

NORTHSIDE SCHOOL DT CURRICULUM MAP

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Early Years						
Year 1	<u>Ourselves</u>	<u>Space – Materials</u> Begin to demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling). Begin to demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen). Cut materials safely using tools provided.	<u>Africa</u>	<u>Kings & Queens - Food</u> Measure or weigh using measuring cups or electronic scales. Cut, peel or grate ingredients safely and hygienically. Assemble or cook ingredients.	<u>Our Environment</u>	<u>Toys – Mechanisms</u> Create products using levers, wheels and winding mechanisms.
Year 2	<u>Dinosaurs -</u>	<u>Christmas production – Food</u> Measure or weigh using measuring cups or electronic scales. Cut, peel or grate ingredients safely and hygienically. Assemble or cook ingredients. Begin to prepare ingredients hygienically using appropriate utensils. Begin to follow a recipe.	<u>Fire, Fire - Mechanisms</u> Create products using levers, wheels and winding mechanisms. Begin to use a scientific knowledge of forces.	<u>Magic – Textiles</u> Shape textiles using templates. Join textiles using running stitch. Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing).	<u>Creepy Crawlies -</u>	<u>The Seaside -</u>
Year 3	<u>Mythical Creatures- Mechanisms</u> Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears).	<u>Soldiers - Food</u> Prepare ingredients hygienically using appropriate utensils. Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking). Follow a recipe. Begin to measure ingredients to the nearest gram accurately.	<u>Victorians -</u>	<u>Environment</u>	<u>Stone Age to Iron Age -</u>	<u>Animals – Materials</u> Begin to apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). Begin to elect appropriate joining techniques.
Year 4	<u>Cartoons</u>	<u>South America</u>	<u>India – Textiles</u> Select the most appropriate techniques to decorate textiles. Join textiles with appropriate stitching.	<u>Anglo Saxon – Mechanisms</u> Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears). Begin to convert rotary motion to linear using cams.	<u>Ancient Egypt -</u>	<u>Creatures – Materials</u> Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). Measure and mark out to the nearest millimetre.
Year 5	<u>Greece- Food</u> Begin to create and refine recipes, including ingredients, methods, cooking times and temperatures. Begin to understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms).	<u>Spies & detectives –</u>	<u>Earth and Space -</u>	<u>Vikings – Mechanisms</u> Convert rotary motion to linear using cams.	<u>Journeys and Locations –Textiles</u> Join textiles with a combination of stitching techniques (such as back stitch for seams and running stitch to attach decoration). Create objects (such as a cushion) that employ a seam allowance.	<u>Cowboys & Indians</u>

<p>Year 6</p>	<p><u>War and peace</u></p>	<p><u>War and peace – Materials</u> <i>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). 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).</i></p>	<p><u>Movers & Shakers -</u></p>	<p><u>Movers & Shakers – Electronics</u> <i>Create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips).</i></p>	<p><u>SATS</u></p>	<p><u>Transition work</u> <u>School journey – Food</u> <i>Create and refine recipes, including ingredients, methods, cooking times and temperatures. Demonstrate a range of baking and cooking techniques. Measure accurately and calculate ratios of ingredients to scale up or down from a recipe.</i></p>
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