Pegswood Primary School Year 5 Coverage Design & Technology



Pegswood Primary School Year Group Coverage – Design and Technology



Year 5								
		Food: What could be healthier?	Textiles: Stuffed Toys	Mountains: Pop-Ups	Structures: Bridges			
Design	Children use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.	✓		✓	✓			
	They generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.	✓	✓	✓	√			
Make	Children select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] accurately.		✓	✓	✓			
	They select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.	✓	✓	✓	√			
Evaluate	Children investigate and analyse a range of existing products.		✓	✓	✓			
	They evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.		✓	✓	✓			
	They understand how key events and individuals in design and technology have helped shape the world.	✓						

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Technical Knowledge	Children apply their understanding of how to strengthen, stiffen and reinforce more complex structures.				✓			
	They understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages].			✓				
	They apply their understanding of computing to program, monitor and control their products.	Covered in Computing (Mars Rover 2, Micro:Bit)						
Cooking and Nutrition	Children understand and apply the principles of a healthy and varied diet.	✓						
	They prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.	✓						
	They understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	√						