Mendell Primary School

Aspire Challenge Achieve

Key Sticky Knowledge Memory Flash Point Tracker: Design & Technology

Key Knowledge	MFP date	MFP date	MFP date	MFP date	MFP date	MFP date	MFP date	MFP date	MFP date	MFP date
F1 Vehicles have wheels to help them move										
I know to wash my hands before touching food										
F2 Ingredients are used to bake and can be measured in spoons/cups										
I know what a recipe is										
Toys/appliances can be battery operated or mains powered										
Y1 Wash hands and wear an apron when working with food										
We should eat 5 portions of fruit and veg a day										
Food can grow on a tree, plant or on the ground										
A slider is a rigid bar which moves backwards & forwards in a straight line										
Triangular bases are stronger than square bases										
Y2 Food prep: tie hair back, clean surfaces, store food appropriately										
I can explain the differences between fruit and vegetables										
An axle is a rod in the centre of a wheel										
I know how to do running stitch, over stitch and an anchor stitch.										
Y3 A mechanism takes one movement and produces a different one										
I know the difference between a shell and a frame structure										
I know what 'jinks' are used for										
I know how to back stitch and blanket stitch										
Y4 Pneumatics use energy in compressed air to do work										
Hydraulics use energy in compressed liquid to do work										
A circuit (cell/battery, wires, bulb) must be complete for electricity to flow										
I know what baking and roasting are										
Y5 I know that frame structures can be strengthened with triangles										
I know what a prototype is and why they are important										
A cam is made up of 3 components: a cam, slider, follower										
A cam can use rotary and linear movement										
I know what a seam is and seam allowance										
I know what a pattern piece is										
Y6 I know how speed of a driver gear affects the speed of a follower gear										
I know what a greengrocer, butcher, fish monger and delicatessen is										
I understand a balanced diet										
I know what organic produce is										
I know how to poach, simmer, boil, steam and stew food										
I know what CAD is and the benefits of this										