



<p>Spring 1</p> <p><u>Egyptian Mechanics</u></p>	<p>Summer 2</p> <p><u>Local and International Bread</u></p>
<ul style="list-style-type: none">When designing and making, pupils should be taught to: Designuse research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groupsgenerate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided designMakeselect from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accuratelyselect from and use a wider range of materials and components, including construction materials, according to their functional properties and aesthetic qualitiesEvaluateinvestigate and analyse a range of existing productsevaluate their ideas and products against their own design criteria and consider the views of others to improve their workunderstand how key events and individuals in design and technology have helped shape the worldTechnical knowledgeapply their understanding of how to strengthen, stiffen and reinforce more complex structuresunderstand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]	<ul style="list-style-type: none">When designing and making, pupils should be taught to: Designuse research and develop design criteria to inform the design of innovative, appealing products that are fit for purpose, aimed at particular individuals or groupsgenerate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided designMakeselect from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accuratelyselect from and use a wider range ingredients, according to their functional properties and aesthetic qualitiesEvaluateinvestigate and analyse a range of existing productsevaluate their ideas and products against their own design criteria and consider the views of others to improve their workunderstand how key events and individuals in design and technology have helped shape the worldCooking and nutritionPupils should be taught to:understand and apply the principles of a healthy and varied dietprepare and cook a variety of predominantly savoury dishes using a range of cooking techniquesUnderstand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

<ol style="list-style-type: none">1. To research, evaluate and develop our own design criteria for our product2. To understand the mechanical systems in our product3. To develop ideas through annotated sketches and exploded diagrams4. To understand how to strengthen and reinforce our structures5. To select a range of tools and materials according to their functional properties (make product)6. To evaluate my own and others work against our own design criteria	<ol style="list-style-type: none">1. To understand seasonality and where a variety of ingredients are grown2. To understand the principals of a healthy and varied diet3. To evaluate existing products and make our own design criteria4. To design an appealing product based on design criteria5. To select a range of tools and ingredients to make our product6. To evaluate my own and others products against my own design criteria (use evaluation form on server)
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