

## Curriculum Overview 2021-22

Year	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
FS	Theme: Knowledge and understanding of the world- Ourselves. Key Question: Skills: Knowledge:	Theme: Knowledge and understanding of the world-Festivals Key Question: Skills: Knowledge:	Theme: Knowledge and understanding of the world-Buildings Key Question: Skills: Knowledge:	Theme: Knowledge and understanding of the world- Transport Key Question: Skills: Knowledge:	Theme: Knowledge and understanding of the world-Growth/Minibeasts Key Question: Skills: Knowledge:	Theme: Knowledge and understanding of the world-The Great Outdoors Key Question: Skills: Knowledge:
1		Theme: Christmas stockings Key Question: How do you construct a stocking? Skills: Make- Select a range of tools (sewing needles) and material. Knowledge: To understand how to sew two pieces of material together.			Theme: Healthy eating Key Question: How do you make a salad? Skills: Design-To generate and develop their ideas through talking and drawing Make- to select and use different ingredients. Cooking and Nutrition- understand where food comes from. Knowledge: To understand the basic principles of a healthy and varied diet to prepare dishes.	Theme: Building a castle- Structures Key Question: How do you make a stable castle with features? Skills: Technical knowledge-exploring how they can be made stronger and more stable. Knowledge: To explore and evaluate a range of different buildings. To design purposeful products based on design criteria.
2		Theme: Moving Christmas cards Key Question: How do you make a moving card? Skills: Make- To use a range of different equipment to perform practical tasks (cutting, scoring, joining) Evaluate-a range of different products. Knowledge: To design purposeful products based on design criteria.		Theme: Moving Vehicles- Wheels and Axels Key Question: How do you make a moving vehicle? Skills: Technical Knowledge-explore and use mechanisms. Evaluate- Explore and evaluate a range of existing products. Knowledge:		Theme: Healthy picnics- Sandwiches Key Question: How do you make a healthy Picnic? Skills: Cooking and Nutrition - use the basic principles of a healthy and varied diet to prepare dishes. Knowledge: To understand how to make a healthy sandwich. To understand a what makes a healthy diet.



	-		To understand how the different mechanisms in a		
	-		different mechanisms in a		
			vehicle help it move.		
3 30	heme:	Theme:			Theme:
	D Photo Frames	Soup			Moving Monsters
Ka Fr SI M wi ec ta sh ac De de ini in in fo pa	D Photo Frames <b>Gey Question:</b> Iow do you make a 3D Photo frame? <b>Skills:</b> Making- select from and use a vider range of tools and quipment to perform practical asks [for example, cutting, haping, joining and finishing], ccurately. Design- use research and evelop design criteria to form the design of novative, functional, ppealing products that are fit or purpose, aimed at articular individuals or groups <b>Cnowledge:</b> o understand how to make a D frame using different	Soup Key Question: How do you make a soup? Skills: Cooking and Nutrition- prepare and cook savoury dishes. Understand seasonality in food. Looking at seasonality. Knowledge: To understand how to prepare and cook a simple soup (with adult supervision)			Moving Monsters Key Question: How does a Pneumatic mechanism work? Skills: Design - generate, develop, model and communicate their ideas through discussion and annotated sketches. Technical knowledge- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Knowledge: To understand what a pneumatic mechanism is and how it works.
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		Theme:	Theme:	Theme:	
		Light up Electric Christmas	Biscuits	Levers and Linkages	
4		Cards		5	
-			Key Question:	Key Question:	
		Key Question:	What ingredients do you need	How do you make a picture	
		How to create an electrical	to make a biscuit?	move using leavers and	
		card?		linkages?	
•			Skills:	S S	
		Skills:	Cooking and nutrition- prepare	Skills:	
		Technical knowledge	and cook a variety of dishes	Technical knowledge-	
		understand and use electrical	using a range of cooking	understand and use	
		systems in their products [for	techniques.	mechanical systems in their	
		example, series circuits	Evaluate- investigate and	products [for example, gears,	
		incorporating switches, bulbs,	analyse a range of existing	pulleys, cams, levers and	
		buzzers and motors]	products.	linkages]	
		Make- select from and use a		Design- use research and	
		wider range of tools and	Knowledge:	develop design criteria to	
		equipment to perform practical	To design and create a biscuit	inform the design of	
		tasks [for example, cutting,	that would be enjoyable to eat.	innovative, functional,	
		shaping, joining and finishing],		appealing products that are fit	
		accurately.		for purpose, aimed at	
		Knowledge:		particular individuals or groups.	



		To understand how a light up Christmas card works and to create an electrical circuit. <b>Designer/Inventors link:</b> Benjamin Franklin & Thomas Edison		Knowledge: To create a moving picture that is linked to the story and or current topic.	
5	Theme: Moving Toys Key Question: How do cams work? Skills: Technical knowledge- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Evaluate- understand how key events and individuals in design and technology have helped shape the world (Victorians) Knowledge: To learn how cams work and how they are used to create movement. To learn what effect the shape makes to the movement.	Theme: Bread based pizza and salad Key Question: How do you make a pizza? Skills: Cooking and nutrition- understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Knowledge: To understand how to prepare and cook a pizza. To understand we need a varied and balanced diet.	Theme: Bridges Key Question: How do you make a strong bridge? Skills: Technical knowledge- apply their understanding of how to strengthen, stiffen and reinforce more complex structures Evaluate- investigate and analyse a range of existing products. Knowledge: To understand how to make a structure strong and to be able to reinforce structures.		
6	Theme: Shelters Key Question: Why do you need to build a shelter? How do you build a strong and stable shelter? Skills: Make- select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities Technical knowledge- apply their understanding of how to strengthen, stiffen and	Theme: Savoury Quiches Key Question: How do you make a savoury Quiche? Skills: Cooking and nutrition- understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. Understand seasonality and know where and how a variety			Theme: Mobile Phone Covers Key Question: What makes a good mobile phone case? Skills: Design- use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. Make- select from and use a wider range of materials and components, including



reinforce more complex structures <b>Knowledge:</b> To know how to create a strong and stable shelter using natural materials.	of ingredients are grown, reared, caught and processed. <b>Knowledge:</b> To understand how to design, prepare and cook a quiche.		construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities. Evaluate- investigate and analyse a range of existing products.
			<b>Knowledge:</b> To understand what materials make a practical and aesthetically pleasing phone case.

Skills- All children will evaluate their final outcome in all projects they complete.

KS1- evaluate their ideas and products against design criteria

KS2- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work