	Autumn	Spring	Summer
Year 1 and 2	 Tudor houses (Freestanding Structures) Explore a range of existing freestanding structures in the school and local environment e.g. everyday products and buildings. Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original design criteria. Know how to make freestanding structures stronger, stiffer and more stable. 	 Moving pictures (Sliders and leavers) Explore a range of existing books and everyday products that use simple sliders and levers. Evaluate their product by discussing how well it works in relation to the purpose and the user and whether it meets design criteria. Explore and use sliders and levers. Understand that different mechanisms produce different types of movement. 	 Picture frames (structure frames) Investigate and evaluate a range of existing frames. Explore and evaluate a range of frames for purpose. Develop and use knowledge of how to construct strong, stiff frame structures. Understand how to strengthen, stiffen and reinforce 2-D frameworks.
Year 3 and 4	 Round houses (Shell Structures) Investigate and evaluate a range of existing shell structures including the materials, components and techniques that have been used. Test and evaluate their own products against design criteria and the intended user and purpose. Develop and use knowledge of how to construct strong, stiff shell structures. Develop and use knowledge of nets of cubes and cuboids and, where appropriate, more complex 3D shapes. . 	 Cooking Be a baker (year 3) Lovely lunch (year 4) Plan the main stages of a recipe, listing ingredients, utensils and equipment. Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs. Know how to use appropriate equipment and utensils to prepare and combine food. Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught. 	 Making bag -Textiles 2-D shape to 3-D product Investigate a range of 3-D textile products relevant to the project. Understand how a key event/individual has influenced the development of the chosen product and/or fabric. Know how to strengthen, stiffen and reinforce existing fabrics. Understand how to securely join two pieces of fabric together. Understand the need for patterns and seam allowances.
Year 5 and 6	 Anderson shelters (Frame Structures) Investigate and evaluate a range of existing frame structures. Critically evaluate their products against their design specification, intended user and purpose, identifying strengths and areas for development, and carrying out appropriate tests. Research key events and individuals relevant to frame structures. Understand how to strengthen, stiffen and reinforce 3-D frameworks. 	 Cooking Serve a salad (year 5) Grab and go (year 6) Write a step-by-step recipe, including a list of ingredients, equipment and utensils Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams. Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements. Understand how key chefs have influenced us. 	 Automatic nightlight (Electrical systems More complex switches and circuits) Continually evaluate and modify the working features of the product to match the initial design specification. Test the system to demonstrate its effectiveness for the intended user and purpose. Investigate famous inventors who developed ground- breaking electrical systems and components. Understand and use electrical systems in their products. Apply their understanding of computing to program, monitor and control their products.

	Autumn	Spring	Summer
Year 1 and 2	 Sewing a jester (Textiles Templates and joining) Explore and evaluate a range of existing textile products relevant to the project being undertaken. Understand how simple 3-D textile products are made, using a template to create two identical shapes. Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling. Explore different finishing techniques e.g. using painting, fabric crayons, stitching, sequins, buttons and ribbons. 	 Cooking Bring on Breakfast Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product. Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences. Understand where a range of fruit and vegetables come from e.g. farmed or grown at home. Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of <i>The eatwell plate</i>. 	 Moving vehicles (Wheels and Axles) Explore and evaluate a range of products with wheels and axles. Evaluate their ideas throughout and their products against original criteria. Explore and use wheels, axles and axle holders. Distinguish between fixed and freely moving axles.
Year 3 and 4	 Making a shaduf (leavers and linkages) Order the main stages of making. Investigate and analyse books and, where available, other products with lever and linkage mechanisms. Evaluate their own products and ideas against criteria and user needs, as they design and make. Understand and use lever and linkage mechanisms. Distinguish between fixed and loose pivots. 	 Moving monsters (Pneumatics). Select from and use appropriate tools with some accuracy to cut and join materials and components such as tubing, syringes and balloons. Investigate and analyse books, videos and products with pneumatic mechanisms. Understand and use pneumatic mechanisms. Know and use technical vocabulary relevant to the project. 	Cooking Be a baker (year 3) Lovely lunch (year 4) • Plan the main stages of a recipe, listing ingredients, utensils and equipment. • Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. • Know how to use appropriate equipment and utensils to prepare and combine food. • Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught.
Year 5 and 6	 Moving Toys (cams) Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources. Select from and use a range of tools and equipment to make products that that are accurately assembled and well finished. Work within the constraints of time, resources and cost. Investigate famous manufacturing and engineering companies relevant to the project. Understand that mechanical systems have an input, process and an output. Understand how cams can be used to produce different types of movement and change the direction of movement. 	 Cooking Serve a salad (year 5) Grab and go (year 6) Write a step-by-step recipe, including a list of ingredients, equipment and utensils Make, decorate and present the food product appropriately for the intended user and purpose. Understand how key chefs have influenced eating habits to promote varied and healthy diets. Understand about seasonality in relation to food products and the source of different food products. 	 Quilt (Textiles Combining different fabric shapes) Design purposeful, functional, appealing products for the intended user that are fit for purpose based on a simple design specification. Investigate and analyse textile products linked to their final product. Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose. A 3-D textile product can be made from a combination of accurately made pattern pieces, fabric shapes and different fabrics. Fabrics can be strengthened, stiffened and reinforced where appropriate.