St Michael's CE Primary School Overview Subject: Design and Technology		
Buttercup Class	Year A	Year B
Autumn	**Food & Nutrition-Snacks**	
	Portable snacks: Sweet • Peel and grate • Assemble	**Portable snacks: Savoury** • Peel and grate • Assemble
Spring	**Mechanisms-Sliders and levers**	
	Sliders and levers: moving pictures • Cut materials safely • Shaping techniques • Combining materials to strengthen	**Sliders and levers: moving Easter cards** • Cut materials safely • Shaping techniques • Combining materials to strengthen
Summer	**Structures**	
	Frame structures chair for a soft toy • Design on Purple Mash • Cut materials safely • Combine materials to strengthen • Shaping techniques	**Frame structure: bed for Goldilocks** • Design on Purple Mash • Cut materials safely • Combine materials to strengthen • Shaping techniques

St Michaels		
Bluebell Class	Year A	Year B
Autumn	**Food & Nutrition-linked to seasonal produce**	
	Couscous dish -Link to seasonal ingredients and prior skills. • Weighing and measuring • Cook ingredients	**Christmas Cake -Link to seasonal ingredients and prior skills.** • Weighing and measuring • Cook ingredients
Spring	**Textiles**	
	Make a finger puppet • Demonstrate a range of cutting techniques • Shaping textile using templates • Join textile • Colour and decorate textile • Use tools	**Fabric Easter basket** • Understand the need for a seam allowance. • Join textiles with appropriate stitching. • Select the most appropriate techniques to decorate textiles.
Summer	**Structures**	
	Solid structures: prototype of a bridge • Using tools • Measure and mark (cm) • Joining techniques (gluing and hinging) • Model designs (computing)	**Solid structures: prototype of a tower** • Using tools • Measure and mark (cm) • Joining techniques (gluing and hinging) • Model designs (computing)

St Michaels		
Rose Class	Year A	Year B
Autumn	**Food & Nutrition**	
	Soup • Prepare ingredients hygienically using appropriate utensils. • Measure ingredients to the nearest gram accurately. • Follow a recipe. • Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).	**Dips** • Prepare ingredients hygienically using appropriate utensils. • Measure ingredients to the nearest gram accurately. • Follow a recipe. • Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking).
Spring	**Textiles**	
	Purse/wallet • Understand the need for a seam allowance. • Join textiles with appropriate stitching. • Select the most appropriate techniques to decorate textiles.	**Fabric Easter basket** • Understand the need for a seam allowance. • Join textiles with appropriate stitching. • Select the most appropriate techniques to decorate textiles.
Summer	**Electrical Systems**	
	Paper circuits • Create series and parallel circuits	**Banana keyboard** • Create series and parallel circuits

St Michaels		
Sunflower Class	Year A	Year B
Autumn	**Textiles**	**Shell Structures using computer aided designs**
	Cushion • Create objects (such as a cushion) that employ a seam allowance. • Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration). • Use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (such as a soft decoration for comfort on a cushion).	**A gift box** • Develop a range of practical skills to create products • Cut materials with precision and refine the finish with appropriate tools (such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape). • Show an understanding of the qualities of materials to choose appropriate tools to cut and shape (such as the nature of fabric may require sharper scissors than would be used to cut paper).

Spring	**Food & Nutrition -Dough**	
	Bread • Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms). • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. • Demonstrate a range of baking and cooking techniques. • Create and refine recipes, including ingredients, methods, cooking times and temperatures.	**Pizza** • Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms). • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. • Demonstrate a range of baking and cooking techniques. • Create and refine recipes, including ingredients, methods, cooking times and temperatures.
Summer	**Electrical Systems**	**Cam Mechanisms**
	Space buggy • Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips).	**Moving toy** • Convert rotary motion to linear using cams. • Mechanical systems, levels, pulleys, gears and cams