

## Learning objectives and skills

Advante Clambra la				Banda and Baldhaman haddeler an ad alaman	
Advent - Storybooks		Lent - American Food		Pentecost – Lighthouses, buildings and alarms.	
<ol> <li>To investigate and evaluate products with lever and linkage systems.</li> <li>Evaluate products and identify criteria that can be used for their own designs</li> <li>To experiment with a range of techniques to create moving mechanisms. (Paper concertina)</li> <li>Make labelled drawings from different views showing specific features.</li> <li>Develop a clear idea of what has to</li> </ol>	<ul> <li>7. To be able to plan and design a storybook.</li> <li>Generate ideas, considering the purposes for which they are designing</li> <li>8. To be able to make a storybook with moving mechanisms using a design.</li> <li>Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting</li> </ul>	<ol> <li>To understand how we work hygienically and safely with ingredients and apparatus.</li> <li>Evaluate products and identify criteria that can be used for their own designs</li> <li>To understand how we can evaluate food.</li> <li>Evaluate products and identify criteria that can be used for their own designs</li> <li>To find out about the diversity of</li> </ol>	<ul> <li>7. To learn about the cultural significance of chillies in Mexican cooking, and about how American food is heavily influenced by food from other cultures. (Fajitas)</li> <li>Generate ideas, considering the purposes for which they are designing</li> <li>Make labelled drawings from different views showing specific features</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a</li> </ul>	<ol> <li>To understand what a light house needs.         <ul> <li>Make labelled drawings from different views showing specific features.</li> </ul> </li> <li>To create the circuit for my lighthouse.         <ul> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> </ul> </li> </ol>	<ul> <li>7. To be able to build the frame of my building.</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> <li>8. To investigate what alarm systems are used fo and how different types of switches are activated.</li> </ul>
<ul> <li>be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail.</li> <li>Select appropriate tools and techniques for making their</li> </ul>	<ul> <li>alternative methods of making, if the first attempts fail</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using</li> </ul>	<ul> <li>foods grown in America's diverse climates, and develop cooking skills while following a recipe for a traditional American food.</li> <li>Evaluate their work both during and at the end of the assignment</li> <li>Evaluate their products carrying</li> </ul>	<ul> <li>range of materials, using appropriate tools, equipment and techniques</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> </ul>	<ul> <li>3. To be able to assemble a model lighthouse.</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate</li> </ul>	<ul> <li>Generate ideas, considering the purposes for which they are designing</li> <li>Make labelled drawings from different views showing specific features</li> <li>9. To investigate how to create circuits with variety of different switches.</li> </ul>
<ul> <li>product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and</li> </ul>	<ul> <li>appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> </ul>	<ul> <li>out appropriate tests</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using</li> </ul>	<ul> <li>8. To learn about the cultural significance of chillies in Mexican cooking, and about how American food is heavily influenced by food from other cultures. (Tex-Mex Taste Test!)</li> <li>Evaluate products and identify</li> </ul>	<ul> <li>tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> <li>4. To be able to evaluate my product and</li> </ul>	<ul> <li>Generate ideas, considering the purposes for which they are designing.</li> <li>Make labelled drawings from different views showing specific features.</li> <li>10. To be able to design an alarm system for a</li> </ul>
<ul> <li>components accurately in temporary and permanent ways</li> <li>To experiment with a range of techniques to create moving mechanisms. (Pop-out object &amp; levers)</li> <li>Make labelled drawings from</li> </ul>	<ul> <li>9. To be able to make a storybook with moving mechanisms using a design.</li> <li>Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting</li> </ul>	<ul> <li>appropriate tools, equipment and techniques</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</li> </ul>	<ul> <li>Criteria that can be used for their own designs</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> </ul>	<ul> <li>develop a design for a new innovative, functional and appealing product.</li> <li>Evaluate their work both during and at the end of the assignment</li> <li>Evaluate their products carrying out appropriate tests</li> </ul>	<ul> <li>particular purpose.</li> <li>Generate ideas, considering the purposes for which they are designing.</li> <li>Make labelled drawings from different views showing specific features.</li> </ul>
<ul> <li>Make labelled drawings from different views showing specific features.</li> <li>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</li> <li>Select appropriate tools and</li> </ul>	<ul> <li>alternative methods of making, if the first attempts fail</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> </ul>	<ul> <li>4. To discover some ways in which indigenous Americans grew, caught, gathered, prepared, and cooked, food. (Vegetable jerky)</li> <li>Make labelled drawings from different views showing specific features.</li> <li>Select appropriate tools and</li> </ul>	<ul> <li>9. To consider why certain foods are unhealthy if eaten regularly, and recognise the value of eating food together.</li> <li>Generate ideas, considering the purposes for which they are designing</li> <li>understand and apply the principles</li> </ul>	<ul> <li>Generate ideas, considering the purposes for which they are designing</li> <li>Make labelled drawings from different views showing specific features.</li> <li>5. To be able to create a prototype design for my building.</li> <li>Select appropriate tools and techniques for making their product</li> </ul>	<ol> <li>To be able to create an alarm system based or a design.</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> </ol>
<ul> <li>techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in</li> </ul>	<ul> <li>10. To be able to make a storybook with moving mechanisms using a design.</li> <li>Develop a clear idea of what has</li> </ul>	<ul> <li>techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>understand seasonality, and know where and how a variety of</li> </ul>	<ul> <li>of a healthy and varied diet</li> <li>10. To understand how we can prepare food for a party, particularly one that is outside and where food is cooked on a barbecue, ensuring that we work safely and hygienically.</li> <li>Generate ideas, considering the</li> </ul>	<ul> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary</li> </ul>	<ul> <li>12. To evaluate a finished product.</li> <li>Evaluate their work both during and at the end of the assignment</li> <li>Evaluate their products carrying out appropriate tests</li> </ul>
<ul> <li>temporary and permanent ways</li> <li>4. To experiment with a range of techniques to create moving mechanisms. (Window flaps)</li> <li>Make labelled drawings from different views showing specific features.</li> </ul>	<ul> <li>to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail</li> <li>Select appropriate tools and techniques for making their product</li> </ul>	<ul> <li>ingredients are grown, reared, caught and processed.</li> <li>5. To be able to edit and improve an ancient recipe.</li> <li>Generate ideas, considering the purposes for which they are</li> </ul>	<ul> <li>purposes for which they are designing</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>11. To be able to prepare food for a party.</li> <li>Generate ideas, considering the</li> </ul>	<ul> <li>building.</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary</li> </ul>	
<ul> <li>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.</li> <li>Select appropriate tools and techniques for making their product</li> </ul>	<ul> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> <li>11. To be able to make a storybook</li> </ul>	<ul> <li>designing</li> <li>Evaluate products and identify criteria that can be used for their own designs</li> <li>understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</li> </ul>	<ul> <li>Generate ideas, considering the purposes for which they are designing</li> <li>Make labelled drawings from different views showing specific features</li> <li>12. To host our own independence party.</li> </ul>	and permanent ways	
<ul> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> </ul>	<ul> <li>with moving mechanisms using a design.</li> <li>Develop a clear idea of what has to be done, planning how to use</li> </ul>	<ol> <li>To discover some ways in which indigenous Americans grew, caught, gathered, prepared, and</li> </ol>			

5.	Join and combine materials and components accurately in temporary and permanent ways To experiment with a range of techniques to create moving mechanisms. (Rotating wheels) Make labelled drawings from different views showing specific features. 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. Select appropriate tools and techniques for making their product Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques Join and combine materials and components accurately in temporary and permanent ways To explore and experiment with a range of different fonts and graphic techniques. Evaluate products and identify criteria that can be used for their own designs	<ul> <li>materials, equipment and processes, and suggesting alternative methods of making, if the first attempts fail.</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> <li>12. To be able to evaluate a finished product</li> <li>Evaluate their work both during and at the end of the assignment</li> <li>Evaluate their products carrying out appropriate tests</li> </ul>	<ul> <li>cooked, food. (Own vegetable jerky)</li> <li>Evaluate their work both during and at the end of the assignment</li> <li>Evaluate their products carrying out appropriate tests</li> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques</li> </ul>		
		Story books for younger children. Stories of the Bible.	<b>#BIK ANG LINK</b> Worldwide community.	Sharing food with family, friends and people who are less fortunate than ourselves.	School trip to Bekonscot Model Raik What are the functions of lighthouse can we be like a lighthouse?
		<ul> <li>Christmas decorations with Mrs. Watson</li> <li>Sew using a range of different stitches, weave and knit</li> <li>Measure, tape or pin, cut and join fabric with some accuracy</li> </ul>			can we be like a lighthouse?
		<ul> <li>Sew using a range of different stitches, weave and knit</li> <li>Measure, tape or pin, cut and join</li> </ul>	Кеу	Vocabulary	

ailway uses? How	
	<ul> <li>A tilt switch</li> <li>Activation</li> <li>Alarm systems</li> <li>An on-off switch</li> <li>Effective</li> <li>Electrical circuits</li> <li>Purpose</li> <li>Push-to break switch</li> <li>Push-to-make switch</li> <li>Switches</li> <li>Design criteria</li> <li>Supports</li> <li>prototype</li> </ul>

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Developing, planning and communicating ideas.	<ul> <li>Generate ideas, considering the purposes for which they are designing</li> <li>Make labelled drawings from different views showing specific features</li> <li>Develop a clear idea of what has to be done, planning how to use materials, equipment and procemaking, if the first attempts fail</li> <li>Evaluate products and identify criteria that can be used for their own designs</li> </ul>
Working with tools, equipment, materials and components to make quality products (incl. food)	<ul> <li>Select appropriate tools and techniques for making their product</li> <li>Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and t</li> <li>Join and combine materials and components accurately in temporary and permanent ways</li> <li>Sew using a range of different stitches, weave and knit(Work with Mrs. Watson making Christmas</li> <li>Measure, tape or pin, cut and join fabric with some accuracy</li> <li>Use simple graphical communication techniques</li> </ul>
Evaluating processes and products	<ul> <li>Evaluate their work both during and at the end of the assignment</li> <li>Evaluate their products carrying out appropriate tests</li> </ul>
•	<ul> <li>Understand and apply the principles of a healthy and varied diet.</li> <li>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</li> <li>Understand seasonality, and know where and how a variety of ingredients are grown, reared, cauge</li> </ul>

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