

DT: Practical Knowledge

<u>Year Two:</u>		Autumn	Spring	Summer
I know how to				
Design	Generate and communicate ideas using sketches and models			
	Select suitable linkage systems to produce a desired motion			
	Design a product for a specific audience			
	Create design criteria for a product			
	Design a food product based on a food combination that works well together			
Make	Make a structure according to design criteria			
	Create joints and structures from paper/ card and tape			
	Build a strong and stiff structure by folding paper			
	Select materials according to their characteristics			
	Follow a design brief			
	Make linkages using levers and pivots			
	Experiment with linkages, making adjustments			
	Cut and assemble components neatly			
	Slice food safely using the bridge or claw grip			
	Select and cut a range of materials/ fabrics			
	Thread a needle			
	Neatly pin and cut fabric using a template			
	Use running stitch with evenly-spaced, neat stitched to join fabrics			
♥ ♥ Evaluate	Evaluate own designs against design criteria			
	Evaluate different designs			
	Test and adapt designs			
	Use peer feedback to modify a final design			
	Evaluate which techniques were most effective			
	Troubleshoot scenarios posed by the teacher			
Technical Knowledge	Know that materials can be manipulated to improve stiffness/ strength			
	Know a structure is something which has been formed or			
	made from parts and can be stiff, strong and stable			
	Know that different materials have different properties and			
	are therefore suitable for different uses Know that mechanisms are a collection of moving parts that			
	work together as a machine to produce movement			
	(input/ output/ levers/ pivots/ linkage/ levers)			
	Know sewing is a method of joining fabric			
	Know different stitches can be used when sewing			
Cooking and Nutrition	Know that 'diet' means food/ drink that animals usually eat			1
	Understand what makes a balanced diet			
	Know the five main food groups			
	Understand that humans should eat a range of different foods			
	from each food group (carbohydrates/ fruits and vegetables/ protein/ dairy/ foods high in fat or sugar)			
	Know 'ingredients' means the items in a recipe/ mixture			