

Learning objectives and skills

Learning Objectives and skins						
Advent	Lent	Pentecost				
Storybooks	American Food	Lighthouses, buildings and alarms				
 To investigate and evaluate products with lever and linkage systems. Evaluate products and identify criteria that can be used for their own designs To be able to plan and design a storybook. Generate ideas, considering the purposes for which they are designing 	 Evaluate products and identify criteria that can be used for their 	 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) Generate ideas, considering the 1. To understand what a light house needs. Make labelled drawings from different views showing specific features. 2. To create the circuit for my lighthouse. 	 To be able to build the frame of my building. Select appropriate tools and techniques for making their product Measure, mark out, cut and shape a range of materials, using appropriate tools, 			
 2. To experiment with a range of techniques to create moving mechanisms. (Paper concertina) 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 To be able to make a storybook wit moving mechanisms using a desig moving mechanisms using a desig Develop a clear idea of what has to to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making 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 To be able to make a storybook wit moving mechanisms using a desig 	2. To understand how we can evaluate food. • Evaluate products and identify criteria that can be used for their own designs 3. To find out about the diversity of foods grown in America's diverse climates, and develop cooking skills while following a recipe for a traditional American food. • Evaluate their work both during and at the end of the assignment • Evaluate their products carrying out appropriate tests • Select appropriate tools and techniques for making their product • Measure, mark out, cut and	 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 prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 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!) 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 Select appropriate tools and components accurately in temporary and permanent ways Select appropriate tools and techniques Join and combine materials and components accurately in temporary and permanent ways Join and combine materials and components accurately in temporary and permanent ways To be able to evaluate my product and develop a design for a new innovative, 	 equipment and techniques Join and combine materials and components accurately in temporary and permanent ways 8. To investigate what alarm systems are used for and how different types of switches are activated. Generate ideas, considering the purposes for which they are designing Make labelled drawings from different views showing specific features 9. To investigate how to create circuits with variety of different switches. Generate ideas, considering the purposes for which they are designing. Make labelled drawings from different views showing specific features. 10. To be able to design an alarm system for a particular purpose. 			
 temporary and permanent ways To experiment with a range of techniques to create moving mechanisms. (Pop-out object & levers) Make labelled drawings from different views showing specific features. Develop a clear idea of what h to be done, planning how to us materials, equipment and processes, and suggesting alternative methods of making the first attempts fail Select appropriate tools and techniques for making their 	appropriate tools, equipment and techniques understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	criteria that can be used for their own designs repare and cook a variety of predominantly savoury dishes using a range of cooking techniques repare and cook a variety of predominantly savoury dishes using a range of cooking techniques repare and cook a variety of predominantly savoury dishes using a range of cooking techniques repare and cook a variety of functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product. repare and cook a variety of at the minovative, functional and appealing product.	 Generate ideas, considering the purposes for which they are designing. Make labelled drawings from different views showing specific features. To be able to create an alarm system based on a design. Select appropriate tools and techniques 			
 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 To be able to make a storybook wit moving mechanisms using a desig appropriate tools, equipment and 	nd (Vegetable jerky) • Make labelled drawings from different views showing specific features. • Select appropriate tools and techniques for making their product • Measure, mark out, cut and shape a range of materials, using	 9. To consider why certain foods are unhealthy if eaten regularly, and recognise the value of eating food together. • Generate ideas, considering the purposes for which they are designing • understand and apply the principles of a healthy and varied diet • To understand how we can prepare food for a party, particularly one that is outside • Make labelled drawings from different views showing specific features. • To be able to create a prototype design for my building. • 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 	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 12. To evaluate a finished product. Evaluate their work both during and at the end of the assignment Evaluate their products carrying out			
techniques Join and combine materials and components accurately in temporary and permanent ways To experiment with a range of techniques to create moving mechanisms. (Window flaps) 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. to be done, planning how to us materials, equipment and product Measure, mark out, cut and shape a range of materials, us appropriate tools, equipment techniques Join and combine materials are components accurately in temporary and permanent way alternative methods of making, if the first attempts fail.	techniques understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. 5. To be able to edit and improve an ancient recipe. Generate ideas, considering the purposes for which they are designing Evaluate products and identify criteria that can be used for their own designs understand seasonality, and know where and how a variety of	and where food is cooked on a barbecue, ensuring that we work safely and hygienically. • Generate ideas, considering the purposes for which they are designing • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques 11. To be able to prepare food for a party. • Generate ideas, considering the purposes for which they are designing	appropriate tests			
 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 Measure, mark out, cut and shape a range of materials, using appropriate tools, equipment and techniques moving mechanisms using a desig Develop a clear idea of what he to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making the first attempts fail. 	caught and processed. 6. To discover some ways in which indigenous Americans grew, caught,	Make labelled drawings from different views showing specific features 12. To host our own independence party.				

5. To experiment with a range of techniques to create moving mechanisms. (Rotating wheels Make labelled drawings fr different views showing s features. Develop a clear idea of wheels done, planning how to materials, equipment and processes, and suggesting alternative methods of materiative methods of materiative methods of materiative for making the product Select appropriate tools a techniques for making the product Measure, mark out, cut all range of materials, using appropriate tools, equipmethoniques Join and combine materials components accurately in temporary and permanents To explore and experiment with of different fonts and graphic techniques. Evaluate products and idea criteria that can be used for own designs	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 12. To be able to evaluate a finished product Evaluate their work both during and at the end of the assignment Evaluate their products carrying out appropriate tests that has to to be use Evaluate their work both during and at the end of the assignment Evaluate their products carrying out appropriate tests that has to to be use Evaluate their work both during and at the end of the assignment Evaluate their products carrying out appropriate tests	 Evaluate their work both during and at the end of the assignment Evaluate their products carrying out appropriate tests 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 			
	Story books for younger children. Stories of the Bible. Christmas decorations with Mrs. Watson Sew using a range of different stitches, weave and knit Measure, tape or pin, cut and join fabric with some accuracy	#BTK and Link Worldwide community.	Sharing food with family, friends and people who are less fortunate than ourselves.	School trip to Bekonscot Model Railway What are the functions of lighthouses? How can we be like a lighthouse?	
		Key	Vocabulary		
Audience Bind	LinkageMechanismsMoving parts	 American Indian Tribes Associate British settlers Caught 	IndependenceIndigenousIngredientsJerky	ArchitectsConductorsdiagramElectrons	 A tilt switch Activation Alarm systems An on-off switch

	I can	
Developing, planning and communicating ideas.	 Generate ideas, considering the purposes for which they are designing 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 Evaluate products and identify criteria that can be used for their own designs 	
Working with tools, equipment, materials and components to make quality products	Select appropriate tools and techniques for making their product	
(incl. food)	 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 	
Evaluating processes and products	 Evaluate their work both during and at the end of the assignment Evaluate their products carrying out appropriate tests 	
•	 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. 	