Year 5	Design and Technology		
	Autumn topic: Moving Toys	Spring Topic: Products Temples Structure-Different materials	Summer topic: Food Technology Mexican Food – Fajita wraps and rice Weighing, cutting and mixing
National Curriculum statements	 DESIGN: Generate, develop, model and communicate their ideas though discussion, annotated sketches DESIGN: Use research and develop design criteria to inform the design of innovative, functional product that is fit for purpose MAKE: To select from and use a range of materials according to their functional property EVALUATE: To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work 	DESIGN: Use research and develop design criteria to inform the design of innovative, functional product that are aimed at a particular group DESIGN: Generate, develop, model and communicate their ideas though discussion, annotated sketches and prototypes MAKE: Select from and use a range of tools and equipment to perform practical tasks accurately EVALUATE: Understand how key events have helped shape the world	 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
Retrieval (to support new learning)	Link to movement in previous years. Link to science topic of Forces.	Link to construction and structure in KS1.	Link to weighing and mixing in Y4.

Knowledge statements	 To know which parts of different toys enable it to move and select an appropriate mechanism for their design. To know about different materials and their uses and select equipment and tools for making their product. To know how to design, make and evaluate their moving toy. 	 To know how to measure accurately and to the nearest mm. To know how to strengthen materials using suitable techniques. To know that designing a prototype will help in the final version. To know how to design, make and evaluate their structure and make improvements. 	 To know how to correctly handle and store ingredients. To know how to measure accurately and calculate ratios to scale up/down a recipe. To know how to design, make and evaluate their fajitas.
Vocabulary	Shape, cut, saw, measure, accuracy, product	Measure, accuracy, millimetres, strengthen, prototype	Ingredients, health, diet, nutrients, carbohydrate, protein, fat, sugars, vitamins, weigh, measure, ratio, recipe
Cultural capital and local resources	Link to exploring different toys at home and at school.	Link to structures around the world and locally.	Link to local food and food from around the world.