, assemble equipment, ingredients, packaging, properties, sketch, test	3D shapes, Cladding, Design criteria, Innovative, Natural, Reinforce, Structure

UKSQ DT			
	Autumn	Spring	Summer
Year 5	Cooking and Nutrition: Developing a Recipe- Bolognese	Mechanical Systems: Making a Pop-Up Book	Electrical Systems- Doodlers
Knowledge	That beef comes from cows reared on farms. That recipes can be adapted to suit nutritional needs and dietary requirements. That nutritional information is found on food packaging. That coloured chopping boards can prevent crosscontamination. That food packaging serves many purposes.	To know that mechanisms control movement. To understand that mechanisms can be used to change one kind of motion into another. To understand how to use sliders, pivots and folds to create paper-based mechanisms. To know that a design brief is a description of what I am going to design and make. To know that designers often want to hide mechanisms to make a product more aesthetically pleasing.	To know that, in a series circuit, electricity only flows in one direction. To know when there is a break in a series circuit, all components turn off. To know that an electric motor converts electrical energy into rotational movement, causing the motor's axle to spin. To know a motorised product is one which uses a motor to function.
Vocabulary	Abattoir, adaptation, balanced, beef, brand, cook, cross- contamination, cut, design, enhance, equipment, evaluate, farm, grate, hygiene, ingredients, label, measure, nutrient, nutrition, nutritional value, preference, press, process, recipe, safety,, theme	Design, input, motion, mechanism, criteria, research, reinforce model	circuit component, configuration, current, develop, DIY investigate, motor, motorised, problem solve, product analysis, series circuit, stable, target user
Year 6	Cooking and Nutrition: Come Dine With Me	Structures: Playgrounds	Textiles: Leavers Waistcoat
Knowledge	That 'flavour' is how a food or drink tastes. That many countries have 'national dishes' which are recipes associated with that country.	To know that structures can be strengthened by manipulating materials and shapes: To understand what a 'footprint plan' is:	To understand that it is important to design clothing with the client/target customer in mind. To know that using a template (or clothing pattern) helps to accurately mark out a design on fabric.

	That 'processed food' means food that has been put through multiple changes in a factory.	To understand that in the real world, design can impact users in positive and negative ways.	To understand t he importance of consistently sized stitches
	That it is important to wash fruit and vegetables before eating to remove any dirt and insecticides.	To know that a prototype is a cheap model to test a design idea.	
	What happens to a certain food before it appears on the supermarket shelf (farm to fork).		
Vocabulary	Balance, bitter, bridge method, complement, cookbook, cross- contamination, enhance, equipment, farm to fork, flavours, ingredients, method, research, pairing, recipe, preparation, salty, sour, storyboard, sweet, umami	Apparatus; design criteria, equipment, playground Landscape, features, cladding	Annotate, decorate, design criteria, fabric, target customer; waistcoat, waterproof