

## Design and Technology – Medium Term Planning

2023-24

Cycle A	Autumn	Spring	Summer
KS1	<p><b>Mechanisms: Making a moving Christmas character</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Creating a design criteria for a moving Christmas character as a class.</li> <li>• Designing a moving Christmas character for a specific audience in accordance with a design criteria.</li> <li>• Making linkages using card for levers and split pins for pivots.</li> <li>• Experimenting with linkages adjusting the widths, lengths and thicknesses of card used.</li> <li>• Cutting and assembling components neatly.</li> <li>• Evaluating own designs against design criteria.</li> <li>• Using peer feedback to modify a final design.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To know that mechanisms are a collection of moving parts that work</li> </ul>	<p><b>Structures: Constructing a rotary vehicle e.g. an aeroplane</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Learning the importance of a clear design criteria.</li> <li>• Including individual preferences and requirements in a design.</li> <li>• Making stable structures from card, tape and glue.</li> <li>• Learning how to turn 2D nets into 3D structures.</li> <li>• Following instructions to cut and assemble the supporting structure of a rotary vehicle.</li> <li>• Making functioning turbines and axles which are assembled into a main supporting structure.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To understand that the shape of materials can be changed to improve the strength and stiffness of structures.</li> <li>• To understand that cylinders are a strong type of structure (and, therefore, they are</li> </ul>	<p><b>Food: A balanced diet</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Designing a healthy wrap based on a food combination which works well together.</li> <li>• Slicing food safely using the bridge or claw grip.</li> <li>• Constructing a wrap that meets a design brief.</li> <li>• Describing the taste, texture and smell of fruit and vegetables.</li> <li>• Taste testing food combinations and final products.</li> <li>• Describing the information that should be included on a label.</li> <li>• Evaluating which grip was most effective.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To know that ‘diet’ means the food and drink that a person or animal usually eats.</li> <li>• To understand what makes a balanced diet.</li> </ul>

	<p>together as a machine to produce movement.</p> <ul style="list-style-type: none"> <li>• To know that there is always an input and an output in a mechanism.</li> <li>• To know that an input is the energy that is used to start something working.</li> <li>• To know that an output is the movement that happens as a result of the input.</li> <li>• To know that a lever is something that turns on a pivot.</li> <li>• To know that a linkage mechanism is made up of a series of levers.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Mechanisms: Making a moving monster - Kapow Primary</a></p>	<p>the main shape used for vehicles e.g. an aeroplane).</p> <ul style="list-style-type: none"> <li>• To understand that axles are used in structures and mechanisms to make parts turn in a circle.</li> <li>• To begin to understand that different structures are used for different purposes.</li> <li>• To know that a structure is something that has been made and put together.</li> </ul> <p><u>Link:</u></p> <p><a href="#">KS1 Y1 Design &amp; Technology Constructing Windmills- Kapow Primary</a></p>	<ul style="list-style-type: none"> <li>• To know where to find the nutritional information on packaging.</li> <li>• To know that the five main food groups are: Carbohydrates, fruits and vegetables, protein, dairy and foods high in fat and sugar.</li> <li>• To understand that I should eat a range of different foods from each food group, and roughly how much of each food group.</li> <li>• To know that nutrients are substances in food that all living things need to make energy, grow and develop.</li> <li>• To know that ‘ingredients’ means the items in a mixture or recipe.</li> <li>• To know that I should only have a maximum of five teaspoons of sugar a day to stay healthy.</li> <li>• To know that many food and drinks we do not expect to contain sugar do; we call these ‘hidden sugars’.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Food: A balanced diet - Kapow Primary</a></p>
LKS2	<p><b>Food: Adapting a recipe</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Designing a food item within a given budget, drawing upon previous taste testing.</li> </ul>	<p><b>Mechanical Systems: Making a slingshot car</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Designing a shape that reduces air resistance.</li> </ul>	<p><b>Digital world: Electronic charm</b></p> <p><u>Skills:</u></p>

	<ul style="list-style-type: none"> <li>• Following a baking recipe.</li> <li>• Cooking safely, following basic hygiene rules.</li> <li>• Adapting a recipe.</li> <li>• Evaluating a recipe, considering: taste, smell, texture and appearance.</li> <li>• Describing the impact of the budget on the selection of ingredients.</li> <li>• Evaluating and comparing a range of products.</li> <li>• Suggesting modifications.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To know that the amount of an ingredient in a recipe is known as the 'quantity'.</li> <li>• To know that it is important to use oven gloves when removing hot food from an oven.</li> <li>• To know the following cooking techniques: sieving, creaming, rubbing method, cooling.</li> <li>• To understand the importance of budgeting while planning ingredients for biscuits.</li> </ul> <p><u>Link:</u></p>	<ul style="list-style-type: none"> <li>• Drawing a net to create a structure from.</li> <li>• Choosing shapes that increase or decrease speed as a result of air resistance.</li> <li>• Personalising a design.</li> <li>• Measuring, marking, cutting and assembling with increasing accuracy.</li> <li>• Making a model based on a chosen design.</li> <li>• Evaluating the speed of a final product based on: the effect of shape on speed and the accuracy of workmanship on performance.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To understand that all moving things have kinetic energy.</li> <li>• To understand that kinetic energy is the energy that something (object/person) has by being in motion.</li> <li>• To know that air resistance is the level of drag on an object as it is forced through the air.</li> <li>• To understand that the shape of a moving object will affect how it moves due to air resistance.</li> </ul> <p><u>Link:</u></p>	<ul style="list-style-type: none"> <li>• Problem solving by suggesting potential features on a Micro:bit and justifying my ideas.</li> <li>• Drawing and manipulating 2D shapes, using computer-aided design, to produce a point of sale badge.</li> <li>• Analysing and evaluating an existing product.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To understand that in programming a 'loop' is code that repeats something again and again until stopped.</li> <li>• To know that a Micro:bit is a pocket-sized, codeable computer.</li> <li>• Writing a program to control (button press) and/or monitor (sense light) that will initiate a flashing LED algorithm.</li> </ul> <p><u>Link:</u></p> <p><a href="#">KS2 Y3: Design and Technology: Smart Wearables Unit - Kapow Primary</a></p>
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	<a href="#">Food: Adapting a recipe - Kapow Primary</a>	<a href="#">Mechanical systems: Making a slingshot car - Kapow Primary</a>	
UKS2	<p><b><u>Electrical systems: Electronic Christmas greeting card</u></b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Designing a Christmas card, identifying and naming the components required for the circuit.</li> <li>• Drawing a design from different perspectives.</li> <li>• Generating ideas through sketching and discussion.</li> <li>• Modelling ideas through prototypes.</li> <li>• Understanding the purpose of greeting cards.</li> <li>• Accurately cutting, folding and assembling a card.</li> <li>• Decorating the card with a high-quality finish.</li> <li>• Making and testing a circuit.</li> <li>• Incorporating a circuit into a base of a card.</li> <li>• Testing their own and others' finished cards, identifying what went well and making suggestions for improvement.</li> <li>• Gathering images and information about existing light up Christmas cards.</li> </ul>	<p><b><u>Mechanical systems: Automata toys</u></b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Experimenting with a range of cams, creating a design for an automata toy based on a choice of cam to create a desired movement.</li> <li>• Understanding how linkages change the direction of a force.</li> <li>• Making things move at the same time.</li> <li>• Understanding and drawing cross-sectional diagrams to show the inner-workings of my design.</li> <li>• Measuring, marking and checking the accuracy of the jelutong and dowel pieces required.</li> <li>• Measuring, marking and cutting components accurately using a ruler and scissors.</li> <li>• Assembling components accurately to make a stable frame.</li> <li>• Understanding that for the frame to function effectively the components must be cut accurately and the joints of the frame secured at right angles.</li> <li>• Selecting appropriate materials based on the materials being joined and the speed at which the glue needs to dry/set.</li> </ul>	<p><b><u>Food: Making a series of savoury dishes</u></b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>• Writing a recipe, explaining the key steps, method and ingredients.</li> <li>• Including facts and drawings from research undertaken.</li> <li>• Following a recipe, including using the correct quantities of each ingredient.</li> <li>• Adapting a recipe based on research.</li> <li>• Working to a given timescale.</li> <li>• Working safely and hygienically with independence.</li> <li>• Evaluating a recipe, considering: taste, smell, texture and origin of the food group.</li> <li>• Taste testing and scoring final products.</li> <li>• Suggesting and writing up points of improvements in productions.</li> <li>• Evaluating health and safety in production to minimise cross contamination.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To know that 'flavour' is how food tastes.</li> </ul>

	<ul style="list-style-type: none"> <li>Analysing a selection of existing light up Christmas cards.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>To know that 'form' means the shape and appearance of an object.</li> <li>To know the difference between 'form' and 'function'.</li> <li>To understand that 'fit for purpose' means that a product works how it should and is easy to use.</li> <li>To know that 'form over purpose' means that a product looks good but does not work very well.</li> <li>To know the importance of 'form follows function' when designing: the product must be designed primarily with the function in mind.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Electrical systems: Electronic greetings cards (archived) - Kapow Primary</a></p>	<ul style="list-style-type: none"> <li>Evaluating the work of others and receiving feedback on own work.</li> <li>Applying points of improvement to their toys.</li> <li>Describing changes they would make/do if they were to do the project again.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>To understand that the mechanism in an automata uses a system of cams, axles and followers.</li> <li>To understand that different shaped cams produce different outputs.</li> <li>To know that an automata is a hand-powered mechanical toy.</li> <li>To know that a cross-sectional diagram shows the inner workings of a product.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Mechanical systems: Automata toys - Kapow Primary</a></p>	<ul style="list-style-type: none"> <li>To know that many countries have 'national dishes' which are recipes associated with that country.</li> <li>To know that 'processed food' means food that has been put through multiple changes in a factory.</li> <li>To understand that it is important to wash fruit and vegetables before eating to remove any dirt and insecticides.</li> <li>To understand what happens to a certain food before it appears on the supermarket shelf (Farm to Fork).</li> </ul> <p><u>Link:</u></p> <p><a href="#">Food: Come dine with me - Kapow Primary</a></p> <p>*Possible visit to Rethink food</p>
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## Design and Technology – Medium Term Planning

2022-23

Cycle B	Autumn	Spring	Summer
KS1	<p><b>Mechanisms: Making a moving Christmas card</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>Explaining how to adapt mechanisms, using bridges or guides to control the movement.</li> <li>Designing a moving Christmas card for a given audience.</li> <li>Following a design to create moving models that use levers and sliders.</li> <li>Testing a finished product, seeing whether it moves as planned and if not, explaining why and how it can be fixed.</li> <li>Reviewing the success of a product by testing it with its intended audience.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>To know that a mechanism is the parts of an object that move together.</li> <li>To know that a slider mechanism moves an object from side to side.</li> </ul>	<p><b>Structures: Making a chair/throne</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>Generating and communicating ideas using sketching and modelling.</li> <li>Learning about different types of structures, found in the natural world and in everyday objects.</li> <li>Making a structure according to design criteria.</li> <li>Creating joints and structures from paper/card and tape.</li> <li>Building a strong and stiff structure by folding paper.</li> <li>Exploring the features of structures.</li> <li>Comparing the stability of different shapes.</li> <li>Testing the strength of their own structures.</li> <li>Identifying the weakest part of a structure.</li> <li>Evaluating the strength, stiffness and stability of their own structure.</li> </ul>	<p><b>Food: Fruit and vegetables</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>Designing packaging (e.g. a smoothie carton) by-hand or on ICT software.</li> <li>Chopping fruit and vegetables safely to make a food product e.g. fruit salad, soup, fruit kebab etc.</li> <li>Identifying if a food is a fruit or a vegetable.</li> <li>Learning where and how fruits and vegetables grow.</li> <li>Tasting and evaluating different food combinations.</li> <li>Describing appearance, smell and taste.</li> <li>Suggesting information to be included on packaging.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>To understand the difference between fruits and vegetables.</li> </ul>

	<ul style="list-style-type: none"> <li>• To know that a slider mechanism has a slider, slots, guides and an object.</li> <li>• To know that bridges and guides are bits of card that purposefully restrict the movement of the slider.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Mechanisms: Making a moving story book - Kapow Primary</a></p>	<p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To know that shapes and structures with wide, flat bases or legs are the most stable.</li> <li>• To understand that the shape of a structure affects its strength.</li> <li>• To know that materials can be manipulated to improve strength and stiffness.</li> <li>• To know that a structure is something which has been formed or made from parts.</li> <li>• To know that a 'stable' structure is one which is firmly fixed and unlikely to change or move.</li> <li>• To know that a 'strong' structure is one which does not break easily.</li> <li>• To know that a 'stiff' structure or material is one which does not bend easily.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Structures: Baby Bear's chair - Kapow Primary</a></p>	<ul style="list-style-type: none"> <li>• To understand that some foods typically known as vegetables are actually fruits (e.g. cucumber).</li> <li>• To know that a fruit has seeds and a vegetable does not.</li> <li>• To know that fruits grow on trees or vines.</li> <li>• To know that vegetables can grow either above or below ground.</li> <li>• To know that vegetables can come from different parts of the plant.</li> </ul> <p><u>Link:</u></p> <p><a href="#">D&amp;T Fruit and Vegetables KS1 Y1 - Kapow Primary</a></p> <p><b><u>Wow experiences</u></b> Themed food workshops with Classroom Kitchen: <a href="#">Cookery-Workshops-Advanced-Booking-Form.pdf (secureservercdn.net)</a></p>
LKS2	<p><b>Food: Eating seasonally</b></p> <p><u>Skills:</u></p>	<p><b>Electrical systems: Torches</b></p> <p><u>Skills:</u></p>	<p><b>Structures: Constructing a building/monument</b></p> <p><u>Skills:</u></p>

	<ul style="list-style-type: none"> <li>• Creating a healthy and nutritious recipe for a savoury food item using seasonal ingredients, considering the taste, texture, smell and appearance of the dish.</li> <li>• Knowing how to prepare themselves and a workspace to cook safely in, learning the basic rules to avoid food contamination.</li> <li>• Following the instructions within a recipe.</li> <li>• Establishing and using design criteria to help test and review dishes.</li> <li>• Describing the benefits of seasonal fruits and vegetables and the impact on the environment.</li> <li>• Suggesting points for improvement when making a seasonal savoury item.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To know that not all fruits and vegetables can be grown in the UK.</li> <li>• To know that climate affects food growth.</li> <li>• To know that vegetables and fruit grow in certain seasons.</li> <li>• To know that cooking instructions are known as a 'recipe'.</li> </ul>	<ul style="list-style-type: none"> <li>• Designing a torch, giving consideration to the target audience and creating both design and success criteria focusing on features of individual design ideas.</li> <li>• Making a torch with a working electrical circuit and switch.</li> <li>• Using appropriate equipment to cut and attach materials.</li> <li>• Assembling a torch according to the design and success criteria.</li> <li>• Evaluating electrical products.</li> <li>• Testing and evaluating the success of a final product.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To understand that an electrical system is a group of parts (components) that work together to transport electricity around a circuit.</li> <li>• To understand common features of an electric product (switch, battery or plug, dials, buttons etc.)</li> <li>• To understand that an electric product uses an electrical system to work (function).</li> <li>• To know the name and appearance of a bulb, battery, battery holder and crocodile wire to build simple circuits</li> </ul>	<ul style="list-style-type: none"> <li>• Designing a building/monument with key features to appeal to a specific person/purpose.</li> <li>• Drawing and labelling a building/monument design using 2D shapes.</li> <li>• Designing and/or decorating a building/monument features on CAD software.</li> <li>• Constructing a range of 3D geometric shapes using nets.</li> <li>• Creating special features for individual designs.</li> <li>• Making facades from a range of recycled materials.</li> <li>• Evaluating own work and the work of others based on the aesthetic of the finished product and in comparison to the original design.</li> <li>• Suggesting points for modification of the individual designs.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To understand that wide and flat based objects are more stable.</li> <li>• To understand the importance of strength and stiffness in structures.</li> <li>• To know the following features of a building/monument: columns, towers, walls, windows, archway,</li> </ul>
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	<ul style="list-style-type: none"> <li>To know that imported food is food that has been brought into the country.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Food: Eating seasonally - Kapow Primary</a></p>	<ul style="list-style-type: none"> <li>To understand that electrical conductors are materials which electricity can pass through.</li> <li>To understand that electrical insulators are materials which electricity cannot pass through.</li> <li>To know that a battery contains stored electricity that can be used to power products.</li> <li>To know that an electrical circuit must be complete for electricity to flow.</li> <li>To know that a switch can be used to complete and break an electrical circuit.</li> </ul> <p><u>Link:</u></p> <p><a href="#">Electrical systems: Torches - Kapow Primary</a></p> <p><a href="#">Y3 KS2 D&amp;T Electrical Systems: Electric Poster Unit - Information design (kapowprimary.com)</a></p>	<p>door, spires and gatehouse – and their purpose.</p> <ul style="list-style-type: none"> <li>To understand that a building/monument need to be strong and stable to remain standing and withstand different weather conditions.</li> </ul> <p><u>Link:</u></p> <p><a href="#">D&amp;T Structures: Constructing a castle KS2 - Kapow Primary</a></p>
UKS2	<p><b>Structures: Bridges</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>Designing a stable structure that is able to support weight.</li> <li>Creating a frame structure with focus on triangulation.</li> <li>Making a range of different shaped beam bridges.</li> </ul>	<p><b>Digital World: Navigating the world</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>Writing a design brief from information submitted by a client.</li> <li>Developing design criteria to fulfil the client’s request.</li> <li>Developing a product idea through annotated sketches.</li> </ul>	<p><b>Food: What could be healthier?</b></p> <p><u>Skills:</u></p> <ul style="list-style-type: none"> <li>Adapting a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients.</li> </ul>

	<ul style="list-style-type: none"> <li>• Using triangles to create truss bridges that span a given distance and support a load.</li> <li>• Building a wooden bridge structure.</li> <li>• Independently measuring and marking wood accurately.</li> <li>• Selecting appropriate tools and equipment for particular tasks.</li> <li>• Using the correct techniques to saw safely.</li> <li>• Identifying where a structure needs reinforcement and using card corners for support.</li> <li>• Explaining why selecting appropriate materials is an important part of the design process.</li> <li>• Understanding basic wood functional properties.</li> <li>• Adapting and improving own bridge structure by identifying points of weakness and reinforcing them as necessary.</li> <li>• Suggesting points for improvements for own bridges and those designed by others.</li> </ul> <p><u>Knowledge</u></p> <ul style="list-style-type: none"> <li>• To understand some different ways to reinforce structures.</li> <li>• To understand how triangles can be used to reinforce bridges.</li> </ul>	<ul style="list-style-type: none"> <li>• Placing and manoeuvring 3D objects, using CAD.</li> <li>• Changing the properties of, or combine one or more 3D objects, using CAD.</li> <li>• Considering materials and their functional properties, especially those that are sustainable and recyclable (for example, cork and bamboo).</li> <li>• Explaining material choices and why they were chosen as part of a product concept.</li> <li>• Programming an N,E, S,W cardinal compass.</li> <li>• Explaining how my program fits the design criteria and how it would be useful as part of a navigation tool.</li> <li>• Developing an awareness of sustainable design.</li> <li>• Explaining the key functions and features of my navigation tool to the client as part of a product concept pitch.</li> <li>• Demonstrating a functional program as part of a product concept.</li> <li>•</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To know that accelerometers can detect movement.</li> <li>• To understand that sensors can be useful in products as they mean the</li> </ul>	<ul style="list-style-type: none"> <li>• Writing an amended method for a recipe to incorporate the relevant changes to ingredients.</li> <li>• Designing appealing packaging to reflect a recipe.</li> <li>• Cutting and preparing recipes safely *school visit</li> <li>• Using equipment safely, including knives, hot pans and hobs *school visit</li> <li>• Knowing how to avoid cross-contamination *school visit</li> <li>• Following a step-by-step method carefully to make a recipe *school visit</li> <li>• Identifying the nutritional differences between different products and recipes.</li> <li>• Identifying and describing healthy benefits of food groups.</li> </ul> <p><u>Knowledge:</u></p> <ul style="list-style-type: none"> <li>• To understand where meat comes from – learning that beef is from cattle and how beef is reared and processed, including key welfare issues.</li> <li>• To know that I can adapt a recipe to make it healthier by substituting ingredients.</li> </ul>
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	<ul style="list-style-type: none"> <li>• To know that properties are words that describe the form and function of materials.</li> <li>• To understand why material selection is important based on their properties.</li> <li>• To understand the material (functional and aesthetic) properties of wood.</li> </ul> <p>Link:</p> <p><a href="#">D&amp;T KS2 Structure: Bridges - Kapow Primary</a></p>	<p>product can function without human input.</p> <ul style="list-style-type: none"> <li>• To know that designers write design briefs and develop design criteria to enable them to fulfil a client's request.</li> <li>• To know that 'multifunctional' means an object or product has more than one function.</li> <li>• To know that magnetometers are devices that measure the Earth's magnetic field to determine which direction you are facing.</li> </ul> <p>Link:</p> <p><a href="#">KS2 Year 6: D&amp;T: Digital World: Navigating the World - Kapow Primary</a></p>	<ul style="list-style-type: none"> <li>• To know that I can use a nutritional calculator to see how healthy a food option is.</li> <li>• To understand that 'cross-contamination' means that bacteria and germs have been passed onto ready-to-eat foods and it happens when these foods mix with raw meat or unclean objects.</li> </ul> <p>Link:</p> <p><a href="#">Food: What could be healthier? - Kapow Primary</a></p> <p>*A school visit to Wagamama to complete a healthy eating workshop.</p>
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