

		Autumn Ter	m		Spring Term	1		Summer Te	erm
THRIVE VALUES	design work. Wour ideas.  Healthy – Well in our cooking a	e work collabora	althy food choices ons. We select	resources. We cleaning away.  Innovative – W		for setting up and project we are	Valued – We value our own work and the wo of others. Our ideas are listened to and appreciated.  Empathetic – We explore and react to each other's design work. We are listened to we discuss our own work. We support others if the designs do not go to plan.		
		Unit outcome		Unit Outcome			Unit Outcome		
Nursery	range of can be models  To use a resource differer (Writing Maths, Physica Outdoo  To build how to together resource sellotage treasure	a range of tes in the tes in the tes in the teyFS areas g, Creative, UW, PD — I development, tes) d awareness of attach resources ter using various tes. (split pins, te, masking tape, y tags. thown how to	Vocabulary  Models Attach Cut Stick Fold Junk model Chop Joining Poppies Christmas nativity Boxes	range of can be models  To use resourd differe (Writin Maths, Outdoor To buil how to resourd using we resourd sellota tape, to make resourd to make resource to make resourc	a range of ces in the nt EYFS areas ag, Creative, LUW, PD, ors) d awareness of attach ces together rarious ces. (split pins, pe, masking reasury tags.	Vocabulary  Models Attach Cut Stick Fold Junk model Chop Joining Writing labels	range of that car make m  To use a resource differer (Writing Maths, Outdood of how resource using varesource sellotage tape, tr  To be signed and write to make m  To make and write to deve using for	a range of test in the test of attach test ogether test of attach test ogether test of attach test ogether test of attach t	Vocabulary  Models Attach Cut Stick Fold Junk model Chop Skewer Fruit Joining Writing labels



							skewer		
			Unit Outcome: Textiles Bookmarks  Develop and practise threading and weaving techniques using various materials and objects. They look at the history of the bookmark from Victorian times versus modern-day styles. The pupils apply their knowledge and skills to design and sew their own bookmarks.			Unit outcome: Cooking and Nutrition Soup  Explore the differences between fruits and vegetable using their senses (taste, texture, smell etc.). They listen to the story 'The best pumpkin soup' and discu the key ingredients the characters used before developing a class-based vegetable soup recipe.			
	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary
Reception	To know there a different material: used to make a m they are all slightly Making simple sugtheir junk model.  Making verbal p material choices. I junk model.  Improving fine m skills with a variet Joining materials i ways (temporary a permanent).  Giving a verbal etheir junk model, intend to put it to.  Giving a verbal etheir own and oth models with adult Checking to see if matches their plan what they would othey were to do it Describing their falleast favourite parmodel.	s that can be odel and that y different. • ggestions to fix  lans and • Developing a motor/scissor y of materials. • in a variety of and ning different r. • Describing and how they gether. evaluation of ters' junk a support. • their model n. • Considering do differently if again. • avourite and	• Join • Stick • Cut • Bend • Slot • Scissors • Measure • Materials • Fix	• To know that a of planning our i start. • To know is putting one man object. • Discussing what needs. • Designi pattern with paper a bookmark. • Coavailable materiate • Developing fine skills with scissor fine motor/threat weaving (under, with a variety of Using a prepared wool to practise • Reflecting on a product and complete design.	dea before we that threading aterial through at a good designing a simple per. • Designing thousing from als. • Exploring ading and over technique) materials. • dineedle and threading.	•Thread • Weave • Pattern • Sew • Sewing • Needle • Embroider • Design • Evaluate	• To know that so ingredients (usual and liquid) blended To know that veg grown. • To recogname some community vegetables. • To lidifferent vegetables different. • To kneating vegetables us. • To discuss who packages might be different foods. • Designing a sout class. • Designing packaging. • Chopping plastic Chopping vegetables us to the support. The support of the following food: look and taste. • Choof favourite packaging explaining why.	Illy vegetables ed together. • etables are gnise and mon know that les taste ow that is good for thy different e used for p recipe as a soup cine safely. • obles with oup and Describing wing when a feel, smell sing their	• Fruit • Vegetables • Safety • Knife • Blade • Tool • Edge • Handle • Chop • Slice • Cut • Saucepan • Blender • Chopping board • Hob • Boil • Blend • Mix • Packaging • Recyclable • Metal • Plastic • Reusable



	Handle and expl how to identify testing to establ	Unit outcome: Cooking and Nutrition Smoothies  Handle and explore fruits and vegetables and learn how to identify fruit, before undertaking taste testing to establish chosen ingredients for a smoothie they will make, with accompanying packaging.			Unit Outcome: Mechanisms/ mechanical structures  Making a Moving Story Book  Experiment with sliders before planning and making three pages of a moving story book, based on a familiar story, drawing the page backgrounds, creating the moving parts and assembling it.			Unit Outcome: Textiles Puppets Explore different ways of joining fabrics before creating hand puppets based upon characters from a well-known fairytale. Develop technical skills of cutting, glueing, stapling and pinning.		
	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	
Year One	• To know that a lamachine which m together into a sn To know that a fruit or vines. • To know tegetables can groor below ground. vegetables is any plant (e.g. roots: plettuce, fruit: cuct Tasting and evaluation food combination appearance, smel Suggesting inform included on packat Comparing their cowith someone elst Chopping fruit and safely to make a successful Juicing fruits safel smoothie.  Designing smooth packaging by-hand	ixes ingredients mooth liquid. • uit has seeds. • ts grow on trees w that ow either above • To know that edible part of a potatoes, leaves: umber). ating different as. • Describing and taste. • nation to be eging. • own smoothie e's. d vegetables smoothie. • ly to make a	<ul> <li>Blender</li> <li>Fruit</li> <li>Healthy</li> <li>Ingredients</li> <li>Recipe</li> <li>Smoothie</li> <li>Vegetable</li> <li>Seed</li> <li>Root</li> <li>Leaf</li> <li>Stem</li> <li>Flavour</li> <li>Design</li> <li>Cut</li> <li>Juice</li> <li>Table knife</li> <li>Juicer</li> <li>Plant</li> <li>Bush</li> <li>Tree</li> <li>Vine</li> <li>Chopping board</li> <li>Fork</li> <li>Taste</li> <li>Select</li> <li>Blend</li> <li>Evaluate</li> <li>Compare</li> </ul>	_	bebject that move how that a slider res an object e. • To know that sm has a slider, I an object. • To es and guides that purposefully ement of the m Design and all a plan a with the movement. To be sign to create that use levers the difference of the moves as ot, explaining can be fixed. • uccess of a mg it with its	Assemble     Design     Evaluation     Mechanism     Model     Sliders     Stencil     Target     audience     Template     Test	To know that 'joir technique' means two pieces of mat together. • To know are various tempor methods of joinin using staples. glue understand that of techniques for joi materials can be understand that a fabric pattern) is out the same shall times. • To know a design idea is us how an idea will level using a templat design for a pupp • Cutting fabric not scissors. • Using join methods to decor • Sequencing step construction. • Reflecting on a product, explaining dislikes.	s connecting terial ow that there orary g fabric by e or pins. • To different ning used for s. • To a template (or used to cut pe multiple that drawing seful to see ook. e to create a et. eatly with oining rate a puppet. os for	Decorate Design Fabric Glue Model Hand puppet Safety pin Staple Stencil Template	



	Unit O	utcome: Cooking a Balanced Die		Ur	nit Outcome: Strue Baby Bear's Cha		Uni	t Outcome: Me		
	taste test ingredi groups that will i	n what forms a bal ent combinations nform a wrap desi	anced diet, pupils will from different food	inspiration, pu brand new ch materials. When	Using the tale of Goldilocks and the Three Bears as inspiration, pupils help Baby Bear by making him a brand new chair, exploring different shapes and materials. When designing the chair, they consider his needs and what he likes			Fairground wheel  Design and create a functional fairground wheel, consider how the different components fit together that the wheel rotates and the structure stands free Select appropriate material properties and develop their cutting and joining skills. Research existing structures and survey to further inform the design.		
	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	
Year Two	• To know that 'of food and drink the animal usually early understand what balanced diet. • Tive main food group, how much of each food group, how food the items in a mit Describing the tasmell of fruit and Taste testing food and final product the information to included on a lab food by giving a set of the construction of the constructi	nat a person or lats. • To seemakes a To know that the coups are: ruits and lein, dairy and lein, etc. • Les lein, l	<ul> <li>Appearance</li> <li>Balanced</li> <li>Carbohydrates</li> <li>Combination</li> <li>Dairy</li> <li>Design</li> <li>Design brief</li> <li>Diet</li> <li>Feel</li> <li>Grate</li> <li>Grater</li> <li>Menu</li> <li>Oils</li> <li>Prepare</li> <li>Proteins</li> <li>Review</li> <li>Scissors</li> <li>Smell</li> <li>Snip</li> <li>Spread</li> <li>Spreads</li> </ul>	know that a 'sta one which is firm unlikely to chang know that a 'stro one which does • To know that a or material is on not bend easily. • Exploring the f structures. • Cor stability of differ Testing the strer structures. • Ide weakest part of	wide, flat bases nost stable. • To the shape of a sits strength. • aterials can be improve finess. • To cture is a has been from parts. • To ble' structure is ally fixed and ge or move. • To ong' structure is not break easily. A 'stiff' structure e which does eatures of mparing the ent shapes. • agth of own a structure. • crength, stiffness own structure, cture according	<ul> <li>Design criteria</li> <li>Man-made</li> <li>Natural</li> <li>Properties</li> <li>Structure</li> <li>Stable</li> <li>Shape</li> <li>Model</li> </ul>	To know every have mechanism many things that parts inside to he To know mechilimit unwanted in To know everyda utilise wheels and know wheels muturn to work effeknow axles allow turn without falli     Discussing a raproducts and say like and dislike all Evaluating existin against design criterianel existing criteria.	s. • To know move have elp them work. anisms usually novement. • To st be able to ectively. • To wheels to ng off. nge of existing ring what they bout them. • To grow them. • To grow them they bout them. • To grow them they bout them. • To grow them they bout them. • To grow the design ng that design ng that design ng that design ecide if their ess. • To grow the	Design brief     Design criteria     Evaluate     Frame     Model     Opinion     Rotate     Survey	

# REDBOURN PRIMARY

# Redbourn Primary School Sequence of teaching overview in DT 2024 2025

Designing three wrap ideas	paper/card and tape. • Building	Choosing materials,
based on a food combination	a strong and stiff structure by	ingredients or components
which work well together.	folding paper.	from a wider range of
	Generating and	materials, ingredients or
	communicating ideas using	components. ● Explaining their
	sketching and modelling. •	choices based on the
	Learning about different types of	properties of materials and
	structures, found in the natural	components. • Knowing some
	world and in everyday objects.	properties of materials like
		hard, soft, flexible, waterproof,
		strong etc. ● Following and
		recalling simple safety
		instructions.   ◆ Knowing that
		some tools are sharp like
		scissors and knives. • Choosing
		known geometric shapes when
		making. • Beginning to shape
		objects to improve how they
		work.   • Knowing the names of
		some geometric shapes:
		triangle, pyramid, square,
		cube, circle, sphere. ●
		Considering balance in their
		finishing, like evenly spaced
		decoration.
		Using a simple design brief
		that outlines the intended use,
		target user, and key features
		of the product, to create
		simple design criteria. ●
		Knowing that a design brief
		helps to decide what to make.
		Knowing that design criteria
		are the steps for making a
		product successful.   Creating
		ideas with design criteria in
		mind. ● Referring to specific
		parts of existing products
		when generating ideas. •
		Knowing that the design
		criteria help when thinking of
		ideas. • Using labels to explain
		ideas. • Using labels to explain

## REDBOURN PRIMARY

### **Redbourn Primary School**

							parts of a design,	label	
							materials, etc. ●	_	
							to explain parts of		
							label materials, e	_	
							that drawings car	n help explain	
							how something w		
							Knowing that a la	bel explains	
							part of a drawing		
	Unit Ou	tcome: Cooking a	nd Nutrition	L	Init Outcome: Tex	tiles	Unit Ou	tcome: Mechar	nical Systems
		Eating Seasona	lly		Cushions			Pneumatic to	oys
	Pupils discover wh	hen and where fru	its and vegetables are	Introduce two ne	ew skills to add to	the pupils'	Design and create	e a toy with a pi	neumatic system,
	grown and learn a	about seasonality i	n the UK. They	repertoire: cross	stitch and appliqu	ué. Pupils apply	learning how trap	ped air can be	used to create a
	respond to a design	gn brief to design	a seasonal food tart	their knowledge	to the design, dec	coration and	product with mov	ving parts. Pupil	are introduced to
	using ingredients	harvested in the U	JK in May and June.	assembly of thei	r own cushions.		thumbnail sketch	es and explode	d diagrams.
	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary
	To know that no	nt all fruits and	• Arid	To know that ap	nlique is a way	Accurate	To understand	how	Exploded-diagram
	vegetables can be		Climate	of mending or de		Applique	pneumatic system		• Function
	UK. • To know tha	~	Complementary •	textile by applyir		• Cross-stitch	understand that		• Input
	food growth. • To		Country	of fabric to large	-	Cushion	systems can be u		• Lever
	vegetables and fro		• Export	know that when		Decorate	a mechanism. • T		• Linkage
	certain seasons.	-	• Import	fabric have been		Detail	pneumatic system		● Mechanism
	cooking instructio		Mediterranean •	it is called a sean	-	Fabric	drawing in, releas		Motion
	a 'recipe'. • To kn		Mock-up	that it is importa		Patch	compressing air.	. 0 .	• Net
Year Three	imported food is f		Mountain	space on the fab		Running-stitch	Designing a toy	which uses a	Output
	been brought into		• Peel	•To understand		• Seam	pneumatic system		Pivot
	To know that expo		Polar	products are tur	ned inside out	Stencil	Developing desig		Pneumatic system
	food which has be		Seasonal	after sewing so t		<ul><li>Stuffing</li></ul>	from a design bri		Thumbnail sketch
	another country.	<ul> <li>To know that</li> </ul>	Seasons	hidden.	ŭ	● Target	Generating ideas		
	eating seasonal fo		• Snip	Designing and	making a	audience	thumbnail sketch		
	positive impact or		Temperate	template from a	_	<ul> <li>Target</li> </ul>	exploded diagran		
	environment. • To		Texture	cushion and app		customer	that different typ	~	
	similar coloured fr	ruits and	Tropical	design criteria.		Template	drawings are use		
	vegetables often l	have similar	Weather	Following designment	gn criteria to	'	explain ideas clea	_	
	nutritional benefit			create a cushion			Creating a pneu	•	
	that the appearan	nce of food is as		cutting fabrics w			to create a desire		
	important as taste			fabric scissors. •			Building secure h		
	Establishing and			needles with gre			pneumatic syster	•	
	criteria to help tes			independence. •			syringes and ballo		
	dishes. • Describin			with greater inde			different types of		
	of seasonal fruits	-		Sewing cross stit			systems to make		



	and the impact on the environment. • Suggesting points for improvement when making a seasonal tart. • Following the instructions within a recipe. • Tasting seasonal ingredients. • Selecting seasonal ingredients. • Peeling ingredients safely. • Cutting safely with a		<ul> <li>Decorating fab appliqué.</li> <li>Com ideas with stuffing the edges.</li> <li>Evaluating an each thinking of other to create similar</li> </ul>	pleting design ng and sewing end product and r ways in which		and appealing pn • Selecting mater their functional a characteristics. • materials to creat effects by cutting folding and weav • Using the views	rials due to nd aesthetic Manipulating te different s, creasing, ing.		
	safely. • Cutting safely with a vegetable knife. • Designing a recipe for a savoury tart.  Unit Outcome: Cooking and Nutrition					improve designs. • Testing and modifying the outcome, suggesting improvements. • Understanding the purpose of exploded-diagrams through the eyes of a designer and their client.			
	Unit Ou	tcome: Cooking a	nd Nutrition	Unit C	Outcome: Electrica	l Systems	Un	it Outcome: Str	ructures
		Adapting a me			Torches	•	Pavilions		
	a biscuit suited to that their creation	Work in groups to adapt a simple biscuit recipe, to create a biscuit suited to a chosen target audience. They ensure that their creation comes within a given budget of overheads and ingredients.		circuits to create reclaimed mater		hey design and	are used for and	n structures, lea investigate how before designin	rning about what they to create strong and ng and creating their dding.
	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary
Year Four	To know that the ingredient in a rective 'quantity.' • Ti safety and hygiend when cooking. • T following cooking sieving, measuring cutting out and shounderstand the imbudgeting while pingredients for bis know that productarget audience. • Evaluating a recitaste, smell, textuappearance. • Desimpact of the bud selection of ingredients and cooking the cooking that is the cooking that i	cipe is known as to know that the are important to know the techniques: g, stirring, the properties of lanning to the techniques of lanning to the lanning the get on the lannin	<ul> <li>Adapt</li> <li>Addition</li> <li>Budget</li> <li>Buttery</li> <li>Combine</li> <li>Comment</li> <li>Construct</li> <li>Cream</li> <li>Crunchy</li> <li>Cuboid</li> <li>Fold</li> <li>Hygiene</li> <li>Layout</li> <li>Market research</li> <li>Modify</li> <li>Multiplication</li> <li>Opinion</li> <li>Pounds</li> </ul>	To understand conductors are relectricity can pay understand that insulators are melectricity canno To know that a contains stored can be used to perform that a circuit must be celectricity to flow that a switch car complete and brown consideration to audience and credesign and succession.	materials which ass through. • To electrical aterials which at pass through. a battery electricity that bower products. an electrical complete for an . • To know a be used to reak an electrical arch, giving the target eating both	Battery Bulb Buzzer Cell Component Conductor Copper Design criteria Electrical item Electricity Electronic item Function Insulator Series circuit Switch Test Torch Wire	• To know that a decorative building structure for leist. • To know that clapplied to structure different effects. That aesthetics are product looks. • To under the target audient person or group of product is design know that archite light, shadow and when designing. • Designing a stall structure that is a pleasing and sele	ng or ure activities. adding can be ures for • To know re how a To know that ion means its derstand that ice means the of people a ed for. • To ects consider d patterns ble pavilion eesthetically	Aesthetic Cladding Design criteria Evaluation Frame structure Function Inspiration Pavilion Reinforce Stable Structure Target audience Target customer Texture Theme



	Unit Outcome: Cooking and Nutrition  Developing a Recipe  Research and modify a traditional bolognese sauce recipe		Unit Outcome: Textiles Stuffed Toys Create a stuffed toy by applying skills learnt in		by the class. • De characteristics of construction mad effective. • Consi effective and inef designs.  Unit Ou  Create a four-pag	a design and de it the most dering ffective itcome: Mechan Pop Up Bool	ks		
	to improve the nutrit and create packaging where beef comes fr Knowledge	to improve the nutritional value. Cook improved version and create packaging that fits design criteria. Learn about where beef comes from.		previous t	units. Introduce bl	anket stitch.  Vocabulary	incorporating a rause levers, sliders illusion of movem	ange of function s, layers and spa nent through int Skills	nal mechanisms that acers to give the teraction.  Vocabulary
Year Five	To understand where meat comes from - learning that beef is from cattle and how beef is reared and processed. • To know that recipes can be adapted to suit nutritional needs and dietary requirements. • To know that I can use a nutritional calculator to see how healthy a food option is.      Abattoir     Adaptation     Balanced     Beef     Brand     Cook     Cross-contamination     Develop		useful to reinforce the edges of a fabric material or join two pieces of fabric. • To understand that it is easier to finish simpler designs to a high standard. • To know that soft toys are often		<ul> <li>Accurate</li> <li>Annotate</li> <li>Appendage</li> <li>Blanket-stitch</li> <li>Design criteria</li> <li>Detail</li> <li>Evaluation</li> <li>Fabric</li> </ul>	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		<ul> <li>Aesthetic</li> <li>Computer-aided design (CAD)</li> <li>Caption</li> <li>Design</li> <li>Design brief</li> <li>Design criteria</li> <li>Exploded-diagram</li> </ul>	



ingredient choices.  Unit Outcome: Cooking ar	nd Nutrition	Unit Outcome: Struc	ctures	Unit Outcome: Electri	cal Systems
additional ingredients. • Writing an amended method for a recipe to incorporate the relevant changes to ingredients. • Designing appealing packaging to reflect a recipe. • Researching existing recipes to inform					
benefits of food groups.  Cutting and preparing vegetables safely. Using equipment safely, including knives, hot pans and hobs. Knowing how to avoid crosscontamination. Following a step by step method carefully to make a recipe.  Adapting a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add		Creating strong and secure blanket stitches when joining fabric. Threading needles independently. Using applique to attach pieces of fabric decoration. Sewing blanket stitch to join fabric. Applying blanket stitch so the spaces between the stitches are even and regular.  Testing and evaluating an end product and giving point for further improvements.		Evaluating the work of others and receiving feedback on own work.     Suggesting points for improvement.	
ready-to-eat foods and it happens when these foods mix with raw meat or unclean objects. • To know that coloured chopping boards can prevent cross-contamination. • To know that nutritional information is found on food packaging. • To know that food packaging serves many purposes. • Identifying the nutritional differences between different products and recipes. • Identifying and describing healthy	<ul> <li>Label</li> <li>Measure</li> <li>Nutrient</li> <li>Nutrition</li> <li>Nutritional value</li> <li>Preference</li> <li>Press</li> <li>Process</li> <li>Safety</li> <li>Theme</li> </ul>	important to ensure that the soft toy is strong and holds the stuffing securely.  • Designing a stuffed toy, considering the main component shapes required and creating an appropriate template. • Considering the proportions of individual components.  • Creating a 3D stuffed toy from a 2D design. • Measuring, marking and cutting fabric accurately and independently.	• template	Naming each mechanism, input and output accurately. • Storyboarding ideas for a book. • Following a design brief to make a pop-up book, neatly and with focus on accuracy. • Making mechanisms and/or structures using sliders, pivots and folds to produce movement. • Using layers and spacers to hide the workings of mechanical parts for an aesthetically pleasing result.	<ul> <li>Motion</li> <li>Output</li> <li>Pivot</li> <li>Prototype</li> <li>Slider</li> <li>Structure</li> <li>Template</li> </ul>
To understand that 'cross- contamination' means bacteria and germs have been passed onto	<ul><li>Enhance</li><li>Equipment</li><li>Farm</li></ul>	them to the main body. • To know that small, neat stitches which are pulled taut are	<ul><li>Shape</li><li>Stuffed toy</li><li>Stuffing</li></ul>	<ul> <li>Designing a pop-up book which uses a mixture of structures and mechanisms.</li> </ul>	<ul><li>Input</li><li>Linkage</li><li>Mechanism</li></ul>



Research and pro	epare a three-c	ourse meal and	Design and cre	ate a model for	a new playground	Design and crea	nte a steady ha	and game, use nets	
taste-test and sc journey of their	taste-test and score their food. Research the journey of their main ingredient from 'farm to fork' and write a favourite recipe.			featuring five apparatus, made from three different structures. Using a footprint as the base, practise visualising objects in plan view and get creative including natural features			to create the bases and apply knowledge of electrical circuits to build an operational circuit with a buzzer that completes the circuit when the handle makes contact with the wire.		
Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	Knowledge	Skills	Vocabulary	
• To know that 'flat food or drink taster that many countrie 'national dishes' we recipes associated country. • To know 'processed food' in has been put through changes in a factor understand that it wash fruit and vege ating to remove a insecticides. • To use what happens to a before it appears to supermarket shelf • Evaluating a recitaste, smell, texture the food group. • The and scoring final processing and we supproceed to the planning, prepercooking process. • health and safety if minimise cross cor • Following a recipusing the correct ceach ingredient. • recipe based on reworking to a giver	es. • To know es have which are with that w that means food that ugh multiple ry. • To is important to getables before any dirt and understand a certain food on the (Farm to Fork). pe, considering: re and origin of Taste testing roducts. • iting up points when scoring d when wn throughout haration and Evaluating in production to ntamination. be, including quantities of Adapting a esearch. •	Balance Bitter Bridge method Complement Cookbook Farm to fork Method Nationality Reared Research Pairing Preparation Salty Sour Storyboard Sweet Umami	To know that s strengthened by materials and she improving a de on peer evaluative and adapting a dimprove it as it is identifying what successful structures. Building a range apparatus structure and profestructures. Marking and cuttoreate a range of Using a range of reinforce and adstructures. Designing a plateaturing a varies structures, giving consideration to structures will be considering effectine feective designation.	manipulating apes. sign plan based on. • Testing lesign to so developed. • makes a ure. see of play ures drawing rior knowledge Measuring, ting wood to fistructures. • materials to didecoration to avground try of different grant careful how the expectation was a seed, ctive and	Apparatus     Design criteria     Equipment     Playground     Landscape     Features     Cladding	To know that be contain acid, whi dangerous if they. To know the nat components in a circuit, including. Designing a stern game - identifying the components. Drawing a design different perspect. Generating ideas sketching and distenting and distenting of products (toys what is meant by purpose' and 'for function'. Constructing a for a game. Accurately cutt and assembling a Decorating the game to a high quenting and test incorporating a base. Testing own an finished games, in what went well a suggestions for ir	ch can be r leak. mes of the basic series a buzzer. ady hand g and naming required. gn from three tives. as through cussion. s through the purpose ), including 'fit for m over stable base ing, folding net. base of the uality finish. ting a circuit. circuit into a d others dentifying nd making	Assemble     Battery     Battery pack     Benefit     Bulb     Bulb holder     Buzzer     Circuit     Circuit symbol     Component     Conductor     Copper     Design     Design criteria     Evaluation     Fine motor skills     Fit for purpose     Form     Function     Gross motor skills     Insulator     LED     User	



We	orking safely and hygienically	• Ga	thering images and	
wi	ith independence.	infor	rmation about existing	
• \	Writing a recipe, explaining the	child	dren's toys.	
ke	ey steps, method and	• An	alysing a selection of	
ing	gredients. • Including facts and	exist	ting children's toys.	
dra	rawings from research			
un	ndertaken.			