

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Coverage Overview		<p>Technical Knowledge - Mechanisms</p> <p>Slider and lever mechanism</p> <p>(Design, make, evaluate)</p>		<p>Technical Knowledge – Materials/Structures</p> <p>Building structure and explore how it can be made stiffer and/or stronger.</p> <p>(Design, make, evaluate)</p>	<p>Technical Knowledge - Cooking and Nutrition</p> <p>Understand where our food comes from and sort items according to origin.</p>	<p>Technical Knowledge - Cooking and Nutrition</p> <p>Understand the need for a healthy diet.</p> <p>Prepare healthy dish, performing simple food preparation skills.</p> <p>(Design, make, evaluate)</p>
Core Knowledge & Application		<p>Technical Knowledge - Mechanisms</p> <ul style="list-style-type: none"> I know and can explain how a simple mechanism works such as sliders and levers. <p>Design</p> <ul style="list-style-type: none"> I understand that I can have my own ideas to design something and can use pictures and words to make a simple plan (design) through teacher modelling. With support, I understand how to research similar existing products. I know how to describe and explain what my product is for, and how it works. <p>Make</p> <ul style="list-style-type: none"> I know why it is important to follow instructions to make given product and can follow them carefully. I know how to create a slider mechanism to make a product with a moving part. I know how to use a split pin to make a pivot point on a lever mechanism to make it move correctly. I understand that finishing techniques can be used to make a product look good 		<p>Technical Knowledge – Materials/Structures</p> <ul style="list-style-type: none"> I know how to use materials to create a structure. <p>Design</p> <ul style="list-style-type: none"> I understand the purpose of a design and can design a product following simple design criteria. <p>Make</p> <ul style="list-style-type: none"> I know how to join materials in different ways and understand how this can create a structure. I know how to select and use tools/equipment safely to cut, shape, join and finish. I know how to use joining, rolling/folding to make something stronger. I know how to work in a safe and hygienic manner and can explain why it is important. <p>Evaluate</p> <ul style="list-style-type: none"> I understand the purpose of evaluating. I know how to talk about existing products considering: use, materials, how they work, audience, where they might be used. 	<p>Technical Knowledge - Cooking and Nutrition</p> <ul style="list-style-type: none"> I know where some fruit and vegetables come from and why they are healthy. I know and can describe the differences between some food groups (e.g. sweet, vegetable, meat etc.) I understand and can explain the importance of healthy eating – including how fruit and vegetables contribute to a healthy and varied diet. I know how to sort and group (classify) some foods (e.g. sweet, vegetable, meat etc.) 	<p>Technical Knowledge - Cooking and Nutrition Design</p> <ul style="list-style-type: none"> I understand how a design will help create a product. I know how to describe the textures of fruit and vegetables using senses (feeling, smelling and tasting). I can design a healthy dish based upon their evaluation of fruits. <p>Make</p> <ul style="list-style-type: none"> I know how to use correct hygiene when handling food and can perform simple food preparation skills. I understand the importance of correct hygiene when handling food and can demonstrate basic food handling hygiene practice and personal hygiene.

		<p>and can practise those modelled by the teacher.</p> <p>Evaluate</p> <ul style="list-style-type: none"> • I know what has occurred to make a mechanism move in a certain way. • I know how to talk about my product, and say what worked well and not so well. 		<ul style="list-style-type: none"> • I know how to talk about my product, and say what worked well and not so well. • I understand that products can be improved and can begin to talk about what could make my product stronger and more stable. 		<ul style="list-style-type: none"> • I know how to chop fruit and vegetables safely, using the claw and bridge grip. <p>Evaluate</p> <ul style="list-style-type: none"> • I understand how evaluating our finished product can help us improve future products. • I can taste and evaluate product, using given criteria.
Critical Vocabulary		slider, lever, mechanism, push, pull, design, make, evaluate, improve, movement, up, down, left, right, product, split pin, pivot, rotate, research		design, make, create, evaluate, effectiveness, criteria, plan, ideas, structure, rigid, strong, sturdy, stiff, joining, rolling, folding, cut, finish, tools, equipment, techniques, scissors, Sellotape, stapler, hole punch, string, card, glue, materials, explain	Healthy, varied, balanced diet, food groups, classify, origin, nutrition, hygiene, safety, explain	<p>Fruits: mango, pineapple, dragon fruit, papaya, star fruit, guava, passion fruit</p> <p>Claw grip, bridge grip, chopping, hygiene, safety, healthy eating, growth, food preparation, senses, evaluate, vegetables,</p> <p>Design, make, evaluate, product, criteria.</p>
Enrichment Opps		Sliders/levers in continuous provision – Christmas craft/Fairytales.		Use foot pump to launch paper rockets? (History link – moon landing?) Write simple instructions.	Food sorting	End of year party – party fruit kebab
Assessing Impact		Children to explain how they made their slider/lever – video record.		Complete missing words in stem sentences to show understanding of product evaluation.	Matching pictures of food to correct label. Complete quiz to show understanding of healthy, varied diet.	Practical assessment of children's food preparation skills (claw and bridge grip).