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. |