

Monkston Primary School PKC DT Curriculum Overview



	Autumn	Spring	Summer
Year 1	Cook – Dips and Vegetables and Jam Tarts/Mince Pies	Sew – Animal Sock Puppets	Build - Vehicles
	Concepts Nutrition (vegetables) Sweet and savoury Cooked and raw Cooking from different cultures (Greece and England) What is a recipe? A pie can be made with pastry Seasonality (preserving fruit for the winter) Skills Following a simple recipe Measuring in spoonfuls Cutting, chopping Using a knife and a chopping board Bridge and claw technique Cutting with scissors Mashing, mixing Rubbing fat into flour Making, rolling and cutting pastry Baking Cooling	Concepts Process of design Making products with fabric Properties of a range of materials Using suitable materials Fixing fabric together Reusing/recycling materials Features of a puppet Features of different animals Skills Research and Investigate: existing products Design: understand criteria (user, purpose, function, appeal), generate/develop ideas, talking, drawing, labelling Make: select tools/materials, making paper templates, drawing/cutting shapes, gluing, joining fabric, drying Use and Evaluate: using puppets, evaluate against criteria	Concepts Process of design Vehicles: user and purpose Mechanical systems: wheels and axles Wheels and axles in everyday examples Structures and materials – strong, stiff and stable Materials – properties and functionality Skills Research and Investigate: different types of vehicles, different parts of a vehicle, explore wheels and axles in toy cars Design: understand criteria (user, purpose, function, appeal), generate/innovate/develop ideas, talking drawing, labelling Make: select tools/materials for making a toy vehicle with wheels and axles, cutting, different ways of joining, decorating and finishing Use and Evaluate: car racing in the playground exploring speed, evaluation against criteria and existing products

Year 2	Cook – Pizza and Gingerbread	Sew – Pencil Cases	Build – Moving Pictures
	Concepts Processed v home-made food Preserving food Cooking from different cultures (Naples, Italy) History and cost of food Savoury Spices and spicy/sweet History of food, food transport and cost of ingredients Decoration Cooked v raw Baking	Concepts Process of design Features of a pencil case – size, materials, fastenings, shape, joining, decoration Using suitable materials Properties of different materials Making products with fabric Join fabric together (sewing and gluing) Creating stitches with a needle and thread	Concepts Process of design Mechanical systems (levers and sliders) Levers and sliders in everyday examples Structures and materials to make levers and sliders in moving pictures Strong and stable
	Skills Following a simple recipe Measuring using spoons Mixing/making a dough Kneading, rolling and shaping Spreading Cutting/slicing – bridge and claw technique Tearing Presentation Baking Chopping/mixing Rubbing fat into flour Cracking an egg Baking, cooling and decorating	Skills Research and Investigate: existing products Design: understand criteria (user, purpose, function, appeal), generate/develop ideas, talking, drawing, labelling Make: select tools/materials, making paper templates/patterns, drawing/cutting shapes, threading a needle, tying a knot, running stitch, sewing on a button, gluing on decoration Use and Evaluate: written evaluation against criteria	Skills Research and Investigate: levers and sliders, examples of products (see saw, scissors, hammer, wheelbarrow, shaduf), examples of moving pictures Design: understand criteria (user, purpose, function, appeal), generate/innovate/develop ideas, talking drawing, labelling, creating a mock-up Make: select tools/materials for making a moving picture with levers and sliders, cutting, different ways of joining, decorating, finishing Use and Evaluate: evaluation against criteria and existing products

Year 3	Sew – Key Rings	Build – Pop-up Books	Cook – Bread and Butter and Pasta
	Concepts Process of design Making products with fabric Types of fabric (natural/synthetic) Properties of fabric (thickness, softness, stretchiness) How fabric is fit for purpose Features of a key ring/decoration (size, materials, shape, joining, stitching, decoration)	Concepts Process of design Mechanical systems: linkages: moving pivot, fixed pivot, types of motion Linkages: uses and purpose in everyday examples Materials to make linkages in moving books: strong, stiff and stable	Concepts Sweet/Savoury Making bread with flour made from wheat yeast, wholegrains and health Baking Dairy products, milk and butter production Food from different cultures Pasta, pasta production Vegetables are part of a healthy diet Tomatoes (production, preserving)
	Skills Research and Investigate: examples of key rings/decorations, different fabrics, how to make felt Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, annotated drawings Make: Select tools/materials, making paper templates/patterns, drawing/cutting shapes, pinning, threading a needle, tying a knot, running stitch, backstitch, joining, stuffing, gluing, sewing/gluing on a loop Use and Evaluate: written peer evaluation against criteria and existing products	Skills Research and Investigate: linkages, examples of what products which used these (clothes horse, lifts, tool box, engines) Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, create annotated drawings and prototypes Make: select tools/materials for making pop-up book with linkages, cutting, different ways of joining, decorating, finishing Use and Evaluate: written evaluation against criteria and existing products	Skills Following a recipe Measuring/weighing using scales Using yeast Mixing Making a dough, kneading, rising Baking Cooling Slicing, spreading Using a knife (claw method) Using a chopping board Chopping Peeling Pressing

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Year 4	

Sew – Cushions

Concepts

Process of design
Making products with fabric
Types of fabric (natural/synthetic)
Properties of fabric (thickness, softness, stretchiness)
Features of a cushion (size, materials,

shape, joining, decoration)

Skills

Research and Investigate: appliqué, cushions, running stitch, backstitch, overcast stitch (whipstitch)

Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, annotated drawings

Make: select tools/materials, making paper templates/patterns, drawing/cutting shapes, pinning, threading a needle, tying

stitch (whipstitch), appliqué, stuffing **Use and Evaluate:** written evaluation, peer

a knot, running stitch, backstitch, overcast

evaluation against criteria

Build – Moving Miniature Playgrounds

Concepts

Process of design
Mechanical systems (gears, teeth,
interlock, motion transfer, drive gear,
driven gear, gearing up, gearing down)
Gears: user and purpose in everyday
examples

Structures and materials to make a product with gears (3d shapes, strong, stiff and stable)

Electrical systems: circuits, batteries, bulbs and buzzers

Skills

Research and Investigate: of products which use gears (tin openers, bicycles, how gears on a bicycle work, history of gears, ancient Greek Antikythera mechanism)

Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, create annotated drawings and exploded diagrams

Make: select tools/materials for making a moving toy with gears and an electrical circuit, cutting, different ways of joining, decorating, finishing

Use and Evaluate: Written evaluation against criteria and existing products

Cook – Ratatouille, Couscous and Apple Crumble

Concepts

Sweet/Savoury
Ratatouille (food from France)
Couscous (food from North Africa)
Vegetables as part of a healthy diet
The different parts of a plant which we eat
British cooking
Different varieties of apples, seasonality
Apples as part of a healthy diet
Environment, sustainability, affordability

Skills

Following a recipe
Weighing using scales
Using a knife (bridge and claw method)
Using a chopping board, chopping and coring
Peeling an onion
Cooking vegetables
Soaking
Rubbing fat into flour
Sprinkling
Baking, cooling

Year 5	Build – Cams Toys	Cook – Pitta Bread and Honey	Sew - Bags
	Concepts Process of design Mechanical systems (cams, followers, sliders, camshaft, rotary motion, linear motion, cam profiles) Everyday examples and purpose of cams mechanisms Structures and materials to make products with cams and followers (3d shapes, strong, stiff and stable)	Cake Concepts Sweet/Savoury Bread as part of a balanced, healthy diet, different types Using yeast (leavened/unleavened bread) Cooking from different cultures Wheat production Honey production and history Health benefits of honey Cooking from different cultures	Concepts Process of design Making products with fabric Types of fabric (natural/synthetic) Properties and suitability of fabric How fabrics are made (weaving) Features of a bag (size, materials, fastenings, shape, joining, decoration, handles) Decoration (appliqué, embroidery)
	Skills Research and Investigate: Cams mechanisms, examples of what products use cams and followers (mechanical toys, sewing machines, engines, clocks), history of cams and mechanisms (Ismail alJazari), structure of a cams toy Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, create annotated drawings, cross-sectional diagrams Make: Select tools/materials for making a cam toy, cutting, different ways of joining, decorating, finishing Use and Evaluate: peer evaluation against	Skills Following a recipe Measuring using scales Activating yeast Mixing Making a dough (kneading, rolling, shaping and baking) Cooling Cracking an egg Beating Pouring Sprinkling	Skills Research and Investigate: Methods of decoration (appliqué, embroidery, bag design, materials and features Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, annotated drawings Make: select tools/materials, drawing/cutting shapes, pinning, threading a needle, tying a knot, backstitch, overcast stitch (whipstitch), joining, embroidery, appliqué, plaiting Use and Evaluate: written evaluation against criteria and existing products

criteria and existing products

Year 6	Build – Water Walls	Cook – Mezze	Sew – Upcycling Fashion
	Concepts Process of design Mechanisms (pulleys, Archimedes' screw) Everyday examples and purpose of pulleys, purpose of Archimedes' screw Structures and materials to make products with pulleys in everyday examples (3d shapes, strong, stiff and stable) Plastics (pollution/recycling/reuse) Use of electricity and connection to global warming	Concepts Sweet/Savoury Bread as part of a balanced, healthy diet, different types Using yeast (leavened/unleavened bread) Cooking from different cultures	Concepts Process of design Fast fashion and globalisation Waste and pollution Upcycling, recycling, sustainability Processes for making clothes (seams and hems) Decoration (appliqué, embroidery, buttons, gluing)
	Engineering systems to create environmentally friendly solutions Appropriate use of materials	Skills Following a recipe, weighing ingredients using scales	Skills Research and Investigate: fast fashion, upcycling, recycling, sustainability
	Skills Research and Investigate: Investigate water wall and pulleys Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, create annotated drawings and prototypes Make: select tools/materials for making a water wall for Reception with recycled objects, cutting, tying knots, sticking, making holes Use and Evaluate: evaluation against criteria and existing products	Using a knife (bridge and claw method) Chopping, grating Squeezing a lemon Using a garlic press Seasoning Soaking, mixing, mashing Cracking an egg Cooking with meat	Design: devising criteria (user, purpose, function, appeal), generate/innovate/develop ideas, annotated drawings, pattern pieces Make: experimentation with upcycling existing garments, select tools/materials, drawing/cutting shapes, creating pattern pieces, pinning, threading a needle, tying a knot, joining, appliqué, embroidery, running stitch, backstitch, overcast stitch, plaiting, attaching a button Use and Evaluate: written evaluation, against criteria and existing products, fashion show