







Design & Technology			Year 5		
Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
 <p>Victorians:</p>	 <p>Blast Off - Space:</p>	 <p>Ancient Greeks:</p>	 <p>India:</p>	 <p>Raging Rivers:</p>	 <p>Nigeria:</p>
<p>LI: To understand and use mechanical systems to create a moving moon buggy (e.g. pulleys, wheels, axles). LI: To understand and use electrical systems to create a moving moon buggy (series circuits with switches and motors). LI: To apply understanding of how to strengthen, stiffen and reinforce more complex structures. LI: To attach a design to the moving product to represent a moon buggy. Purpose: Make a moon buggy that moves over a surface unaided.</p> <p>LI: To evaluate Ancient Greek pottery and understand the purpose of them during this time. LI: To understand different clay pot techniques (e.g. slab building, pinch pots, coiling). LI: To create design criteria to design a Greek pot with the user and purpose in mind. LI: To annotate designs with explanations (e.g. reason to use a handle or not) LI: To shape, mould and carve clay into an Ancient Greek pot. LI: To evaluate the product against their design criteria and consider the evaluations of others to improve the product. Purpose: Make a pot to hold food or drink and be able to pour out what the container is holding.</p> <p>LI: To design a cushion using self-created design criteria (e.g. range of shapes, designs, finishing pieces). LI: To measure, mark and cut fabric accurately to create cushion shape. LI: To use a range of sewing techniques (running stitch, back stitch and teach blanket stitch). LI: To use sewing techniques to add decoration. LI: To thread a needle and use a blanket stitch to join fabric (create cushion). LI: To select stuffing, stuff a cushion and use finishing techniques to create a cushion. Purpose: Make a comfortable Indian cushion to use at home.</p> <p>LI: To understand seasonality and explain how a variety of ingredients are grown and processed. LI: To understand the importance of correct handling and storing of ingredients. LI: To measure accurately and calculate ratios of</p>					



Individually Strong, Collectively Stronger!



			<p>ingredients to scale up or down a recipe. LI: To prepare and cook a curry safely and hygienically. LI: To evaluate a product using taste testing to consider flavour, smell and texture. Purpose: Make a curry to share with others, including the ability to cook it at home.</p>	
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