

Singleton Church of England Primary School Progression of Skills and Knowledge DT - Y5



	Year 5 - Cooking & Nutrition	Year 5 – Mechanisms/Mechanical Systems	Year 5 – Structures	Year 4-Textiles
	What could be healthier	Pop-up book	Bridges	Stuffed toys
Previous unit and	EYFS – Soup	No EYFS	EYFS- Boats	EYFS – Bookmarks
next unit	Yr. 1 –Fruit & Vegetables	Yr. 1-Making a moving story book	Yr. 1 – Constructing a windmill	Yr. 1- Puppets
next unit	Yr. 2- A balanced diet	Yr. 1 - Wheels and axles		Yr. 2 – Pouches
İ			Yr. 2- Baby bears chair	
	Yr. 3 – Eating Seasonally	Yr. 2- Fairground Wheel	Yr. 3- Constructing a castle	Yr. 3 – Cross stitch & applique
İ	Yr. 4- Adapting a recipe	Yr. 2- Making a moving monster	Yr. 4 – Pavilions	Yr. 4- Fastenings
	Yr. 6 Come dine with me	Yr. 3- Pneumatic Toys	Yr. 6- Playgrounds	Yr. 6 Waist coats
		Yr. 4 Making a sling shot		
		Yr. 6- Automata Toys		
KEY	Beef ● Cross-contamination ● Diet ● Ethical issues ● Farm ●	Aesthetic • Computer-aided design (CAD) • Caption • Design • Design	Abutment ● Accurate ● Arched bridge ● Beam bridge ● Coping saw ●	Accurate ● Annotate ● Appendage ● Blanket-stitch ●
	Healthy ● Ingredients ● Method ● Nutrients ● Packaging ● Reared	brief • Design criteria • Exploded-diagram • Function • Input • Linkage	Evaluation • File • Mark out • Material properties • Measure • Predict •	Design criteria ● Detail ● Evaluation ● Fabric ● Sew ●
VOCABULARY	Recipe Research Substitute Supermarket	Mechanism	Reinforce ● Research ● Sandpaper ● Set square ● Suspension bridge ●	Shape ● Stuffed toy ● Stuffing ● Template
	Vegetarian ● Welfare	Structure ● Template	Tenon saw Test Truss bridge Wood	
SUBSTANTIVE	Knowledge - What could be healthier?	Knowledge – Pop Up Book	Knowledge – Bridges	Knowledge – Stuffed Toys
KNOWLEDGE	To understand where meat comes from - learning that beef is from cattle and how beef is reared and processed, including key welfare	Technical	Technical	To know that blanket stitch is useful to reinforce the edges
	issues.			of a fabric material or join two pieces of fabric.
	To know that I can adapt a recipe to make it healthier by substituting	To know that mechanisms control movement.	To understand some different ways to reinforce structures.	To understand that it is easier to finish simpler designs to a
	ingredients.	To understand that mechanisms can be used to change one kind of motion	To understand how triangles can be used to reinforce bridges. To least the translation of the triangles can be used to reinforce bridges.	high standard.
	To know that I can use a nutritional calculator to see how healthy a food option is.	 into another. To understand how to use sliders, pivots and folds to create paper-based 	To know that properties are words that describe the form and function of materials.	To know that soft toys are often made by creating
	To understand that 'cross-contamination' means bacteria and germs	mechanisms.	To understand why material selection is important based on properties.	appendages separately and then attaching them to the main
	have been passed onto ready-to-eat foods and it happens when	Additional Knowledge	To understand the material (functional and aesthetic) properties of wood.	body. To know that small, neat stitches which are pulled taut are
	these foods mix with raw meat or unclean objects.		Additional Knowledge	important to ensure that the soft toy is strong and holds the
		To know that a design brief is a description of what I am going to design and		stuffing securely
		make.	To understand the difference between arch, beam, truss and suspension	
		To know that designers often want to hide mechanisms to make a product more aesthetically pleasing.	 bridges. To understand how to carry and use a saw safely. 	
		ore destriction, presently.	To understand now to early and use a saw salety.	
MAKING				
	Recall-yr. 4 Adapting a recipe	Recall – yr. 4 Making a sling shot	Recall- yr. 4 Pavilions	Recall yr. 4 Fastenings
CONNECTIONS	Knowledge - Adapting a Recipe	Recall – yr. 4 Making a sling shot Knowledge – Making a Sling Slot	Recall- yr. 4 Pavilions Knowledge – Pavilions	Recall yr. 4 Fastenings Knowledge Fastenings
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		Cyclo A/R	Additional Knowledge	
		Cycle A/B This links to Year 6 Automata toys Knowledge - Automata Toys Technical To understand that the mechanism in an automata uses a system of cams, axles and followers. To understand that different shaped cams produce different outputs Additional Knowledge To know that an automata is a hand powered mechanical toy. To know that a cross-sectional diagram shows the inner workings of a product. To understand how to use a bench hook and saw safely. To know that a set square can be used to help mark 90° angles.	 Additional Knowledge To understand what a 'footprint plan' is. To understand that in the real world, design, can impact users in positive and negative ways. To know that a prototype is a cheap model to test a design idea. 	
Key Skills	 Design: Adapting a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients. Writing an amended method for a recipe to incorporate the relevant changes to ingredients. Designing appealing packaging to reflect a recipe. Make: Cutting and preparing vegetables safely. Using equipment safely, including knives, hot pans and hobs. Knowing how to avoid cross-contamination. Following a step by step method carefully to make a recipe. Evaluate: Identifying the nutritional differences between different products and recipes. Identifying and describing healthy benefits of food groups. 	 Design: Designing a shape that reduces air resistance. Drawing a net to create a structure from. Choosing shapes that increase or decrease speed as a result of air resistance. Personalising a design. Make: Measuring, marking, cutting and assembling with increasing accuracy. Making a model based on a chosen design. Evaluate: Evaluating the speed of a final product based on: the effect of shape on speed and the accuracy of workmanship on performance. 	 Design: Designing a stable structure that is able to support weight. Creating a frame structure with a focus on triangulation. Make: Making a range of different shaped beam bridges. Using triangles to create truss bridges that span a given distance and support a load. Building a wooden bridge structure. Independently measuring and marking wood accurately. Selecting appropriate tools and equipment for particular tasks. Using the correct techniques to saws safely. Identifying where a structure needs reinforcement and using card corners for support. Explaining why selecting appropriating materials is an important part of the design process. Understanding basic wood functional properties. Evaluate: Adapting and improving own bridge structure by identifying points of weakness and reinforcing them as necessary. Suggesting points for improvements for own bridges and those designed by others. 	 Design: Designing a stuffed toy, considering the main component shapes required and creating an appropriate template. Considering the proportions of individual components. Make: Creating a 3D stuffed toy from a 2D design. Measuring, marking and cutting fabric accurately and independently. Creating strong and secure blanket stitches when joining fabric. Threading needles independently. Using appliqué to attach pieces of fabric decoration. Sewing blanket stitch to join fabric. Applying blanket stitch so the spaces between the stitches are even and regular. Evaluate Testing and evaluating an end product and giving point for further improvements.
Key Assessment Opportunity	Key Assessment Opportunity-lesson 4 Follow a recipe to produce a healthy Bolognese sauce. Complete a food product. Design packaging that promotes the ingredients of the Bolognese.	Key Assessment Opportunity Lesson 2 – application of skills and knowledge to include mechanisms and structure to make a pop-up book Quiz in lesson 4	Key Assessment Opportunity Lesson 4/5 Make a bridge. application of skills and knowledge to make a bridge	Key Assessment Opportunity Week 4 – Application – the making of the designed stuffed toy