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| Year Group | Autumn 2 | Spring 2 | Summer 2 |
| Year 4  DT | DT – Design and make Anglo Saxon Boat | * DT – Clay / Modelling | DT - Cooking |
| * I develop & use my own design criteria to inform my ideas. * I make design decisions that consider the availability of resources, as well as the needs & wants of users. * I select suitable tools & equipment. * I confidently justify my choice of materials & components. * I discuss safety & hygiene procedures. * I measure, mark, cut, shape & join with increasing accuracy. * I use various finishing techniques with increasing accuracy. * I identify strengths & weaknesses in my ideas & products, referring to my design criteria, and adapt my design accordingly. * I refer to amendments in my evaluation. * I investigate & analyse how well products are designed & made. * I investigate if items can be recycled/reused. | * I develop & use my own design criteria to inform my ideas. * I select suitable tools & equipment. * I discuss safety & hygiene procedures. * I measure, mark, cut, shape & join with increasing accuracy. * I use various finishing techniques with increasing accuracy. * I identify strengths & weaknesses in my ideas & products, referring to my design criteria, and adapt my design accordingly. * How materials have functional & aesthetic qualities. * I refer to amendments in my evaluation. * I investigate & analyse how well products are designed & made. * I investigate if items can be recycled/reused. | * I know some foods that are grown & in the wider world. * I know that food is needed to provide energy for the body. * I can, with support, prepare & cook some savoury dishes safely & hygienically. * I use techniques incl. chopping, slicing & baking. * I discuss safety & hygiene procedures. * I select suitable tools & equipment. |