

Working with tools, equipment, materials and components to make quality products	Autumn	Spring	Summer
Select a wider range of tools and techniques for making their product safely. i.e. construction materials and kits, textiles, food ingredients, mechanical components and electrical components.			
Explain their choice of tools and equipment in relation to the skills and techniques they will be using.			
Start to understand that mechanical and electrical systems have an input, process and output and Build models incorporating circuits with buzzers and bulbs and a Motor			
Start to understand that mechanical systems such as levers and linkages or pneumatic systems, cams or pulleys or gears create movement. Use pulleys, levers and linkages in their product.			
Know how simple electrical circuits and components can be used to create functional products; develop understanding of how more complex electrical circuits and components can be used to create functional products.			
Measure, mark out, cut, score and assemble components with more accuracy; Demonstrate how to measure, tape or pin, cut and join fabric with some accuracy.			
Start to work safely and accurately with a range of simple tools.			
Start to think about their ideas as they make progress and be willing to change things if this helps them to improve their work.			
Know how to measure, tape or pin, cut and join fabric with some accuracy and measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques.			
Start to join and combine materials and components accurately in temporary and permanent ways.			
Continue to learn how to program a computer to monitor changes in the environment and control their products.			
Understand how to reinforce and strengthen a 3D framework.			
Attempt to make sure that their product looks attractive			
Begin to use finishing techniques to strengthen and improve the appearance of their product using a range of equipment including ICT.			
Now sew using a range of different stitches, to weave and knit.			
Join fabrics using a running stitch and Start to join and combine materials and components accurately in temporary and permanent ways.			
Measure carefully and show initiative to check so as not to make mistakes			
Persevere with their product even though their original idea might not have worked			
Use a glue gun with close supervision (one to one)			
Create a more complex pop up (e.g. card)			
Use a simple pattern to create a life-sized item of clothing			
Make a product which uses both electrical and mechanical components			
Evaluating processes and products			
Start to evaluate their product against original design criteria e.g. how well it meets its intended purpose			
Suggest some improvements and say what was good and not so good about their original design			
Begin to disassemble and evaluate familiar products and consider the views of others to improve them.			
Evaluate how the key designs of individuals in design and technology have helped shape the world.			
Evaluate their work both during and at the end of the assignment though carrying out appropriate tests.			
Begin to explain how they can improve their original designs			
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Evaluate their product, thinking of both appearance and the way it works			

Food and Nutrition			
Start to know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world.			
Understand how to prepare and cook a variety of dishes and predominately savoury dishes (Y4) including experience of using a heat source.			
Begin to understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.			
Know how a healthy diet is made up from a variety and balance of different food and drink and explain why it is important.			
Begin to know that to be active and healthy, food and drink are needed to provide energy for the body (and begin to distinguish healthy high energy foods)			
Be able to identify foods which come from the UK and other countries in the world			
Measure and weigh ingredients appropriately			
Understand what to do to be hygienic and safe			
Become familiar with some of the processes that foods go through to preserve them/make them more appealing			