Design Technology Year Plan 2019-2020

Year	Autumn	Autumn	Spring	Summer
5	Biscuit Boxes Bench marking Project • *Use prior knowledge of shape to produce a usable net* • *Apply decoration to meet the given criteria.*	Christmas Biscuits Food Technology • *Weigh and measure ingredients* • *Follow a simple recipe* • *Work safely and sensibly in the FT room.*	Juggling Bags Textiles • *Expand design work to meet a criteria.* • *Mark and measure materials with accuracy.* • *Demonstrate sewing skills, including using applique for decoration.*	Toys Resistant Materials • *Develop an understanding of the different types of motion.* • *Be able to evaluate existing products and use findings to shape design work.*
6	Sock Monsters Textiles • *Produce creative design work with some annotation to explain ideas.* • *Demonstrate a range of hand sewing techniques.*		Lunch Box Project Food Technology • *Demonstrate an understanding of healthy eating, including the eat well plate. Pupils will also discuss changes that may need to be made for certain diets/ lifestyle choices/ allergy's or intolerances.* • *Follow simple recipes to make a range of different products.* • *Take part in taste testing activities.*	Key Rings Resistant Materials • *Demonstrate an understanding of how to use a range of hand tools to shape and finish materials.* • *Be able to work safely in the resistant materials room.* • *Produce technical design ideas which include detailed annotation.*
7	Wooden Clocks Resistant Materials • *Evaluate existing products to aid design work.* • *Produce a range of detailed design ideas which are fully annotated.* • *Demonstrate an understanding of how to use a range of bench mounted tools with some support.*		Baking Food Technology • Demonstrate an ability to work safely in the FT room. • Be able to follow and adapt recipes. • Demonstrate an understanding of where foods are grown/reared/caught, including food miles.	Mini Beasts Electronics • *Use a soldering iron safely to produce an LED circuit.*
8	Mad Hatters Textiles • *Be able to design for purpose.* • *Produce technical design ideas* • *Demonstrate an understanding of how to use a sewing machine.* • *Produce useable pattern pieces.*		Embellished Frames Resistant Materials • *Demonstrate an understanding of how to use both hand and machine tools safely.* • *Develop an understanding of different types of wood and wood joints - where and how they are used.* • *Be able to use perspective when designing.*	Pastry Products Food Technology • *Demonstrate an understanding of how to produce successful pastry and how to adapt the basic recipe.* • *Collect feedback to guide future practical sessions.* • *Be able to follow and produce complex recipes.*