



Design and Technology Programme of Study – Year 5 and 6 Cycle A



Autumn The Groovy Greeks Lost in Space	Spring Earth Matters	Summer From Stone Age to Iron Age What Have The Romans Ever Done For Us?
<p>Through a variety of creative and practical activities, pupils are taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They work in a range of relevant contexts for example, the home, school, leisure, culture, enterprise, industry and the wider environment.</p>		
<p>When designing and making pupils are taught to:</p> <ul style="list-style-type: none"> • 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 • select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping), accurately • understand how key events and individuals in design and technology have helped to shape the world 		<p>When designing and making pupils are taught to:</p> <ul style="list-style-type: none"> • evaluate their ideas and products against their own design criteria and consider the views of others to improve their work • understand and use mechanical systems in their products (for example, gears, pulleys)



Autumn Life in World War II	Spring All Change	Summer Life Cycles Challenge
<p>Through a variety of creative and practical activities, pupils are taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They work in a range of relevant contexts for example, the home, school, leisure, culture, enterprise, industry and the wider environment.</p> <p>Cooking and nutrition As part of their work with food, pupils are taught how to cook and apply the principle of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.</p>		
<p>When designing and making pupils are taught to:</p> <ul style="list-style-type: none">• generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design• select from and use a wider range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining, finishing), accurately• 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	<p>When designing and making pupils are taught to:</p> <ul style="list-style-type: none">• investigate and analyse a range of existing products• prepare and cook a variety of predominately savoury dishes using a range of cooking techniques	

<ul style="list-style-type: none">• understand how key events and individuals in design and technology have helped to shape the world		
---	--	--