

St Cuthbert's Learning Organiser: Design & Technology Key Stage 1 2024 - 2025 Miss Thompson



WIISS THOMPSON		
Autumn	Spring	Summer
Christmas Crafts	Cooking- Food from around the world	Summer Material challenge
Skills Use a wider variety of cutting techniques observation and design use 3D/sculpture for effect experimenting with levers compare different	 Skills Skills describe textures wash hands & clean surfaces think of interesting ways to decorate food say where some foods come from, (i.e. plant or animal) describe differences between some food groups (i.e. sweet, vegetable etc.) cut, peel and grate safely, with support explain hygiene and keep a hygienic kitchen 	 Skills have own ideas explain what I want to do explain what my product is for, and how it will work use pictures and words to plan, begin to use models design a product for myself following design criteria research similar existing products have own ideas and plan what to do next
Knowledge Children will select suitable tools/equipment, explain choices; begin to use them accurately. They will select appropriate materials, fit for purpose. They should work through a plan in order then consider how good their model will be. They will begin to assemble, join and combine purpose cut pieces of card and its components with some accuracy.	 describe properties of ingredients and importance of varied diet say where food comes from (animal, underground etc.) describe how food is farmed, home-grown, caught cut, peel and grate with increasing confidence 	 explain what I want to do and describe how I may do it explain purpose of product, how it will work and how it will be suitable for the user design products for myself and others following design criteria choose best tools and materials, and explain choices use knowledge of existing products to produce
Reason & Progression This topic is taught alongside the geography topic about the weather in the Polar regions and this will inform their theme aswell as this taking place around the Christmas Period.	Knowledge Children will learn to sample dishes from around the world to broaden experiences with a variety of foods. Children will learn cooking and baking skills using kithen utensils such as grating, slicing etc. Children will visit a local farm to learn about where the food has come from. Reason & progression This topic will co-incide with Shrove Tuesday aswell as linking with some of the countries we cover within Geography lessons. Some of the countries we make	ideas Knowledge Children will learn to design a boat that can float, a waterproof umbrella for Tucker the Ted. They must select appropriate materials and tools and explain why they have chosen them. The must be fit for purpose ie the boat should not be too heavy or unable to float.

dishes from will be familiar to some of our EAL children.

Children will use skills to design and make.

Cross Curricular

Computer design, Art – drawing designs English – following instructions.

Vocabulary

Lever

Design

3D

Join

Decorate

Cultural capital

Cross Curricular

English – following instructions. Geography – where does my food come from?

Vocabulary

Chop

Slice

Wix

Roll

Spread

<u>Cultural capital</u>

Farm visit in summer to look at sustainable and healthy food production.

Reason & progression

We have been learning about a variety of materials and their properties within science lessons and which would be waterproof or buoyant.

Cross Curricular

Maths – measuring Writing a design brief. Reading and writing This topic should develop pupils' spoken language and Vocabulary as integral aspects of the teaching of every subject

Vocabulary

Waterproof Buoyant Float Materials suitability

Cultural capital

Stem workshop in local area to look at everyday materials