



Autumn term.	Spring term.	Summer term	Year 4	
Design	<p><i>Use research and develop design criteria to inform the design of innovative, functional, appealing products</i> <i>Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional</i></p> <ul style="list-style-type: none"> • Draw/sketch products to help analyse and understand how products are made • Think ahead about the order of their work and decide upon tools and materials • Develop more than one design or adaptation of an initial design • Propose realistic suggestions as to how they can achieve their design ideas 		Make	<p><i>Use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately</i> <i>Use a wider range of materials and components, including construction materials and textiles</i></p> <p>TEXTILES - Art Roman Tiles</p> <ul style="list-style-type: none"> • Join fabrics using running stitch, over sewing, back stitch • Understanding seam allowance. • Explore fastenings and recreate some e.g. sew on buttons and make loops • Prototype a product using J cloths • Use appropriate decoration techniques e.g. appliqué(glued or simple stitches) • Understand the need for patterns
Technical Knowledge	<p><i>Apply understanding of how to strengthen, stiffen and reinforce more complex structures</i> <i>Understand and use mechanical systems in their products [for example, gears, pulleys, cams]</i></p> <p>SHEET MATERIAL</p> <ul style="list-style-type: none"> • Cut internal shapes • Use and explore complex pop ups • Create nets <p>CONSTRUCTION</p> <ul style="list-style-type: none"> • Incorporate a circuit with a bulb or buzzer into a model • Prototype frame and shell structures • Use glue gun with close supervision 		Food	<p><i>Understand and apply the principles of a healthy and varied diet</i> <i>Prepare and cook a variety of predominantly savoury dishes</i></p> <ul style="list-style-type: none"> • Analyse taste, texture, smell and appearance of a range of foods • Make healthy eating choices understanding a balanced diet • Join and combine a range of ingredients e.g. snack foods • Measure and weigh ingredients accurately • Work safely and hygienically
Evaluate	<p><i>Investigate and analyse a range of existing products</i> <i>Evaluate their ideas and products against their own design criteria and consider the views of others</i></p> <ul style="list-style-type: none"> • Consider and explain how the finished product could be improved • Discuss how well the finished product meets the design criteria and how well it meets the needs of the user. <p>Record final products and evaluations on seesaw in line with the policy.</p>			