

## Learning objectives and skills

Advent Gingerbread Biscuits		Lent		Pentecost
1.To investigate existing biscuits to	1.To create an edible design using a	1.To investigate and analyse items	1.To use pattern pieces to measure, mark	1.To explore ways in which
inspire a design.	variety of tools.	made using textiles: the materials used and how they are	and cut fabric; to sew design elements	pillars and beams are used to
Developing, planning and	Working with tools, equipment,	-	according to a design	span gaps.
communicating ideas	materials and components to make	made.	Working with tools, equipment,	2 To ovaloro ways in which
-	quality products (incl. food)	2.To explore some ways in which	materials and components to make	2.To explore ways in which pillars and beams are used to
Generate ideas through brainstorming	Select appropriate materials, tools	textiles are joined	quality products (incl. food)	
and identify a purpose for their	and techniques	and decorated.	Select appropriate materials, tools and	span gaps.
product	Measure and mark out accurately		techniques	3.To explore ways in which
2. To design a gingerbread biscuit.	2. To create an edible design using a	3. To explore some ways in which	Measure and mark out accurately	trusses can be used to
Developing, planning and	variety of tools.	textiles are joined		strengthen bridges.
communicating ideas	Working with tools, equipment,	and decorated.		strengthen shuges.
Draw up a specification for their	materials and components to make		2.To join fabric pieces by hand sewing.	4.To explore ways in which
design	quality products (incl. food)	4. To design an item made using	Working with tools, equipment,	trusses can be used to
3. To use a computer to design a pattern	Use skills in using different tools and	textiles, and draw	materials and components to make	strengthen bridges
template.	equipment safely and accurately.	pattern pieces.	quality products (incl. food)	strengthen bridges
Developing, planning and	Weigh and measure accurately.	Developing, planning and	Cut and join with accuracy to ensure a	5.To explore ways in which
communicating ideas		communicating ideas	good-quality finish to the product	arches are used to strengthen
Jse results of investigations,	(time, dry ingredients, liquids)		good quality mish to the product	bridges.
information sources, including ICT	2 To descusto un biomitorio o unistru	Generate ideas through	3. To join fabric pieces by hand sewing.	
when developing design ideas	3.To decorate my biscuit using a variety	brainstorming and identify a purpose	Working with tools, equipment,	6.To explore ways in which
	of tools.	for their product	materials and components to make	arches are used to strengthen
4. To test and improve a design.	Working with tools, equipment,		-	bridges.
Developing, planning and	materials and components to make		quality products (incl. food)	
communicating ideas	quality products (incl. food)	5. To design an item made using	Use skills in using different tools and	
Develop a clear idea of what has to be	Use skills in using different tools and	textiles, and draw	equipment safely and accurately	
done, planning how to use materials,	equipment safely and accurately	pattern pieces.		
equipment and processes, and	Weigh and measure accurately	Developing, planning and	4.To sew hems on an item made using	
suggesting alternative methods of	(time, dry ingredients, liquids)	communicating ideas	textiles; to add design details.	
making if the first attempts fail		Draw up a specification for their	Working with tools, equipment,	
5. To test and improve a design.	4. To decorate my biscuit using a	design	materials and components to make	
Developing, planning and	variety of tools.		quality products (incl. food)	
communicating ideas	Working with tools, equipment,	6.To use pattern pieces to measure,	Cut and join with accuracy to ensure a	
Develop a clear idea of what has to be	materials and components to make	mark and cut fabric; to sew design	good-quality finish to the product	
done, planning how to use materials,	quality products (incl. food)	elements according to a design		
equipment and processes, and	Use skills in using different tools and	Developing, planning and	5.To sew hems on an item made using	
suggesting alternative methods of	equipment safely and accurately	communicating ideas	textiles; to add design details.	
making if the first attempts fail	Weigh and measure accurately	Develop a clear idea of what has to	Working with tools, equipment,	
5.To investigate health and safety for	(time, dry ingredients, liquids)	be done, planning how to use	materials and components to make	
	(time, ary ingreatents, inquids)	materials, equipment and processes,	quality products (incl. food)	
cooking.	5. To evaluate my product against a	and suggesting alternative methods	Cut and join with accuracy to ensure a	
Working with tools, equipment,	design criteria.	of making if the first attempts fail	good-quality finish to the product	
materials and components to make	Evaluating processes and products			
quality products (incl. food)	Evaluate a product against the		6. To analyse and evaluate	
Apply the rules for basic food hygiene			products according to design	
and other safe practices e.g. hazards	original design specification		criteria.	
relating to the use of ovens	Evaluate it personally and seek		Evaluating processes and products	
	evaluation from others		Evaluate a product against the original	
	6. To describe the process of creating		design specification	
	gingerbread biscuits.		Evaluate it personally and seek	
			evaluation from others	
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1. To understand how suspension bridges are able to span long distances.

2.To understand how suspension bridges are able to span long distances.

3. To develop criteria and design a prototype bridge for a purpose.

Developing, planning and communicating ideas

Draw up a specification for their design 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

4. To create products according to design criteria.

Working with tools, equipment, materials and components to make quality products (incl. food)

Select appropriate materials, tools and techniques Measure and mark out accurately

5.To create products according to design criteria.

Working with tools, equipment, materials and components to make quality products (incl. food)

Cut and join with accuracy to ensure a goodquality finish to the product

6. To analyse and evaluate products according to design criteria.

**Evaluating processes and products** Evaluate a product against the original design specification Evaluate it personally and seek evaluation from others

			<b>#BTK and Link</b>	s with other su	bjects		
Literacy- recount of gingerbread #BTK-w making process		ork aid-work conditions		Y4 DT- combined project.			
			Key	Vocabulary			
Stable Construction Flow diagram Product specification Templates Dimensions	Piping bags Royal icing Advantages Disadvantages Solutions suitability	Synthetic f Cotton Linen Poly-cottor Velvet Wool		Deconstruct Functional Decorative Dimensions Embroidery Eyelet tool	Pillars Beams piers Trusses arches	Suspension Tension Compression Criteria Design brief Prototype constructed	
			l can				
Developing, planning and communicating ideas.		<ul> <li>Generate ideas through brainstorming and identify a purpose for their product</li> <li>Draw up a specification for their design</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>Use results of investigations, information sources, including ICT when developing design ideas</li> </ul>					
<ul> <li>(incl. food)</li> <li>Measure and mark of Use skills in using direction</li> <li>Weigh and measure</li> <li>Apply the rules for both the statement of the statement of</li></ul>			materials, tools and techniques out accurately lifferent tools and equipment safely and accurately e accurately (time, dry ingredients, liquids) basic food hygiene and other safe practices e.g. hazards relating to the use of ovens ccuracy to ensure a good-quality finish to the product				
Evaluating processes and pr	oducts			gainst the original design spe y and seek evaluation from ot			