

# **SUBJECT AIMS -** By the end of KS2 children at WVPS will:

Year 5

- Develop creative vision, technical vocabulary and practical skills.
- Critically evaluate and test their own ideas, products and the work of others.

Autumn

Autumn

Spring

Spring

Summer

Summer

• Understand and apply principles of nutrition and learn how to cook.

# In KS2 pupils should be taught: Design

- Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
- Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

## Make

- Select from and use a wider range of tools and equipment to perform practical tasks
- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

### Evaluate

- Investigate and analyse a range of existing products
- Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work
- Understand how key events and individuals in design and technology have helped shape the world

# Technical knowledge

- Apply their understanding of how to strengthen, stiffen and reinforce more complex structures
- Understand and use mechanical systems in their products
- Understand and use electrical systems in their products
- Apply their understanding of computing to program, monitor and control their products
- Understand and apply the principles of a healthy and varied diet
- cooking techniques

# **National** Curriculum Links















National Curriculum Links





Practical Opportunities

e.g. Winter Wonderland



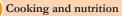








Homework Projects



- Prepare and cook a variety of predominantly savoury dishes using a range of
- Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

