



Cycle A – 2022/2023

Year group	Project 1 Textiles		Project 2 Mechanisms / Mechanical and Electrical Systems and ICT	
EYFS	Exploring how to cut and join fabrics. Exploring how to decorate fabric.		Pulley Exploring how to join materials using glue, and tape. Exploring how pulleys work.	
1 & 2	Skill practise Practise the necessary skills for Textiles and Mechanisms. <i>6 hours</i>	Creating a decorated product. Decorating fabrics using buttons, sequins, ribbon and beads. Join fabrics using glue, tape, staples and simple stitches. <i>6 hours</i>	Slider and/or Lever Joining materials using glue, tape, glue gun (with supervision) and hole punches and string/tags. <i>6 hours</i>	
3 & 4	Creating a product which includes a button and loop. Strengthen and stiffen fabrics, explore fastenings and join fabrics using stitching <i>9 hours</i>		Electrical system. Using ICT to control switches and bulbs. Using ICT to create a net and assembling the net using appropriate techniques. <i>9 hours</i>	
5 & 6	Creating a 3D product. Creating a 3D product. Decorating and joining fabrics using sewing techniques. <i>9 hours</i>		Electrical system. Using ICT to programme, monitor and control bulbs and motion sensors. Using ICT to create a net and assembling the net using appropriate techniques. <i>9 hours</i>	



Cycle B – 2023/2024

Year group	Project 1 Food Technology		Project 2 Structures	
EYFS	Preparing foods by spreading and chopping . Exploring the sensory properties of food.		Exploring how to join using glue, tape and string. Exploring how to make structures using junk modelling, duplo, lego and other building materials.	
1 & 2	Skill practise Practise the necessary skills for Food and Structures. <i>6 hours</i>	Preparing foods by peeling, cutting and grating . Measuring and weighing using non-statutory measures. <i>6 hours</i>	Freestanding structures. Exploring how to join materials using glue, tape and glue guns (with supervision). Making structures stronger, stuffer and more stable. <i>6 hours</i>	
3 & 4	Preparing foods by slicing, mixing and baking . Measuring and weighing using scales. Cooking using a heat source. <i>9 hours</i>		Frame structures. Measuring, marking and cutting with accuracy. <i>9 hours</i>	
5 & 6	Preparing foods by kneading . Measuring and weighing using scales. Adapting and changing recipes by adding or substituting ingredients. Cooking using a heat source. <i>9 hours</i>		Complex structures. Measuring, marking and cutting with increasing accuracy. Using a range of tools safely. <i>9 hours</i>	