

St. Peter's Elwick C of E & 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
Art Focus	DT Focus	Art	DT Focus	<u>Art Focus</u>	Art and DT Effective transitioning with High Tunstall to use full scale equipment.
	Automata Animals (Twinkl) Using CAMS in a range of ways.		Textiles Cross stitching for Easter cards		Global Food (Twinkl)
	9 INDUSTRY, INNOVATION AND INFRASTRUCTURE				2 ZERD HUNGER 3 GOOD HEALTH AND WELL-BEING
	Design Brief: To create a moving mechanical animal model (automata animals) that will captivate a child's interest.		Design Brief: To portray the meaning of Easter through your individual piece of cross-stitching artwork.		Design Brief: To make some traditional healthy dishes from different countries that contain a range of ingredients from a variety of food groups.
Year 5	Use research to develop design criteria. • Use their knowledge of the animal and movement made by the cam in the design of their automaton. • Measure, mark out and cut materials accurately and safely to the nearest cm using a wider range of tools and equipment. • Work mainly independently to make a mechanical device, selecting materials to make a framework, handle, cam mechanism and finishing the device. • Understand and use a simple cam mechanism in their products. • Assemble a simple CAM mechanism in their product • Use peer feedback and design criteria to help guide the evaluation process.		 Plan the order of their work before starting. Practise a range of stitching techniques on small squares of material and put in books. (straight stitch, back stitch, cross stitch) Make drawings with labels when designing. Select tools and techniques for making their product. Measure, mark out with more accuracy. Work safely and accurately with a range of simple tools. Scissors, needles, thread and pins. Think about their ideas as they make progress and be willing change things if this helps them improve their work. Sew using cross stitch and running stitch. Evaluate their product against original design criteria e.g. how well it meets its intended purpose. 		 Think about some varied foods they eat/know and place them into the correct food group on the eat well plate. Explain nutritional similarities between different types of food eaten around the world and say why this is important. Accurately follow a recipe. Use a wide variety of basic food skills such as peeling, juicing and dicing and some advanced skills such as baking, which enable them to prepare some more complex savoury dishes. To be able to independently select appropriate cutting technique depending on ingredient and size and shape of pieces required.



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Year 6			 Explain how eating different ingredients helps to give us a healthy and varied diet and understand the benefits of this. Say how an ingredient from a different part of the world might be prepared and used. Understand the importance of correct storage and heating of rice using knowledge of spores, bacteria and how these cause food poisoning. Work independently to accurately follow a recipe. Use a wide range of advanced cooking techniques such as checking that food is cooked correctly and adjusting temperatures on the hob and oven which allow them to prepare a variety of complex savoury dishes.
Key Vocabulary	criteria re ut section nical vork nism re novement movement	 Binca / Aida Cross stitch Straight stitch / running Back stitch Plan 	 Additives Nutritional value Appearance Appetite Appetiser Aroma Balance Condiments Flavouring Fragrant Garnish Marinade Spices Spores Bacteria Food poisoning peeling juicing dicing baking