



Key Stage 1		
Term	Year A	Year B
Autumn	<b>Structures</b> (Investigating different techniques to make structures stronger. Joining materials appropriately for different situations.)	<b>Textiles</b> (Joining, decorating and colouring fabrics. Cutting out fabrics using a template.)
Spring	<b>Mechanisms</b> (Experimenting with levers and sliders to find different ways of moving things. Cutting and folding techniques.)	<b>Mechanisms</b> (Making vehicles with construction kits. Using a range of materials to make wheels/axles.)
Summer	<b>Food</b> (Investigating diet/where food comes from. Learning simple chopping and measuring techniques.)	<b>Food</b> (Investigating diet/where food comes from. Learning simple chopping and measuring techniques.)

Lower Key Stage 2		
Term	Year A	Year B
Autumn	<b>Food</b> (Exploring seasonality, where food is grown and healthy eating choices. Following recipes and combining a range of ingredients.)	<b>Electrical Systems</b> (Incorporating a circuit into a model using switches, bulbs and buzzers. Using ICT to control products.)
Spring	<b>Mechanical systems</b> (Using gears, pulleys, levers and linkages.)	<b>Textiles</b> (Join fabrics using running stitch and blanket stitch. Prototype patterns using J cloths.)
Summer	<b>Structures</b> (Create and strengthen shells and frames with diagonal struts.)	<b>Food</b> (Exploring seasonality, where food is grown and healthy eating choices. Following recipes and combining a range of ingredients.)

Upper Key Stage 2		
Term	Year A	Year B
Autumn	<b>Textiles</b> (Creating 3D products using pattern pieces and seam allowance. Joining fabrics using a range of stitches.)	<b>Electronic systems</b> (Using switches, bulbs, buzzers and motors. Programming, monitoring and controlling using ICT.)
Spring	<b>Structures</b> (Using a hand drill and bradawl. Cutting strip wood and dowel accurately to 1mm.)	<b>Mechanical systems</b> (Using cams, pulleys and gears. Programming, monitoring and controlling using ICT.)
Summer	<b>Food</b> (Preparing food products taking into account the properties of ingredients and sensory characteristics. Using a range of cooking techniques.)	<b>Food</b> (Preparing food products taking into account the properties of ingredients and sensory characteristics. Using a range of cooking techniques.)

