Year 6	Design and Technology		
National Curriculum statements	Autumn topic: Moving Bridges - Understand and use mechanical systems in their products (for example hydraulics and levers) Select from and use a wide range of tools and equipment to perform practical tasks Use research and develop design criteria to inform the design criteria to inform the design of innovative, functional, appealing products. Evaluate their ideas and products against	Spring Topic: Products Architecture - Select from and use a wide range of tools and equipment to perform practical tasks Generate, develop, model and communicate their ideas through discussion and annotated sketches Apply their understanding of how to strengthen, stiffen and reinforce more complex structures.	Summer topic: Food Technology Afternoon tea - Prepare and cook a savoury dish using a range of cooking techniques - Understand and apply the principles of a healthy and varied diet Know where and how a variety of Ingredients are grown.
	 Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. investigate and analyse a range of existing products 	Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	
Retrieval (to support new learning)	Moving cars, moving catapults, moving toys – Being able to measure and cut different materials. Using card to create a moving product.	Structures – Looking at structures in Year 1 and the structures of the temples in Year 5 using different materials.	Making a fruit salad, pizza, bread, cereal bars, and Mexican food - Weighing, cutting and mixing ingredients

Knowledge statements	 To know which part of the bridge enables it to move. To be able to explain how a simple mechanism works and apply their knowledge to their own product. To know how to design, make and evaluate their hydraulic bridge. 	 To understand the three characteristics of Greek architecture. To know how to measure, cut and join different materials accurately using different tools and equipment. To know how to design, make amendments to designs, make a prototype, make, evaluate and improve their structure. 	 To Know where and how a variety of ingredients are grown. To plan a simple afternoon tea menu by listing the ingredients and working out costings, working within a budget. To design, make and evaluate an afternoon tea that includes both savoury and sweet food.
Vocabulary	Design, make, evaluate, ruler, hydraulics, mechanisms, components.	Design, make, evaluate, architecture, card, polystyrene, cylinder, doric, ionic, Corinthian, temples, structure.	Design, make, evaluate, afternoon tea, scone, sandwich, scales, flour, butter, eggs, sugar, butter, clotted cream, jam, vanilla extract, ingredients, mix, weigh, bake.
Cultural capital and local resources	Explore different moving bridges in the local area.	Link to architecture locally and around the world.	Link to local and national food.