<u>Linking Plan Bee Design & Technology to the National Curriculum</u>

		Plan Bee Units							
	Key Stage 1 Objectives	Year	r 1	Year 2					
		Moving Pictures	Homes	Puppets	Perfect Pizzas				
1	. to design purposeful, functional, appealing								
	products for themselves and others based on								
	design criteria								
2	. to generate, develop, model and communicate								
	their ideas through talking, drawing, templates,								
	mock ups and, where appropriate ICT								
3	. to select from and use a range of tools and								
	equipment to perform practical tasks. (e.g. cutting, shaping, joining & finishing)								
4	. to select from and use a wide range of								
4	construction materials and components,								
	according to their characteristics								
5	. to select from and use a wide range of <i>textile</i>								
	materials and components, according to their								
	characteristics								
6	. to select from and use a wide range of food								
	ingredients and components, according to their								
	characteristics								
7	. to explore and evaluate a range of existing								
	products								
8	.to evaluate their ideas and products against								
	design criteria								
9	. to build structures, exploring how they can be								
10	made stronger, stiffer and more stable . to explore and use mechanisms such as: levers,								
10	sliders and wheels								
11	Cooking & nutrition								
	. to use the basic principles of a healthy and								
	varied diet to prepare dishes								
12	. to understand where food comes from								

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		Plan Bee Units							
	Key Stage 2 Objectives	Year 3		Year 4		Year 5		Year 6	
		Sandwich	Light Up	Money	Mini	Moving	Chinese	Gingerbread	Programmable
		Snacks	Signs	Containers	Greenhouses	Toys	Inventions	House	Pioneers
1	. to use research to help develop an								
	innovative, functional and appealing product								
<u> </u>	that fulfill design criteria and purpose								
2	. to generate, develop, model and								
	communicate their ideas through discussion,								
	annotated sketches, cross-section diagrams,								
	prototypes, pattern pieces and computer								
	aided design on Purple Mash								
3	. to select from and use a wider range of								
	tools and equipment to perform practical								
	tasks accurately. (e.g. cutting, shaping,								
	joining & finishing)								
4	. to select from and use a wider range of								
	construction materials and components,								
	according to their functional properties and								
	aesthetic qualities								
5	. to select from and use a wider range of								
	textile materials and components, according								
	to their functional properties and aesthetic								
	qualities								
6	. to select from and use a wider range of								
	food ingredients and components,								
	according to their functional properties and								
	aesthetic qualities								
7	. to investigate and analyse a range of								
	existing products								
8	.to evaluate their ideas and products against								
	their own design criteria and consider the								
	views of others to improve their work								
9	. to understand how key events and								
	individuals in design and technology have								
	helped shape the world								

10	. to apply their understanding of how to				
10					
	strengthen, stiffen and reinforce more				
	complex structures				
11	. to understand and use mechanical systems				
	in their products such as: gears, pulleys,				
	cams, levers and linkages				
12	. to understand and use electrical systems in				
	their product				
13	.to apply their understanding of computing				
	to program, monitor and control their				
	products				
14	Cooking & nutrition				
	. to understand and use the basic principles				
	of a healthy and varied diet to prepare				
	dishes				
15	. to prepare and cook a variety of				
	predominantly savoury dishes using a range				
	of cooking techniques				
16	. to understand seasonality, and know		Linked to		
	where and how ingredients are grown,		Science		
	reared, caught and processed				