

DT Curriculum at All Saints' CE Junior School

	Autumn	Spring	Summer
Year 3	Two units taught in the summer term	<p style="text-align: center;"><u>Packaging</u></p> <ul style="list-style-type: none"> • To investigate a range of packaging. • Discuss the purposes of packaging. • To be able to construct nets for 3-D shaped packages. • To explore the use of graphics on packaging. • To be able to design a packaging box for a particular purpose. • To be able to make a packaging box by following a design. • To be able to evaluate a finished product. 	<p style="text-align: center;"><u>Moving Monsters (Simple mechanisms)</u></p> <ul style="list-style-type: none"> • To investigate a variety of familiar objects that use air to make them work. • To investigate techniques for making simple pneumatic systems. • To be able to gather ideas for creating moving monsters. • To be able to design a monster including a moving pneumatic system. • To be able to make a monster with a moving pneumatic part. • To be able to evaluate a finished product. • <p style="text-align: center;"><u>Sandwiches (food and nutrition)</u></p> <ul style="list-style-type: none"> • To learn that food can be divided into different groups and that sandwiches can form part of a healthy diet. • To taste a variety of different breads and sandwiches and examine flavours and textures. • To design and plan a sandwich for a particular purpose. • To be able to create a healthy sandwich. • To be able to evaluate a finished product.

<p>Year 4</p>	<p><u>Story Books (mechanisms including levers)</u></p> <ul style="list-style-type: none"> • Investigate and evaluate existing products with lever and linkage systems. • To experiment with a range of techniques to create moving mechanisms. • Explore and experiment with a range of different fonts and graphic techniques. • To be able to plan and design a storybook. • To be able to make a storybook with moving mechanisms using a design. • To be able to evaluate a finished product. 	<p><u>Seasonal Foods (food and nutrition)</u></p> <ul style="list-style-type: none"> • To cook using British ingredients available all year round. • To know how seasonal fruits in Britain are grown and processed. • To understand why vegetables form an important part of a healthy and varied diet. • To find out about how seasonally produced meat can form part of a healthy diet. • To know how fish are caught or reared, processed and used in healthy meals. • To show what you have learned about eating seasonal food as part of a healthy, varied diet. 	<p><u>Pencil cases (sewing skills)</u></p> <ul style="list-style-type: none"> • To investigate a range of pencil cases. • To practise and compare sewing stitches. • To investigate ways of opening and closing pencil cases. • To be able to sew embellishments to a piece of fabric. • To be able to design a pencil case. • To be able to make and evaluate a pencil case based on a design.
<p>Year 5</p>	<p><u>Bridges</u></p> <ul style="list-style-type: none"> • To explore ways in which pillars and beams are used to span gaps. • To explore ways in which trusses can be used to strengthen bridges. • To explore ways in which arches are used to strengthen bridges. • To understand how suspension bridges are able to span long distances. • To develop criteria and design a prototype bridge for a purpose. • To analyse and evaluate products according to design criteria. 	<p><u>Bread (Food and nutrition)</u></p> <ul style="list-style-type: none"> • To investigate and evaluate bread products according to their characteristics. • To learn how bread products are an important part of a balanced diet and can be eaten in different ways. • To find out which different ingredients are needed to make bread and how ingredients can be altered and mixed to create different effects. • To be able to design a new bread product for a particular person or event. • To be able to make bread based on a plan and design. • To be able to evaluate a finished product. 	<p><u>Inventors and inventions</u></p> <ul style="list-style-type: none"> • To investigate what is needed to be able to invent something. • To investigate the impact of technology and related inventions on the world today. • To be able to evaluate simple inventions and their effectiveness using the CAFEQUE system • Be able to respond to identified needs, wants and opportunities with informed designs and products. • To be able to evaluate your inventions using the CAFEQUE system.

<p>Year 6</p>	<p><u>Funky furnishings</u></p> <ul style="list-style-type: none"> • To investigate and analyse different types of cushions • To explore different ways to join fabric using sewing skills • To explore different ways to decorate fabric using sewing skills • To explore different ways to create fastenings • To design a cushion cover • To make and evaluate a cushion cover 	<p><u>Gas Masks</u></p> <p><u>(Mini project during SATS prep)</u></p> <ul style="list-style-type: none"> • Investigate gas masks, their purpose, previous designs and previous faults. • Design a gas mask that fits a specific given brief considering the needs of the consumer. • Create a prototype of your design • Evaluate your design against the original brief given. 	<p><u>Burgers (food and nutrition)</u></p> <ul style="list-style-type: none"> • To explore different types of burgers and their nutrition facts. • To explore how to make burger patties. • To explore sauces and side dishes for burgers. • To explore burger buns and their suitability. • To be able to plan and design a burger to make. • To be able to make a burger and evaluate the process.
----------------------	--	---	---