



**Building Cognitive Architecture – Coherent and Connected – Knowledge and Skill Based**

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
School Value	Thankfulness	Justice	Endurance	Compassion	Koinonia	Trust
Year 5	DT: Shadow Puppets, Viking Myths		DT: Custom Chalkboards Unit		Food Preparation & Nutrition: Grab and Go Snacks Unit	
Key Concepts/ideas	<ul style="list-style-type: none"> <li>In this unit will be designing and making a show puppet with a variety of motions based on Viking Myths and prepare a show.</li> <li>Begin to understand four types of motion, rotary, reciprocating, oscillating, linear.</li> <li>Begin to understand the term annotation.</li> <li>To be able to understand why we evaluate a product.</li> <li>To begin to understand shadows</li> <li>To know which careers could come from this work.</li> </ul>		<ul style="list-style-type: none"> <li>Developing a design specification and use these to inform ideas for an innovative, functional, appealing product that is fit for purpose, aimed at a particular individual or group.</li> <li>Generating creative design ideas for a chalkboard by using research for inspiration.</li> <li>Communicating ideas using basic annotation.</li> <li>Use of basic hand tools</li> <li>Selecting appropriate tools, equipment, materials, components and techniques to manufacture a chalkboard.</li> <li>Evaluating your own design ideas and chalk board against your design criteria. Consider the views of others to improve your work.</li> </ul>		<ul style="list-style-type: none"> <li>Development of basic kitchen skills by learning how to make fun, healthy and energy boosting snacks that you can take on the go.</li> <li>Using a range of food preparation techniques such as chopping, slicing, mixing and rubbing-in.</li> <li>Preparing ingredients hygienically and safely.</li> <li>Understand basic food safety.</li> <li>Demonstrating knowledge and understanding of a healthy diet and apply it in everyday life.</li> <li>Evaluate food outcomes by reflecting on the ability to follow a recipe, including your own feedback.</li> </ul>	
Sequence of Learning	This unit has been designed to fit in with the Year 5 cross-curricular learning theme of discovery and their learning of Vikings. The unit will also engage pupils with the Science curriculum as it will explore the concepts of light and shadows.		This unit will continue to develop pupils designing skills and creativity by enabling them to practice coming up with a range of ideas that fulfill a specific brief. They will use research and investigation to inform and develop these ideas before learning and using specialist tools and processes to execute their ideas and finish them to a high standard. When they have finished they will have an opportunity to evaluate the appearance and function of their finished product to reflect on how it might be different if they were to make it again. This introduces an iterative design process that they will use as they continue to pursue the subject of Design and Technology in more depth.		This unit will help pupils to develop essential basic kitchen skills by learning how to prepare fun, healthy, and energy-boosting snacks they can take on the go — including fruit salads, dark chocolate and fruit muffins, and cranberry and coconut energy bars. Through hands-on experience, pupils will gain confidence in making their own snacks and begin to understand which foods provide the energy their bodies need to play, learn, and grow. Along the way, they will also learn the importance of personal hygiene and kitchen safety, as well as develop a basic understanding of food preparation and nutrition.	
Key Opportunities						
Year 6	DT: Storage hook: Jungle book		DT: Felt Key Ring		Food Preparation & Nutrition: Healthy American Treats Unit	
Key Concepts/ideas	<ul style="list-style-type: none"> <li>Use the design and technology process to be creative, critical thinking, and use problem-solving skills.</li> <li>By creating a plywood storage holder themed around the jungle, practical skills will be learnt while developing an understanding of the importance of design and the evaluation process.</li> <li>This unit provides real-world applications of design and technology, promoting collaboration and communication.</li> </ul>		<ul style="list-style-type: none"> <li>Developing textile skills to design and manufacture a felt key ring.</li> <li>Develop a range of stitching techniques such as applique and blanket stitch.</li> </ul>		<ul style="list-style-type: none"> <li>Further develop food preparation and knife skills from Year 5 by preparing and producing healthier versions of popular American snacks.</li> <li>Nutrition and health – Eatwell guide</li> <li>Using a range of food preparation techniques such as peeling, chopping, slicing, grating, mixing, spreading and kneading.</li> <li>Using a range of cooking methods such as baking and grilling</li> </ul>	



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			<ul style="list-style-type: none"> <li>Seasonality of foods and food miles</li> <li>Buying locally produced foods</li> <li>Food safety</li> <li>Evaluate food outcomes by reflecting on the ability to follow a recipe, including your own feedback.</li> </ul>
<p>Concepts/Ideas</p>	<ul style="list-style-type: none"> <li>Problem solving</li> <li>Communicating ideas using basic annotation</li> <li>Measuring, marking out, cutting and shaping materials.</li> <li>Assembling, joining and combining materials and components</li> <li>Selecting suitable materials and components according to their functional properties and aesthetic qualities.</li> <li>Evaluating your own design ideas and electric vehicle against your design criteria. Consider the views of others to improve your work.</li> </ul>	<ul style="list-style-type: none"> <li>Problem solving</li> <li>Communicating ideas using basic annotation</li> <li>Measuring, marking out, cutting and shaping materials.</li> <li>Assembling, joining and combining materials and components</li> <li>Selecting suitable materials and components according to their functional properties and aesthetic qualities.</li> <li>Evaluating your own design ideas and electric vehicle against your design criteria. Consider the views of others to improve your work.</li> </ul>	<ul style="list-style-type: none"> <li>Further develop food preparation and knife skills from Year 5 by preparing and producing healthier versions of popular American snacks.</li> <li>Nutrition and health – Eatwell guide</li> <li>Using a range of food preparation techniques such as peeling, chopping, slicing, grating, mixing, spreading and kneading.</li> <li>Using a range of cooking methods such as baking and grilling</li> <li>Seasonality of foods and food miles</li> <li>Buying locally produced foods</li> <li>Food safety</li> <li>Evaluate food outcomes by reflecting on the ability to follow a recipe, including your own feedback.</li> </ul>
<p>Sequence of Learning</p>	<p>This unit has been designed to fit in with the Year 6 cross-curricular learning theme of Just So stories.</p>		<p>This unit has been designed to fit in with the Year 6 cross-curricular learning theme of Mountains and Rives, with a focus on North America. The unit builds on pupils prior learning in Year 5 where they developed basic food preparation and knife skills. Pupils will learn how to follow recipes and explore ways to create healthier versions of popular American foods by making informed ingredient choices. They will deepen their understanding of nutrition by learning to distinguish between healthy and less healthy ingredients, enabling them to make better food choices. Additionally, pupils will continue developing essential kitchen skills, including working safely and hygienically with food. The unit also introduces concepts of food provenance, such as seasonality and food miles, helping pupils understand the environmental and nutritional benefits of choosing local produce.</p>
<p>Key Opportunities</p>			