Copplestone Primary
D&T LEARNING JOURNEY

TRANSITION TO SECONDARY

Year 6

Term 1
Air raid structures including a bulb. Rations and cooking.

Term 2
Lego We Do—controls and design. French breakfast.

Term 3
Gears using Lego and KNex. Structures and dens, making props for the musical.

Children will learn about great artists, architects and designers.

Year 5

Term 1
Marble run structures, Egyptian food.

Term 2
Space food, Textiles using felt and sewing. Basic knitting.

Term 3
Animal automatons, Greek food

Children will use sketch books to record and revisit their observations. Children will improve their mastery of a range of art and design techniques.

Year 4

Term 1
Make strong structures—Roman villas. Textiles—design and make a Christmas stocking.

Term 2
Design and make an electrical game.

Term 3
Using mechanisms/levers to make puppets, bread making.

In year 3 and 4, 5, 6: children will develop their techniques including control. They will use creativity and experimentation to develop an awareness of different kinds of art.

Year 3

Term 1
African huts, structures, making African recipes.

Term 1
Mini beast hotel, design and make chocolate bar.

Term 2
Move a stone age object using levers, stone age cooking

Term 3
Design and make a magnet game, make a model coastline.

Year 2

Term 1:
Locally grown food, structures and buildings in the village

Term 2
Design, test and make biscuits. Making a boat, propellers and sails.

Term 3
Make a pop up book with mechanisms.

Strands: Design, make, evaluate, technical knowledge, cooking and nutrition.

Year 1

Term 1
Baking jam tarts, making poppies, diva lamps

Term 2
Collage maps, junk modelling

Term 2
Tasting food from around the world,

Term 3
Healthy picnic and cream tea London buses and trains—design and make/evaluate.

Children will develop their creativity and imagination by exploring different materials and processes. They will understand colour shape, space, pattern and texture and use them to represent their ideas and feelings.

Year: EYFS

Term 3:
Construction and structures, food technology