

Year /Class	Autumn Term	Spring Term	Summer Term
<b>Y1/2 Willow</b> <b>Y2 Cherry</b>	<b>1.3 FRAME STRUCTURES</b> Design a frame structure such as a chair for a toy	<b>1.5 SLIDER MECHANISMS</b> To design and make Slider Mechanisms	<b>1.8 COUSCOUS DISH</b> Design and make a healthy couscous meal
Breadth	Build structures exploring how they can make a free standing frame more stable, consider strength and safety.  To design and create a frame structure.  To consider purpose, user, materials and features.	To design and make a slider mechanism.  To consider purpose and audience in design.  To use techniques of cutting and joining to make mechanisms.  To make prototypes and then improvements, evaluating.	To design and make a couscous dish considering nutrition and ingredients  Think about purpose, users and safety in making the dish.  Consider healthy eating and dietary requirements e.g vegetarian.  Take inspiration, apply techniques and decide on ingredients.
Threshold Concepts	Master Practical Skills – Measuring, cutting, joining with glue  Design, make, evaluate, improve.  Take inspiration from design – <b>swing set, chair</b>	Master Practical Skills – cutting, measuring, estimating, assembling, gluing, joining  Design, make, evaluate, improve.  Take inspiration from design – <b>Slider pictures and cards</b>	Master Practical Skills – Peeling, slicing, chopping, snipping, weighing, stirring  Design, make, evaluate, improve.  Take inspiration from design – <b>Various couscous dishes</b>
Milestones	Demonstrate a range of cutting (safely using tools), shaping and joining techniques. Measure and mark out to the nearest cm  Explore how products have been created.  Make products, refining design as work progresses  Use software to design –	Demonstrate a range of cutting (safely using tools), shaping and joining techniques.  Explore how products have been created.  Make products, refining design as work progresses.  Suggest improvements to existing designs.  Design products that have a clear purpose and intended user	Cut, peel and grate ingredients safely using tools.  Measure or weigh using measuring cups or electronic scales.  Assemble and cook ingredients.

