

Autumn - Seasonal Stockings

Develop and improve accuracy in joining materials together using a range of strategies including stitching Use a simple running slitch to join materials together in an accurate way. Create a 3D product with purpose using a range of stilching lechniques (running, cross, back)

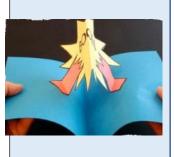
Spring – Story books

Create and use a product with a simple moving mechanism Select, create and use the most appropriate mechanism for a specific purpose.

Summer – Seasonal food

Identify which food is native to the UK, where other foods originate and how seasonality and current events can affect the production of foods.

Make healthy choices and explain why. Measure and weigh the appropriate ingredients following a given recipe for bread.





<u>Year 5 - DT</u>

Autumn - Fashion and textiles

Create a 3D decorative product with purpose using a range of slitching techniques (running, cross, back) Combine materials for more useful purposes, idenlifying and fixing snags and glitches.

Spring - Moving loys Describe and design a product using a cam mechanism to create movement. Select, create and use the most appropriate mechanism and materials for a specific purpose. Apply knowledge of how to strengthen and reinforce structures.

Summer - Building bridges

Use a range of materials to test bridge construction considering beams, arches, pillars or piers. Select the most appropriate materials to create a 3D structure, ensuring if is strengthened and raincarcad as a suspension bridge















We are ambitious artists.



Spring - African instruments

to create a product.

Fast-forward

to year 6

Select the most appropriate materials to create a 3D structure, ensuring it is strengthened and reinforced with the ability to make a sound. Test a range of materials to ensure the strength and pitch of the instrument makes the product cunctional



Summer – Great British dishes

Idenlify which foods grow at different times of year and in different climates. Discuss and evaluate whether a meal is balanced or not. Combine food ingredients appropriately (kneading, stirring, whisking etc). Plan how to have a healthy/affordable meal. Combine ingredients accurately using a range of cooking techniques, measure and weigh the appropriate ingredients

following a given recipe.





We are curious artists.

We are creative artists.

We are resilient artists.