

The Best That You Can Be

Devonshire Primary Academy





| | <u>Year 1</u> | | | |
|-------------|--|--|--|--|
| Week | Autumn | Spring | Summer | |
| SMSC /BV | Reflect on ways in which products and inventions can improve the quality of life. Make healthy choices when designing a menu. Understand the importance of rules when using equipment. | Work collaboratively on a task. Listen to the views of others when evaluating work. | Develop their own ideas and share these with others. Select the tools and methods they feel are suitable and say why. | |
| 1 | 1.1 What is DT? P31 | 1.6 lever mechanisms POP task P99/100 | 1.7 Wheel and axle mechanisms: design inspiration POP task P 120/121 | |
| 2 | 1.2 Structures. POP task P35/35 | 1.6 lever mechanisms: finger fluency POP task P 101/102 | 1.7 Wheel and axle mechanisms: think POP task P 122-124 | |
| 3 | 1.2 Structures: stability 1/2. POP task P 37-39 | 1.6 Lever mechanisms: design inspiration POP task P103/104 | 1.7 Wheel and axle mechanisms: think POP task P 125/126 | |
| 4 | 1.2 Structures: strength POP task P40/41 | 1.7 Wheel and axle mechanisms P 115/116 POP task | 1.7 Wheel and axle mechanisms: guided design POP task P 127-130 | |
| 5 | 1.3 Frame structures POP task P43/44 | 1.7 Wheel and axle mechanisms: attaching P 117/119 | 1.7 Wheel and axle mechanisms: design challenge POP task P131 | |
| 6 | Food fruit salad- where does our food come from? | | | |

| | Year 2 | | | |
|-------------|--|--|---|--|
| Week | Autumn | Spring | Summer | |
| SMSC /BV | Reflect on ways in which products and inventions can improve the quality of life. Share and choose appropriate ideas. | Develop their own ideas and share these with others. Select the tools and methods they feel are suitable and say why. | Make healthy choices when designing a menu. Understand the importance of rules when using equipment. | |
| | Respond to the work of others to evaluate their own and other's work. | | | |
| 1 | 1.1 What is DT? POP task P32-34 | 1.3 Frame structure: design challenge POP task P58 | 1.9 Couscous dish POP task P149/150 | |
| 2 | 1.3 Frame structures: finger fluency POP task P45/46 | 1.6 Lever mechanisms: guided design-think POP task P105-107 | Food preparation 1 and 2 POP task P135-137 | |
| 3 | 1.3 Frame structures: design inspiration POP task P47/48 | 1.6 Lever mechanisms: guided design-think – silver POP task P108/109 | 1.9 Couscous dish –think POP task P151-153 | |
| 4 | 1.3 Frame structures: guided design – think POP task P49-51 | 1.6 Lever mechanisms: guided design- make. P110 | 1.9 Couscous dish: Guided design- think POP task P154-155 | |
| 5 | 1.3 Frame structures: guided design - think POP task P52/53 | 1.6 Lever mechanisms: guided design- break, rethink. P111/113 | 1.9 Couscous dish: Guided design- make, break, re-make POP task P158-159 | |
| 6 | 1.3 Frame structures: guided design – make POP task P54-57 | 1.6 Lever mechanisms: design challenge POP task P114 | 1.9 Couscous dish: design challenge P 160 | |
| 7 | | | Things to remember: sources p161/162 POP task | |

| | <u>Year 3</u> | | | |
|-------------|--|--|--|--|
| Week | Autumn | Spring | Summer | |
| SMSC /BV | Reflect on ways in which products and inventions can improve the quality of their life and the lives of other. | Develop their own ideas and interests in design work. Listen to the views of others when evaluating work or products. | Work collaboratively on a task. Make healthy choices when designing a menu. | |
| | Select the tools and methods they feel are suitable and say why. | | Understand the importance of rules when using equipment. | |
| 1 | 2.1 What is design and technology? POP task P169-172 | 2.4 Linked levers: guided design- make POP task P220 | Things to remember: a balanced diet POP task P305-306 | |
| 2 | 2.4 Linked levers POP task P209-210 | 2.4 Linked levers: guided design- break, rethink POP task P221-223 | 2.8 Vegetable soup: design inspiration POP task P277-278 | |
| 3 | 2.4 Linked levers: finger fluency POP task P211-212 | 2.4 Linked levers: design challenge POP task P224 | 2.8 Vegetable soup: Food preparation 1/2: finger fluency POP task P279-281 | |
| 4 | 2.4 Linked levers: design inspiration POP task P213-214 | 2.7 Shell structures POP task P259-260 | 2.8 Vegetable soup: guided design-think POP task P282-284 | |
| 5 | 2.4 Linked levers: guided design- think Pop task P215-217 | 2.7 Shell structures: using CAD POP task P263-264 | 2.8 Vegetable soup: guided design-think POP task P285-286 | |
| 6 | 2.4 Linked levers: guided design – think POP task P218-219 | | 2.8 Vegetable soup: design challenge P291 | |

| | <u>Year 4</u> | | | |
|-------------|--|--|---|--|
| Week | Autumn | Spring | Summer | |
| SMSC /BV | Reflect on ways in which products and inventions can improve the quality of their life and the lives of other. | Listen to other people's ideas and respect their point of view. Work collaboratively on a task. | Make healthy choices when designing menus. Understand why we have rules for using equipment. | |
| | Develop a sense of curiosity through disassembly/deconstruction of products. | | Have opportunity to allocate roles in group work, take turns and use equipment safely. | |
| 1 | 2.1 What is design and technology? POP task P169-172 | 2.3 Paper circuits: guided design-make, break, re-think P203-206 | 2.7 Shell structures: guided design- make POP task P272 | |
| 2 | 2.3 Paper circuits: switches POP task P191-193 | 2.3 Paper circuits POP task: design challenge P207 | 2.7 Shell structures: guided design- break, re-think P273-275 | |
| 3 | 2.3 Paper circuits: finger fluency POP task P194-195 | 2.7 Shell structures: finger fluency P261-261 | 2.7 Shell structures: design challenge P276 | |
| 4 | 2.3 Paper circuits: design inspiration POP task P196-197 | 2.7 Shell structures: design inspiration POP task P265-266 | Things to remember: seasonal food POP task P309-310 | |
| 5 | 2.3 Paper circuits: guided design-think POP task P198-200 | 2.7 Shell structures: design-think POP task P267-269 | Enrichment week food task Pasta salad | |
| 6 | 2.3 Paper circuits: guided design- think POP task P201-202 | 2.7 Shell structures: design-think POP task P270-271 | Enrichment week food task Pasta salad | |

| | <u>Year 5</u> | | | |
|-------------|---|--|---|--|
| Week | Autumn | Spring | Summer | |
| SMSC /BV | Reflect on ways in which products and inventions can improve the quality of their life and the lives of other. Explore products and artefacts from a range of times. Develop a sense of curiosity through disassembly/deconstruction of products. | Work as a team, recognising others' strengths and sharing equipment. Respond to the work of others to evaluate their own and other's work. Develop their own ideas and interests in design work. | Work collaboratively on a task. Have the opportunities to offer 'constructive criticism' Make healthy choices when designing menus. Have opportunity to allocate roles in group work, take turns and use equipment safely. | |
| 1 | 3.1 What is design and technology? POP task P313-316 | 3.5 Frame structures: guided design-make, break, re-think POP task P380-383 | 3.7 Cams: guided design —think POP task P412-413 | |
| 2 | 3.5 Frame structures POP task P369-370 | 3.5 Frame structures: design challenge POP task P384 | 3.7 Cams: guided design –make POP task P414 | |
| 3 | 3.5 Frame structures: finger fluency POP task P371-372 | 3.7 Cams POP task P403-404 | 3.7 Cams: guided design-break, re-think POP task P415-417 | |
| 4 | 3.5 Frame structures: design inspiration POP task P373-374 | 3.7 Cams: finger fluency POP task P405-406 | 3.7 Cams: design challenge P418 | |
| 5 | 3.5 Frame structures: guided designthink POP task P375-377 | 3.7 Cams: design inspiration POP task P407-408 | 3.8 Food throughout the year POP task P419-420 | |
| 6 | 3.5 Frame structures: guided designthink POP task p378-379 | 3.7 Cams: guided design -think POP task P409-411 | Bolognese p441-456 Enrichment week food task | |

| | <u>Year 6</u> | | | |
|-------------|--|---|--|--|
| Week | Autumn | Spring | Summer | |
| SMSC /BV | Reflect on ways in which products and inventions can improve the quality of their life and the lives of other. | Share and choose appropriate ideas. Listen to other people's ideas and respect their point of view | Make healthy choices when designing menus. Have opportunity to allocate roles in group work, take turns and use equipment safely. | |
| | Explore products and artefacts from a range of times. Develop a sense of curiosity through | Have the opportunities to offer 'constructive criticism' | Listen to the views of others when evaluating work or products. | |
| | disassembly/deconstruction of products. | | | |
| 1 | 3.1 What is design and technology? POP task P313-316 | 3.3 Electronic motors: guided design- make, break, re-think POP task P348-351 | 3.4 Arch structures: guided design- think POP task P362-363 | |
| 2 | 3.3 Electronic motors POP task P337-338 | 3.3 Electronic motors: design challenge POP task P352 | 3.4 Arch structures: guided design – break, re-think POP task P365-367 | |
| 3 | 3.3 Electronic motors: finger fluency POP task P339-340 | 3.4 Arch structures POP task P353-354 | 3.4 Arch structures: design challenge P368 | |
| 4 | 3.3 Electronic motors: design inspiration POP task P341-342 | 3.4 Arch structures: finger fluency POP task P355-356 | Things to remember POP task P453/454 | |
| 5 | 3.3 Electronic motors: guided design- think POP task P343-345 | 3.4 Arch structures: design inspiration POP task P357-358 | Muffins Enrichment week food task | |
| 6 | 3.3 Electronic motors: guided design- think POP task P346-347 | 3.4 Arch structures: guided design- think P359-361 | | |