



# ROKESLY JUNIOR SCHOOL

Working hard, aiming high, learning together

## Rokesly Design and Technology Curriculum Overview

KS1	Autumn Term	Spring Term	Summer Term
<b>Year 1</b>	Design, make and evaluate a party hat. Ch. shown a range of materials which they can use to make and decorate their hat. E.g. newspaper, card etc. Food tech: Children prepare simple healthy meals	Build structures and explore how they can be made stronger and more stable. Design, make and evaluate a bridge.	Linked to Science Design for purpose. Use a range of materials to design, make and evaluate a bag which can carry a small toy.
<b>Year 2</b>	Food Technology Use the basic principles of a healthy and varied diet to prepare dishes. Where food comes from.  Design, make and evaluate an outer garment for a teddy to keep him dry. (Linked to Science materials) Textiles	Design for purpose. Design, make and evaluate a parachute	Design, make and evaluate an animal puppet. (different ways to join/create movement) Simple mechanisms
KS2	Autumn Term	Spring Term	Summer Term
<b>Year 3</b>	<u>D&amp;T: Cooking and nutrition</u>  Understand where ingredients for bread comes from. Create a poster about the journey from wheat, to flour, to bread.  Understand that a healthy diet is made up from a variety and balance of different food and drink.	<u>D&amp;T: Mechanical systems</u>  Design an ocean creature toy (based on a brief) that is fit for purpose aimed at a specific individual or group.  Make an ocean creature toy using a mechanical system.	<u>D&amp;T: Structures</u>  Design a local landmark (based on a brief) that is fit for purpose aimed at a specific individual or group.  Make a structure of a building.  Evaluate ideas and products against own design criteria and consider the views of others to improve their work.

	<p>Understand that food and drink is important to be active and healthy.</p> <p>Develop an understanding about food preparation, cooking and nutrition. Make bread.</p> <p>Self-evaluate bread and suggest areas for improvement.</p> <p>Chefs: Marcus Samuelsson, Bryant Terry and Edna Lewis</p>	<p>Evaluate ideas and products against own design criteria and consider the views of others to improve their work.</p> <p>Artist: Hailey E. Herrera</p>	<p>Artist: Stephen Wiltshire Architect: John Johnston, Alfred Meeson</p>
<b>Year 4</b>	<p><b><u>D&amp;T: Cooking and nutrition</u></b></p> <p>Understand where food comes from.</p> <p>Understand about food preparation, cooking and nutrition.</p> <p>Make a typical Asian dish (vegetable curry).</p> <p>Make a healthy dish (Vietnamese summer rolls).</p> <p>Self-evaluate dishes and suggest areas for improvement.</p> <p>Chefs: Vineet Bhatia and Anahita Dhondy</p>	<p><b><u>D&amp;T: Structures</u></b></p> <p>Research a famous architect.</p> <p>Develop skills using line and shape to design a bridge (based on a brief) that is fit for purpose aimed a certain audience.</p> <p>Make a secure structure of a bridge.</p> <p>Add mechanisms, electricity and detail to a structure (bridge).</p> <p>Consider views of others to evaluate ideas and products against a design criteria.</p> <p>Architect: Zaha Hadid</p>	<p><b><u>D&amp;T: Textiles</u></b></p> <p>Develop a design for an ocean creature themed case (based on a brief) that is fit for purpose aimed at a specific individual or group.</p> <p>Practise sewing techniques using binka.</p> <p>Make an ocean creature themed case using textiles.</p> <p>Consider views of others to evaluate ideas and products against a design criteria. Suggest improvements to products with reasons.</p> <p>Artist: Kendall Bohn</p>
<b>Year 5</b>	<p><b><u>D&amp;T: Cooking and nutrition</u></b></p> <p>Understand the importance of seasonality.</p> <p>Understand how food is processed into ingredients so that it can be eaten or used in cooking.</p>	<p><b><u>D&amp;T: Structures</u></b></p> <p>Visit RIBA for workshop and to explore gallery and headquarters.</p> <p>Work with a range of architects from an architectural practice on a specific brief.</p>	<p><b><u>D&amp;T: Mechanical systems</u></b></p> <p>Further develop science knowledge of levers, pulleys, gears and cams.</p> <p>Develop skills using line and shape to design a toy for the Viking period</p>

	<p>Understand that different food and drink contain different substances – nutrients, water and fibre – that are needed for a healthy diet.</p> <p>Understand about food preparation, cooking and nutrition.</p> <p>Make a healthy, Greek dish (Tabbouleh salad).</p> <p>To make a savoury Greek dish (Herby filo triangles).</p> <p>Self-evaluate dishes and suggest areas for improvement.</p> <p>Chefs: Lefteris Lazarou and Asimakis Chaniotis</p>	<p>Apply skills using line and shape to design a place for an entire community to use (based on a brief) that is fit for purpose aimed at a certain audience.</p> <p>Make a model based on a design paying close attention to proportion.</p> <p>Understand how key events (e.g. inventions) and individuals in D&amp;T have shaped the world. Consider views of others to evaluate ideas and products against a design criteria. Use views of others to improve the design of a product.</p> <p>Architects: Elsie Owusu, David Adjaye, Christer Wren and Antoni Gaudi</p>	<p>(Based on a brief) that is fit for purpose aimed at a certain audience.</p> <p>Make a toy using mechanisms for the Viking period.</p> <p>Consider views of others to valuate ideas and products against a design criteria. Use views of others to improve the design of a product.</p> <p>Designers: René Šulc, Ladislav Sutnar, Joel Glickman (Knex)</p>
<p><b>Year 6</b></p>	<p><b><u>D&amp;T: Structures</u></b></p> <p>Design a container to hold a treasured item (based on a brief) that is fit for purpose aimed at a certain audience.</p> <p>Make a box using a net to hold a treasured item.</p> <p>Explore how lids work.</p> <p>Explore ways of organising a container.</p> <p>Draw own conclusions about existing products based on functionality and aesthetic qualities. Analyse products considering different users. Use other people’s views and</p>	<p><b><u>D&amp;T: Cooking and nutrition</u></b></p> <p>Demonstrate an understanding of the importance of seasonal food locally produced food.</p> <p>Understand the purpose and function of nutrients.</p> <p>Understand where food comes from.</p> <p>Understand about food preparation, cooking and nutrition.</p> <p>Research a chef and state how they have inspired others.</p>	<p><b><u>D&amp;T: Textiles</u></b></p> <p>Design a coaster (based on a brief) that is fit for purpose aimed at a certain audience.</p> <p>Develop weaving skills influenced by African textile designs.</p> <p>Apply weaving skills to make a coaster.</p> <p>Draw own conclusions about existing products based on functionality and aesthetic qualities. Analyse products considering different users. Use other people’s views and self-evaluation to adapt the design of product.</p> <p>Designer: Nike Davies-Okundaye</p>

	<p>self-evaluation to adapt the design of a product.</p> <p>Designer: William Morris and Robinsson Cravents</p>	<p>Make savoury herbed pumpkin muffins using locally produced food.</p> <p>Make apple cookies using locally produced food.</p> <p>Self-evaluate dishes and suggest areas for improvement.</p> <p>Chef: Civan Er</p>	
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