

<u>D&T Medium Term Curriculum Map 2025-2026</u>

		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 1	Торіс		Textiles and Puppets		Windmills		Mechanisms - Wheels and Axles
	Ican	I can join fabrics t different materials		1. I can design a wi	ndmill	I can understand Vocabulary: axle	d how wheels move
		Vocabulary: design, e puppet, safety pin, te	equipment, glue, hand chnique.	2. I can make a stat	ole structure	diagram, mechar	
		Skill: can join fabric l or glueing.	oy pinning, stapling	3. I can build a wind	mill (2 lessons)	axle, wheel and a	xle holder.
		Knowledge: different to used to join fabrics for		4. I can evaluate, tes design (2 lessons)	st and improve my		ll that in order for a must be attached to
		2. I can use a templa design	te to create my	NOT BEING TAUGHT		2. I can identify who turning	at stops wheels from
		Vocabulary: decorate inspiration	e, design, fabric,			Vocabulary: axle equipment, mech	
		model, stencil, templo	ate.			Skill: fix a design can move.	so that the wheel
		Skill: design a puppe and use it to cut your				Knowledge : recal an axle in order t	ll that a wheel needs to move.
		Knowledge: a templat out two identical sha puppet.				3. I can design a ma	
		3. I can join 2 fabrics	together accurately			wechanism, whee	, axle holder, chassis, el
		Vocabulary: equipmer	nt, fabric, glue, safety			Skill: label my de	esign using



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	technique.		appropriate vocabulary			
	Skill: align two pieces of fabric. then join the fabrics together.		Knowledge : recall what makes a wheel and an axle work.			
	Knowledge: different techniques may be used to join fabrics for different purposes.		4. I can build a moving vehicle (2 lessons)			
	4. I can decorate my design using joining methods (2 lessons)		Vocabulary: axle, axle holder, chassis, dowel, mechanism, wheel, evaluation			
	Vocabulary: decorate, design criteria, equipment, inspiration, model, technique.		Skill: make a wheel and axle mechanism.			
	Skill: use suitable ways of joining (glue, pin or staple), materials (wool, fabric,		Knowledge : recall what makes a wheel and an axle work			
	buttons, pins), to decorate my puppet.		5. I can evaluate, test and improve my design.			
	Knowledge:					
	5. I can evaluate, test and improve my design		Evaluate how functional my vehicle is and whether it meets the Design Criteria.			
	Evaluate how functional my vehicle is and whether it meets the Design Criteria.		The process of evaluating and improving should happen alongside the making process.			
	The process of evaluating and improving should happen alongside the making process.		process.			
Skills	 Technical Knowledge explore and evaluate a range of existing products. Select from and use a wide range of tools and equipment to perform practical tasks. 	 Technical Knowledge explore and evaluate a range of existing products. build structures, exploring how they can be made stronger, stiffer and more stable. 	 Technical Knowledge explore and evaluate a range of existing products. explore and use mechanisms in their product. Design 			



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	 Design design purposeful, functional, appealing products for themselves and other users based on design criteria. generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and technology. select from and use a wide range of materials and components, including construction materials, according to their characteristics. Make select from and use a range of tools and equipment to perform practical tasks. Evaluate evaluate their ideas and products against design criteria 	 Design design purposeful, functional, appealing products for themselves and other users based on design criteria. generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. explore and use mechanisms (e.g. levers, sliders, wheels and axles), in their products. Make select from and use a range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining and finishing). select from and use a wide range of materials and components, including construction materials, according to their characteristics. Evaluate explore and evaluate a range of existing products. evaluate their ideas and products against design criteria 	 design purposeful, functional, appealing products for themselves and other users based on design criteria. generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and technology. Make select from and use a range of tools and equipment to perform practical tasks. Evaluate evaluate their ideas and products against design criteria
Key Vocab	 Design criteria Equipment Glue Inspiration Method Safety pin Technique Template 	net structures windmill stable turbines	 wheels movement axle axle holder change/ fix balance body/chassis mechanisms dowel



		Decorate		
		Decorate		
	Knowled materials to join. 9e • A template is important to ensure that all pieces are of equal size.		 A windmill is a structure that converts wind power into rotational energy by means of vanes called sails or blade. There are 3 parts of a windmill – supporting structure, turbine or sails and axle. Windmill turbines use wind to turn and make the machine work An axle is a rod or spindle (either fixed or rotating) passing through the centre of a wheel or group of wheels. 	 Wheels move because they are attached to an axle Wheels are circular discs. Axles moves inside an axle The axle holder is attached to the body of a vehicle.
	Expert evidence	Finished product - Hand puppet	Finished product - Moving windmill	Finished product - Moving vehicle
Year 2	Торіс	Structures – Chair	Food - Balanced Diet	Mechanisms - moving monster
	Ican	 I can explore the structure and stability of different shapes. 	To recognise foods and their food groups.	I can understand how objects move. Vocabulary: pivot, lever, linkage.
		Vocabulary: design criteria, man-made natural, properties, shape, stable, structure.	Vocabulary: carbohydrates, dairy, fruit, oils, proteins, spreads, vegetables. Skills: match foods with the food group they belong to.	Skill: identify mechanisms in everyday objects.
		Skill: identify natural and man-made structures.	Knowledge: name the five food groups and explain how much of each food group I should have every day.	Knowledge: mechanisms are a collection of moving parts that work together in a machine.
		Knowledge: shapes and structures with wide, flat bases or legs are the most stable.	2. To identify the balance of food groups in a meal.	2. I can explore linkages for movement. Vocabulary: linkage, pivot, mechanical,



2. I can understand strength in different shaped structures.

Vocabulary: stable, stiff, strong, test, weak

Skill: build a strong and stiff structure by folding paper and testing it.

Knowledge: there are different ways to fold paper to improve its strength and stiffness.

3. I can make a structure from a design.

Vocabulary: design criteria, model, stable, stiff, strong, structure.

Skill: create joints and structures from paper, card and tape.

Knowledge: understand that chairs are structures that need to be strong, stiff and stable.

4. I can make a finished structure and evaluate its strength, stiffness and stability. (2 lessons).

Vocabulary: design criteria, model, stable, stiff, structure, test

Skill: evaluate my structure according to the design criteria.

Knowledge: the chair I design needs to be

Vocabulary: balanced, diet, menu.

Skills: plan a balanced menu.

Knowledge: explain the food groups in a meal.

3. I can identify an appropriate piece of equipment to prepare a given food.

Vocabulary: chopping board, cut, grate, grater, scissors, snip, spread, table knife. Skill: practise food preparation skills using a range of equipment.

Knowledge: justify using a piece of equipment with a type of food.

To select balanced combinations of ingredients.

Vocabulary: combination, design brief, feel, smell, taste.

Skill: select foods from specific food groups and describe their taste.

Knowledge: explain why I have chosen to put foods together.

5. I can design a balanced wrap based on criteria

Skill: making several versions of the linkage examples using different widths, lengths and thicknesses of card

Knowledge: a linkage is a system of levers that are connected by pivots.

3. I can explore different design options.

Vocabulary: design criteria, input, linkage mechanical, output, pivot

Skill: draw two moving monster designs including the linkage I will use to make my monster move.

Knowledge: linkages use levers and pivots to create motion

4. I can make a moving monster (2 lessons)

Vocabulary: design criteria, evaluation, linkage, mechanical, pivot.

Skill: make the features of my monster.

Knowledge: materials can be selected according to their characteristics.



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	strong, stiff, stable and support Teddy.	Vocabulary: design, ingredients.	
	5. I can evaluate, test and improve my design.Evaluate how functional my chair is and whether it meets the Design Criteria.	Skill:. design three different wraps.	5. I can evaluate, test and improve my design Evaluate how functional my monster is and whether it meets the Design Criteria.
	The process of evaluating and improving should happen alongside the making	Knowledge: justify the choices I have made.	The process of evaluating and improving should happen alongside the making
	process.	6. I can evaluate a dish based on design criteria.	process.
		Vocabulary: appearance, evaluate, review.	
		Skill: select the ingredients for my recipe and identify the equipment needed to prepare different foods.	
		Knowledge: decide if I like different wraps and choose my favourite.	
		The process of evaluating and improving should happen alongside the making process.	
Skills	 Technical knowledge Build structures, exploring how they can be made stronger, stiffer and more stable. 	Technical Knowledge understand where food comes from. Make use the basic principles of a healthy	Technical knowledge Explore and use mechanisms [for example, levers, sliders, wheels and axles] in their products
	 Design Design purposeful, functional, appealing products for themselves and other users based on design criteria. Generate, develop, model and 	 use the basic principles of a healthy and varied diet to prepare dishes. Design Design purposeful, functional, appealing products for themselves and other users based on design criteria. 	 Design Design purposeful, functional, appealing products for themselves and other users based on design criteria Generate, develop, model and communicate their ideas through



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	communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. Make Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. Evaluate Explore and evaluate a range of existing products existing products Evaluate their ideas and products against design criteria Build structures, exploring how they can be made stronger, stiffer and more stable	 Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology. Evaluate Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria 	talking and drawing, templates, mock-ups and, where appropriate, information and communication technology Make Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. Evaluate Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria.
Key Vocab	 Design criteria Man-made Natural Properties Structure Stable Shape 	 nutritional information 5 food groups - fruit and vegetables, starchy carbohydrates, proteins, dairy, oil and spreads slice safely - bridge or claw grip ingredients flavour combinations 'hidden sugars' food hygiene 	 Axle Design Criteria Input Linkage Mechanical Output Pivot Wheel



D&T	Medium	Term	Curriculum	Man	2025-2026

	stronger by addin I know that shape:	g supports. s and structures	from far away and the environment Vegetables and for seasons Seasonal' fruits of those that grow if and taste best To avoid cross-constructions from construction and undersils and kitch	d has an impact on ruit grow in certain and vegetables are n a given season entamination you meat and fish oked meats and se separate nen equipment for	in a mechanism I can identify me everyday objects I understand the something that to a l understand the system of levers by pivots	s at a lever is turns on a pivot
Expert evidence		Create a finished product – instrument	Create an end product - Healthy wrap			Create an end product - moving monster
Τορίς		Food - Eating Seasonally		Textiles – Design a bag for Europe		Structures - constructing a castle (Battle of Barnet link)
l can	1. I can explain why food comes from different places around the world. Vocabulary:: arid, climate, country, Mediterranean, mountain, polar, temperate, tropical, weather. Skill: identify some fruits and vegetables		and applique. Vocabulary: applique embellish fabric, patch, runnin	é, cross-stitch, g stitch, thread	(2D and 3D) are a strong and stabl Vocabulary: 2D, 3D, a stable, stiff, strong	castle, key features,
	evidence Topic	Expert evidence Topic 1. I can explain why different places of the vidence vocabulary: arid, clir Mediterranean, mountemperate, tropical, we skill: identify some fr	Expert evidence Topic 1. I can explain why food comes from different places around the world. Vocabulary:: arid, climate, country, Mediterranean, mountain, polar, temperate, tropical, weather.	stronger by adding supports. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with environment vegetables and find seasons or 'Seasonal' fruits of those that grow in and taste best. I can explain why food comes from different places around the world. I can explain why food comes from different places around the world. I can explain why food comes from different places around the world. Vocabulary: arid, climate, country, Mediterranean, mountain, polar, temperate, tropical, weather. Skill: identify some fruits and vegetables I can learn how to and applique embellish fabric, patch, runnin I can learn fabric, patch, runnin I	stronger by adding supports. I know that shapes and structures with wide, flat bases or legs are the most stable. Imported food would have travelled from far away and has an impact on the environment Vegetables and fruit grow in certain seasons Seasonal' fruits and vegetables are those that grow in a given season and taste best To avoid cross-contamination you should keep row meat and fish separate from cooked meats and other food and use separate utensils and kitchen equipment for cooking with raw meat and fish Expert evidence Create a finished product – instrument Topic Food - Eating Seasonally Textiles – Design a bag for Europe 1. I can explain why food comes from different places around the world. Vocabulary: arid, climate, country, Mediterranean, mountain, polar, temperate, tropical, weather. Skill: identify some fruits and vegetables	stronger by adding supports. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures with wide, flat bases or legs are the most stable. I know that shapes and structures the environment on the environment. I know that shapes and structures the environment. I know that shapes and structures the environment. I know that shapes and structures the environment. I loan leaved a finit sand vegetables and fruit grow in certain seasons. I con a given season and the something that is seasons and taste best. I con ovoid cross-contamination you should keep raw meat and fish separate from cooked meats and other food and use separate utensits and kitchen equipment for cooking with raw meat and fish. I con explain why food comes from different places around the world. I can I l can explain why food comes from different places around the world. Vocabulary: arid, climate, country, Mediterranean, mountain, polar, temperate, tropical, weather. Skill: identify some fruits and vegetables I can learn how to sew cross-stitch and applique. Vocabulary: appliqué, cross-stitch, embellish fabric, patch, running stitch, thread Skill: draw the design from the environment and represent and vegetables and fruit grow in certain severation the something that is separate those that government and vegetable and runter and vegetable and runter and vegetable and runter and vegetables and runter and vegetable and runter and ve



	Term Curriculum Map 2025-2026 technique.	that will create the features.
Knowledge: label countries where different fruits and vegetables grow.	technique.	that will create the realtires.
I can explain the benefits of seasonal foods.	Knowledge: understand why we applique.2. I can design a bag and its template.	Knowledge: It must be strong and stable and made from a mixture of 3D shapes made from nets and packaging.
Vocabulary: climate, export, import, seasonal, seasons. Skill: match fruits and vegetables with the season in which they grow in the UK.	Vocabulary: Ancient Egypt, asymmetrical, pharaohs, symmetrical, template, uekh/wesekh unique	2. I can design a castle. Vocabulary: 2D, 3D, castle, shape
Knowledge: know that importing food has		, , , , , , , , , , , , , , , , , , , ,
Knowledge: know that importing food has an impact on the environment.	Skills: create a template. to fit design criteria	Skill: It must be strong and stable and made from a mixture of 3D shapes made from nets and packaging.
3. I can develop cutting and peeling skills.	Knowledge: understand how to adapt a template to fit design criteria.	Knowledge: draw the design of my castle using 2D shapes and labelling the 3D shapes that will create the features;
Vocabulary: cut, grate, peel, snip. Skill: identify equipment used for preparing food	3. I can assemble fabric parts (to decorate the product).	3. I can construct 3D nets. Vocabulary: castle, net, shape, structure
Knowledge: explain why food would or would not need to be prepared.	Vocabulary: cotton, polyester, running stitch, silk, template	Skill: can construct a range of 3D geometric shapes using a net by:
4. I can evaluate seasonal ingredients.	Skills: cut and shape fabric accurately; use stitches to join fabrics.	cutting along the bold lines. folding along the dotted lines. keeping the tabs the correct size.
Vocabulary: fruit, ingredients, seasonal, taste, texture, vegetable.	Knowledge: fabrics have different properties depending on the material.	making crisply folded edges. constructing the net using glue to make a geometric shape.
Skill: identify current seasonal foods.	4. I can make a bag (2 lessons).	
Knowledge: taste various fruits and	Vocabulary: appliqué, cross-stitch,	Knowledge: know that a net is what a 3D



		Term Curriculum Map 2025-2026	,
	vegetables and describe their flavours.	embellish, pinking, running stitch, template	shape would look like if it were opened out flat.
	5. I can safely follow a recipe when cooking.	Skills: follow design criteria; use cross-stitch.; add appliqué.	4. I can construct and evaluate my final product (2 lessons)
	Vocabulary: balanced, ingredients, measure, nutrition, recipe	Knowledge: fabrics have different properties depending on the material.	Vocabulary: castle, design, net, scoring, structure, tab
	Skill: prepare ingredients and follow a recipe safely and sensibly	5. I can evaluate, test and improve my	Skill: cut, score and glue nets, as well as secure parts using tape
	Knowledge: select the right equipment for each preparation technique.	design. Evaluate how functional my bag is and	Knowledge: my castle should be relatively sturdy with a castle base to secure my structure.
	6. I can evaluate a dish.	whether it meets the Design Criteria.	,
	Vocabulary: appearance, evaluate, taste, texture	The process of evaluating and improving should happen alongside the making process.	5. I can evaluate, test and improve my design
	Skill: identify strengths. Knowledge: consider taste, texture, appearance and use of seasonal		Evaluate how functional my castle is and whether it meets the Design Criteria.
	ingredients.		The process of evaluating and improving should happen alongside the making process.
Skills	Cooking and nutrition	Select from and use a range of tools	Technical Knowledge
JAIILS	 The principles of a healthy and varied diet. Understand seasonality, and know where and how a variety of 	 Select from and use a range of tools and equipment to perform practical tasks. Design purposeful, functional, appealing products for themselves and other users based on design 	Pupils should be taught to apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
	ingredients are grown, reared, caught and processed.	 criteria Select from and use a range of tools and equipment to perform practical 	DesignPupils should be taught to use research and develop design



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	Make • Pupils should be taught to prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.	tasks	criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.		
			 Make Pupils should be taught to select from and use a range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining and finishing). Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics. Evaluate Pupils should be taught to evaluate their ideas and products against their own design criteria and 		
Key Vocab	 climate – four seasons sourced conditions fruit skewers seasonal fruits import food environment rainbow foo prepare hygiene nutritious 	 Applique Cross-stitch Design Equipment Fabric Patch Running stitch Thread 	consider the views of others to improve their work. castles tower turrets battlements moat gatehouse curtain walls drawbridge flag shapes - cylinder and cube net		



	D&T Medium Term Curriculum Map 2025-2026					
	Sticky Knowled ge	 Climates enable different fruits and vegetables to grow. Each country has its own climate Not all fruits and vegetables can be grown in the UK Imported food would have travelled from far away and has an impact on the environment Vegetables and fruit grow in certain seasons. 'Seasonal' fruits and vegetables are those that grow in a given season and taste best. To avoid cross-contamination you should keep raw meat and fish separate from cooked meats and other food and use separate utensils and kitchen equipment for cooking with raw meat and fish 	 Appliqué is a piece of material sewn over the top of a larger piece, sometimes just for decoration and sometimes to cover a hole in the underneath material or for decoration. Cushions are used for a purpose and also for decoration. 	 tab scoring strong/stable The features of castles are curtain wall, towers, battlements, drawbridge, flag, turrets and moat. A tower and turrets are made up of the 3D shape – cylinder. A gatehouse is made up of the 3D shape – cube The term 'net' is what a 3D shape would look like if it were opened out flat On a net you cut along the bold lines. On a net you fold along the dotted lines. To 'score' is to score the edges with a ruler and scissors or finger nails to create a defined shape. 		
	Expert Evidenc e	Finished product - a healthy plate of food	Finished product - a cushion fit for purpose	Finished product - a castle		
Year 4	Торіс	Cooking - Adapting a recipe	Textiles: Fastening	Mechanical systems - Slingshot car (North American cars)		
	I can	 I can evaluate existing biscuit products. 	 I can identify and evaluate different types of fastenings. Vocabulary: fabric, fastening, fix 	1. I can build a car chassis Vocabulary: chassis, energy, kinetic,		
			· · · · · · · · · · · · · · · · · · ·	mechanism		



Vocabulary: buttery, crunchy, ingredients, target audience, taste, texture.

Skills: identify the taste and texture of existing biscuits.

Knowledge: a biscuit is made for a certain target audience.

2. I can prepare and bake.

Vocabulary: combine, cream, hygiene, sieve, sift, wooden spoon.

Skills: follow a recipe and use a cooking technique.

Knowledge: simple food safety and hygiene rules are important.

3. I can design a biscuit to a given budget.

Vocabulary: addition, appearance, budget, design, ingredients, multiplication, pounds.

Skills: create a design for the final product.

Knowledge: ingredients are selected for a target audience.

 I can make a biscuit that meets a given design brief - "Biscuit bake off" (2 lessons)

Skills: identify the benefits of each fastening type.

Knowledge: know the disadvantages of each fastening type.

2. I can design a product to meet design criteria.

Vocabulary: fabric, fastening, fix.

Skills: design a product based on a design criteria.

Knowledge: understand and what is needed as part of a design criteria.

3. I can make and test a paper template.

Vocabulary: fabric, fastening, fix

Skills: make/test a paper template.

Knowledge: know that creating a mock-up (prototype) of my design is useful for checking ideas and proportions.

4.1 can assemble a book jacket (2 lessons)

Vocabulary: fabric, fastening, fix, needle, needle eye, thread

Skills: join fabric by sewing.

Knowledge: know that my product is fit for purpose.

Skill: Create a frame for a chassis using joining techniques (glue, masking tape)

Knowledge: kinetic energy is the energy that something (an object or person) has by being in motion, e.g., the energy that a swing has to keep moving; any object in motion uses kinetic energy.

2. I can design a shape that reduces air resistance

Vocabulary: air resistance, chassis, design, graphics, model, research, structure, template

Skill: Draw a net to create a structure from.

Knowledge: understand which shapes increase or decrease the speed of the car as a result of air resistance.

3. I can make a model based on a chosen design Vocabulary: air resistance, chassis, design, graphics, model, research, structure, template

Skill: measuring, marking and cutting the panels (nets) against the dimensions of my chassis.

Knowledge: nets are flat shapes that can be turned into 3D structures and which



	D&T Medium	Term Curriculum Map 2025-2026	
	Vocabulary: adapt, ingredients, modify, unique, market research Skills: follow a recipe; modify the recipe as and when needed Knowledge: feedback is essential from my target audience 5. I can evaluate, test and improve my design. Evaluate my biscuits and whether they meet the Design Criteria. The process of evaluating and improving should happen alongside the making process.	5. I can evaluate, test and improve my	include tabs that are secured to the panels of the chassis 4. I can assemble and test my completed product (2 lessons) Vocabulary: air resistance, chassis, design, graphics, model, research, structure, template Skill: assemble the panels of the body to the chassis correctly Knowledge: some cars are faster than others as a result of the following: Body shape. Stored energy in the elastic band. Accuracy of the angle in the chassis axle. 5. I can evaluate, test and improve my design Evaluate how functional my car is and whether it meets the Design Criteria. The process of evaluating and improving should happen alongside the making process.
Skills	 Cooking and nutrition understand and apply the principles of a healthy and varied diet. prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. understand seasonality, and know where and how a variety of ingredients are grown, reared, caught 	 Make build structures, exploring how they can be made stronger, stiffer or more stable. select from and use a wider range of materials and components, including construction materials, textiles, according to their functional properties and aesthetic 	Design Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.



	D&T Mediun	n Term Curriculum Map 2025-2026	
	 and processed <u>Design</u> Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design Select from and use a wider range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining and finishing), accurately. Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities. Evaluate Investigate and analyse a range of existing products. Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work 	qualities. Evaluate Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria.	 Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately. Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities. Evaluate Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work Technical knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]
Key Vocab	 taste ingredients crumble/crack measuring features basic hygiene safety and 	 fastenings fabric secure, break, strong design criteria aesthetics and practicality 	 Air resistance Design Structure Graphics Research Model Chassis



		hygiene prototype modify branding – name and logo packaging budget	 book sleeve joined sections of fabric template proportions assemble attach envelope style jacket style sew, stitch 	● Template
	Sticky Knowled ge Evaluating a product is to consider the smell, taste, texture, appearance, packaging and target audience. Food hygiene means washing, counters, tools and hands.		 The main types of fastenings are zippers, Velcro, press stud, clasp, button and toggle. The main disadvantage of some fastenings is the cost - toggles and zippers can be expensive. A fastening is a device that mechanically joins or affixes two or more objects together. There are two styles of book sleeves: the envelope style and the jacket style. 	 Smaller shapes create less air resistance and can move faster through the air. I can evaluate the speed of my design based on the understanding that some cars are faster than others as a result of: Body shape Stored energy in the elastic band Accuracy of the angle in the chassis and axle
	Expert Evidenc e	Finished product - baked biscuit		- Finished product - a moving car
Year 5	Торіс	Mechanical systems: Pop-up books	Food: What could be healthier?	Structure: Bridges
	Ican	1. I can design a pop-up book. Vocabulary: design, design brief, design criteria, input, layers, lever, mechanism, model, motion, output, pivot, slider, spacers, structure, reinforce, research	I can understand where food comes from. Vocabulary: abattoir, beef, farm, ingredients, process	1. I can explore how to reinforce a beam (structure) to improve its strength. Vocabulary: arch bridge, beam bridge, corrugation, lamination, rigid, stiff, strength, technique



Skill: design a book made up of a front cover and four pages and include a mixture of structures and mechanisms within it.

Knowledge: an input is the motion used to start a mechanism. An output is the motion that happens as a result of starting the input.

2. I can follow my design brief to make my pop up book, (2 lessons)

Vocabulary:

Skill: use paper, card and glue to make my book structure.

Knowledge: structures use the movement of the pages to work and that mechanisms control movement.

3. I can use layers and spacers to hide mechanisms.

Vocabulary: aesthetic, layers, spacers

Skill: complete the mechanisms and structures as detailed in my design template.

Knowledge: by using layers and spacers to hide relevant parts of my mechanisms, I can make my book look neater and more attractive

4. I can write and illustrate my book (2 lessons)

Skill: beef, reared, processed, ethical, diet, ingredients, supermarket, farm

Knowledge: Explain the journey of beef from farm to table. and understand the ethical issues around the way in which cattle should be farmed

2. I can understand the term 'healthy'. Vocabulary: beef, reared, processed, ethical, diet, ingredients, supermarket, farm, balanced

Skill: research and suggest healthy substitutions and additions to a recipe

Knowledge:

3. I can adapt a traditional recipe.

Vocabulary: adaptation, enhance, ingredients, preference

Skill: research unique ingredients in different bolognese recipes.

Knowledge: Changing the ingredients of a simple recipe can enhance it.

4.1 can safely follow a recipe..

Vocabulary: balanced, cross-contamination, ingredients, measure, nutrition, recipe

Skill: Follow the recipe methods that I wrote last lesson.

Skill: identify stronger and weaker structures; find different ways to reinforce structures.

Knowledge: understand how to reinforce a structure.

2. I can build a spaghetti truss bridge.

Vocabulary: aesthetics, factors, joint, stability, stiffness, strength, truss bridge

Skill: use triangles to create truss bridges and test them.

Knowledge: understand how triangles can be used to reinforce bridges.

3. I can build a wooden truss bridge (2 lessons).

Vocabulary: assemble, bench hook/vice, hardwood, material properties mark out, sandpaper, softwood, tenon saw/coping saw, truss bridge, wood file/rasp

Skill: measure and mark out accurately on wood; select appropriate tools and equipment for particular tasks.

Knowledge: explain why selecting appropriating materials is an important part of the design process.

4. I can reinforce and evaluate my truss bridge.



D&T Medium Term Curriculum Map 2025-2026				
	Vocabulary:	Knowledge: select the right equipment for each preparation technique.	Vocabulary: accuracy, evaluate, joints, quality of finish, reinforce, wood	
	Skill:	5. I can evaluate, test and improve my design	sourcing	
	Knowledge:	The process of evaluating and	Skill: identify points of weakness and	
	5. I can evaluate, test and improve my design	improving should happen alongside the making process.	reinforce them as necessary following testing.	
	Evaluate how functional my pop-up book is and whether it meets the Design Criteria		Knowledge: understand how to strengthen, stiffen and reinforce my structure.	
	The process of evaluating and improving should happen alongside the making process.		Evaluate how functional my truss bridge is and whether it meets the Design Criteria	
			The process of evaluating and improving should happen alongside the making process.	
Skills	 Design Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded 	 Cooking and nutrition Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed. 	Investigate Generate, develop, model and communicate their ideas through discussion and prototypes. Build Select from and use a wider range of materials, components and construction materials according to their functional properties and aesthetics.	
	diagrams, prototypes, pattern pieces and computer-aided design	DesignUse research and develop design criteria to inform the design of	 Investigate Generate, develop, model and communicate their ideas through 	



	 <u>Make</u> Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately. Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities. <u>Evaluate</u> Investigate and analyse a range of existing products. Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. 	innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. Make select from and use a wider range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining and finishing), accurately. Evaluate Investigate and analyse a range of existing products.	discussion and prototypes. Build Select from and use a wider range of materials, components and construction materials according to their functional properties and aesthetics. Evaluate Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. Evaluate Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.
	 Technical knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] 	 improve their work. Understand how key events and individuals in design and technology have helped shape the world. Technical knowledge Apply their understanding of computing to program, monitor and control their products. 	
Key Vocab	 Beam bridge Arch bridge Truss bridge Strength Technique 	 reared processed ethical issues cattle welfare from farm to 	 Design Input Motion Mechanism Criteria



			CorrugationLaminationStiffRigid		fork sensory characteristics nutritional information contamination packaging		ResearchReinforceModel
	Sticky Knowled ge	 I can remember the input is the motion mechanism output is the motion as a result of start. Structures use the pages to work. Mechanisms contributes 	on used to start a stion that happens ing the input movement of the	 It is important to diet. The nutritional volume alters if you remained additional in Meat should be a 	alue of a recipe ove, substitute or ngredients. cooked properly l go from red to a en cooked and the way through	 A beam bridge d support. Anarch bridge h support below th A truss bridge had the bridge. To make a bridge support is needed 	ias a curved le bridge. as supports above e stronger, more
	Expert Evidenc e		Finished product: pop-up book		Finished product - healthy plate of food		Finished product - a bridge which can hold a weight
Year 6	Topic		Food: Come Dine With Me		Textiles		Structure
	Ican	I. I can explain the use of complementary flavours.		1. I can design an acc a set of design criter		1. I can design a play variety of structure	
	Vocabulary: balance, bitter, complement, enhance, pairing, salty, sour, sweet, umami		Vocabulary: annotate, decorate, design criteria, fabric, properties, target audience, target customer, waistcoat,		2.I can build a range lessons)	of structures (2	
		Skill: identify the five basic tastes; match complementary flavours.		waterproof Skill: design a producriteria.	uct to a set of design	3.1 can improve and a structures.	add detail to



<u>Dat Mediun</u>	1 Term Curriculum Map 2025-2026	
Knowledge: explain why certain flavours		4. I can create a surrounding landscape
work well together.	Knowledge: explain that there are	(2 lessons)
_	different ways of joining and fastening	
2. I can research and design a three-course	fabrics which are useful for different	

Dot Madium Torm Curriculum Man 2025 2026

purposes.

Vocabulary: equipment, flavour, ingredients, method, research, recipe

meal.

Skill: research a recipe; list the ingredients I need for my chosen recipe..

Knowledge: understand that not all courses complement one another.

3. I can identify and use preparation techniques needed for a recipe

Vocabulary: balance, complement, enhance, pairing, preparation

Skill: identify and use preparation techniques needed for a recipe.

Knowledge: explain the combinations of ingredients in a recipe.

4. II can apply culinary skills and knowledge safely and sensibly (Kapow Lessons 4, 5 and 6).

Vocabulary: farm to fork, flavour, ingredients, method, preparation, recipe, storyboard

2. I can mark and cut fabric according to a design.

Vocabulary: adapt, fabric, fastening, shape, template

Skill: accurately mark/cut out the outline of the panels for my pencil case.

Knowledge: explain the differences between my design and the template.

3. I can assemble my pencil case (2 lessons)

Vocabulary: fabric knot running-stitch seam sew thread

Skill: sew a small, neat, strong running stitch that follows the edge. tying strong knots to secure the thread in place.

Knowledge:

е



	_D&T_Medium	Term Curriculum Map 2025-2026	
	Skill: prepare ingredients and follow a recipe safely and sensibly.	4. I can decorate my waistcoat 5. I can evaluate, test and improve my design	
Skills	 Understand and apply the principles of a healthy and varied diet. Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. Design use research and develop design criteria to inform the design of 	 Design Generate, develop, model and communicate their ideas through discussion, annotates sketches, cross-sectional and exploded diagrams, prototypes, patterns pieces and computer aided design. Make Select from and use a wider range of tools and equipment to perform practical tasks. Evaluate Evaluate their ideas and products against their own design criteria and consider the views of others. 	 Design Use research to develop and inform the design of innovative, functional and appealing products that are fit for purpose and aimed at particular groups. Generate, develop, model and communicate ideas through discussion and annotated sketches. Investigate and analyse a range of existing products. Inform the design of innovative, functional and appealing products, aimed at particular individuals or groups. Make Select from and use a wide range of tools and equipment to perform practical tasks. Select from and use a wider range of materials and components including construction materials, according to their functional properties and aesthetic qualities.



	D&T Medium Term Curriculum Map 2025-2026				
	 Make Select from and use a wider range of tools and equipment to perform practical tasks (e.g. cutting, shaping, joining and finishing) accurately. Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities. 		 Evaluate Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Technical knowledge Apply their understanding of how to strengthen, stiffen and reinforce more complex structures. 		
	 Evaluate Investigate and analyse a range of existing products. Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Technical knowledge Understand how key events and individuals in design and technology have helped shape the world. 				
Key Vocab	ingredients	 Annotate Decorate Design criteria Fabric Target customer Waistcoat Waterproof 	 structures and equipment apparatus footprint reinforcement materials landscape strengthen structures sketch test and modify cladding cut/shape/join 		



Sticky Knowled ge	 Not all courses complement another. The process of 'Farm to Fork that the food on the table is directly from a specific farm having to go through a district a store. Fruit and vegetables need to washed. The seeds in a pepper need 	purpose in n A template s accurate din A needle and fasten and c	ould be designed with a • nind. hould be used to ensure	There are different types of structures used in playground apparatus. Structures can be strengthened by manipulating materials and shapes/ A footprint plan shows exactly where everything will go in their playground.
	 removed before cooking and To avoid cross-contamination should keep raw meat and find separate from cooked meats other food. To avoid cross-contamination should use separate utensitive kitchen equipment for cooking raw meat and fish. You always wash your hands surfaces with bacterial spray preparing raw meat 	n you sh s and n you s and ng with and wipe y after and		
Expert Evidenc e		ed Ict: create Jurse meal	Finished product - a waistcoat	Finished product - children's playground