



DT Long Term Curriculum Mapping 2023-24



	<u>Autumn 1</u>	<u>Autumn 2</u>	<u>Spring 1</u>	<u>Spring 2</u>	<u>Summer 1</u>	<u>Summer 2</u>
<p><u>Nursery</u> ongoing junk modelling, play dough, access to tools and small/large kit provision.</p> <p>Link to PE, PSHE, Science – being active is important</p> <p>How to prepare for a cookery session – health/hygiene</p>	<p>Talk about changes in materials – making bread.</p> <p>Where does our food come from – plant or animal</p>	<p>Chinese New Year – food for celebrations.</p>	<p>Talk about changes in materials – making porridge.</p> <p>Exploring how chairs work. Building and making chairs using different materials chairs are made of. Identify different materials.</p>	<p>Making and building houses using different materials. Compare and contrast use of different material.</p> <p>Joining using tape / glue.</p> <p>Comparison of everyday object e.g. cups / materials.</p>		<p>Making Spanish food.</p>
<p><u>Reception</u> ongoing access to play dough, tools and small/large kit provision.</p> <p>Link to PE, PSHE, Science – being active is important</p> <p>Different types of food/ amount of food</p>	<p>Baking gingerbread man – changing form.</p>	<p>Making moving figure using split pins</p>	<p>Making London Bus using junk modelling.</p>	<p>Healthy food / making sandwiches</p> <p>Where food comes from? Shops, supermarket, Garden, allotment</p>	<p>Joining techniques to make books – stapling, treasury tags, split pin, sticky tape, paper clips.</p>	

<p>are needed for health</p> <p>Seasons – what food would we see growing at different types of the year</p> <p>How to prepare for a cookery session – health/hygiene</p>						
<p>Year 1</p> <p>Link to PE, PSHE, Science –</p> <p>Food and water needed for life</p> <p>How to prepare for a cookery session – health/hygiene</p>	<p>Eat Well Plate – (food groups, food and water needed for life)</p>	<p>Pivots & sliders to create a page for a class moving story book</p>	<p>Eat Well Plate (food groups & where is our food from – grown, reared, caught, processed)</p> <p>Fun Food Chef (Africa)</p>	<p>Food Tech – fruit salad (chopping)</p> <p>Where is our food from – who, when, how, where – link to fruit (journey of a banana)</p>	<p>Picture Frame</p> <p>Structures- Joining / testing materials for strength and stability</p>	
<p>Year 2</p> <p>Link to PE, PSHE, Science –</p>		<p>Sewing – Making a Xmas decoration with a button.</p>	<p>Axles and wheels – making machines/vehicles.</p>			<p>Food Tech – Peel, chop & snip with heat source. (vegetable stew)</p>

Being active is
part of a
healthy lifestyle

Sustainability/
seasonality –
reducing food
waste and
supporting the
environment by
eating seasonal
and locally
produced
ingredients

How to prepare
for a cookery
session –
health/hygiene
(storing
ingredients)

Sustainability/
seasonality