Below outlines the learning focus for each term

Term	Learning Focus		Conceptual Development
	Knowledge	Skills	· ·
Autumn	Art Increasing awareness of different kinds of art, craft and design techniques	Create sketch books to record observations, review and revisit them. To use shapes, textures, colour and pattern in collage. Experiment with works of art. To explore the properties of paper mache and clay.	Build upon: To be able to join things together in different ways – Yr 2. Prepare for: To explore how Papier Mache can be used to create 3D forms – Yr 4
Spring	Textiles To be able to join different types of materials in different ways EG glue, stitching, slotting ETC To be able to choose the correct material for the product. Technological Knowledge -Apply their understanding of how to strengthen, stiffen and reinforce more complex structures	To practise different stiches Eg: cross, running stitch Make To be able to select tools, equipment and materials that are good for the purpose they need it for. Evaluate To be able to say what I would change to my design which would make it even better	Build upon: To know of the work of a range of artists and art types To be able to join things together in different ways – Yr 2. Prepare for: To be able to join different types of materials in different ways Eg: stitching using cross stitch, running stitch, back stitch, blanket stitch, chain stitch – Yr 4.
Summer 1	Art Knowledge about artists, architects and designers in history (Seurat – pointalisim)	Evaluate and analyse creative works making links to own work To compare one's own work with that of an artist.	Build upon: Exploring techniques to experiment / invent with their own works of art (Keith Haring – line drawing / PoP Art) Prepare for: Experiment with drawing/painting including shading to create tone – Yr 4.
Summer 2	Cooking and nutrition To be able to choose the ingredients for a product. To be able to equipment safely To attempt to make my product look attractive To begin to understand about the seasonality of different ingredients	Cooking and nutrition To Identify that food and drink are needed to provide energy for a healthy and active lifestyle To be able to prepare hygienically and safely, where needed with a heat source To be able to Use cooking techniques such as: chopping, peeling, grating slicing, mixing, spreading, kneading and baking	Build upon: To be able to Prepare simple dishes hygienically and safely without a heat source Use cooking techniques such as: cutting, pealing and grating Prepare for: To use cooking techniques such as: chopping, slicing, spreading, kneading and baking – Yr 4.