

Principal: Mr S Payne

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Whittingham Rd, Halesowen, West Midlands, B63 3TP Tel: 01384 818 640

Year 3 Assessment and Skills:

Structures	Food
-Measure and mark out to the nearest centimetre.	-Measure and cook a variety of ingredients.
-Demonstrate a range of joining techniques.	-Use a range of equipment (scales, jugs, spoons etc)
-Use hinges and combine makerials to strengthen.	-Begin to understand how to use a range of techniques such
-Make a range of cuts and holes. Measure, mark out, cut,	as chopping, slicing, kneading and baking.
score and assemble components with more accuracy. Start to	-Start to understand that a healthy diet is made up from a
work safely and accurately with a range of simple tools.	variely and balance of different food and drink.
-Choose a range of kechniques to construct or repair	
products.	
-Explore abstract shape and space.	
-Explore how shapes and negative (empty spaces) can be	
represented by 3d forms.	
-Manipulate a range of materials, use a range of way to join	
structures.	
Mechanisms	Computing
-Create a product using winding mechanisms.	-Control and monitor models using soptware designed for this
-Start to understand that mechanical systems create	purpose.
movement.	

Year 4 Assessment and Skills:

Mechanisms	Electronics
-Choose appropriate mechanisms for a product.	-Create circuits.
-Know how mechanical systems create movement.	-Understand how more complex electrical circuits and
3	components can be used to create functional products
. Textiles	Food
-Understand the need for a seam allowance and create an	Select appropriate utensils. Follow a recipe.
object with one.	Understand how to prepare and cook a variety of
-Select appropriate techniques to decorate textiles.	predominantly savoury dishes safely and hygienically
-Join textiles using running stitch. Start to measure, tape or	including, where appropriate, the use of a heat source.
pin, cut and join fabric with some accuracy	Know that a healthy diet is made up from a variety and
-Use the qualities of materials to create suitable and visual	balance of different food and drink. Know that to be active
and tactile effects in the decoration of textiles.	and healthy, good and drink are needed to provide energy for
J J	the body.



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Year 5 Assessment and Skills:

Food

- -Begin to understand that different food and drink contain different substances nutrients, water and fibre that are needed for health.
- -Understand the importance of correct storage and handling of ingredients including micro-organisms.
- -Demonstrate a range of baking and cooking techniques, using where appropriate, a heat source.
- -Begin to understand that seasons may affect the food available.

Structures

- -Cut materials accurately and refine the finish with appropriate tools eg/sanding wood or using a more precise scissor cut after using a rough one.
- -Measure and mark out materials to the nearest millimetre.
 Understand how to reinforce and strengthen a 3d framework.

 -Use a range of practical skills to independently create products eg/cutting, drilling, screwing, nailing, gluing, filling and sanding.

Mechanisms

- -Understand how mechanical systems such as cams or pulleys or gears create movement.
- -Convert rotary motion to linear eg/make a moving toy using a cam.

Textiles

- -Join materials with a combination of stitching techniques such as back stitch for seams and running stitch to attach decoration.
- -With confidence, pin, sew and stitch materials together to create a product.

Year 6 Assessment and Skills:

Structures

- -Show an understanding of the qualities of materials to choose appropriate tools to cut and shape.
- -Use a range of practical skills to independently create products eg/ cutting, drilling, screwing, nailing, gluing, filling and sanding.

Faad

- -Measure accurately and calculate ratios of ingredients to scale up or scale down from a recipe.
- -Create and regine recipes, including ingredients, methods, cooking times and temperatures.
- -Understand the seasonality of food.
- -Understand that different food and drink contain different substances nutrients, water and fibre that are needed for health.

Fleckronice

- -Know how more complex electrical circuits and components can be used to create functional products and how to program a computer to monitor changes in the environment and control their products
- -Write code to control and monitor models or products.
- -Know how more complex electrical circuits and components can be used to create functional products and how to program a computer to monitor changes in the environment and control their products.
- -Create circuits from kits which use a variety of components
- -Create circuits from kits which use a variety of components