

Long-term plan

Key Stage 1

Y1	Mechanisms Sliders and levers	Structures Freestanding structures	Food Preparing fruit - food comes from plants or animals - Use a range of ingredients - prepare simple dishes hygienically, without using a heat source - peeling, chopping and squeezing
Y2	Mechanisms Wheels and axles	Food Preparing vegetables - food has to be farmed, grown elsewhere or caught. - name and sort foods into the 5 groups of the eat well plate. - Everyone should eat at least 5 portions of fruit and veg a day. - measure components - Slicing, cutting, grating	Textiles Templates and joining techniques

Early Key Stage 2

Y3	Structures Shell structures (including computer-aided design)	Food Super salads - That food ingredients can be fresh, pre cooked and processed. - that food is grown and caught across the world. - the eat well plate - peeling, chopping, slicing grating, mixing - safety and hygiene	Textiles 2-D shape to 3-D product
Y4	Mechanical Systems Levers and linkages	Electrical Systems Simple circuits and switches (including programming and control)	Food Soup (including bread) - prepare and cook a savoury dish. spreading, kneading and baking - using a heat source

Late Key Stage 2

Y5	Structures Frame structures	Food culture - bread. -that a recipe can be adapted by adding or substituting 1 or more ingredients. -that recipes can be adapted to change the appearance, taste, texture and aroma. -mixing, rubbing and kneading	Electrical Systems More complex switches and circuits (including programming, monitoring and control)
Y6	Textiles Combining different fabric shapes (including computer-aided design)	Mechanical Systems Pulleys or gears	Food seasonality - soup and muffins -that seasons may affect the food available. -that different foods and drinks contain different substances. -use all techniques taught throughout the years.