

Long Term Plan for: DT



Cooking and hygiene		Textiles Struc		tures Mechanisms		IT Control and Monitoring	
	Year R	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Autumn	On-going opportunities to explore the properties of different materials and different joining techniques in the designated 'creative' area of the classroom. Focused teaching of different D&T skills, including:	Mechanisms: levers WALT use levers to make a picture move.	Cooking and hygiene: savoury dishes WALT use simple measuring aids and prepare food for cooking in an oven.	Textiles: sewing WALT make our own purse/wallet using a running stitch.	Cooking and hygiene: biscuits WALT weigh ingredients using kitchen scales accurately.	Textiles: applique WALT make a whole class collage using applique and embroidery techniques.	Cooking and hygiene: soup WALT choose foods which are in season and know where the food has come from and how it is grown.
Spring	pin fastening safely, using blutack and a sharp pencil (astronauts). How to hold and pass scissors safely. 'Which boat floats the best?' investigation – cardboard, plastic, paper, foil. Which would be the best joining material to	Structure: homes WALT choose a selection of materials to make a model home.	Textiles: weaving WALT weave using a loom.	Cooking and hygiene: sandwiches WALT combine food to make a sandwich, taking flavour and texture into account.	Textiles: macrame WALT use square knots to make a bracelet.	Mechanisms: cams WALT make a moving toy using cams.	Structures: bird boxes WALT cut wood neatly to 1mm accuracy and join materials with glue, nails and screws.
Summer	use if you want to paint over it – sellotape or masking tape? Cutting and cooking vegetables for a stir fry- Chinese New Year.	Cooking and hygiene: fruit salad WALT mix ingredients with hands or a spoon.	Mechanisms: wheels and axles WALT use wheels and axles to make a moving vehicle.	Structures: photo frames WALT make stable frameworks using strengthening struts and cut wood with accuracy.	Structures: bridges WALT join materials with glue and design and make a strong framework.	Cooking and hygiene: pizza WALT cut, slice, peel and grate foods as appropriate.	IT Control and Monitoring: mircro:bits WALT use coding to help design a product.