





Yearly Overview Subject: DT Year Group: 4

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DT Primary - Project on a page	Autumn 1	Spring 2	Summer 2	
Unit of work	Food - Healthy and varied diet https://drive.google.com/file/d/1IYOkfsllY-Ak0_S8bMA zfwmRkXrCPQYS/view?usp=sharing	Textiles - 2-D shape to 3-D product https://drive.google.com/file/d/1NXoki24bup_3JMAt6 RCsvDYQAH9Ekvih/view?usp=sharing	Electrical Systems - Simple circuits and switches https://drive.google.com/file/d/13Cs1LtgNTtRkK2PklsT 4wN_XLGunrwD2/view?usp=sharing	
NC Objectives (Linked to Programme of Study)	 The national curriculum for design and technology aims to ensure that all pupils: develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users critique, evaluate and test their ideas and products and the work of others understand and apply the principles of nutrition and learn how to cook. 			
Project title	Healthy snack Design, make and evaluate a healthy snack (product) for the family (user) for a picnic (purpose)	Purse / Wallet/ Bag Design, make and evaluate a purse/wallet/bag (product) for myself(user) to store money or objects (purpose)	Nightlight Design, make and evaluate a nightlight (product) for myself (user) for my bedroom (purpose)	
Prior Knowledge	Know some ways to prepare ingredients safely and hygienically. Have some basic knowledge and understanding about healthy eating and The Eatwell Plate. Have used some equipment and utensils and prepared and combined ingredients to make a product.	 Have joined fabric in simple ways by glueing and stitching. Have used simple patterns and templates for marking out. Have evaluated a range of textile products. 	 Constructed a simple series electrical circuit in science, using bulbs, switches and buzzers. Cut and joined a variety of construction materials, such as wood, card, plastic, reclaimed materials and glue. 	
Composite knowledge (Inc. Key Questions)	Technical knowledge and understanding • Know how to use appropriate equipment and utensils to prepare and combine food. • Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught. • Know and use relevant technical and sensory vocabulary appropriately. - What substances are used in the products e.g.	Technical knowledge and understanding • Know how to strengthen, stiffen and reinforce existing fabrics. • Understand how to securely join two pieces of fabric together. • Understand the need for patterns and seam allowances. • Know and use technical vocabulary relevant to the project.	Technical knowledge and understanding • Understand and use electrical systems in their products, such as series circuits incorporating switches, bulbs and buzzers. • Apply their understanding of computing to program and control their products. • Know and use technical vocabulary relevant to the project. - What materials have been used and why?	







	nutrients, water and fibre? - What do you need to consider to make it part of a balanced diet? - How do we select the ingredients? - How could we make it appealing to eat?	 What properties/characteristics does the fabric have? Why has this fabric been chosen? How has the fabric been joined together? How effective are its fastenings? Does its decoration have a purpose? Which stitch is appropriate for the purpose? Which joining techniques are suitable for the fabric and purpose? 	- How is it suited to its intended user and purpose? - How might different types of switches can be useful in different types of products?
Key Concepts (Component / intentional knowledge - what they need to understand)	Designing Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose. Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas. Making Plan the main stages of a recipe, listing ingredients, utensils and equipment. Select and use appropriate utensils and equipment to prepare and combine ingredients. Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. Evaluating Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs. Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.	Designing Generate realistic ideas through discussion and design criteria for an appealing, functional product fit for purpose and specific user/s. Produce annotated sketches, prototypes, final product sketches and pattern pieces. Making Plan the main stages of making. Select and use a range of appropriate tools with some accuracy e.g. cutting, joining and finishing. Select fabrics and fastenings according to their functional characteristics e.g. strength, and aesthetic qualities e.g. pattern. Evaluating Investigate a range of 3-D textile products relevant to the project. Test their product against the original design criteria and with the intended user. Take into account others' views. Understand how a key event/individual has influenced the development of the chosen product and/or fabric.	• Gather information about needs and wants, and develop design criteria to inform the design of products that are fit for purpose, aimed at particular individuals or groups. • Generate, develop, model and communicate realistic ideas through discussion and, as appropriate, annotated sketches, cross-sectional and exploded diagrams. Making • Order the main stages of making. • Select from and use tools and equipment to cut, shape, join and finish with some accuracy. • Select from and use materials and components, including construction materials and electrical components according to their functional properties and aesthetic qualities. Evaluating • Investigate and analyse a range of existing battery-powered products. • Evaluate their ideas and products against their own design criteria and identify the strengths and areas for improvement in their work.
Vocabulary	hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet	fabric, names of fabrics, fastening, compartment, zip, button, structure, finishing technique, strength, weakness, stiffening, templates, stitch, seam, seam allowance	series circuit, fault, connection, toggle switch, push-to-make switch, push-to-break switch, battery, battery holder, bulb, bulb holder, wire, insulator, conductor, crocodile clip







	PSHE - Health	Science - Electricity
Cross-curricular links		