

## St. Peter's Elwick CofE & Hart Primary Schools

## DT Curriculum Coverage





"To enable children to make sense of the 'made world' in which they live through applying their substantive and disciplinary knowledge to design solutions to solve problems, preparing them for work in design industries."

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Edible Garden (Twinkl)		Pneumatics		Textiles- Anglo Saxon Purses	
3 GOOD HEALTH AND WELL-BEING  12 RESPONSIBLE CONSUMPTION AND PRODUCTION AND PRODUCTION  (1)		12 RESPONSIBLE CONSUMPTION AND PRODUCTION AND PRODUCTION AND INFRASTRUCTURE			
Design Brief:  To make a healthy dish including naturally grown produce.		Design Brief:  To make a monster including a moving pneumatic system.		Design Brief: To design and make an Anglo-Saxon purse.	
<ul> <li>Understand the eat well plate and know which foods they should be eating more and less of.</li> <li>Understand and know where and how a variety of ingredients are grown.</li> <li>Prepare ingredients safely and hygienically using appropriate kitchen utensils.</li> <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> <li>To cut food using the claw hold technique independently.</li> </ul>		<ul> <li>Understand how pneumatic systems work.</li> <li>To know that mechanisms are a system of parts that work together to create motion.</li> <li>To know that pneumatic systems can be used as part of a mechanism</li> <li>Investigate a range of everyday objects where pneumatics are used.</li> <li>Examples of products that use air eg pneumatic toys, foot pump for inflating air mattress, balloon pump.</li> <li>To know that pneumatic systems force air over a distance to create movement.</li> <li>To know that different balloons can be used to create different types of pneumatic systems.</li> <li>Designing a toy which uses a pneumatic system and meets given design brief.</li> <li>Develop own design criteria from a design brief.</li> <li>Generating ideas using exploded diagrams.</li> </ul>		<ul> <li>Generate ideas for an item considering its purpose and the user/s.</li> <li>Identify a purpose and establish criteria for a successful product.</li> <li>Plan the order of their work before starting.</li> <li>Explore, develop and communicate design proposals by modelling ideas.</li> <li>Practise a range of stitching techniques on small squares of material and put in books.</li> <li>running stitch, invisible stitch, back stitch and whip stitch, tacking stitches and hemming stitch.</li> <li>Make drawings with labels when designing.</li> <li>Select tools and techniques for making their product.</li> <li>Measure, mark out and cut with more accuracy.</li> <li>Work safely and accurately with a range of simple tools.</li> <li>Scissors, needles and thread and pins.</li> <li>Think about their ideas as they make progress and be willing change things if this helps them improve their work.</li> <li>Measure, tape or pin, cut and join fabric with some accuracy.</li> <li>Sew using</li> <li>running stitch, invisible stitch, back stitch and whip stitch, tacking stitches and hemming stitch.</li> <li>Evaluate their product against original design criteria e.g. how</li> </ul>	



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1 and 2 Vocabulary plus	Brainstorm	a Fabria
- I and 2 vocabalary plas		• Fabric
• Fruit and vegetables;	Suggestion	• Design
Bread, rice, potatoes, pasta and     sther steephy foods	Evaluate	Purpose
<ul><li>other starchy foods</li><li>Carbohydrates and starches.</li></ul>	• idea	running stitch
<ul> <li>Carbonydrates and starches.</li> <li>Milk and dairy foods</li> </ul>	• constraints	invisible stitch
<ul> <li>Meat, fish, eggs, beans and other</li> </ul>	• probable	back stitch
non-dairy sources of protein;	• possible	whip stitch
<ul> <li>Foods and drinks high in fat</li> </ul>	• impossible	tacking stitches
_	• planning	
and/or sugar.	• components	hemming stitch     Applicate
• Sugars and fats	• fixing	Applique
Sugars and fats Seasonality Flavour Home grown	• tubing	Measure
• Flavour	• syringe	Mark out
Home grown	attaching	• Pin
Naturally grown	finishing	• Tac
Organically grown	• control	Tape
• Produce	pneumatic system	• Hem
Millilitre	• pressure	Cm/mm
Degrees Celsius	inflate	
	deflate	
	• input	
	output	
	• pump	
	• fastest	
	• slowest	

Covered once within the two year cycle.