

learning culture and global theme: Being just	Design and Technology Unit Overview: Essential Knowledge Year A		
	Curricular Goal: Know how to design, make and evaluate different products and understand how products have changed through time		
Safe <ul style="list-style-type: none"> • online safety • positive attitudes to learning Achieving <ul style="list-style-type: none"> • alteration to LTM • building knowledge including recalls and low stakes quizzes • building confidence • high expectations Nurtured <ul style="list-style-type: none"> • dialogic approach • learning from mistakes Included	Component 1: Know how to design a purposeful, functional and appealing product (design) Component 2: Know how to make a product by cutting, joining, finishing (make) using specific techniques (technical understanding) Component 3: Know how to evaluate a product (evaluation)	Cooking and Nutrition (simple meal)	
	Year 3	Year 4	
	Connected knowledge: <ul style="list-style-type: none"> • Animals including humans need the right amount of nutrition (Science) • Fruit grows above ground • Vegetables grow on/below the ground Working design and technologically: <ul style="list-style-type: none"> • Success criteria used to create a simple plan <i>Deliberate practice:</i> <i>Bridge hold for cutting</i>		
	New knowledge: <ul style="list-style-type: none"> • Need a balance of foods on a plate for it to be healthy • Food comes from different places • Some food can be eaten raw and some should be cooked and some is preferred cooked • Journey of food (locally and import) Working geographically: <ul style="list-style-type: none"> • Annotated sketches used to create detailed plans 		

<ul style="list-style-type: none"> • pupils supported to meet endpoints <p>Responsible</p> <ul style="list-style-type: none"> • <p>Respected</p> <ul style="list-style-type: none"> • development of interpersonal skills: the whole child 	<ul style="list-style-type: none"> • Given design criteria used to evaluate simple meal <p><i>Deliberate practice:</i></p> <ul style="list-style-type: none"> • <i>Claw grip to cut foods</i> 	
	<p>Future revisits:</p> <ul style="list-style-type: none"> • <i>Cooking and nutrition (D&T Y5&6)</i> <p>Working design and technologically: Annotated sketches used to create detailed plans</p> <ul style="list-style-type: none"> • Given design criteria used to evaluate 	
<p>Vocabulary</p>	<p>Prior vocabulary: bridge hold, fruit, vegetable, cut, chop, check, healthy</p>	<p>Current vocabulary: claw grip, raw, cooked, local, import, export, balanced meal, chop, evaluate</p>