Kingfishers Y1/2

	Autumn Term	Spring Term	Summer Term
Cycle A	Homes	Kenya	Predators and Prey
	Y1/2 Structures	Y1/2 Food Tech- Preparing fruit and	Y1/2 Mechanisms: Levers
Key	Freestanding Structures	vegetables.	End product: Moving garden picture
concept	End product: Shoe box house	End product: Smoothies and fruit kebabs	
Knowledge	Prior learning	Prior learning	Prior learning
and skills	 Experience of using construction kits 	 Experience of common fruit and vegetables, 	Early experiences of working with paper and
	to build walls, towers and frameworks.	undertaking sensory activities i.e. appearance	card to make simple flaps and hinges.
	 Experience of using of basic tools 	taste and smell.	Experience of simple cutting, shaping and
	e.g. scissors or hole punches with	Experience of cutting soft fruit and vegetables	joining skills using scissors, glue, paper
	construction materials e.g. plastic,	using appropriate utensils.	fasteners and masking tape.
	card.	Designing	Designing
	Experience of different methods of	Design appealing products for a particular user	Generate ideas based on simple design criteria
	joining card and paper.	based on simple design criteria.	and their own experiences, explaining what they
	Designing	Generate initial ideas and design criteria	could make.
	Generate ideas based on simple	through investigating a variety of fruit and	Develop, model and communicate their ideas
	design criteria and their own	vegetables.	through drawings and mock-ups with card and
	experiences, explaining what they could make.	Communicate these ideas through talk and	paper.
		drawings.	Making
	Develop, model and communicate their ideas through talking, mask upper	Making	• Plan by suggesting what to do next. • Select
	their ideas through talking, mock-ups and drawings.	Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.	and use tools, explaining their choices, to cut, shape and join paper and card. • Use simple
	Making	Select from a range of fruit and vegetables	finishing techniques suitable for the product they
	• Plan by suggesting what to do next. •	according to their characteristics e.g. colour,	are creating.
	Select and use tools, skills and	texture and taste to create a chosen product.	Evaluating
	techniques, explaining their choices. •	Evaluating	Explore a range of existing books and
	Select new and reclaimed materials	Taste and evaluate a range of fruit and	everyday products that use simple sliders and
	and construction kits to build their	vegetables to determine the intended user's	levers.
	structures. • Use simple finishing	preferences.	Evaluate their product by discussing how well it
	techniques suitable for the structure	Evaluate ideas and finished products against	works in relation to the purpose and the user
	they are creating.	design criteria, including intended user and	and whether it meets design criteria.
	Evaluating	purpose.	Technical knowledge and understanding

Framfield Design Technology progression of skills

Kingfishers Y1/2

 Explore a range of existing 				
freestanding structures in the school				
and local environment e.g. everyday				
products and buildings.				

• Evaluate their product by discussing how well it works in relation to the purpose, the user and whether it meets the original design criteria.

Technical knowledge and understanding

- Know how to make freestanding structures stronger, stiffer and more stable.
- Know and use technical vocabulary relevant to the project.

Technical knowledge and understanding

- Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.
- Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The Eatwell Guide.
- Know and use technical and sensory vocabulary relevant to the project.

- Explore and use sliders and levers.
- Understand that different mechanisms produce different types of movement.

Vocabulary

Cut, fold, join, fix structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, thinner, thicker, corner, point, straight, curved metal, wood, plastic circle, triangle, square, rectangle, cuboid, cube, cylinder design, make, evaluate, user, purpose, ideas, design criteria, product, function.

fruit and vegetable names, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients, planning, investigating tasting, arranging, popular, design, evaluate, criteria.

slider, lever, pivot, slot, bridge/guide card, masking tape, paper fastener, join pull, push, up, down, straight, curve, forwards, backwards design, make, evaluate, user, purpose, ideas, design criteria, product, function

Kingfishers Y1/2

	Autumn Term	Spring term	Summer Term
Cycle B	SOS	Rainforests	Space Race
Key concept	Y1/2 Food Tech- Preparing fruit and vegetables. End product: Roasted herby vegetables	Y1/2 textiles: Templates and joining techniques. End product: Patchwork blanket	Y1/2 Mechanisms: Wheels and axles. End product: Space vehicle
Knowledge and skills	Prior learning • Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell. • Experience of cutting soft fruit and vegetables using appropriate utensils. Designing • Design appealing products for a particular user based on simple design criteria. • Generate initial ideas and design criteria through investigating a variety of fruit and vegetables. • Communicate these ideas through talk and drawings. Making • Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely. • Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product. Evaluating • Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.	Prior learning Explored and used different fabrics. Cut and joined fabrics with simple techniques. Thought about the user and purpose of products. Designing Design a functional and appealing product for a chosen user and purpose based on simple design criteria. Generate, develop, model and communicate their ideas as appropriate through talking, drawing, templates, mock-ups and information and communication technology. Making Select from and use a range of tools and equipment to perform practical tasks such as marking out, cutting, joining and finishing. Select from and use textiles according to their characteristics. Evaluating Explore and evaluate a range of existing textile products relevant to the project being undertaken. Evaluate their ideas throughout and their final products against original design criteria. Technical knowledge and understanding Understand how simple 3-D textile products are made, using a template to create two identical shapes.	 Prior learning Assembled vehicles with moving wheels using construction kits. Explored moving vehicles through play. Gained some experience of designing, making and evaluating products for a specified user and purpose. Developed some cutting, joining and finishing skills with card. Designing Generate initial ideas and simple design criteria through talking and using own experiences. Develop and communicate ideas through drawings and mock-ups. Making Select from and use a range of tools and equipment to perform practical tasks such as cutting and joining to allow movement and finishing. Select from and use a range of materials and components such as paper, card, plastic and wood according to their characteristics. Evaluating Explore and evaluate a range of products with wheels and axles. Evaluate their ideas throughout and their products against original criteria. Technical knowledge and understanding

Framfield Design Technology progression of skills

Kingfishers Y1/2

• Evaluate ideas and finished products against design criteria, including intended user and purpose.

Technical knowledge and understanding

- Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.
- Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The Eatwell Guide.
- Know and use technical and sensory vocabulary relevant to the project.

- Understand how to join fabrics using different techniques e.g. running stitch, glue, over stitch, stapling.
- Explore different finishing techniques e.g. using painting, fabric crayons, stitching, sequins, buttons and ribbons.
- Know and use technical vocabulary relevant to the project.
- Explore and use wheels, axles and axle holders.
- Distinguish between fixed and freely moving axles.
- Know and use technical vocabulary relevant to the project.

Vocabulary

fruit and vegetable names, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients, planning, investigating tasting, arranging, popular, design, evaluate, criteria.

names of existing products, joining and finishing techniques, tools, fabrics and components template, pattern pieces, mark out, join, decorate, finish features, suitable, quality mockup, design brief, design criteria, make, evaluate, user, purpose, function.

vehicle, wheel, axle, axle holder, chassis, body, cab assembling, cutting, joining, shaping, finishing, fixed, free, moving, mechanism, names of tools, equipment and materials used design, make, evaluate, purpose, user, criteria, functional.