

Year 6 Term 6

What I should know.

Experience of axles, axle holders and wheels that are fixed or free moving.
Basic understanding of electrical circuits, simple switches and components.
Experience of cutting and joining techniques with a range of materials including card, plastic and wood.
An understanding of how to strengthen and stiffen structures.

Knowledge

Design

Make

- Understand how gears and pulleys can be used to speed up, slow down or change the direction of movement.

Evaluate

Know and use technical vocabulary relevant to the project.

Vocabulary

pulley, drive belt, gear, rotation, spindle, driver, follower, ratio, transmit, axle, motor
circuit, switch, circuit diagram
annotated drawings, exploded diagrams
mechanical system, electrical system, input, process, output
design decisions, functionality, innovation, authentic, user, purpose, design specification, design brief

DT Skills

Designing

Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web-based resources.
Develop a simple design specification to guide their thinking.
Develop and communicate ideas through discussion, annotated drawings, exploded drawings and drawings from different views.

Making

Produce detailed lists of tools, equipment and materials. Formulate step-by-step plans and, if appropriate, allocate tasks within a team.
Select from and use a range of tools and equipment to make products that are accurately assembled and well finished. Work within the constraints of time, resources

Evaluating

Compare the final product to the original design specification.
• Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose.
• Consider the views of others to improve their work.
• Investigate famous manufacturing and engineering companies relevant to the project.



Working Towards	Expected Standard	Exceeding Standard
<p>Cooking and Nutrition Understand the main food groups and the different nutrients that are important for health</p>	<p>Cooking and Nutrition Confidently plan a series of healthy meals based on the principles of a healthy and varied diet</p>	
<p>Cooking and Nutrition Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable/ tasty to eat</p>	<p>Cooking and Nutrition Use information on food labels to inform choices</p>	
<p>Cooking and Nutrition Select appropriate ingredients and use a wide range of techniques to combine them</p>	<p>Cooking and Nutrition Research, plan and prepare and coo savoury dish, applying his/her knowledge of ingredients and his/hi technical skills</p>	