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| **OLE (DT) Medium Term Plan – Year 6 – Far away places** | | | | | | | | | | | | |
| English  (objectives covered in topic lessons or discreetly in guided learning) | 1 |  | 2 |  | 3 |  | 4 |  | | Reading Gem |  | |
| Maths | 1 |  | 2 |  | 3 |  | 4 |  | | 5 |  | |
| Practical Skills / Equipment | | 6 | Measuring, converting, ratio, proportion | | | 7 | Budgeting, profit, loss | | | | |
| *Put an ‘S’ or ‘K’ at the start of each objective (skill / knowledge). Use the cells on the right to link to Elements of RWM, which may come from objectives above (just write E1 or M3) or additional RWM objectives; these may be a review/revisit or an introduction.* | | | | | | | Reading | | Writing | | | Maths |
| Week 1 | Explain and understand how key events and individuals in D&T helped to shape the world ( Pierre Thiam )  Use research to inform innovative design and generate own design criteria | | | | | |  | |  | | |  |
| Week 2 | Communicate, generate and develop ideas, drawing on other disciplines eg science, maths, computing  Know where and how a variety of ingredients grown, reared, caught and processed and its impact on meal design  ( Supermarket visit ) | | | | | |  | |  | | |  |
| Week 3 | Drawing on disciplines & making connections to wider subject areas  Generate own design criteria and critique ideas and products against these | | | | | |  | |  | | |  |
| Week 4 | Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques  select from and use a wide range of tools, equipment, materials and components accurately to make high quality products | | | | | |  | |  | | |  |
| Week 5 | Develop crucial life skill of feeding themselves and others affordably and well  Confidently take calculated risks to become innovative, resourceful and enterprising | | | | | |  | |  | | |  |