|  |  |  |  |
| --- | --- | --- | --- |
| Year Group | Autumn 2 | Spring 2 | Summer 2 |
| Year 4DT | 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.
 |