mixed classes 23

D&T	Coverage	Y1 Bright Lights,	Y1 Childhood	Y1 Chop, Slice an	Y1 Everyday Mat	Y1 Funny Faces a	Muman Senses	Y1 School Days	Ya Seasonal Cha	Y1 Shade and Sh	Y1 Taxi!	Y2 Beach Hut	Y2 Coastline	V2 Cut, Stitch an	Y2 Magnificent	Y2 Movers and S	Y2 Push and Pull	Y2 Remarkable R	v3 Beautiful Bot	Y3 Cook Well, Ea	Y3 Greenhouse	Y3 Making It Move	Y4 Electrical Circ	Y4 Fresh Food, G	Y4 Functional an	Y4 Misty Mounta	Y4 Tomb Builders	Y4 Warp and Weft	Y5 Architecture	vs Eat the Seasons	ys Mixed Media	YS Moving Mech	Y5 Sow, Grow an	Y6 Electrical Circ	Y6 Engineer	Y6 Food for Life	Y6 Hola Mexico!	Y6 Make Do and
Design	P. of Study Design purposeful, functional, appealing products for themselves and other users based on design criteria.			1						2	1	1		1				1																				
Design	P. of Study Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.			1						2	1	1		1				1																				
Make	P. of Study Select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing).			1		1						1		2		1		2																				
Make	P. of Study Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.					1				2		1		2	1	1	1																					
Evaluate	P. of Study Explore and evaluate a range of existing products.									2	2			3			0	1																				
Evaluate	P. of Study Evaluate their ideas and products against design criteria.			1						1	1	1		1			1	1																				
Technical knowledge	(P. of Study) Build structures, exploring how they can be made stronger, stiffer and more stable.	2	1		2		1	1	1	2		2	1																									
Technical knowledge	P. of Study Explore and use mechanisms (for example, levers, sliders, wheels and axles), in their products.										2						4																					
Cooking and nutrition	P. of Study Use the basic principles of a healthy and varied diet to prepare dishes.			2			1											2																				

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D&T	Coverage	Y1 Bright Lights,	Y1 Childhood	Y1 Chop, Slice an	YI Everyday Mat	Y1 Funny Faces a	Y1 Human Senses	Y1 School Days	Y1 Seasonal Cha	Y1 Shade and Sh	Y1 Taxi!	Y2 Beach Hut	Y2 Coastline	Y2 Cut, Stitch an	Y2 Magnificent	Y2 Movers and S	Y2 Push and Pull	vz Remarkable R	v3 Beautiful Bot	Y3 Cook Well, Ea	Y3 Greenhouse	v3 Making It Move	Y4 Electrical Circ	Y4 Fresh Food, G	Y4 Functional an	Y4 Misty Mounta	Y4 Tomb Builders	Y4 Warp and Weft	Y5 Architecture	Y5 Eat the Seasons	ys Mixed Media	Y5 Moving Mech	Y5 Sow, Grow an	Y6 Electrical Circ	y6 Engineer	Y6 Food for Life	Y6 Hola Mexico!	Y6 Make Do and
Cooking and nutrition	P. of Study Understand where food comes from.			1														1																				
Aims and purpose	R. of Study (optional) Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world.			1						1								0		1				1														
Design	P. of Study Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.																			1	1	1	2	1	0				0					1	1			
Design	(P. of Study) Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.																			1	1	0	2	1	0				0					1	1			
Make	(P. of Study) Select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing), accurately.																		1		2	2			2						1	1						4
Make	P. of Study Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.																		1		1	1		1	2	1	1	0	0		1	1			3		1	2
Evaluate	P. of Study Investigate and analyse a range of existing products.																				1	1	4	1	3	1			2						2	4		2
Evaluate	(P. of Study) Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.																			1	1	2	1	1	1		1		1			3		1	1	1		

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D&T	Coverage	M Bright Lights,	Y1 Childhood	Y1 Chop, Slice an	Y1 Everyday Mat	Y1 Funny Faces a	Y1 Human Senses	Y1 School Days	Y1 Seasonal Cha	Y1 Shade and Sh	Y1 Taxi!	Y2 Beach Hut	Y2 Coastline	Y2 Cut, Stitch an	Y2 Magnificent	Y2 Movers and S	Y2 Push and Pull	Y2 Remarkable R	Y3 Beautiful Bot	Y3 Cook Well, Ea	y3 Greenhouse	Y3 Making It Move	Y4 Electrical Circ	Y4 Fresh Food, G	Y4 Functional an	Ya Misty Mounta	Y4 Tomb Builders	Y4 Warp and Weft	ys Architecture	Ys Eat the Seasons	ys Mixed Media	Y5 Moving Mech	Y5 Sow, Grow an	Y6 Electrical Circ	Y6 Engineer	Y6 Food for Life	Y6 Hola Mexico!	Y6 Make Do and
Evaluate	(P. of Study) Understand how key events and individuals in design and technology have helped shape the world.																			1	1			2	2				1						0			
Technical knowledge	(P. of Study) Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.																				1			1					2			1			2		1	
Technical knowledge	P. of Study Understand and use mechanical systems in their products (for example, gears, pulleys, cams, levers and linkages).																					3					3					3						
Technical knowledge	P. of Study Understand and use electrical systems in their products (for example, series circuits incorporating switches, bulbs, buzzers and motors).																						1											2				
Technical knowledge	(P. of Study) Apply their understanding of computing to program, monitor and control their products.																						2											4				
Cooking and nutrition	(P. of Study) Understand and apply the principles of a healthy and varied diet.																			1				3						3						1	1	
Cooking and nutrition	(KS2 13) P. of Study Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.																			3				1						2						3	4	
Cooking and nutrition	P. of Study Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.																			1				1						1			2			1		
Aims and purpose	P. of Study (optional) Critique, evaluate and test their ideas and products and the work of others.																															1		1				



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