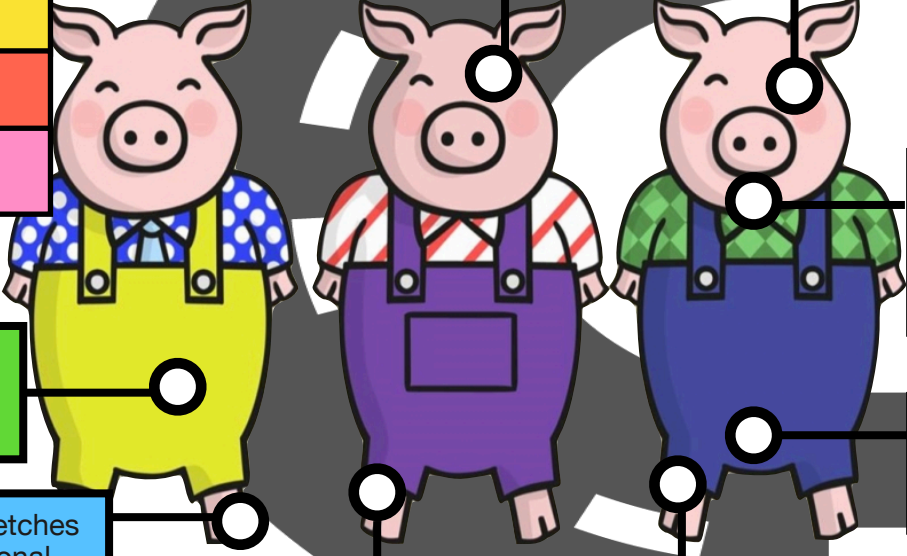


Stedham Road Map to Success DT
Foxes Class

- Design
- Make
- Evaluate
- Technical Knowledge
- Cooking and Nutrition



generate a range of design ideas and clearly communicate final designs

apply their understanding of how to strengthen, stiffen and reinforce more complex structures in order to create more useful characteristics of products

explain how mechanical systems, such as cams, create movement and use mechanical systems in their products

independently take exact measurements and mark out, to within 1 millimetre;

independently plan by suggesting what to do next

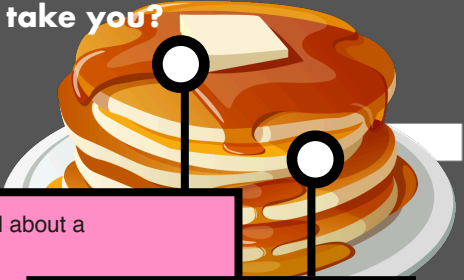
use a full range of materials and components, including construction materials and kits, textiles, and

select from a range of materials and components according to their functional properties and aesthetic qualities

design products that have a clear purpose and indicate the design features of their products that will appeal to the intended user

create step-by-step plans as a guide to making

Where will your imagination take you?



Understand about a healthy diet

refine recipes by adding or substituting one or more ingredients to change the appearance, taste, texture and aroma

with growing confidence, select from a wide range of tools and equipment, explaining their choices;

measure accurately and calculate ratios of ingredients to scale up or down from a recipe

critically evaluate the quality of design, manufacture and fitness for purpose of products as they design and make

know, explain and give examples of food that is grown (such as pears, wheat and potatoes), reared (such as poultry and cattle) and caught (such as fish) in the UK, Europe and the wider world

Home or Away

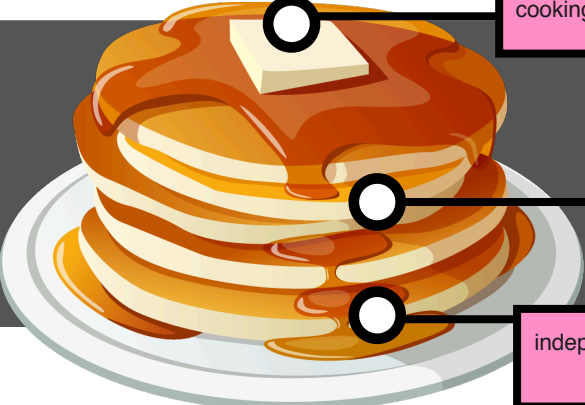


explain that foods contain different substances, such as protein, that are needed for health and be able to apply these principles when planning and preparing dishes

demonstrate how to use a range of cooking techniques, such as griddling, grilling, frying and boiling;

understand about seasonality, how this may affect the food availability and plan recipes according to seasonality

demonstrate how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source



understand that food is processed into ingredients that can be eaten or used in cooking

alter methods, cooking times and/or temperatures

independently follow a recipe

use their knowledge of a broad range of existing products to help generate their ideas

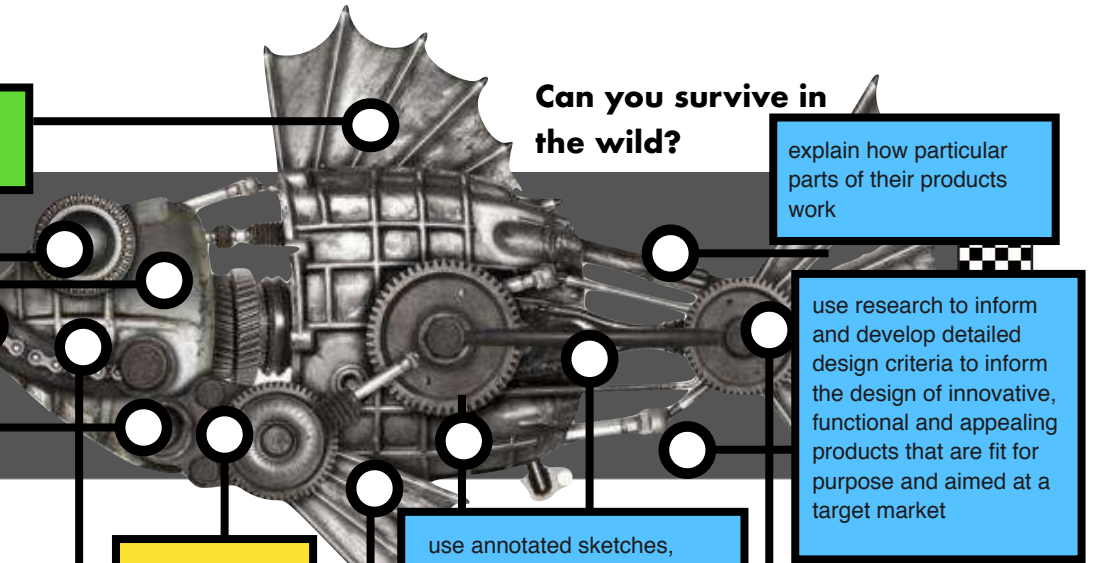
design innovative and appealing products that have a clear purpose and are aimed at a specific user;

shape and score materials with precision and accuracy

use annotated sketches and cross-sectional drawings to develop and communicate their ideas

How do we live happily ever after?

What comes with great power?



Can you survive in the wild?

explain how particular parts of their products work

use research to inform and develop detailed design criteria to inform the design of innovative, functional and appealing products that are fit for purpose and aimed at a target market

use annotated sketches, cross-sectional drawings and exploded diagrams

learn to use a range of tools and equipment safely and appropriately and learn to follow hygiene procedures

cut, assemble and join a range of materials with precision and accuracy

evaluate their ideas and products against the original design criteria, making changes as needed.