Long term overview

	Autumn	Spring	Summer
Year 1	Mechanisms & Materials - pop-up	Structures - bridges	Structures & materials - wheeled vehicles Food and nutrition - fruit salad
Focus designer	Simple pop up books with sliders and levers	Isambard Kingdom Brunel	Wheel barrows, chariots, horse drawn carriages, bathing machines.
Design task	Design and make a slider or pivot lever (add a lever with split pin as pivot). Then evaluate which one is best to make a Christmas card	Design a bridge to cross Isambard Kingdom Brunel	Design and make a wheeled Victorian bathing machine (Osbourne House)
Skills	Mechanisms – Create products using sliders, levers or wheels. Materials - With help measure, mark out cut and shape materials safely using tools provided. Explore and select from a variety of tools i.e. scissors/hole punch.	Structures Use materials to practise drilling, gluing, screwing and nailing materials to make and strengthen products. Begin to recall their own experiences to help generate ideas. Describe how their product is suitable for the user. Make a prototype. Start to evaluate their products based on the original purpose.	Structures - Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products. Materials - With help measure, mark out, cut and shape materials safely using tools provided. Explore and select from a variety of tools i.e. scissors/hole punch. Learn to use hand tools safely and select the appropriate ones. Assemble, join and combine materials. Food and nutrition - Cut ingredients safely and hygienically. Assemble ingredients without the need for a hear source.

Knowledge	Mechanisms – Explore how to use sliders and levers. Know that different mechanisms produce different movements. Materials – Know how to use hand tools safely and select the appropriate ones. Know how to assemble, join and combine materials. Know and use technical vocabulary relevant to the project.	Structures – Know who Isambard Kingdom Brunel was and his link to Portsmouth. Know that triangles are the strongest shape. Know how to join materials Know how to strengthen structures. Know how to make freestanding structures stronger, stiffer and more stable. Know and use technical vocabulary relevant to the project.	Structures — Know different ways to join materials. Explore and use wheels, axles and axle holders. Know how to strengthen a structure. Materials — Know how to use hand tools safely and select the appropriate ones. Know how to assemble, join and combine materials. Food and nutrition - Know where fruit and vegetables come from and that they are grown. Know the names of fruit and vegetables. Know and use technical vocabulary relevant to the project.
Vocabulary	Mechanisms – Slider, pivot, lever, wheel, push, pull, turn. Materials – Measure, mark out, cut, shape. Tear, cut, fold. Stick, glue, tape Assemble, join. Scissors, hole-punch, split pins.	Structures Build, balance, strong. Assemble, join, combine. Drill, glue, nail, screw. Strengthen, weight bearing, surface.	Structures — Build, balance, strong. Assemble, join, combine. Drill, glue, nail, screw. Strengthen, weight bearing, surface. Materials — Measure, mark out, cut, shape. Tear, cut, fold. Stick, glue, tape Assemble, join. Scissors, hole-punch, split pins. Wood, card, paper Food and nutrition - Cut, assemble, ingredients, hygiene, safety, knife, chopping board. Healthy diet, farm, grow.

	Autumn	Spring	Summer
Year 2	Mechanisms & materials - wells	Textiles/materials - puppets	Food and Nutrition - healthy breakfast
Focus designer	Look at roller blinds and wells as an example of application of this mechanism.	Furchester hotel/The Muppets – Jim Henson	Designer: Katie from 'I Can cook' on cbeebies or Ainsley Harriet - 'My World Kitchen' cbeebies
Design task	Winding mechanisms – linked to great fire of London QCA scheme available	Design and make a puppet for their zoo visit	Design and make a healthy breakfast fit for a hero What makes a healthy, varied diet?
Skills	Materials - With help, measure, mark out cut and shape materials safely using tools provided. Explore and select from a variety of tools i.e. scissors/hole punch. Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling). Assemble, join and combine materials using tape and glue.	Textiles - Shape textiles using templates. Join textiles using running stitch. Begin to thread large eyed needles. Explore different finishing techniques. Colour and decorate textiles using a number of techniques Compare and contrast these. Materials - With help, measure, mark out cut and shape materials safely using tools provided. Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).	Food and Nutrition Cut ingredients safely and hygienically. Cutting, peeling and grating. Assemble ingredients without the need for a heat source. Measure or weigh using measuring cups or electronic scales.

Knowledge	Mechanisms – Know how to wind string around a cylinder by turning the cylinder one way, and to release the string by turning it the opposite way. Know how to create products using winding mechanisms. Know and name examples of winding mechanisms in real life (roller blinds, lifeboats, lifts, etc). Know that different mechanisms produce different movements. Materials - Know how to use hand tools safely. Know which tools are appropriate for a task. Know how to join materials with glue and tape Know how to shape materials with simple hand tools (scissors) and other techniques (see skills).	Textiles – Know how simple 3-D textile products are made. Know how to join fabric in different ways (stitching, glue, staple) Know how to start and end stitching (knotting/over-sewing) Materials – Know how to use hand tools safely and select the appropriate ones. (plastic needles, scissors) Know how to assemble, join and combine materials. (sew, running stitch, stick) Know how to make use of a template. Know and use technical vocabulary relevant to the project.	Food and nutrition — Know that food comes from plants or animals. Know that food has to be farmed or grown. Know where fruit and vegetables come from. Know the names of fruit and vegetables. Know of the Eat Well plate and begin to describe how to sort foods into the five groups. Begin to understand what constitutes a healthy diet. Know how to choose healthy ingredients to prepare a healthy dish. Know and use technical vocabulary relevant to the project.
Vocabulary	the project. Mechanisms Wind, turn, spool, drop and raise, tension, join, secure, balance. Materials Measure, mark out, cut, shape. Tear, cut, fold. Stick, glue, tape Assemble, join. Scissors, hole-punch, split pins.	Textiles — Cut, join, thread, beads, dress, shape, sew, needle, thread, knot, running stitch, join, combine, decorate, detail, fabric. Materials — Measure, mark out, cut, shape. Cut. Stick, glue Assemble, join. Scissors.	Food and nutrition Cut, peel, grate, spread, assemble, ingredients, measure, weigh, grams, hygiene, safety, knife, grater, peeler, chopping board. Healthy diet, farm, grow.

	Autumn	Spring	Summer
Year 3	Mechanisms & Structures - pneumatics Food and Nutrition - kitchen rules, hygiene	STEM project – elastic band cars Food and Nutrition - eatwell plate	Mechanisms & Structures - boats
Focus designer	Stone age Lion King stage show puppets	Vehicle design	Tudors - Mary Rose - Historic Dockyard Modern boat makers – ferries, Pmth harbour Food – Harvest, Yeast (bread), Seasons
Design task	Simple pneumatics. Hiding in a cave and pop out or jaws of sabre toothed tiger open and shut.	Yr 3 – build and test elastic band cars	Design and build a boat which can float, stay upright and hold weight
Skills	Mechanisms - Measure, mark out and cut materials accurately and safely by selecting appropriate tools. Select appropriate joining techniques. Refer to their design criteria as they make. Identify when to change things if this helps them improve their work. Recall scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms,	STEM Measure, mark out and cut materials accurately and safely by selecting appropriate tools. Select appropriate joining techniques. Refer to their design criteria as they design and make. Identify when to change things if this helps them improve their work. Science link - Forces	Structures Measure, mark out and cut materials accurately and safely by selecting appropriate tools. Select appropriate joining techniques – glueing, taping. Refer to their design criteria as they design and make.
	pulleys and gears). Food & Nutrition - Prepare ingredients hygienically. Assemble or cook ingredients that are predominantly savoury. Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	Maths opportunities – measures – time, distance, data handling Food & Nutrition - Prepare ingredients hygienically. Assemble or cook ingredients that are predominantly savoury. Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	

Knowledge	Mechanisms – Know what pneumatic and hydraulic systems are and that they work by pushing air and water through a pressurised system. Know about transference of force. Know how to join materials with accuracy. Food and nutrition – Know that food and drink provide the body with energy and nutrients. Know how to use appropriate equipment and utensils to prepare and combine food. Know that ingredients can be combined. Know which ingredients are grown, reared and caught. Know and use technical vocabulary relevant to the projects.	Know the difference between fixed and freely moving axles. Know how to use tools and equipment safely. Know different ways to power a car and create movement. Know how to measure, cut and join accurately. Food and nutrition — Know what a healthy diet is made up of as depicted in the Eatwell Plate. Know that food and drink provide the body with energy and nutrients. Know how to use appropriate equipment and utensils to prepare and combine food. Know food can be fresh or processed. Know that ingredients can be combined. Know and use technical vocabulary relevant to the project.	Structures – Know when to change things if this helps them improve their work. Know suitable techniques to construct products or to repair items. Know and use technical vocabulary relevant to the project.
Vocabulary	Mechanisms – Pneumatic system, hydraulic system, pressure, transferring forces. Food and nutrition – As Year 2 + Grate, cream, cut, skewer, sift, rubbing in method, knead, draining board, tablespoon. Carbohydrates, protein,dairy, healthy plate, whisk. Name equipment, utensils and ingredients.	STEM — Build, balance, construct, strong. Assemble, join, combine, repair. Drill, glue, nail, screw. Strengthen, weight baring, surface, transferring forces Food and nutrition — See Autumn term for additional vocab Name equipment, utensils and ingredients. Carbohydrates, protein, dairy, healthy plate, balanced diet, whisk.	Structures – Build, balance, construct, strong, float, upright, streamline, buoyancy Assemble, join, combine, repair. Strengthen, weight bearing, surface,

Lower Juniors				
Year 4	Structures - trebuchets and catapults Food and Nutrition - Pizzas (Italy)	Mechanisms - pop up, lever and linkage	STEM project - cars with motors (circuits) Food and Nutrition - how food is caught, grown, reared and processed	
Focus designer	Castle defence Romans	Chn's pop up books - different mechanisms. Real life application, e.g. washing airer	(Possible links to UTC) Vehicle design	
Design task	Design and make a prototype of a weapon to attack a Roman town.	Design and make moving pieces for a 2-D Theatre	Yr 4 – Build and test car with an electric motor system included	
Skills	Structures and mechanisms – Identify suitable techniques to construct products or to repair items Demonstrate understanding of how to strengthen materials using suitable techniques. Select appropriate joining techniques. Measure and mark out materials with accuracy. Recall scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears). Food and Nutrition Understand and follow kitchen safety rules and good hygiene. Prepare ingredients hygienically using appropriate utensils (slice, grate, peel, cut, etc). Assemble and cook ingredients.	Mechanisms Explore different mechanisms for a product (such as levers, linkages, pop-up and rotary mechanisms). Measure and mark out to the nearest mm. Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). Choose appropriate mechanisms for a product.	STEM Measure, mark out and cut materials accurately and safely by selecting appropriate tools. Select appropriate joining techniques. (glue gun) Refer to their design criteria as they design and make. Identify when to change things if this helps them improve their work. Understand and use electrical systems in their products linked to science. Science link – Electricity- Create simple electrical circuits including a switch Maths opportunities – measures – time, distance, data handling Food and Nutrition Prepare ingredients hygienically using appropriate utensils (slice, grate, peel, cut, etc). Measure ingredients to the nearest gram. Assemble and cook ingredients.	
Knowledge	Mechanisms and Structures –	Mechanisms –	STEM	
	Know how to construct strong structures. Know how to use tools and equipment safely.	Know how to use lever and linkage mechanisms.	Know the difference between fixed and freely moving axles.	

	Know about transference of force. Know how to join materials with accuracy. Know and use technical vocabulary relevant to the project.	Know the difference between fixed and loose pivots. Know how to accurately cut slots and create moving parts.	Know how to use tools and equipment safely. Know different ways to power a car and create movement. Know how to measure, cut and join accurately. Know how to build a circuit.
	Food and nutrition – Know that food is created from assembling ingredients. Know the importance of correct storage and handling of ingredients.	Know and use technical vocabulary relevant to the project.	Know the name of the components in a circuit. Food and nutrition — Know that food is grown, reared and caught in the UK, Europe and the wider world.
	Know the importance of a healthy balanced diet. Begin to understand that different food and drink contain different substances – nutrients, water and fibre – that are needed for health Know and use technical vocabulary relevant to		Begin to understand that different food and drink contain different substances – nutrients, water and fibre – that are needed for health Know food can be fresh or processed. Know and use technical vocabulary relevant to the project.
	the project.		
Vocabulary	Structures and mechanisms – Build, balance, construct, strong. Assemble, join, combine, repair. Drill, glue, nail, screw. Strengthen, weight bearing, surface, transferring forces. Wind, turn, spool, drop and raise, tension, join, secure, balance.	Mechanisms – Slider, pivot, lever, linkage, rotary movement, pop-up, wheel, push, pull, turn.	STEM – Build, balance, construct, strong. Assemble, join, combine, repair. Drill, glue, nail, screw. Strengthen, weight baring, surface, transferring forces Circuit, component, cell, wire, motor, switch
	Food and nutrition — As Year 3 + Hygiene, fresh/dry herbs, texture, slice, peel, quantity, divide, traditional food. ration, grate, peel, slice, cut, measure, divide, quantity, assemble. Name equipment, utensils and ingredients. Hygiene, fresh/dry herbs, texture, slice, peel, quantity, divide, traditional food.		Food and nutrition — As Year 3 + Hygiene, fresh/dry herbs, texture, slice, peel, quantity, divide, traditional food. ration, grate, peel, slice, cut, measure, divide, quantity, assemble. Name equipment, utensils and ingredients. ration, grate, peel, slice, cut, measure, divide, quantity, assemble.

Upper Junior	5		<u> </u>
Year 5	Structures/ Mechanisms/computing/electricity - Ferris wheels	Structures/ Mechanisms - Cam toys	Food and Nutrition - WW2
Focus designer	Look at existing rides Clarence and South parade piers	Look at different old fashioned cam toys Mr Whitcomb	Mary Berry
Design task	Design and make a prototype for a fairground ride. Technical 3D drawing Power with an electrical circuit Use computer e.g. crumble to control	Design and make a cam toy Investigate movement of different cam shapes Link to earthquakes? https://www.youtube.com/watch?v=UYtSpnO2j	Create food using limited ingredients and investigate recipes that use food that could easily be grown at home during WW2.
Skills	Develop and apply a range of practical skills to create products (e.g. cutting, drilling and screwing, nailing, glueing, filling and sanding). Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape). Create circuits using electronics kits that employ a number of components. Understand and use electrical systems in their product. Write code to control and monitor models or products. Explain how this works.	Explore how to convert rotary motion to linear using cams. Develop and apply a range of practical skills to create products (e.g. cutting, drilling and screwing, glueing, filling and sanding). Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape). Demonstrate understanding of a range of practical skills to create products	Confidently prepare and cook a variety of predominantly savoury dishes safely and hygienically including the use of a heat source. Cut, grate, peel, mash, ration, slice Measure ingredients accurately. Follow recipes, including preparing ingredients, reading methods and using correct cooking times and temperatures.
Knowledge	Structures/ Mechanisms/computing/electricity Know how to use tools safely including saws, glue-guns and drills where appropriate. Know how to strengthen, stiffen and reinforce 3-D framework. Know that mechanical and electrical systems have an input, output and process. Know how to use computing to program, monitor and control products.	Structures & mechanisms – Know that mechanical systems have an input, process and output. Know that cams can be shaped and positioned to create different movements. Know how to place components of a cam mechanism with accuracy so the parts move together.	Food and nutrition — Know the importance of correct storage and handling of ingredients. Know how seasonality affects what is available. Understand that food is grown, reared and caught in the UK, Europe and the wider world. Know that different food and drink contain different substances — nutrients, water and fibre — that are needed for health.

	Know and use technical vocabulary relevant to the project.	Know and use technical vocabulary relevant to the project.	Know and use technical vocabulary relevant to the project.
Vocabulary	Build, balance, construct, strong. Assemble, join, combine, repair. Drill, glue, nail, screw. Strengthen, weight bearing, surface, precision.	Prototype, mock-up. transferring forces, convert, rotary motion, linear motion, cam systems, follower, cam, cam shaft, handle Name different cam shapes. Measure, mark out, cut, shape, precise.	As Year 4 + Nutrition, energy, calories, dice, melt, dissolve, whole/processed food, bicarbonate of soda, zest, fold. Combine, colander, vegetarian, vegan, preferences, seasonality. Name equipment, utensils and ingredients.
	Prototype, mock-up. transferring forces, convert, rotary motion,	Tear, cut, fold, curl. Stick, glue, tape Assemble, join, combine.	
	rotary movement, Gears, pulleys, cogs.	Scissors, hole-punch, split pins. perimeter, slots, cut outs. cut, drill, screw, nail, glue, fill, sand.	
	Measure, mark out, cut, shape, precise. Stick, glue, tape Assemble, join, combine. cut, drill, screw, nail, glue, fill, sand.		
	Circuit, component, cell, wire, motor, switch,		
	Code, control, crumble, accelerate, brake, reverse		

Upper Junior Year 6	Resistant Materials/ Mechanisms - Shaduf	Textiles - bags	Food and Nutrition - food from around the
icai o	Food and nutrition - Harvest baking	Textiles - bugs	world. Sustainability.
Focus designer	Existing machinery for lifting and shifting Cranes (dockyard and container boats), wells, heavy machines used for road building, etc. Food and Nutrition Paul Hollywood	Orla Kiely Cath Kidston	Nadiya Hussein
Design task	Series of shorter investigations: Gear ratio Investigate pulleys Apply to select a mechanism to make a task easier, e.g. lifting water/building materials, etc. (Possible link to Trans-Atlantic slave trade topic – how to make jobs easier)	Design and make a kit bag to carry equipment needed in rainforest	Prepare and cook a range of predominantly savoury dishes from around the world
Skills	Resistant materials/mechanisms — Demonstrate understanding of a range of practical skills to create products. Demonstrate understanding of the qualities of materials and justify choices appropriate tools to cut and shape. Develop and apply a range of practical skills to create products (e.g. cutting, drilling and screwing, nailing, gluing, filling and sanding). Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape).	Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape). Use different stitches to join fabrics. Apply the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a motif to identify bag/waterproofing). Join textiles with a combination of stitching techniques (e.g. back stitch for seams and running stitch to attach decoration). Understand the need for patterns and seam allowance.	Confidently prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source. Slice, grate, chop, mix, whisk, roll, knead, combine, cook, hob, boil, oven-bake. Follow recipes, including preparing ingredients, reading methods and using correct cooking times and temperatures.
	Food and nutrition - Confidently prepare and cook a variety of predominantly savoury dishes safely and		

Knowledge	hygienically including, where appropriate, the use of a heat source. measure, weigh, blend, combine, knead, prove. Measure accurately and calculate ratios of ingredients to scale up or down from the recipe Resistant materials/mechanisms —	Textiles -	Food and nutrition –
	Know how gears and pulleys can be used to speed up, slow down or change direction of movement. Know how to choose mechanisms, materials and equipment suitable for a task. Know how to combine materials and build mechanisms and structures to answer a design brief. Food and nutrition - Know how to mix ingredients in different ways (stir, fold, knead) Know how to use seasonal produce to produce food. Know and use technical vocabulary relevant to the project.	Know how to securely join two pieces of fabric together. Know when to select appropriate tools to cut and shape different materials (e.g. the nature of fabric may require sharper scissors than would be used to cut paper). Know how to produce a 3-D textile product from pattern and fabric pieces. Know and use technical vocabulary relevant to the project.	Know the importance of correct storage and handling of ingredients. Know that food is grown, reared and caught in the UK, Europe and the wider world. Know what sustainability is and why it is important. Know and use technical vocabulary relevant to the project.
Vocabulary	Slider, pivot, lever, linkage, rotary movement, pop-up, wheel, push, pull, turn. Gears, pulleys, cogs. Food and nutrition - Name equipment, utensils and ingredients. As Year 5 + absorbed, raising agent, uniform.	Cut, join, thread, beads, shape, sew, needle, thread, knot, running stitch, back, stitch, join, combine, decorate, detail, fabric. fabric scissors, pin, hem, seam, seam allowance, visual qualities, tactile qualities, motif.	Name equipment, utensils and ingredients. As Year 5 + Core, sustainability, organisation, absorbed, food labelling, climate change.