



**D&T**  
**Subject Long Term Plan showing coverage across all year groups**

	Autumn 1	Autumn 2	Spring	Summer 1	Summer 2
<b>EYFS</b>	<p><b><u>Ourselves – How are we the same or different?</u></b></p> <p>Ongoing through play and zone work.</p>	<p><b><u>How do we celebrate different events?</u></b></p> <p>Ongoing through play and zone work.</p>	<p><b><u>Around the World</u></b>  <b><u>Which animals live in cold countries?</u></b>  <b><u>Which animals live in hot countries?</u></b></p> <p>Ongoing through play and zone work.</p>	<p><b><u>Fairy Tales/Traditional Stories – Which traditional tale do you like the best?</u></b></p> <p>Baking and sewing.  Ongoing through play and zone work.</p>	<p><b><u>Growing – What is growing all around us?</u></b></p> <p>Healthy Eating and keeping fit-preparing fruit and vegetables.  Ongoing through play and zone work.</p>
<b>1</b>		<p><b><u>What makes the Xbox more fun than toys/games from the past?</u></b></p> <p><b><u>Toy (e.g. boat, car)</u></b></p> <p><b><u>Design</u></b>  Explore levers and sliders understanding that there are mechanisms  Different mechanisms use different kind of movements  To know that levers and sliders can make things move  To use the words: up, down, left, right, vertical and horizontal to describe movement  Explore a range of existing books that use simple sliders and levers</p> <p><b><u>Make</u></b>  Know the steps needed to create a moving model that uses levers and sliders  Explore different mechanisms  Different tools that can be used and how to use these safely</p> <p><b><u>Evaluate</u></b>  Know how to evaluate a product</p>	<p><b><u>What did Flat Stanley do when he went to London?</u></b></p> <p><b><u>Flat Stanley Puppet</u></b></p> <p><b><u>Design</u></b>  Know what is required in a design  Explore design choices  Explore different types of fabric  Know what a puppet is and that there are different types that work in different ways</p> <p><b><u>Make</u></b>  Know how to make a fabric face  Discuss appropriate materials linked to suitability  Explore different finishing techniques e.g. using painting, fabric painting, fabric crayons, stitching, sequins, buttons and ribbons.  Understand how to join fabrics using different techniques e.g. glue, running stitch and over stitch stapling</p> <p><b><u>Evaluate</u></b>  Similar textile products  Know how to compare products  Know how to evaluate</p>	<p><b><u>Where do animals and plants come from?</u></b></p> <p><b><u>Preparing Fruit and Vegetables</u></b></p> <p><b><u>Design</u></b>  Experience common fruit and vegetables undertaking sensory activities i.e. appearance, taste and smell.  Understand where a range of fruit and vegetables come from.  Understand and use the basic principles of a healthy and varied diet</p> <p><b><u>Make</u></b>  Know how to use simple utensils and equipment to prepare food safely (e.g. peel, cut, slice, squeeze, grate) .</p> <p><b><u>Evaluate</u></b>  Know how to evaluate ideas and finished products against the design criteria, including intended user and purpose.</p>	
<b>2</b>	<p><b><u>What type of house would you like to live in?</u></b></p> <p><b><u>Freestanding Structures (Castle)</u></b></p> <p><b><u>Design</u></b>  Explore existing free-standing structures and explain what gives them strength, reinforcement and stability  Generate ideas based on simple</p>		<p><b><u>How do we know about The Great Fire of London?</u></b></p> <p><b><u>Mechanisms Wheels and Axels: Fire Engine</u></b></p> <p><b><u>Design</u></b>  Know technical vocabulary relevant to the project  Know how to develop and</p>		<p><b><u>Why wouldn't a pirate make a good friend?</u></b></p> <p><b><u>Preparing Fruit and Vegetables for a Picnic</u></b></p> <p><b><u>Design</u></b>  Experience common fruit and vegetables undertaking sensory activities i.e. appearance,</p>



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	<p>design criteria's Identify features of a castle</p> <p><b><u>Make</u></b> Know the tools and equipment needed to join card together Know the steps needed to make a free-standing structure- design criteria.</p> <p><b><u>Evaluate</u></b> Know how to be critical of a design.</p>		<p>communicate ideas through drawings and mock-ups</p> <p><b><u>Make</u></b> Explore a range of tools and equipment required to make the product Know how to perform practical tasks such as cutting, joining to allow movement and finishing- safely</p> <p><b><u>Evaluate</u></b> Know how to evaluate against original design criteria.</p>		<p>taste and smell. Understand where a range of fruit and vegetables come from. Understand and use the basic principles of a healthy and varied diet</p> <p><b><u>Make</u></b> Know how to use simple utensils and equipment to prepare food safely (e.g. peel, cut, slice, squeeze and grate).</p> <p><b><u>Evaluate</u></b> Know how to evaluate ideas and finished products against the design criteria, including intended user and purpose.</p>
<p><b>3</b></p>		<p><b><u>Why Africa is a continent and what is significant about its history?</u></b> <b><u>Moving Creatures in a Cage or Box</u></b></p> <p><b><u>Design</u></b> Revisit knowledge on mechanisms Understand what pneumatic mechanisms are Know how to create a realistic design</p> <p><b><u>Make</u></b> Know that a specific order is required Know what tools are required Explore finishing techniques</p> <p><b><u>Evaluate</u></b> Know how to evaluate own products against criteria and user needs.</p>		<p><b><u>Why did the Anglo Saxons and Scots want to settle in Britain?</u></b></p> <p><b><u>Textiles: Make a purse</u></b></p> <p><b><u>Design</u></b> Know how to create annotated sketches, prototypes. Know what is meant by a realistic idea and how this can be made fit for purpose.</p> <p><b><u>Make</u></b> Know how to strengthen, stiffen and reinforce existing fabrics. Understand how to securely join two pieces of fabric together Understand the need for patterns and seam allowances Know the appropriate tools to use and how to use these with accuracy</p> <p><b><u>Evaluate</u></b> Investigate a range of 3D textile products relevant to the project Understand how a key event/individual has influenced the development of the chosen product.</p>	<p><b><u>Why should rainforests be important to us all?</u></b></p> <p><b><u>Food</u></b></p> <p><b><u>Design</u></b> Recap knowledge on what healthy eating is and a balanced diet Know the importance of annotated sketches and what appropriate information to include Know about a range of fresh and processed ingredients appropriate for their product and whether they are grown, reared or caught.</p> <p><b><u>Make</u></b> Know how to plan the main stages of a recipe, listing ingredients, utensils and equipment Know how to use the equipment safely and hygienically Know how to use appropriate equipment and utensils to prepare and combine food</p> <p><b><u>Evaluate</u></b> Know what a sensory evaluation is Understand how to record evaluations using tables and simple graphs.</p>



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<b>4</b>		<p style="text-align: center;"><b><u>What makes the earth angry?</u></b>  <b><u>(Including pollution)</u></b></p> <p style="text-align: center;"><b><u>Simple circuits and switches i.e. torch to be used in an emergency</u></b></p> <p><b><u>Design</u></b>          Understand how to use electrical systems in a product          Know about 'needs' and 'wants'          Know how to generate, develop, model and communicate their ideas through annotated sketches</p> <p><b><u>Make</u></b>          Know how to identify and recognise how their work has improved          Know the stages of making and why these are important to follow          How to connect electrical components safely          The ways in which we can enhance the way the product works</p> <p><b><u>Evaluate</u></b>          Explore a range of existing battery powered objects          Know how to identify and recognise how their work has improved.</p>	<p style="text-align: center;"><b><u>How did life change from the middle ages to the Tudor period?</u></b></p> <p style="text-align: center;"><b><u>Design a Healthy Banquet</u></b></p> <p><b><u>Design</u></b>          Recap knowledge on what healthy eating is and a balanced diet          Know the importance of annotated sketches and what appropriate information to include          Know about a range of fresh and processed ingredients appropriate for their product and whether they are grown, reared or caught.</p> <p><b><u>Make</u></b>          Know how to plan the main stages of a recipe, listing ingredients, utensils and equipment          Know how to use the equipment safely and hygienically          Know how to use appropriate equipment and utensils to prepare and combine food</p> <p><b><u>Evaluate</u></b>          Know what a sensory evaluation is          Understand how to record evaluations using tables and simple graphs</p>		
<b>5</b>	<p style="text-align: center;"><b><u>How has the Victorian period affected our lives?</u></b></p> <p style="text-align: center;"><b><u>Victorian Toys</u></b></p> <p><b><u>Design</u></b>          Understand that mechanical systems have an input, process and an output. Understand how gears and pulleys can be used to speed up, slow down or change the direction of movement. Explore a range of Victorian toys          Know how to select from and use a wider range of tools and equipment to perform practical tasks.</p> <p><b><u>Make</u></b>          Know what tools and techniques are</p>		<p style="text-align: center;"><b><u>How has Egypt changed since ancient times?</u></b></p> <p style="text-align: center;"><b><u>Celebrating culture and seasonality (Ingredients for a Soup and flat bread)</u></b></p> <p><b><u>Design</u></b>          Apply the principles of a healthy and varied diet          Prepare and cook predominantly savoury dishes using a range of cooking techniques          Understand seasonality, and know where and how ingredients are grown, reared, caught and processed</p> <p><b><u>Make</u></b></p>		



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	<p>required to make a Victorian toy. How to use different tools and equipment safely Know how to work within constraints of time, resources and cost.</p> <p><b>Evaluate</b> Know how to investigate and analyse existing products Know how to evaluate ideas and products against own design criteria and consider the views of others</p>		<p>Know how to use utensils and equipment including heat sources to prepare and cook food Understand about how seasonality in relation to food products and the source of different food products</p> <p><b>Evaluate</b> Know how to carry out sensory evaluations of a range of relevant products and ingredients Know how to record evaluations using tables, graphs and charts.</p>		
6	<p><b><u>How did WW2 impact the local area?</u></b></p> <p><b><u>Making a belt for garden tools (Dig for Victory)</u></b></p> <p><b>Design</b> Know that a 3-D textile product can be made from a combination of accurately made pattern pieces, fabric shapes and different fabrics.</p> <p><b>Make</b> Fabrics can be strengthened, stiffened and reinforced when appropriate Know how to use the equipment safely Explore a range of fabrics</p> <p><b>Evaluate</b> Know the intended user Know how to compare the product to the original design specification Similar textile products</p>		<p><b><u>What did the Romans ever do for us?</u></b></p> <p><b><u>Making Yeast Based Products (Based on snacks for Sports Day)</u></b></p> <p><b>Design</b> Understand about seasonality in relation to food products and the source of different food products Explore a range of initial ideas and make design decisions</p> <p><b>Make</b> Know how to use utensils and equipment including heat sources to prepare and cook food.</p> <p><b>Evaluate</b> Understand how key chefs have influenced eating habits to promote varied ad healthy diets Know what a sensory evaluation is and how to record the data through a graph/chart.</p>		<p><b><u>What happened to the Mayans?</u></b></p> <p><b><u>Celebrating culture and seasonality (Ingredients for a Soup)</u></b></p> <p><b>Design</b> Apply the principles of a healthy and varied diet prepare and cook predominantly savoury dishes using a range of cooking techniques Understand seasonality, and know where and how ingredients are grown, reared, caught and processed</p> <p><b>Make</b> Know how to use utensils and equipment including heat sources to prepare and cook food Understand about how seasonality in relation to food products and the source of different food products</p> <p><b>Evaluate</b> Know how to carry out sensory evaluations of a range of relevant products and ingredients Know how to record evaluations using tables, graphs and charts</p>