					(ey Stage One				
		- •		Pupils	should be able to:				
Master pra	actical	Food:							
skills		Cut, peel or grate ingredients safely and hygienically.							
		Measure or weigh using measuring cups or electronic scales.							
		Assemble or cook ingredients.							
		Materials:							
		Cut materials safely using tools provided.							
		Measure and mark out to the nearest centimetre.							
		Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling).							
		Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen).							
		Textiles:							
		Shape textiles using templates.							
		Join textiles using running stitch.							
		Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing).							
		Electricals and electronics:							
		Diagnose faults in battery operated devices (such as low battery, water damage or battery terminal damage).							
		Computing:							
		Model designs using software.							
		Construction:							
		Use materials to practise drilling, screwing, gluing and nailing materials to make and strengthen products.							
		Mechanics							
		Create products using levers, wheels and winding mechanisms.							
Design, ma	ake,	Design products that have a clear purpose and an intended user.							
evaluate ar	nd	Make products, refining the design as work progresses.							
improve		Use software to design							
Take inspir	ration	Explore objects and designs to identify likes and dislikes of the designs.							
from desig	n	Suggest improvements to existing designs.							
throughout history		Explore how products have been created.							
				Cultural Oppor	tunities and Topic Cove	rage			
				cultural oppor		14bc			
	Autun	nn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2		
1 st Year									
2 nd Year									

	Lower Key Stage Two
	Pupils should be able to:
Master practical	Food:
skills	Prepare ingredients hygienically using appropriate utensils.
	Measure ingredients to the nearest gram accurately.
	Follow a recipe.
	Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).
	Materials:
	Cut materials accurately and safely by selecting appropriate tools.
	Measure and mark out to the nearest millimetre.
	Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs).
	Select appropriate joining techniques.
	Textiles:
	Understand the need for a seam allowance.
	Join textiles with appropriate stitching.
	Select the most appropriate techniques to decorate textiles.
	Electricals and electronics:
	Create series and parallel circuits
	Computing:
	Control and montor models using software designed for this purpose.
	Construction:
	Choose suitable techniques to construct products or to repair items.
	Strengthen materials using suitable techniques.
	Mechanics
	Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys
	and gears)
Design, make,	Design with purpose by identifying opportunities to design.
valuate and	Make products by working efficiently (such as by carefully selecting materials).
mprove	Refine work and techniques as work progresses, continually evaluating the product design.
-	Use software to design and represent product designs.
ake inspiration	Identify some of the great designers in all of the areas of study (including pioneers in horticultural techniques) to generate ideas for designs.
rom design	Improve upon existing designs, giving reasons for choices.
hroughout history	Disassemble products to understand how they work.

Cultural Opportunities and Topic Coverage

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
1 st Year						
2 nd Year						
3 rd Year						
4 th Year						

	Upper Key Stage Two Pupils should be able to:
Master practical	Food:
skills	Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms).
	Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.
	Demonstrate a range of baking and cooking techniques.
	Create and refine recipes, including ingredients, methods, cooking times and temperatures.
	Materials:
	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).
	Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper
	scissors than would be used to cut paper).
	Textiles:
	Create objects (such as a cushion) that employ a seam allowance.
	Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration).
	Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft decoration for comfort on a cushion).
	Electricals and electronics:
	Create circuits using electronic kits that employ a number of components (such as LEDs, resistors, transistors and chips)
	Computing
	Write code to control and monitor models or products.
	Construction
	Develop a range of practical skills to create products (such as cutting, drilling and screwing, nailing, gluing, filing and sanding)
	Mechanics
	Convert rotary motion to linear using cams.
	Use innovative combinations of electronics (or computing) and mechanics in product designs.
Design, make,	Design with the user in mind, motivated by the service a product will offer (rather than simply for profit).
evaluate and	Make products through stages of prototypes, making continual refinements.
improve	Ensure products have a high quality finish, using art skills where appropriate.

		These documents outline	the skills that pupils should	d be able to demonstrate	by the end of their two-year p	rogramme.			
	Use prototypes, cross-sectional diagrams and computer aided designs to represent designs.								
Take inspir	ration Co	Combine elements of design from a range of inspirational designers throughout history, giving reasons for choices.							
from desig	gn Ci	Create innovative designs that improve upon existing products.							
throughou	throughout history Evaluate the design of products so as to suggest improvements to the user experience.								
	Autumn	1 Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2			
1 st Year	Autumn		Shinig T	Spillig 2	Summer 1	Summer 2			
2 nd Year									
3 rd Year									
4 th Year									