

Science

KS1 and KS2	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
1	<p>On the Building Site Materials and their properties Homes around the world: made of / built how What materials are good to build with?</p>	<p>On the Building Site Machines and forces</p>	<p>On the Farm Animals and habitats- Identify and compare farm animals and their offspring. Basic needs of animals</p>	<p>On safari Animals and habitats- Identify and compare zoo animals and their offspring. Basic needs of animals</p>	<p>How does my garden grow Plants – Flowers, trees and leaves</p>	<p>The Enormous Turnip Plants -fruit and vegetables</p>
	<p>Food technology Pouring: ingredients into and between bowls Sensory exploration of ingredients</p>	<p>Food technology Crushing: Mashing/ squashing ingredients</p>	<p>Food technology Mixing: Stirring/ mixing dry ingredients</p>	<p>Food technology Sprinkling ingredients</p>	<p>Food technology Spoon skills: Using a spoon to transfer ingredients</p>	<p>Food technology Hygiene: Washing fruit and vegetables, peeling by hand</p>
2	<p>Heads, shoulders, knees and toes Humans: Parts of the body Healthy Living: exercise</p>	<p>Heads, shoulders, knees and toes Humans: Senses Healthy Living: healthy foods</p>	<p>It's raining, it's pouring Weather, seasons, climates</p>	<p>It's raining, it's pouring Materials and their properties: wet and dry/ changes to properties of materials</p>	<p>There's a worm at the bottom of my garden... Insects and habitats- Identify and compare insects and their offspring and where they live</p>	<p>Milk bottle tops and paper bags Environment and litter Hygiene Recycling</p>
	<p>Food technology Shaping: Roll and shape dough with hands</p>	<p>Food technology Cutting: Press cutters into dough</p>	<p>Food technology Measuring: Use cups and spoons to measure ingredients.</p>	<p>Food technology Mixing: Pouring and mixing wet and dry ingredients</p>	<p>Food technology Spreading: soft ingredients</p>	<p>Food technology Hygiene: washing hands and wearing aprons/ clean item of clothing</p>

3	Rocks, crystals, soil and fossils Properties of materials, investigations, classification, filtration, separation, displacement, absorption	States of matter Solid/ liquid /gas–changing properties of materials, investigations	Humans and Animals The body structure and organs including skeleton, muscles	Humans and Animals The body structure and organs including circulatory system, digestive system, teeth	Plants Classification of plants, Investigation linked to plant growth	Plants, Requirements for growth, Investigation linked to plant growth
	Food technology Shaping: Using a rolling pin	Food technology Cutting: soft ingredients with strong plastic knives Thread: soft food onto cocktail sticks	Food technology Measuring: Use measuring spoons to measure ingredients	Food technology Mixing: Whisk to combine ingredients using a fork	Food technology Sifting: Use a sieve	Food technology Storage: Recognise items which need to be kept in the fridge
4	Forces: Magnets Properties of materials, investigations, classification	Electricity Circuits, things which use electricity, operate electrical objects, investigations	Light and shadows Light and dark Day and night Shadows Sun and moon	Sound vibration, pitch and volume	Animals and their habitats Desert and Rainforest Habitats, classification of habitat and who lives there	Animals and their habitats Polar and Aquatic Habitats, classification of habitat and who lives there
	Food technology Storage: Recognise how dry foods should be stored: close containers/ reseal packets/ use food bags.	Food technology Using electrical items to prepare food – compare with doing it by hand	Food technology Measuring: Use measuring jugs with support to obtain accuracy	Food technology Mixing: Whisk to combine ingredients using a hand whisk	Food technology Snipping: ingredients with scissors	Food technology Hygiene: Prepare and clear the working area before and after cooking
5	Healthy Living Diet and nutrition	Healthy Living Exercise, circulation and drugs	Materials and their properties Compare, sort, group, explain their uses	Materials and their properties Dissolve, mix, change state Reversible/ Irreversible changes	The environment Changes to the environment over time and as a result of humans	The environment Living things and their habitats - classification Adaptation of animals to environmental changes

	Food technology Peeling: Using a swivel peeler with support Juicing	Food technology Cutting and chopping soft ingredients with table knives with support	Food technology Measuring: Use digital scales with support to obtain accuracy	Food technology Mixing: Combine ingredients through folding technique	Food technology Hygiene: wash up plates, cups and spoons after cooking with support	Food technology Storage: Recognise how dry foods should be stored: close containers/ reseal packets/ use food bags
6	Forces Investigation into forces Mechanisms, levers, pulleys, gears	Forces Investigation into forces: Air resistance, water resistance, friction	Lifecycles Growing up and Growing old Human lifecycle, reproduction, inheritance	Lifecycles Animal lifecycles (mammal, bird, amphibian, insect) reproduction, food chains adaptation	Earth and Space Sun, moon, Earth, day, night, stars, planets Rockets and space travel	Light, sound and electricity Investigations: insulators/ conductors. Reflection. Amplification/ muffling
	Food technology Grating Cutting and chopping harder ingredients with table knives and increased accuracy/ independence	Food technology Mixing: Kneading dough Shaping dough by hand	Food technology Measuring: Use measuring jugs, measuring spoons and digital scales with support to obtain accuracy	Food technology Mixing: Rubbing in technique: fat to flour	Food technology Spreading: ingredients evenly over another food	Food technology Using electrical items to prepare food – compare with doing it by hand. Select appropriate utensils for a task

Science

KS3 & KS4	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	<p>Exploring - Using Microscopes Exploring materials. Using magnifying glasses. Using microscopes & computer microscope. Hot & Cold.</p>	<p>Environment & Feeding Relationships Key features of different habitats: Woods, River & Field. Visit habitats to explore plants, insects and animals. Make food chains of the habitats. Food webs.</p>	<p>Particle Model of Solids, Liquids & Gases Solids & Liquids – exploring & grouping. Making Carbon Dioxide Gas. Reversible & Irreversible Changes.</p>	<p>Simple Chemical Reactions / Solutions Investigations – lifting ice, Inflating gloves, cleaning coins, floating canister, making a volcano. Acid & Alkali investigations.</p>	<p>Forces & Their Effects Movement – self, objects & switch operated items. Push & Pull; weight & speed. Motion Investigation. Friction – Marble run investigation. Gravity – Falling balls investigation. Floating & Sinking.</p>	<p>The Solar System The Sun, Moon & Earth. Day & Night. The Planets. Day, Month, Year. The Seasons.</p>
8	<p>Food & Digestion Food Groups Healthy Eating Digestive System</p>	<p>Microbes & Disease Bacteria, Fungi, Virus. Useful Microbes – foods, compost, antibiotics. Decay Investigation. Making bread, yogurt, chees. Yeast Investigation.</p>	<p>Compounds & Mixtures Liquid Density. Distillation. Colour. Filtering. Dissolving. Adding heat.</p>	<p>Rocks Identifying & grouping. Natural & Man made. Soil. Stones & Crystals.</p>	<p>Light Light & Dark. Light sources. Shadows. Mirrors. Colour.</p>	<p>Sound Sound sources. Loud & quiet / Volume. Making Sounds. Vibrations.</p>

Science

9	<p>Plants Growing seeds in soil & water. Parts of a plant. Growth investigation. Edible plants.</p>	<p>Life Cycles – Animals & Humans Human Life Cycle Myself Animal Lifecycles Animal Classification</p>	<p>Environments Scavenger hunt. Habitats. Visit Woods, Seaside, Town, Park – compare & contrast key features. Desert & Arctic. Weather.</p>	<p>Variation Animal variation. Human variation. Animal groups & features. Animal adaptations. Camouflage.</p>	<p>Magnetism Explore types & use magnets. Attracting & Repelling. Identifying magnetic items. Making magnetic games. Materials investigation.</p>	<p>Electricity Electrical items. Mains & Batteries. Safety. Making Circuits. Conductors & Insulators Investigation.</p>
10	<p>Science In The Home: Cooking & Cleaning Cooking: Reversible changes & Irreversible changes. Sequence changes. Cooking Processes. Cooking Investigation. Cleaning: equipment, products & tasks. Sequence changes.</p>	<p>Science In The Home: Cooking & Cleaning Cleaning Processes. Cleaning Investigation. Materials – Recycling, properties & uses. Safety in the home – cooking & cleaning. Dangers in the Kitchen, Safety routines & precautions.</p>	<p>Science Outdoors: Space & Communications Light Sources. Day & Night. My day. Seasons & clothing. Seasons & Temperature. Sun, Moon, Earth. Earth – a day.</p>	<p>Science Outdoors: Space & Communications Moon – a month. Sun – a year. The Planets / The Solar system. Rockets. Communication Devices.</p>	<p>Keeping Healthy: Me & My Body Senses & organs. Body Parts. Skeleton. Face – features. Myself – features. Others – similarities & differences.</p>	<p>Keeping Healthy: Me & My Body Life Cycle – Humans & Animals. Adult & their young. Growth. Basic Human Needs; food, water, shelter, warmth.</p>
Award Schemes			ASDAN – The Environment	ASDAN – The Environment	ASDAN – Horticulture / OCR Plant & Propagate Module 3	ASDAN – Horticulture / OCR Plant & Propagate Module 4

