Excalibur Design and Technology Curriculum Year 5

Design and Technology Intent Year 5

Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

Design and Technology Implementation Year 5

Evaluating processes and Products

Skills Knowledge Pupils will be taught to use the following practical methods The children will learn about: and skills: Food Focus: Celebrating Culture and Seasonality Developing, Planning and Communicating Ideas Generate ideas through brainstorming and identify a Project: WW2 Rationing Stew / Lebkuchen Cookies German Christmas Cookies I understand the main food groups and the different nutrients that are important for health. purpose for their product Draw up a specification for their design I understand how a variety of ingredients are grown, reared, caught and processed to make Develop a clear idea of what has to be done, them safe and palatable / tasty to eat. planning how to use materials, equipment and I can select appropriate ingredients and use a wide range of techniques to combine them. processes, and suggesting alternative methods of making if the first attempts fail Textiles Focus: Combining Different Fabric Shapes Use results of investigations, information sources, Project: Pencil Case with Zipper including ICT when developing design ideas • I can use my research into existing products and my market research to inform the design of Working with tools, equipment, materials and components to my own innovative product. make quality products (Inc food) I can create prototypes to show my ideas. Select appropriate materials, tools and techniques I can make careful and precise measurements so that joins, holes and openings are in exactly Measure and mark out accurately the right place. Use skills in using different tools and equipment I can produce step by step plans to guide my making, demonstrating that I can apply my knowledge of different materials, tools and techniques. safely and accurately Weigh and measure accurately (time, dry I can make detailed evaluations of existing products and my own considering the view of others ingredients, liquids) to improve my work. Apply the rules for basic food hygiene and other safe I can build more complex 3D structures and apply my knowledge of strengthening techniques practices e.g. hazards relating to the use of ovens to make them stronger and more stable. Cut and join with accuracy to ensure a good-quality finish to the product Mechanical Systems Focus: Pulleys or Gears

Project: Moving Toys

- Evaluate a product against the original design specification
- Evaluate it personally and seek evaluation from others
- I can use my research into existing products and my market research to inform the design of my own innovative product.
- I can create prototypes to show my ideas.
- I can make careful and precise measurements so that joins, holes and openings are in exactly the right place.
- I can produce step by step plans to guide my making, demonstrating that I can apply my knowledge of different materials, tools and techniques.
- I can make detailed evaluations of existing products and my own considering the view of others to improve my work.
- I can build more complex 3D structures and apply my knowledge of strengthening techniques to make them stronger and more stable.
- I understand and how to use more complex mechanical and electrical systems

Design and Technology Vocabulary Year 5

Food Celebrating Culture and Seasonality	Textiles Combining Different Fabric Shapes	Mechanical Systems Pulleys or Gears
Ingredients, yeast, dough, wholemeal, unleavened, baking soda, spice, herbs, carbohydrate, sugar, fat, protein, vitamins, nutrients, gluten, allergy, intolerance, savoury, seasonality, pour, mix, kneed, whisk, beat, combine, fold, rubbing in	Specification, tacking, working drawing, clasp, pinking shears, design criteria, hem, reinforce, stem stitch, satin stitch, tie dye	Pulley, gear, driver, follower, rotation, motor, belt, spindle, motor, circuit, switch, ratio, transmit, annotated drawings, exploded diagrams, functionality