Autumn: Wheels and Axels

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| National Curriculum Links |
| Designing  • Generate initial ideas and simple design criteria through talking and using own experiences.  • Develop and communicate ideas through drawings and mock-ups.  Making  • Select from and use a range of tools and equipment to perform practical tasks such as cutting and joining to allow movement and finishing.  • Select from and use a range of materials and components such as paper, card, plastic and wood according to their characteristics.  Evaluating  • Explore and evaluate a range of products with wheels and axles.  • Evaluate their ideas throughout and their products against original criteria.  Technical knowledge and understanding  • Explore and use wheels, axles and axle holders.  • Distinguish between fixed and freely moving axles.  • Know and use technical vocabulary relevant to the project. |

Spring: Sliders and Levers

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| National Curriculum Links |
| Designing  • Generate ideas based on simple design criteria and their own experiences, explaining what they could make.  • Develop, model and communicate their ideas through drawings and mock-ups with card and paper.  Making  • Plan by suggesting what to do next.  • Select and use tools, explaining their choices, to cut, shape and join paper and card.  • Use simple finishing techniques suitable for the product they are creating.  Evaluating  • Explore a range of existing books and everyday products that use simple sliders and levers.  • Evaluate their product by discussing how well it works in relation to the purpose and the user and whether it meets design criteria.  Technical knowledge and understanding  • Explore and use sliders and levers.  • Understand that different mechanisms produce different types of movement.  • Know and use technical vocabulary relevant to the project. |

Summer Food Technology-Dips and Dippers

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| National Curriculum Links |
| Designing   * Explore and evaluate a range of existing products in the context of comparing different dips. * To understand where foods comes from. * To use the basic principles of a healthy and varied diet.   Making   * To select from and use a range of tools and equipment to perform practical tasks (for example, cutting) * Use the principles of a healthy and varied diet to prepare dishes in the context of following a design to make a new dip and dipper and then evaluating it.   Evaluate…  products against design criteria. |