



**Year 2**

National Curriculum Aims and Objectives

Design:

- design purposeful, functional, appealing products for themselves and other users based on design criteria
- generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make:

- Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate:

- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria
- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from

Cooking and Nutrition:

- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from

Technical knowledge:

- build structures, exploring how they can be made stronger, stiffer and more stable
- explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products

<b>Autumn</b>	<b>Spring</b>	<b>Summer</b>
<p><b>Construction / Technical Knowledge</b>            Attach wheels to a chassis using an axle.            Use a range of materials to create models with wheels and axles e.g. tubes, dowel, cotton reels.            Join appropriately for different materials and situations e.g. glue, tape            Mark out materials to be cut using a template            Investigate how structures can be made stronger, stiffer and more stable..</p>	<p><b>Textiles/Sheet Materials</b>  <b>Food – Nutrition / Hygiene</b>            Join fabrics by using running stitch, glue, staples, over sewing, tape.            Decorate fabrics with buttons, beads, sequins, braids, ribbons.    <b>Sheet Materials</b>            Use simple pop ups.            Investigate strengthening sheet materials            Investigate joining’s temporary, fixed and moving.</p>	<p><b>Food – Nutrition / Hygiene</b>            Cut, peel, grate, chop a range of ingredients            Work safely and hygienically.            Understand the need for a variety of foods in a diet.            Measure and weigh food items, non-statutory measures e.g. spoons, cups.            Follow a recipe to make food with increasing independence.</p>