

Design and Technology Curriculum Plan B 2023 - 2024

Chestnut (Reception)			Birch (Year 1 and 2)			Maple (Year 3 and 4)			Oak (Year 5 and 6)		
Autumn	Spring	Summer	Autumn	Spring	Summer	Autumn	Spring	Summer	Autumn	Spring	Summer
Master Practical skills Materials Join different materials and explore different textures	Master Practical skills Malleable materials Use clay to create flowers Create pictures using a variety of collage materials Make moving pictures Create an Easter card Skills Cutting skills Explore different techniques for joining	Master practical techniques Food Cut, peel or grate ingredients safely and hygienically Measure using measuring cups. Assemble or cook ingredients	Master Practical skills Investigate, design & build a different structure Skills: Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen)	Master Practical skills Food biscuit Materials Dream catcher linked to art <i>Jeffrey Gibson – contemporary Native American Artist</i> Skills: Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen)	Master Practical skills Textiles Sewing Skills: Join textiles using running stitch. Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing).	Materials - Sewing Skills: Learn the different types of stitches	Food – nutrition and cooking Skills: Prepare ingredients hygienically and use appropriate utensils. To follow a recipe. To measure ingredients to the nearest gram (accurately). Construction and mechanics	Textiles – product assembly (skill refinement) Skills: Explain choice of tools and equipment in relation to the skills and techniques to be used. Explain choice of materials and components according to functional properties and aesthetic qualities	Master Practical skills Making tortillas – veggie Skills: Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms)	Master Practical skills Tudor Soup (vegetable soup) Skills: Measure accurately and calculate ratios of ingredients to scale up or down from a recipe	Master Practical skills Baking Skills: Demonstrate a range of baking and cooking techniques

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				Prepare ingredients hygienically using appropriate utensils. Measure ingredients Follow a simple recipe with support							
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