

**KFJS
DT Curriculum Map**

In each project children: evaluate products before and after the design and making process.

Year 5

Project	England United (DT pouch)	Healthy and Hearty (Food technology)
Key Question	Can I design and make a pouch or purse to hold Anglo-Saxon coins?	Can I prepare and cook savoury dishes, using a range of cooking techniques?
Essential understanding	<p>Make a pattern to use as a template for cutting out Use an appropriate stitch eg running stitch, back stitch, whip stitch, blanket stitch Discuss key points in design to show how it has shaped our world. These could include famous pioneers such as: <u>Textiles</u> Herbert Bauer (press stud/popper) Joseph Shivers (Lycra) George De Mestral (Velcro) Whitcomb Judson</p>	<p>What is meant by a healthy food Why do we need to choose healthy foods Which healthy foods could be used in savoury dishes</p> <p>Design own dishes with reference to healthy eating Prepare different dishes using the appropriate tools</p> <p>Evaluate finished product in terms of appearance and whether it has met the brief of a healthy dish</p>
Purpose	To keep coins safe and protected in a cloth container	Design and make dishes which could be eaten as part of a healthy diet
Make	Make own product by using a range of tools (needles, scissors) and equipment (choice of cloth) to perform practical tasks	Range of different cooking techniques
Strengthen, stiffen, reinforce	Use sewing techniques to cut, join and reinforce own design	
Cooking and nutrition		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.
Understand how key events and	Discuss key events and individuals (examples only) Textiles	

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individuals in D&T have helped shape their world	Industrial Revolution, Waterproofing Herbert Bauer (press stud/popper) Joseph Shivers (Lycra) George De Mestral (Velcro) Whitcomb Judson (zip)	
Skills	<p>Generate ideas through brainstorming and identify a purpose for their product</p> <p>Draw up a specification for their design</p> <p>Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail</p> <p>Use results of investigations, information sources, including ICT when developing design ideas</p> <p>Select appropriate materials, tools and techniques</p> <p>Measure and mark out accurately</p> <p>Use skills in using different tools and equipment safely and accurately</p> <p>Pin, sew and stitch materials together to create a product</p> <p>Cut and join with accuracy to ensure a good-quality finish to the product</p> <p>Evaluate a product against the original design specification</p> <p>Evaluate it personally and seek evaluation from others</p>	<p>Generate ideas through brainstorming and identify a purpose for their product</p> <p>Draw up a specification for their design</p> <p>Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail</p> <p>Use results of investigations, information sources, including ICT when developing design ideas</p> <p>Select appropriate materials, tools and techniques</p> <p>Measure and mark out accurately</p> <p>Use skills in using different tools and equipment safely and accurately</p> <p>Weigh and measure accurately (time, dry ingredients, liquids)</p> <p>to apply the rules for basic food hygiene and other safe practices e.g. hazards relating to the use of ovens</p> <p>Evaluate a product against the original design specification</p> <p>Evaluate it personally and seek evaluation from others</p>

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Assessment	Can I design and make a pouch or purse to hold Anglo-Saxon coins?	Can I design and make dishes, which could be eaten as part of a healthy diet?
WTS	Support needed at many stages of design and construction. Purse not fit for purpose as does not hold 4 x 2p coins.	Needs a lot of scaffolding and support with basic cooking techniques and unsure of what constitutes a healthy diet
EXS	Purse is designed and made to fit the brief, although may need more attention to the skills of cutting, joining and reinforcing. It can hold 4 x 2p coins so they do not fall out.	Can use basic cooking techniques and understands what is meant by a healthy diet
GDS	Purse is designed and made well and can hold 4 x 2p coins securely and gives protection	Confident with a range of cooking techniques and can make suggestions for the use of alternative ingredients while still adhering to a healthy diet