



Reception		
Cooking and Nutrition	Mechanical systems	Structures
Bread	Making a Flower Press	Creating egg protectors
Soup		
Smoothie		
Use scales to measure	Use a hand drill	Use a range of small tools such a scissors
Locate recipes	Names of different materials	Explore a range of materials
Use a range of cooking utensils		





Year 1		
Cooking and Nutrition	Mechanical systems	Structures
PASTA SAUCE! Home Grow Grow Sauce		
Pasta sauce with seasonal ingredients	Creating a moving picture	Making a windmill
Making a salad		
Healthy food choices and seasonal foods	Using Levers	Building structures and exploring how they can be made stronger
Hygienic food preparation	Using Sliders	
Cutting skills		Understand that structures have different purposes





Year 2		
Cooking and Nutrition	Mechanical systems	Textiles
		Dela all lands
Healthy wrap	Moving Vehicle	Small fabric pouches
Vegetable Frittata		
Slicing food safely using the bridge or claw grip Healthy food choices	Using wheels Rotating axles Frame needs to be balanced	How to use a needle and thread to sew a basic running stitch Tying a knot after the last stitch





Year 3		
Cooking and Nutrition	Mechanical systems	Textiles
Seasonal tart Filled pasta	Pneumatic toys	Sewing a cushion
To measure and cut accurately Designing final products	Designing an appealing and purposeful product	Applique Running stitch





Year 4		
Cooking and Nutrition	Textiles	Structures
	Auning Street	
Scones	Fabric book sleeve	Pavilions
Bolognaise		
Healthy diet	Running stitch to attach two pieces of fabric	Free Standing frame structure
Measuring ingredients	Applique	Design
Chopping	Threading needles	Architecture
Evaluation	Tying knots	





Year 5		
Cooking and Nutrition	Electrical systems	Structures
Quesadillas	Making torches	Bee houses
Hummus and pitta		
Chopping	Using an electrical circuit	Cutting
Slicing		Shaping techniques
Frying		Finishing and joining techniques
Needing bread		









Year 6		
Cooking and Nutrition	Electrical systems	Mechanical systems
Curry with rice	Fairground ride	Rainforest Diorama with mechanical
The Great Potters Bake Off		system
 Exploring what makes a balanced diet Exploring what a curry is Learning how to make the base of a curry Learning about the hygiene and safety measures that need to be taken when cooking Choosing ingredients for a curry Key skills: chopping, peeling, frying, cooking Tasting and evaluating our curries 	 Exploring how circuits work Series circuits Switches Motors 	 Exploring the layers of the rainforest Gears Pulleys Cams Levels Linkages