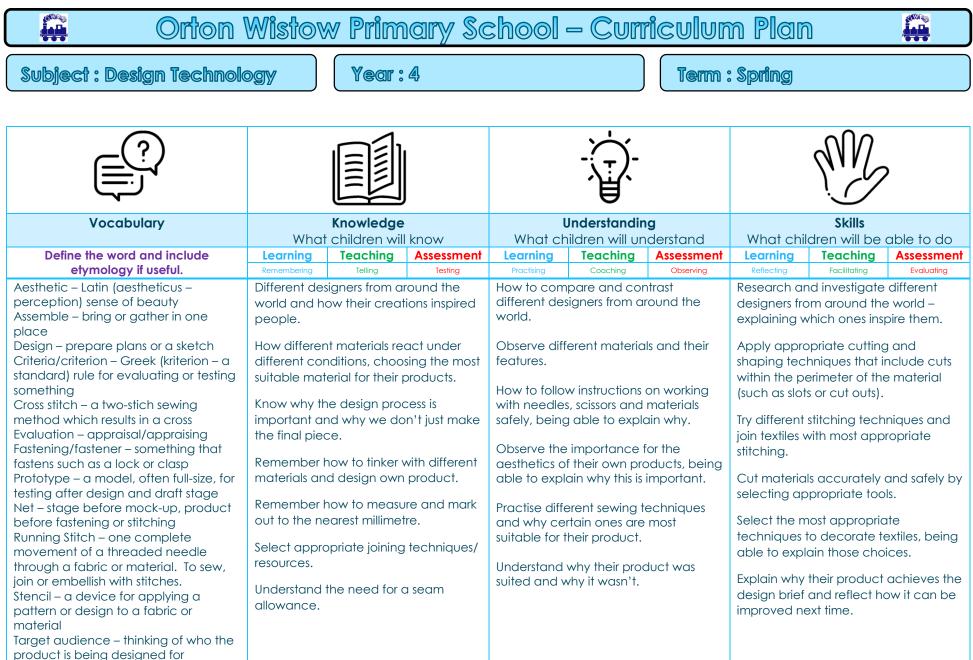
Crton V	Wistov	v Prim	ary So	chool	- Cun	riculur	n Plan	D		
Subject : Design Technology Year : 4					l					
								M.		
Vocabulary	What	Knowledge children will		Understanding What children will understand			Skills What children will be able to do			
Define the word and include	Learning	Teaching	Assessment	Learning	Teaching	Assessment	Learning	Teaching	Assessment	
etymology if useful.	Remembering	Telling	Testing	Practising	Coaching	Observing	Reflecting	Facilitating	Evaluating	
Structure – something built or constructed (from latin 'structura', equivalent to struct and 'ura' = put together) Mechanism – an assembly of moving parts performing a complete functional motion (from Latin 'mechanismus' and Greek 'mechan' = machine) Engineer – a person trained and skills in the design, contructions and use of engines or machines (Latin 'ingenia' = to design) Design- to prepare the preliminary sketch or plans for a structure (Middle English 'designen' and Latin 'designare' = to mark out) Criteria- a standard for judgement or to test something (Greek 'kriterion' = to separate)	explain where Name a great Name great d Mackintosh, Pl Know what the Dissemble and strength and t made. Remember wh tell someone h Use scientific k transference c appropriate m	nat an enginee we may see the engineer and lesigners (such of hilip Treacy, Mc e designers created test products to o find out how hat a cam and how they work.	heir work. their work. as Brunel, arcel Breuer) ated. for their they are lever is and he iose a product -	and different If know what designer? Can I design and light sour What is a pull what it does? What is a geo it does? What type of have?	a design is, who a product using rce that works? ey and how ca	at is a g a gear, pulley n I explain I explain what eys and gears	Generate ide inspiration fror engineers. Explain what a Make a simple bulb. Tinker with ele back togethe Design a mov Purple Mash a gears and one circuit) with a	m known desig a force is. e electrical circ ectrical equipm ar again. ing object with and labelling) v e electronic ele	a designs using ners and cuit with a light eent and put it a lever (on vith pulleys, ement (simple	
Product- a thing produced by labour Material- the substances of which a thing is made (Latin 'materialis' meaning belonging to matter) Electricity – the science dealing with electric charges and currents (Latin – 'electricus' = 'electrum' amber-coloured alloy of gold and silver used in ancient times	gears for move Tell someone w make a simple adding a light Remember wh works, being c highlight this.	what equipmer e circuit to work	nt is needed to c, including and how it diagram to	my design? How do I mal bulb and how What is the p How can I im	e and how do ke a simple circl v can I fix it if it o erimeter of a sh prove my produngthening techr	uit with a light does not work? ape? uct using	resources. Cut materials accurately and safely by selecting appropriate tools. Measure with a ruler and mark out to the nearest millimetre. Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs).			

								OV	VPS Curriculum 2.0	
								SWY		
Vocabulary	What	Knowledge children will			Understandin hildren will un	-	What chil	Skills dren will be	able to do	
Define the word and include	Learning	Teaching	Assessment	Learning	Teaching	Assessment	Learning	Teaching	Assessment	
etymology if useful.	Remembering	Telling	Testing	Practising	Coaching	Observing	Reflecting	Facilitating	Evaluating	
Cam – a disk or cylinder having an irregular form such that its motion, usually rotary or reciprocating (Dutch - 'kamm' = round comb) Pulley – a wheel, with a grooved rim, that turns in a frame to change the direction of or transmit force (Greek – 'polidian' = little pivot) Gear – a part that has cut teeth of similer spacing to another that they mesh with teeth in another part to transmit or receive force and motion (Middle English – 'gere' = equipment)	How to choose construct proc items.	a gear is and ho e suitable techn ducts, strengthe	niques to en or to repair	product? What do I like and how mig	ggestions to my	but my product	products. Evaluate proc	ole techniques duct, identifying t they would ch	, what they did	







								OV	VPS Curriculum 2.0
						M.			
Vocabulary		Knowledge		Understanding			Skills		
	What	children will	know	What children will understand			What children will be able to do		
Define the word and include	Learning	Teaching	Assessment	Learning	Teaching	Assessment	Learning	Teaching	Assessment
etymology if useful.	Remembering	Telling	Testing	Practising	Coaching	Observing	Reflecting	Facilitating	Evaluating
Template – a pattern serving as a guide		oduct as going ation against							

			' *** '
Orton Wisto	w Primary Sch	ool – Curriculum Plan	

Subject : Design Technology

Year:4

Term : Summer

						M			
Vocabulary	Knowledge What children will know		Understanding What children will understand		Skills What children will be able to do				
Define the word and include	Learning	Teaching	Assessment	Learning	Teaching	Assessment	Learning	Teaching	Assessment
etymology if useful.	Remembering	Telling	Testing	Practising	Coaching	Observing	Reflecting	Facilitating	Evaluating
Fruit – any edible product of plant	How to look at cookery books of			Understand where food comes			Find a recipe in a cookbook or		
growth useful to humans or	different chefs and countries,			from and be able to discuss the			using an internet search.		
animals	finding one	s they would	d like to eat.	cycle of fo	od productio	on.	-		
Healthy – enjoying good health	Ū						Identify ina	redients that	t can be
Ingredients – Latin (stem of	How to exp	lain objects	and	Understand which foods are			classed as healthy and unhealthy.		
ingrediens) something that enters			and dislikes	grown and which are produced.					
as an element into a mixture	of the desig			grown and which die produced.			Create a template example of a		
							healthy/un	healthy dish.	



etymology if useful.RemenRecipe – Latin (recipere) a set of instructions for making or preparing a food dishSugg desig appedPeel/peeler – to strip of its skin/rindSlice – Old French (esclicer – to split up) a thin, flat piece cut from somethingTestin been healtVegetable – Latin (vegetabillis –FrenchFrench	Knowledge What children will R earning Teaching ggest improvements to esigns and what make opealing to the consum sting how food product een created. Assemble ealthy ingredients.	Assessment Testing o existing them mer. cts have	What ch Learning Practising Observe ha made and techniques Understand prepared s	d that food m afely and hy	derstand Assessment Observing as are copy the	Learning Reflecting Group ingre ones are gr are produc	Skills dren will be Teaching Facilitating edients to sh rown and wh red.	Assessment Evaluating
Define the word and include etymology if useful.Lear RemainRecipe – Latin (recipere) a set of instructions for making or preparing a food dishSugg desig appedPeel/peeler – to strip of its skin/rindSlice – Old French (esclicer – to split up) a thin, flat piece cut from somethingTestin healtVegetable – Latin (vegetabillis –Feel	What children will be earningTeachingmemberingTellingggest improvements to esigns and what make opealing to the consum sting how food producted een created. Assemble	Assessment Testing o existing them mer. cts have	What ch Learning Practising Observe ha made and techniques Understand prepared s	ildren will un Teaching Coaching De food item be able to c modelled. I that food m afely and hy	derstand Assessment Observing as are copy the	Learning Reflecting Group ingre ones are gr are produc	dren will be Teaching Facilitating edients to sh rown and wh	Assessment Evaluating
etymology if useful.RemenRecipe – Latin (recipere) a set of instructions for making or preparing a food dishSugg desig appedPeel/peeler – to strip of its skin/rindSlice – Old French (esclicer – to split up) a thin, flat piece cut from somethingTestin been healtVegetable – Latin (vegetabillis –FrenchFrench	earningTeachingmemberingTellingggest improvements to esigns and what make opealing to the consun- sting how food producted for the consultsting how food producted for the consult	Assessment Testing o existing them mer. cts have	Learning Practising Observe ha made and techniques Understand prepared s	Teaching Coaching Dw food item be able to c modelled. d that food m afely and hy	Assessment Observing as are copy the	Learning Reflecting Group ingre ones are gr are produc	Teaching Facilitating edients to sh rown and wh	Assessment Evaluating
Recipe – Latin (recipere) a set of instructions for making or preparing a food dishSugg desig appePeel/peeler – to strip of its skin/rindSlice – Old French (esclicer – to split up) a thin, flat piece cut from somethingTestir beer healtVegetable – Latin (vegetabillis –Feel (peeler – to to strip of its skin/rind)Testir to strip of its skin/rind	ggest improvements to esigns and what make opealing to the consun sting how food produc een created. Assemble	o existing them ner. cts have	Practising Observe ha made and techniques Understand prepared s	by food item be able to c modelled. I that food m afely and hy	nust be	Group ingre ones are gr are produc	edients to sh rown and wh	low which
instructions for making or preparing a food dish Peel/peeler – to strip of its skin/rind Slice – Old French (esclicer – to split up) a thin, flat piece cut from something Vegetable – Latin (vegetabillis –	esigns and what make opealing to the consun sting how food produc een created. Assemble	them ner. cts have	made and techniques Understand prepared s	be able to c modelled. I that food m afely and hy	copy the nust be	ones are gr are produc	rown and wh	
whose parts are used as foodingreKnife – an instrument for cuttingTo usGrate – product of gratingTo usGrater - an instrument for gratingmeasChop – product of choppingnearHygiene – practice to preserveBegirSafety – the state of being safe toprod	ow to cut, peel or grate gredients safely and hy use scales or measurir easure or weigh food i earest gram. Igin to evaluate their ic oducts against design ad how to change nex	ygienically. ng cups, tems to deas and criteria	why. Practise ho and peeler reasons wh listen to inst Understand between h	w to use a ki safely, know y, observing	the reasons nife, grater ving the how to nce unhealthy	safely and r important. Measure ing and measu cups/teasp Evaluate a being able or dislike it.	, grater and reflect on wh gredients usi rring poons/tables food dish or to explain w ckaging on 2	hy it is ing a scale poons. item, vhy they like

https://campaignresources.phe.gov.uk/schools/resources/be-food-smart-ks1-toolkit



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