

FS1FS2Y1Y2Y3Y4Y5Y6• Begin to understand and follow a range of instructions.• Understand and follow a range of instructions.• Designing smoothie carton packaging by- hand.• Designing three wrap ideas based on a food combination• Designing a recipe for a savoury tart.• Designing a traditional recipe, avoury tart.• Adapting a traditional recipe, that the within a• Minitianal recipe, avoury tart.• Designing a traditional recipe, instructions• Adapting a traditional recipe, understanding that the well together.• Designing a tradice three wrap ideas based on a food combination which work well together.• Designing a recipe for a savoury tart.• Designing a traditional traditional recipe, that the well together.• Designing a traditional traditional recipe, that the that the that the that the well together.• Designing a traditional traditional traditional that the that the that the that the that the traditional ingredients.• Writing a traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional traditional <th colspan="9">Food and Nutrition</th>	Food and Nutrition								
 Begin to understand and follow a range of instructions. To use a range of cooking utensils to prepare food. Begin to try an increasing range of food, discussing textures, tastes, likes and dislikes. Begin to try an increasing range of food, discussing textures, tastes, likes and dislikes. Begin to try and increasing range of foods textures, tastes, likes and dislikes. Begin to try and increasing textures, tastes, likes and dislikes. Begin to try to try an textures, tastes, likes and dislikes. Begin to try to try an textures, tastes, likes and dislikes. Begin to try to textures, tastes, likes and dislikes. Begin to to try to textures, tastes, likes and dislikes. Begin to to textures, tastes, likes and dislikes. Discuss to textures, tastes, likes tastes, likes tastes, likes tastes, likes tastes, likes tastes, likes taste	FS1	FS2	Y1	Y2	Y3	Y4	Y5	Y6	
discuss foods from around the world.around the world.appearance, 	 Begin to understand and follow a range of instructions. Begin to use a range of cooking utensils to prepare food. Begin to try an increasing range of food, discussing textures, tastes, likes and dislikes. Begin to discuss foods from around the world. 	 Understand and follow a range of instructions. To use a range of cooking utensils to prepare food. To try an increasing range of food, discussing textures, tastes, likes and dislikes. Discuss foods from around the world. Understand 	 Designing smoothie carton packaging by- hand. Chopping fruit and vegetables safely to make a smoothie. Juicing fruits safely to make a smoothie. Tasting and evaluating different food combinations. Describing appearance, smell and taste. 	 Designing three wrap ideas based on a food combination which work well together. Chopping foods safely to make a wrap. Constructing a wrap that meets a design brief. Grating foods to make a wrap. Snipping smaller foods instead of cutting. 	 Designing a recipe for a savoury tart. Following the instructions within a recipe. Tasting seasonal ingredients. Selecting seasonal ingredients. Peeling ingredients safely. Cutting safely with a vegetable knife. Establishing 	 Designing a biscuit, drawing upon previous taste testing judgements. Following a baking recipe, including the preparation of ingredients. Cooking safely, following basic hygiene rules. Adapting a recipe to meet the requirements of a target audience. 	 Adapting a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients. Writing an amended method for a recipe to incorporate the relevant changes to ingredients. Designing 	 Writing a recipe, explaining the key steps, method and ingredients. Including facts and drawings from research undertaken. Following a recipe, including using the correct quantities of each ingredient. Adapting a recipe based on research. 	



Begin to	of a healthy	Suggesting	Describing	design criteria	 Evaluating a 	packaging to	 Working to a
understand	diet.	information to	the taste,	to help test	recipe,	reflect a	given
the importance	 To know the 	be included on	texture and	and review	considering:	recipe.	timescale.
of a healthy	importance of	packaging.	smell of fruit	dishes.	taste, smell,	 Researching 	 Working
diet.	clean hands	 Comparing 	and	 Describing 	texture and	existing	safely and
 Begin to 	when	their own	vegetables.	the benefits of	appearance.	recipes to	hygienically
know the	preparing	smoothie with	 Taste testing 	seasonal fruits	 Evaluating 	inform	with
importance of	food.	someone	food	and	and comparing	ingredient	independence.
clean hands		else's.	combinations	vegetables	a range of	choices.	 Evaluating a
when		 To know that 	and final	and the impact	food products.	 Cutting and 	recipe,
preparing		a blender is a	products.	on	 Suggesting 	preparing	considering:
food.		machine which	 Describing 	the	modifications	vegetables	taste, smell,
		mixes	the information	environment.	to a recipe	safely.	texture and
		ingredients	that should be	 Suggesting 	(e.g. This	 Using 	origin of the
		together into a	included on a	points for	biscuit has too	equipment	food group.
		smooth liquid.	label.	improvement	many raisins,	safely,	 Taste testing
		 To know that 	 Evaluating 	when making	and it is	including	and scoring
		a fruit has	food by giving	a seasonal	falling apart,	knives, hot	final products.
		seeds.	a score.	tart.	so next time I	pans and	 Suggesting
		 To know that 	 To know that 	 To know that 	will use less	hobs.	and writing up
		fruits grow on	'diet' means	not all fruits	raisins).	 Knowing how 	points of
		trees or vines.	the food and	and	 To know that 	to avoid cross-	improvements
		 To know that 	drink that a	vegetables	the amount of	contamination.	when scoring
		vegetables	person or	can be grown	an ingredient	 Following a 	others' dishes,
		can grow	animal usually	in the UK.	in a recipe is	step by step	and when
		either above	eats.		known as the	method	evaluating
					'quantity.'		their own



0	r below	• To	To know that	To know that	carefully to	throughout the
g	round.	understand	climate affects	safety and	make a recipe.	planning.
	To know that	what makes a	food arowth.	hygiene are	 Identifying 	preparation
Ve	egetables is	balanced diet.	To know that	important	the nutritional	and cooking
ar	ny edible part	To know that	vegetables	when cooking.	differences	process.
of	f a plant	the five main	and fruit grow	• To know the	between	• Evaluating
(e	e.a. roots:	food aroups	in certain	following	different	health and
	otatoes.	are:	seasons.	cooking	products and	safety in
	eaves:	Carbohydrates	To know that	techniques:	recipes.	production to
	ettuce. fruit:	fruits and	cooking	sievina.	 Identifying 	minimise cross
CL	ucumber).	vegetables.	instructions	measuring.	and describing	contamination.
		protein. dairv	are known as	stirring. cutting	healthy	 To know that
		and	a recipe'.	out and	benefits of	'flavour' is how
		foods high in	To know that	shaping.	food aroups.	a food or drink
		fat and sugar.	imported food	• To know that	• To	tastes.
		• To	is food which	products often	understand	To know that
		understand	has been	have a target	where meat	many
		that I should	brouaht into	audience.	comes from -	countries have
		eat a range of	the country.		learning that	'national
		different foods	 To know that 		beef is from	dishes' which
		from each	exported food		cattle and how	are recipes
		food aroup.	is food which		beef is reared	associated
		and roughly	has been sent		and	with that
		how much of	to another		processed.	country.
		each food	country		• To know that	To know that
		aroup.	To know that		recipes can be	'processed
		č '	eating		adapted to suit	food' means



To know that	seasonal	nutritional	food that has
'ingredients'	foods can	needs and	been put
means the	have a	dietary	through
items in a	positive impact	requirements.	multiple
mixture	on the	• To know that	changes in a
or recipe.	environment.	I can use a	factory.
	To know that	nutritional	• To
	similar	calculator to	understand
	coloured fruits	see how	that it is
	and	healthy a food	important to
	vegetables	option is.	wash fruit and
	often have	• To	vegetables
	similar	understand	before eating
	nutritional	that 'cross-	to remove any
	benefits.	contamination'	dirt and
	To know that	means	insecticides.
	the	bacteria and	• To
	appearance of	germs have	understand
	food is as	been passed	what happens
	important as	onto ready-to-	to a certain
	taste.	eat foods and	food before it
		it happens	appears on
		when these	the
		foods mix with	supermarket
		raw meat or	shelf (Farm to
		unclean	Fork).
		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.	



FS1 FS2 Y	/1	Y2	Y3	VA		
	Discussions			14	¥5	Y6
 Begin to explore different Begin to materials. Begin to understand Begin to understand Begin to understand Begin to understand Begin to understand Understand how to join things Use a needle and Use a needle and thread and thread and can thread and can confidently follow 'pinch, push, pull' Begin to use a range of know how to Begin to use a range of equipment ga 	biscussing what a good design needs. Designing a simple pattern with paper. Designing a pookmark. Choosing rom available naterials. Developing ine notor/cutting skills with scissors. Exploring ine notor/threadin g and weaving under, over	 Using a template to create a design for a puppet. Cutting fabric neatly with scissors. Using joining methods to decorate a puppet. Sequencing steps for construction. Reflecting on a finished product, explaining likes and dislikes. 	 Designing a pouch. Selecting and cutting fabrics for sewing. Decorating a pouch using fabric glue or running stitch. Threading a needle. Sewing running stitch, with evenly spaced, neat, even stitches to join fabric. Neatly pinning and cutting fabric glue random statements and state	 Designing and making a template from an existing cushion and applying individual design criteria. Following design criteria to create a cushion. Selecting and cutting fabrics with ease using fabric scissors. Threading needles with 	 Writing design criteria for a product, articulating decisions made. Designing a personalised book sleeve. Making and testing a paper template with accuracy and in keeping with the design criteria. Measuring, marking and cutting fabric 	 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



equipment	with a variety	• To know that	template.	independence	using a paper	accurately
e.g. needles	of materials.	ʻjoining	 Evaluating 		template.	and
for sewing.	• Using a	technique'	the quality of	Tying knots	 Selecting a 	independently
	prepared	means	the stitching	with greater	stitch style to	
	needle and	connecting	on others'	independence	join fabric.	 Creating
	wool to	two	work.		 Working 	strong and
	practise	pieces of	 Discussing 	Sewing	neatly by	secure
	threading.	material	as a class, the	cross stitch to	sewing small,	blanket
	Reflecting on	together.	success of	join fabric.	straight	stitches when
	a finished	 To know that 	their stitching	 Decorating 	stitches.	joining fabric.
	product and	there are	against the	fabric using	 Incorporating 	 Threading
	comparing to	various	success	appliqué.	a fastening to	needles
	their design.	temporary	criteria.	 Completing 	a design.	independently
	To know that	methods of	 Identifying 	design ideas	 Testing and 	
	a design is a	joining fabric	aspects of	with stuffing	evaluating an	 Using
	way of	by using	their peers'	and sewing	end product	appliqué to
	planning our	staples. glue	work that they	the edges.	against the	attach pieces
	idea	or pins.	particularly	 Evaluating 	original design	of fabric
	before we	• To	like and why.	an end	criteria.	decoration.
	start.	understand	 To know that 	product and	 Deciding 	 Sewing
	To know that	that different	sewing is a	thinking of	how many of	blanket stitch
	threading is	techniques for	method of	other ways in	the criteria	to join fabric.
	putting one	joining	joining fabric.	which to	should be met	 Applying
	material	materials can	 To know that 	create similar	for the product	blanket stitch
	through an	be used for	different	items.	to be	so the spaces
	object.	different	stitches can	 To know that 	considered	between the
		purposes.		applique is a	successful.	stitches are



• To	be used when	way of	 Suggesting 	even and
understand	sewing.	mending or	modifications	regular.
that a	• To	decorating a	for	 Testing and
template (or	understand	textile by	improvement.	evaluating an
fabric pattern)	the	applying	 Articulating 	end product
is used to cut	importance of	smaller pieces	the	and giving
out the same	tying a knot	of fabric to	advantages	point for
shape multiple	after sewing	larger pieces.	and	further
times.	the final stitch.	 To know that 	disadvantages	improvements
To know that		when two	of different	
drawing a		edges of	fastening	 To know that
design idea is		fabric have	types.	blanket stitch
useful to see		been joined	 To know that 	is useful to
how		together it is	a fastening is	reinforce the
an idea will		called a	something	edges of a
look.		seam.	which holds	fabric material
		 To know that 	two pieces of	or join two
		it is important	material	pieces of
		to leave space	together	fabric.
		on the fabric	for example a	• To
		for the seam.	zipper, toggle,	understand
		•To	button, press	that it is easier
		understand	stud and	to finish
		that some	velcro.	simpler
		products are	 To know that 	designs to a
		turned inside	different	high standard.
			fastening	



					out after sewing so the stitching is hidden.	types are useful for different purposes. • To know that creating a mock up (prototype) of their design is useful for checking ideas and proportions.	 To know that soft toys are often made by creating appendages separately and then attaching them to the main body. To know that small, neat stitches which are pulled taut are important to ensure that the soft toy is strong and holds the stuffing securely.
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Structures, Mechanisms and Electrical Systems.									
FS1	FS2	Y1	Y2	Y3	Y4	Y5	Y6		
 Begin to explore simple differences between materials, in order to create models. Begin to build using a range of construction materials. Begin to build with a purpose. Begin to build independently or as part of a team. Begin to evaluate 	 Explore simple differences between materials, in order to create models. Build using a range of construction materials. Build with a purpose. Build independently or as part of a team. Evaluate designs. 	 Learning the importance of a clear design criteria. Including individual preferences and requirements in a design. Making stable structures from card, tape and glue. Learning how to turn 2D nets into 3D structures. Following instructions to externed. 	 Creating a class design criterion for a moving monster. Designing a moving monster for a specific audience in accordance with a design criteria. Making linkages using card for levers and split pins for pivots. Experimenting 	 Designing a shape that reduces air resistance. Drawing a net to create a structure from. Choosing shapes that increase or decrease speed as a result of air resistance. Personalising a design. Measuring, marking, cutting and assembling 	 Identifying factors that could be changed on existing products and explaining how these would alter the form and function of the product. Developing design criteria based on findings from investigating products. Developing design criteria that clarifies 	 Designing a stable structure that is able to support weight. Creating a frame structure with a focus on triangulation. Making a range of different shaped beam bridges. Using triangles to create truss bridges that span a given 	 Designing a steady hand game - identifying and naming the components required. Drawing a design from three different perspectives. Generating ideas through sketching and discussion. Modelling ideas through prototypes. Understanding the purpose of merchants 		
designs.		cut and					products		



assemble the	with linkages	with increasing	the target	distance and	(toys),
supporting	adjusting	accuracy.	user.	support a load.	including what
structure of a	the widths,	Making a	 Altering a 	 Building a 	is meant by 'fit
windmill.	lengths and	model based	product's form	wooden bridge	for
Making	thicknesses of	on a chosen	and function	structure.	purpose' and
functioning	card used.	design.	by tinkering	•	'form over
turbines and	 Cutting and 	 Evaluating 	with its	Independently	function'.
axles which	assembling	the speed of a	configuration.	measuring and	 Constructing
are assembled	components	final product	 Making a 	marking wood	a stable base
into a main	neatly.	based on: the	functional	accurately.	for a game.
supporting	 Evaluating 	effect of shape	series circuit,	 Selecting 	 Accurately
structure.	own designs	on speed and	incorporating a	appropriate	cutting, folding
 Evaluating a 	against design	the accuracy	motor.	tools and	and
windmill	criteria.	of	 Constructing 	equipment for	assembling a
according to	 Using peer 	workmanship	a product with	particular	net.
the design	feedback to	on	consideration	tasks.	 Decorating
criteria, testing	modify a final	performance.	for the design	 Using the 	the base of the
whether the	design.	• To	criteria.	correct	game to a high
structure is	 To know that 	understand	 Breaking 	techniques to	quality finish.
strong and	mechanisms	that all moving	down the	saws safely.	 Making and
stable and	are a	things have	construction	 Identifying 	testing a
altering it if it	collection of	kinetic energy.	process into	where a	circuit.
isn't.	moving parts	• To	steps so that	structure	 Incorporating
 Suggest 	that work	understand	others can	needs	a circuit into a
points for	together as a	that kinetic	make the	reinforcement	base.
improvements.	machine to	energy is the	product.	and using card	 Testing own
		energy that		corners	and others



	• To	produce	something	Carry out a	for support.	finished
	understand	movement.	(object/person	product	• Explaining	games,
	that the shape	 To know that)	analysis to	why selecting	identifying
	of materials	there is always	has by being	look at the	appropriate	what went well
	can be	an input and	in motion.	purpose of a	materials is an	and making
	changed to	output in a	 To know that 	product along	important part	suggestions
i	improve the	mechanism.	air resistance	with its	of the	for
	strength and	 To know that 	is the level of	strengths and	design	improvement.
	stiffness of	an input is the	drag on an	weaknesses.	process.	 Gathering
	structures.	energy that is	object as it is	 Determining 	•	images and
	• To	used to start	forced through	which parts of	Understanding	information
U	understand	something	the air.	a product	basic wood	about existing
t	that cylinders	working.	• To	affect its	functional	children's toys.
	are a strong	 To know that 	understand	function and	properties.	 Analysing a
t	type of	an output is	that the shape	which parts	 Adapting and 	selection of
	structure (e.g.	the movement	of a moving	affect its form.	improving own	existing
t	the main	that happens	object will	 Analysing 	bridge	children's toys.
	shape used for	as a result of	affect how it	whether	structure by	 To know that
	windmills and	the input.	moves due to	changes in	identifying	batteries
	lighthouses).	 To know that 	air	configuration	points of	contain acid,
	• To	a lever is	resistance.	positively or	weakness and	which can be
	understand	something that		negatively	reinforcing	dangerous if
t	that axles are	turns on a		affect an	them as	they leak.
	used in	pivot.		existing	necessary.	 To know the
	structures and	 To know that 		product.	 Suggesting 	names of the
	mechanisms	a linkage		Peer	points for	components in
t	to make	mechanism is		evaluating a	improvements	a basic series



pε	arts turn in a	made up of a	set of	for own	circuit,
cir	rcle.	series of	instructions to	bridges and	including a
[•]	To begin to	levers.	build a	those	buzzer.
ur	nderstand		product.	designed by	
th	nat different		 To know that 	others.	
sti	tructures are		series circuits	• To	
us	sed for		only have one	understand	
dif	ifferent		direction for	some different	
pu	urposes.		the electricity	ways to	
• 7	To know that		to flow.	reinforce	
a	structure is		 To know 	structures.	
sc	omething that		when there is	• To	
ha	as been		a break in a	understand	
m	ade and put		series circuit,	how triangles	
tor	gether.		all	can be used to	
			components	reinforce	
			turn off.	bridges.	
			 To know that 	 To know that 	
			an electric	properties are	
			motor converts	words that	
			electrical	describe the	
			energy into	form and	
			rotational	function of	
			movement,	materials.	
			causing the	• To	
			motor's axle to	understand	
			spin.	why material	



	To know a selection is important product is one which uses a motor to function.	
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