

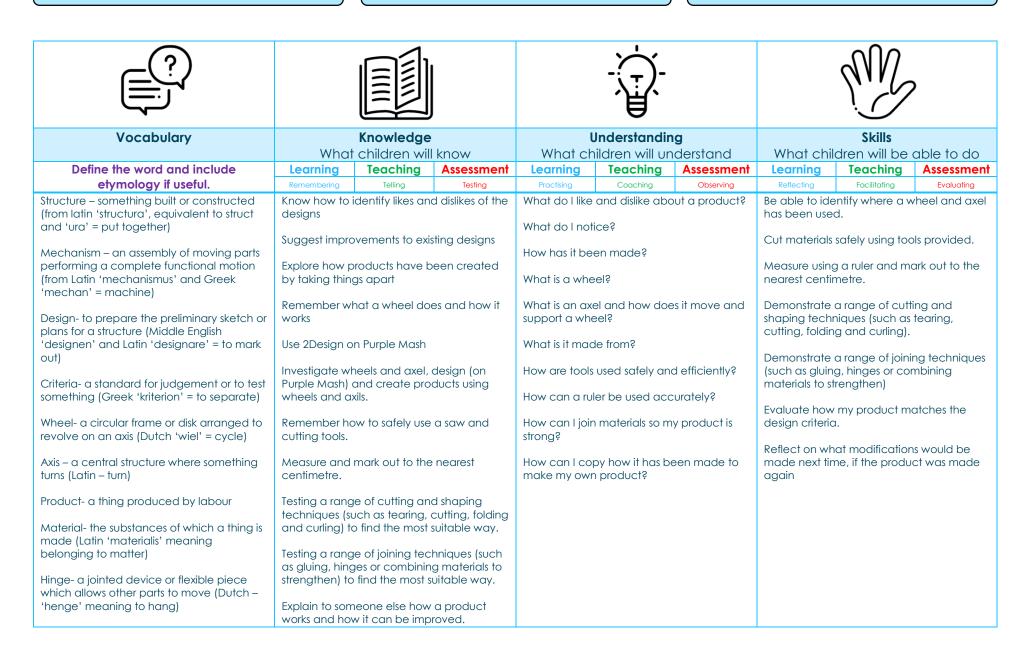
### Orton Wistow Primary School - Curriculum Plan



Subject: Design Technology

Year: 1

Term: Autumn





animals

a food dish

something

# Orton Wistow Primary School - Curriculum Plan



Subject: Design Technology

Year: 1

Term: Spring



Healthy – enjoying good health

ingrediens) something that enters

Recipe – Latin (recipere) a set of

instructions for making or preparing

Peel/peeler - to strip of its skin/rind

split up) a thin, flat piece cut from

Vegetable – Latin (vegetabillis –

able to live and grow) any plant

Knife – an instrument for cutting

Grater - an instrument for grating

whose parts are used as food

Grate - product of grating

Chop – product of chopping Hygiene – practice to preserve

Slice - Old French (esclicer - to

Ingredients – Latin (stem of

as an element into a mixture



**Knowledge** 

What children will know

finding ones they would like to eat.

Teaching Assessment



**Understanding** 

What children will understand

Coaching

Teaching Assessment



**Skills** 

What children will be able to do

Teaching Assessment

Define the word and include							
etymology if useful.							

Fruit – any edible product of plant growth useful to humans or different chefs and countries,

Learning

How to explain objects and designs to identify likes and dislikes of the designs.

Suggest improvements to existing designs.

Testing how food products have been created.

How to cut, peel or grate ingredients safely and hygienically.

To use scales or measuring cups, measure or weigh food items with a general accuracy.

Assemble or cook healthy ingredients.

Understand where food comes from and be able to discuss the cycle of food production.

Learning

Practising

Understand which foods are grown and which are produced.

Observe how food items are made and be able to copy the techniques modelled.

Understand that food must be prepared safely and hygienically and be able to explain the reasons why.

Practise how to use a knife, grater and peeler safely, knowing the reasons why, observing how to listen to instructions.

Understand the difference between healthy and unhealthy

Reflecting Facilitating Evaluating

Find a recipe in a cookbook or

using an internet search.

Learning

Identify ingredients that can be classed as healthy and unhealthy.

Create a template example of a healthy/unhealthy dish.

Group ingredients to show which ones are grown and which ones are produced.

Use a knife, grater and peeler safely and reflect on why it is important.

Measure ingredients using a scale and measuring cups/teaspoons/tablespoons.



health

				-			OWPS Comiculum 2.0		
Vocabulary	<b>Knowledge</b> What children will know			<b>Understanding</b> What children will understand			<b>Skills</b> What children will be able to do		
Define the word and include etymology if useful.	Learning Remembering	Teaching Telling	Assessment Testing	<b>Learning</b> Practising	Teaching  Coaching	Assessment Observing	<b>Learning</b> Reflecting	Teaching  Facilitating	Assessment  Evaluating
Safety – the state of being safe to prevent injury	Begin to ev	aluate their gainst desigr	ideas and	Ü	and what m	- u	Evaluate a	food dish or to explain w	item,

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





# Orton Wistow Primary School - Curriculum Plan



Subject: Design Technology

Year: 1

Term: Summer





Learning

world.





### Vocabulary

#### Define the word and include etymology if useful.

Assemble – bring or gather in one place

Design – prepare plans or a sketch Criteria/criterion - Greek (kriterion - a standard) rule for evaluating or testing somethina

Evaluation – appraisal/appraising Fastening/fastener – something that fastens such as a lock or clasp Mock-up – a model, often full-size, for testing after design and draft stage Stitching – one complete movement of a threaded needle through a fabric or material. To sew, join or embellish with stitches.

Template – a pattern serving as a guide

Teaching Assessment

How different materials react under different conditions, choosing the most

suitable material for their products.

Different designers from around the

**Knowledge** What children will know

Know how to use 2Simple to create a design.

Remember how to tinker with different materials and design own product.

Remember how to measure and mark out to the nearest centimetre.

With tools provided, children know how to use them safely and sensibly.

Evaluate product as going along with a final evaluation against the design brief.

How to compare different designers from around the world – likes and dislikes.

Learning

Practising

**Understanding** 

What children will understand

Coachina

Teaching Assessment

Observe different materials and their features.

How to follow instructions on working with needles, scissors and materials safely, being able to explain why.

Observe the importance for the aesthetics of their own products, being able to explain why this is important.

Practise different sewing techniques and why certain ones are most suitable for their product.

Practise and demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling)

Understand why their product was suited and why it wasn't.

What children will be able to do Teaching Assessment

**Skills** 

Learning Facilitatina Evaluatina

Research and investigate different designers from around the world explaining which ones they like and dislike.

Use 2Simple to create design.

Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs).

Use a running-stitch to join fabric.

Cut materials accurately and safely using tools provided.

Select the most appropriate techniques to decorate textiles, such as dyeing, adding sequins or printing, being able to explain those choices.

Explain why their product achieves the design brief and reflect how it can be improved next time.



