

Below outlines the learning focus for each term

Term	Learning Focus		Conceptual Development
	Knowledge	Skills	
Autumn 1	<p>Know of the work of a range of artists, craft makers and designers, namely..... <i>(Keith Haring – line drawing / PoP Art)</i></p>	<p>To compare one's own work with that of an artist. Evaluate and analyse creative works making links to own work Experiments, invent with their own works of art To work spontaneously and expressively using marks, lines and curves. To respond to sculptures, paintings and drawings to adapt and make one's own work.</p>	<p>Build upon: Know of the work of a range of artists - Georgia O'Keefe – shading & Wallisy, Kandinsky – colour mixing) Exploring with techniques using colour, pattern, texture, form and shape through drawing, painting – Yr 1 Prepare for: Exploring techniques including shading to create tone. Experimenting with charcoal, chalk, pastels – Yr 3.</p>
Autumn 2	<p style="text-align: center;">Art</p> <p>Evaluate differences and similarities between the work of various artists, craft makers and designers and make links to their own work.</p> <p>How art reflects and contributes to culture and history.</p>	<p>Experiments, invent with their own works of art Develop wide range of techniques using colour, pattern, texture, form and shape through drawing, painting, and sculpture. To use drawing, painting and sculpture to develop and share their ideas, experiences and imagination To use a range of materials to design and make products. Evaluate and analyse creative works making links to own work</p>	<p>Build upon: Identifying complimentary colours and using the techniques of shading, creating highlights and shadows – Yr 1. Prepare for: Mixing colours to create secondary and tertiary colours. Mixing colours using Pointillism – Yr 3</p>
Spring	<p style="text-align: center;">DT</p> <p>Cooking & Nutrition To be able to use the basic principles of a healthy and varied diet to prepare dishes To keep a safe and clean kitchen To be able to describe the ingredients used and why they are part of a varied diet. Understand that food comes from plants or animals Understand that food has to be farmed, caught, or grown</p>	<p>Cooking and nutrition</p> <p>To be able to Sort foods into the 5 groups To be able to Prepare simple dishes hygienically and safely without a heat source Use cooking techniques such as: cutting, peeling and grating</p>	<p>Build upon: Preparing simple dishes hygienically and safely without a heat source Use cooking techniques such as: cutting, peeling and grating – Yr 1 Prepare for: Using cooking techniques such as: chopping, peeling, grating slicing, mixing, spreading, kneading and baking – Yr 3</p>
Summer	<p style="text-align: center;">DT</p> <p>Technical Knowledge To be able to build structures, exploring how they can be made stronger, stiffer and more stable To be able to join materials together to create a moving product for example using Leavers or sliders confidently.</p>	<p>Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</p> <p>To identify different ways of combining materials to create the body of a vehicle</p> <p>To be able to choose materials and say why they are used- using characteristics of each tool and materials.</p>	<p>Build upon: Using 'stronger' materials and joining other materials together to strengthen a structure – Yr 1. Prepare for: Apply their understanding of how to strengthen, stiffen and reinforce more complex structures – Yr 3.</p>