## Key Stage 2 - Long Term Curriculum Overview - Year A

Subject	Autumn	Spring	Summer
Topic	Ancient Greeks/Biomes	Romans/Mountains	Homes Over Time/Energy
Design and Technology	DE1A, DE2A, DE3A, DE4A, DE5A, DE6A CN1A, CN2A, CN3A  DE1B, DE2B, DE3B, DE4B, DE5B, DE6B CN1B, CN2B, CN3B  Cooking and Nutrition: PoaP - Healthy and Varied Diet  Design, make and evaluate a salad for a party  Investigate a range of food products. Link to the principles of a varied and healthy diet using The Eatwell Guide  Carry out sensory evaluations on different foods. Record results, for example using a table. Use appropriate words to describe the taste/smell/texture/appearance  Gather information about existing products available relating to your product.  Learn to select and use a range of utensils and use a range of techniques as appropriate to prepare ingredients hygienically including the bridge and claw technique, grating, peeling, chopping, slicing, mixing, spreading, kneading and baking.  Discuss basic food hygiene practices when handling food including the importance of following instructions to control risk.	DE1A, DE2A, DE3A, DE4A, DE5A, DE6A  MME1A  DE1B, DE2B, DE3B, DE4B, DE5B, DE6B  MME1B  Mechanical Systems: PoaP - Levers and Linkages  Design, make and evaluate a moving diagram of a volcano for school children  Investigate a range of lever and linkage mechanisms Investigate, analyse and evaluate books and, where available, other products which have a range of lever and linkage mechanisms.  Practise correct and accurate use of measuring, marking out, cutting, joining and finishing skills and techniques  Replicate existing levers and linkages  Develop a meaningful design brief for above task.  Use annotated sketches and prototypes, develop, model and communicate ideas  Evaluate the final products against the intended purpose and with the intended user, drawing on the design criteria previously agreed.	DE1A, DE2A, DE3A, DE4A, DE5A, DE6A MEL1A, MCP1A  DE1B, DE2B, DE3B, DE4B, DE5B, DE6B MEL1B, MCP1B  Electrical Systems: PoaP - Simple Circuits and Switches  Design, make and evaluate a night light for a family member or friend  Discuss, investigate and, where practical, disassemble different examples of relevant battery-powered products, including those which are commercially available  Recap how to make manually controlled, simple series circuits with batteries and different types of switches, bulbs and buzzers.  Use a simple computer control program with an interface box or standalone control box to physically control output devices e.g. bulbs and buzzers.  Make a variety of switches by using simple classroom materials e.g. card, corrugated plastic, aluminium foil, paper fasteners and paper clips.  Discuss purpose of the battery-powered products that they will be designing and making and who they will be for.

Key Stage 2 - Long Term Curriculum Overview - Year B

Autumn	Spring	Summer
ne Age to Iron Age/London	Egyptians/Rivers	History of Stoke/Europe
1A, DE2A, DE3A, DE4A, DE5A, DE6A MT1A, MT2A 3, DE2B, DE3B, DE4B, DE5B, DE6B MT1B, MT2B s: PoaP - 2D Shape to 3D product	DE1A, DE2A, DE3A, DE4A, DE5A, DE6A CN1A, CN2A, CN3A DE1B, DE2B, DE3B, DE4B, DE5B, DE6B CN1B, CN2B, CN3B Cooking and Nutrition: PoaP - Healthy and Varied	DE1A, DE2A, DE3A, DE4A, DE5A, DE6A MM1A, MM2A, MC1A, MCP1A  DE1B, DE2B, DE3B, DE4B, DE5B, DE6B MM1B, MM2B, MC1B, MCP1B  Structures: PoaP - Shell Structures
nake and evaluate a bag/purse/wallet	<u>Diet</u>	Design, make and evaluate packaging for
for a traveller	Design, make and evaluate a bread-based product	transporting pottery
estigate a range of textile products that ion of stitches, joins, fabrics, finishing astenings and purposes, linked to the will design, make and evaluate. Think cts from the past and what changes have in textile production and products e.g. the zips and Velcro.  It a range of stitching techniques and allow ractise sewing two small pieces of fabric monstrating the use of, and need for, seam to use a textile product they have taken atte a paper pattern using 2-D shapes the opportunity to disassemble textiles products to gain an understanding e, patterns and seam allowances.  Inge of fabrics — children to consider its are suitable for the chosen purpose and	with a filling for lunch  Investigate a range of food products. Link to the principles of a varied and healthy diet using The Eatwell Guide  Carry out sensory evaluations on different foods. Record results, for example using a table. Use appropriate words to describe the taste/smell/texture/appearance  Gather information about existing products available relating to your product.  Learn to select and use a range of utensils and use a range of techniques as appropriate to prepare ingredients hygienically including the bridge and claw technique, grating, peeling, chopping, slicing, mixing, spreading, kneading and baking.  Discuss basic food hygiene practices when handling food including the importance of following instructions to control risk	Investigate a collection of different shell structures including packaging.  Children take a small package apart identifying and discussing parts of a net including the tabs  Children use kit parts with flat faces to construct nets. Practise making nets out of card, joining flat faces with masking tape to create 3-D shapes. Experiment with assembling in nets in numerous ways.  Demonstrate skills and techniques of scoring, cutting out and assembling using pre-drawn nets.  Demonstrate how to use different ways of stiffening and strengthening their shell structures e.g. folding and shaping, corrugating, ribbing, laminating.  Children discuss and explore the graphics techniques and media that could be used to achieve the desired appearance of their products.
the textile textile to path	opportunity to disassemble es products to gain an understanding terns and seam allowances.  f fabrics – children to consider	paper pattern using 2-D shapes opportunity to disassemble es products to gain an understanding terns and seam allowances.  I fabrics — children to consider  kneading and baking.  Discuss basic food hygiene practices when handling food including the importance of following instructions to control risk