



DT Knowledge Organiser—Year 5/6 (Autumn Term)

Cycle B

Key enquiry Question: *What are the different types of features on a stuffed toy and how are they made?*

Investigate, design and make a stuffed toy.

What children must know and remember:

Key Vocabulary:

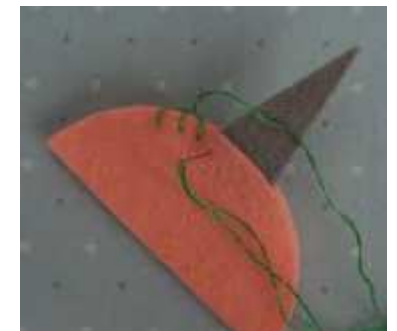
- Blanket stitch
- Regular stitches
- Components
- Proportions
- Secure
- Panels
- Annotate
- Appendage

Key Knowledge:

- To know that blanket stitch is useful to reinforce the edges of a fabric material or join two pieces of fabric
- To know that it is easier to finish simpler designs to a high standard.
- To know that soft toys are often made by creating appendages separately and then attaching them to the main body.
- To know that small, neat stitches which are pulled taut are important to ensure that the soft toy is strong and holds the stuffing securely.



Appendage





DT Knowledge Organiser—Year 5/6 (Spring Term)

Cycle B

Key enquiry Question: *What are the different types of mechanisms found in books?*

Investigate, design and make a pop-up book.

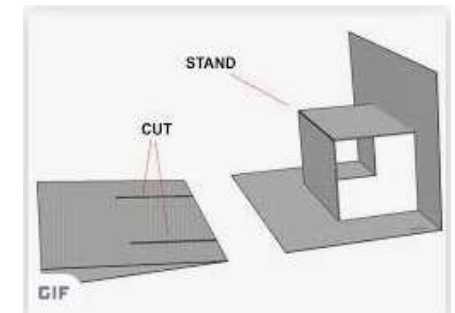
What children must know and remember:

Key Vocabulary:

- Control
- Structures
- Input
- Output
- Cams
- Frame
- Right angles
- Spacers
- Sliders
- Layers
- Levers

Key Knowledge:

- To know that a design brief is a description of what I am going to design and make.
- To know that designers often want to hide mechanisms to make a product more aesthetically pleasing
- To know that mechanisms control movement
- To know that mechanisms that can be used to change one kind of motion into another
- To know how to use sliders, layer, levers, spacers and folds to create paper-based mechanisms





DT Knowledge Organiser—Year 5/6 (Summer Term)

Cycle B

Key enquiry Question: *Where does my beef come from?*

Investigate, design and make a spaghetti bolognaise sauce



What children must know and remember:

Key Vocabulary:

- Complement
- Farm to Fork
- Quantity
- Timescale
- Processed meat
- Reared
- Nutritional calculator
- Adapt
- Substitute
- Package
- Cross-contamination
- Step by step method
- Unit of measurement

Key Knowledge:

- To know where meat comes from - learning that beef is from cattle and how beef is reared and processed, including key welfare issues.
- To know that I can adapt a recipe to make it healthier by substituting ingredients.
- To know that I can use a nutritional calculator to see how healthy a food option is.
- To know that 'cross-contamination' means that bacteria and germs have been passed onto ready-to-eat foods and it happens when these foods mix with raw meat or unclean objects.

