

## WE ARE DRINK DESIGNERS

### Design, Make, Evaluate and Food Nutrition

#### CORE

Design - Can design a purposeful, healthy and appealing drink for themselves or another user based on design criteria. Generate, develop and communicate ideas through talking and drawing.

Make – select and use simple tools and equipment to prepare and combine ingredients. Select and use ingredients to design and make a healthy drink.

Evaluate – explore and evaluate a range of fruit and vegetable juices. Evaluate their ideas and drinks against design criteria.

Cooking and nutrition – use the basic principles of a healthy diet to prepare drinks. Understand where some fruits and vegetables come from.

#### WORKING DEEPER

Understands where food comes from and which part of a plant fruit and vegetables come from.

Is able to design and select appropriate tools with greater independence.

### Cooking and Nutrition

#### CORE

Use the basic principles of a healthy and varied diet to prepare dishes

Understand where food comes from

## WE ARE BAG DESIGNERS

### Design, Make, Evaluate

#### CORE

Design – design a purposeful, functional and appealing bag for a specified user based on the design criteria. Generate, develop, model and communicate ideas through talking, drawing, templates, paper patterns, mock-ups and computer-aided design.

Make – select and use tools and equipment to cut, shape, join and finish. Select and use textiles according to their characteristics.

Evaluate – explore and evaluate existing bags, evaluate own ideas and products against simple design criteria.

#### WORKING DEEPER

Add additional features to their bag.

### Cooking and Nutrition

#### CORE

Use the basic principles of a healthy and varied diet to prepare dishes

Understand where food comes from

## WE ARE EXHIBITION DESIGNERS

### Design, Make, Evaluate, Technical Knowledge

#### CORE

Design – use research and develop design criteria to create an innovative interactive exhibition aimed at groups. Generate, model and communicate ideas through discussion, annotated sketches, prototypes and multimedia.

Make – select and use a range of tools and equipment to make mechanisms accurately. Select and use materials according to their properties and qualities.

Evaluate – investigate and analyse existing interactive books and cards. Evaluate their individual mechanisms and the exhibition against design criteria, considering the views of others to improve their work.

Technical knowledge – apply understanding of how to strengthen and reinforce materials; use mechanical systems in their products.

#### WORKING DEEPER

Choose and use a range of appropriate materials to make innovative, functional and well-finished mechanisms.

Ask exhibition users for feedback and use this to improve their work.

### Cooking and Nutrition

#### CORE

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

## WE ARE LIGHT DESIGNERS

### Design, Make, Evaluate, Technical Knowledge

#### CORE

Design – use research and develop design criteria to create an innovative, functional, appealing nightlight aimed at an individual. Generate, develop and communicate ideas through discussion, annotated diagrams, cross-sectional diagrams and/or computer-aided design (CAD).

Make – select and use tools and equipment to make a functional nightlight accurately. Select and use materials according to their properties and qualities.

Evaluate – investigate and analyse existing nightlights. Evaluate their ideas and products against design criteria, considering the views of others to improve their work.

Technical knowledge – understand and use electrical systems; how to strengthen, stiffen and reinforce structures; apply understanding of computing to program, monitor and control their nightlight.

#### WORKING DEEPER

Select and use a wide range of appropriate tools and equipment to make a well-finished nightlight

valuate their nightlight and ask the user what they could do to make it better.

### Cooking and Nutrition

#### CORE

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

## WE ARE PLANT PROTECTION DESIGNERS

### Design, Make, Evaluate and Technical Knowledge

#### CORE

Design – use research and develop design criteria to create an innovative bird scarer aimed at an individual or groups. Generate, model and communicate ideas through discussion, annotated sketches, prototypes, diagrams and/or computer-aided design (CAD)

Make – select and use a range of tools and equipment to make a functional bird scarer accurately. Select and use materials according to their properties and qualities.

Evaluate – investigate and analyse existing bird scarers. Evaluate their ideas and products against design criteria, considering the views of others to improve their work.

Technical knowledge – understand and use electrical systems; how to strengthen, stiffen and reinforce structures; apply understanding of computing to program, monitor and control their bird scarer.

#### WORKING DEEPER

Make a well-finished bird scarer using a wide range of tools and equipment.

Make an appealing, durable bird scarer.

### Cooking and Nutrition

#### CORE

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

## WE ARE POP-UP CAFE DESIGNERS

### Design, Make, Evaluate and Cooking and Nutrition

#### CORE

Design – use research and develop design criteria to produce products for a pop-up café; generate, develop and communicate ideas through discussion, annotated sketches, exploded diagrams and computer-aided design/multimedia.

Make – select and use tools and equipment to make appealing, healthy snacks and purposeful, high-quality graphic products. Select and use materials according to their properties and qualities.

Evaluate – investigate and analyse existing products; evaluate ideas and pop-up cafés, snacks and graphic styles/products; evaluate their ideas and products against design criteria, and consider views of others to improve their work.

Cooking and nutrition – understand and apply the principles of a healthy and varied diet; prepare and cook dishes using a range of cooking techniques.

#### WORKING DEEPER

Generate, develop, model and communicate their ideas with greater depth.

Adapt recipes to create a range of original healthy snacks using a wider range of ingredients, equipment and techniques

### Cooking and Nutrition

#### CORE

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed