<u>Design Technology Long Term Plan (Year A)</u>

	Autumn	Spring	Summer
	Our World	Space	Lakes and Dales
KS1	Deep in the woods	Up, up and away!	Paws, claws and whiskers
 Design products that have a clear purpose and an intended user. Make products, refining the design as work progresses. Use software to design. 	What makes a good Christmas card? To design, make, evaluate and improve, To master the practical skills with materials to make a Christmas card with moving parts. Design products that have a clear purpose and an intended user. • Make products, refining the design as work progresses. • Cut materials safely using tools provided. • Measure and mark out to the nearest centimetre. • Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling). • Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen).	What would be a good design a space buggy? To master practical skills in constructions and mechanics to make a space vehicle. • Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products. • Create products using levers, wheels and winding mechanisms.	How to cook safely? To master practical skills in food by cooking with local produce; bread, milkshakes, soup • Cut, peel or grate ingredients safely and hygienically. • Measure or weigh using measuring cups or electronic scales. • Assemble or cook ingredients.
LKS2	Tropics	Space Race	Prehistoric Cumbria
	To design, make, evaluate and improve, To master the practical skills Felt textiles and sewing.	To design, make, evaluate and improve, To master the practical skills Electrical circuit pictures. • Create series and parallel circuits	To design, make, evaluate and improve, To master the practical skills to Construct a bird box.

	Understand the need for a seam		Choose suitable techniques to
 Design with purpose 	allowance.		construct products or to repair items
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identifying opportunities	Join textiles with appropriate stitching.		Strengthen materials using suitable techniques.
to design.	silici iii ig.		recrimques.
to design.	Select the most appropriate		
 Make products by 	techniques to decorate textiles.		
working efficiently			
(such as by carefully			
selecting materials).			
selecting materials).			
Refine work and			
techniques as			
work progresses,			
continually evaluating			
the product design.			
the product design.			
Use software to			
design and represent			
product designs.			
product designs.			
UKS2	Polar	20 th Century	World War 2
	To design, make, evaluate and	To design, make, evaluate and	To design, make, evaluate and
Design with the user in	improve, To master the practical skills in textiles by exploring wool to	improve. To master the practical skills of Construction to make an 3D Alien.	improve, To master the practical skills of Food by looking at rationing
mind, motivated by the	keep warm.	or Construction to make all 3D Allen.	menu.
service a product will		Develop a range of practical skills to	
offer (rather	Create objects (such as a cushion)	create products (such as cutting, drilling	Understand the importance of
than simply for profit).	that employ a seam allowance.	and screwing, nailing, gluing, filing and sanding)	correct storage and handling of ingredients (using knowledge of
,	Join textiles with a combination of	Sarialing	micro-organisms).
 Make products 	stitching techniques (such as back		
through stages			

of prototypes, making continual refinements.	stitch for seams and running stitch to attach decoration).	Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.
 Ensure products have a high quality finish, using art skills where appropriate. Use prototypes, cross-sectional diagrams and computer aided designs to represent designs. 	Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft decoration for comfort on a cushion)	 Demonstrate a range of baking and cooking techniques. Create and refine recipes, including ingredients, methods, cooking times and temperatures.