

Year 5 DT Assessment – Mechanical Systems - CAMS	E	M	X
Plan			
• Generate ideas and recognise that the designs have to meet a range of different needs.			
• Gather information about the user's needs.			
• Make realistic plans for achieving specific aims- thinking about the user.			
• Used words, labelled sketches and models to share the details of my designs.			
• Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose,			
Make			
• Think ahead about the order of work, choosing appropriate tools, equipment, materials, components and techniques.			
• Produced a suitable finished product.			
• Measure, mark out, cut and shape materials and components with some accuracy			
• Assemble, join and combine materials and components with some accuracy			
• Apply a range of finishing techniques, including those from art and design, with some accuracy			
Evaluate			
• Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]			
• Identify where evaluation has led to improvements.			
• Refer to the design criteria as they design and make			
• Use their design criteria to evaluate the completed products			
• Make a simple judgement on the final product/outcome			
• Consider the views of others to improve their work			
• Understand how key events and individuals in design and technology have helped shape the world			
Technical knowledge			
• Identify basic equipment, materials, components and techniques			
• Apply their understanding of how to strengthen, stiffen and reinforce			

Year 5 – Food Preparation, Cooking and Nutrition	E	M	X
Designing			
Carry out research, using surveys and web-based resources			
Identify the needs, wants, preferences and values of particular individuals and groups			
Generate innovative ideas, drawing on research			
Making			
Manage short tasks independently (with supervision from the teacher)			
Produce a good quality finished product			
Use a range of techniques such as peeling, chopping, slicing, grating and mixing			
Evaluating			
Critically evaluate the quality of the product as they design and make			
Evaluate their ideas and products against their original design specification			
Identify what worked well and what needs to be improved			
Technical Knowledge			
To understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world			
To know that seasons may affect the food available			
To know that recipes can be adapted to change the appearance, taste, texture and aroma			
To know what different substances are needed for health			

