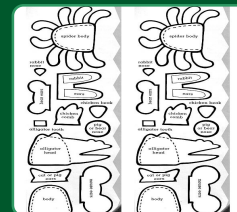
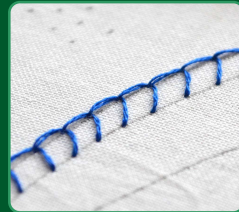
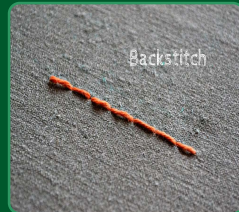
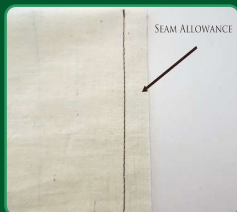




Key knowledge

- Create 3D products using patterns pieces and seam allowance.
- Understand pattern layout.
- Decorate textiles appropriately (often before joining components).
- Pin and tack fabric pieces together.
- Join fabrics using over sewing, back stitch, blanket stitch or machine stitching (closer supervision).
- Combine fabrics to create more useful properties.
- Make quality products.



Key vocabulary

seam allowance	The area between the fabric edge and the stitching line on two (or more) pieces of material being sewn together.
tacking	Using a simple running stitch to hold two pieces of material together for sewing.
blanket stitch	A stitch used to reinforce the edge of thicker materials.
back stitch	A type of stitch used to create a straight line.
pattern layout	Laying out the flat pieces of fabric to make a 3D piece of clothing.
textiles	a type of cloth or woven fabric

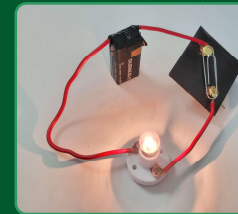
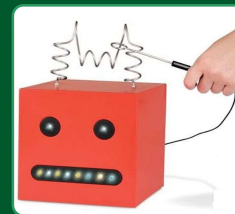
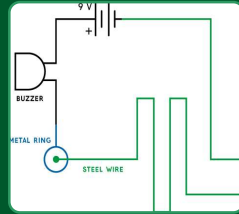
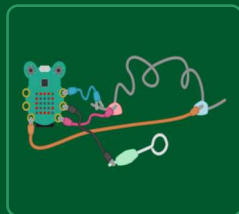
Key questions

- 1 What is seam allowance and why is it important when making clothing?
- 2 Why would you use tacking?
- 3 How many types of stitch can you name?
- 4 Why should you layout patterns flat before assembling sewing?
- 5 What should you consider when designing clothes?
- 6 How do you judge if a puppet is of a good quality?



Key knowledge

- Use electrical systems.
- Program, monitor and control using ICT.



Key vocabulary

conductor	Allows electricity to pass through it.
insulator	Resists the flow of electricity.
cells	Individual power cells.
battery	More than one power cell creates a battery.
current	A flow of electrically charged particles around a circuit.
Thomas Edison	American inventor and businessman.

Key questions

- 1 Can you name a type of conductor and a type of insulator?
- 2 How many uses can you think of for insulators?
- 3 What is the difference between a battery and a cell?
- 4 How does an electrical circuit work?
- 5 How could you use ICT to improve your steady hand game?
- 6 Who was Thomas Edison?



Key knowledge

- Prepare food products taking into account the properties of ingredients and sensory characteristics.
- Know how to work safely and hygienically.



Key vocabulary

frying	Cooked in an open frying pan on a hob.
baking	Cooked in the main part of an oven.
steaming	Cooked using the steam from boiling water.
hygiene	Conditions met to maintain good health.
sensory characteristics	What a food looks, tastes, smells and feels like.
food properties	The nutritional make-up of a food.

Key questions

- 1 Which ways of cooking food are healthier?
- 2 How do you cook hygienically?
- 3 What safety rules could be in place in a kitchen?
- 4 How could you make a hamburger healthier?
- 5 What do you know about the nutritional properties of potatoes?
- 6 What sensory characteristics do you appreciate most in food?