

KS1: Class 1 and Class 2
Summer Term 2025: Year 2:

([Art](#) | [Design & Technology](#))

Art

Title of Art Unit	<u>Exploring Watercolour</u>		
Description of Unit	Children are introduced to watercolour. Through an open and exploratory approach, children discover what watercolour can do, how it acts and how they can 'control' it.		
Timing	Summer Term 2		
Disciplines	Painting Watercolour		
Key artist(s)	Paul Klee Emma Burleigh		
Relevant prior learning (Note: delete rows if not appropriate to your Class)		<i>Prior learning</i>	<i>Teaching points/notes</i>
	EYFS	Junk modelling Small and large construction equipment Playdough/clay modelling Leaf printing/rubbing Free painting	Free painting opportunities available through CP.
	Y1 (as above plus)	Sketching natural objects Watercolour painting Use of sketchbooks	Encourage pupils to reflect on their work so far in their sketchbooks
	Y2 (as above plus)	Continuous line drawing Observational drawing	Model exploration of watercolour and colour mixing under visualiser
Links to wider topic (if relevant)	Water & Where I Live		
Enrichment opportunities (if relevant)	N/A		
Outdoor Learning (if relevant)	Forest School Outdoor area		
Equalities, Diversity and Inclusion	Using an open and exploratory approach, value all work		
Assessment of learning	Regular discussion and retrieval of key vocabulary Opportunities for children to reflect on their own learning and peer assess / discuss each others' work Opportunities for children to discuss their work and ideas, motivations, reasoning behind it with the class teacher.		
Key Vocabulary	Pattern, symmetry, season, watercolour, design, creativity, sketchbook, artist		

Design & Technology

Aspect of DT	Food		
Focus	Preparing Fruit and Vegetables - knife skills https://excitedfood.com/recipes/zambian-fruit-salad		
Timing	Summer Term 1		
Product	Making a Zambian-inspired fruit salad		
User	A Teacher Who Needs to be Healthier/ Stronger		
Purpose	To Develop Cutting and Knife Skills		
Key Practitioner	Jamie Oliver		
Relevant prior learning (Note: delete rows if not appropriate to your Class)		<i>Prior learning</i>	<i>Teaching points/notes</i>
	EYFS	Playdough Snack time Taste testing in science Cafe role play area	A range of cutting implements used.
	Y1 (as above plus)	School dinners	Children supported to use knives and forks at lunch time.
	Y2 (as above plus)	Healthy Eating work	Revisit the idea of audience, purpose, product and the design cycle
Investigative & Evaluative Activities	Children examine a range of fruit/vegetables. Use questions to develop children's understanding e.g. What is this called? Who has eaten this fruit/vegetable before? Where is it grown? When can it be harvested? What are its taste, smell, texture and appearance? What will it look like if we peel it or cut it in half? What are the different pieces called?		
Focused Tasks	Discuss basic food hygiene practices Demonstrate how to use simple utensils and provide opportunities for the children to practise food-processing skills such as washing, grating, peeling, slicing, squeezing Discuss healthy eating advice, including eating more fruit and vegetables. Revisit the Eatwell Plate model		
Design, Make & Evaluate Activities	📺 Fruit Salad Papaya Salad Easy Dessert Recipes Testy Fruit Salad Recipe. Discuss the design criteria: it needs to look appealing. What types of fruit and vegetables would be best?; what flavours do they want to make it interesting? Children to draw designs and discuss with others Children to make their designs Children to discuss whether their finished design meets the design criteria Children to reflect on what, if anything, they would change		
Links to wider topic / foundation subjects	Healthy Eating / Science / daily snack time / Geography / Water Topic / Zambia		

Enrichment opportunities	Designing and eating Zambian-inspired fruit salad with teachers / visitors taste testing them
Outdoor Learning	Forest School/ Growing Area
Equalities, Diversity and Inclusion	Range of professionals included
Assessment of learning	Regular discussion and retrieval of key vocabulary Opportunities for children to reflect on their own learning and peer assess / discuss each others' work Opportunities for children to discuss their work and ideas, motivations, reasoning behind it with the class teacher
Key Vocabulary	Taste, test, chop, cut, slice, prepare, wash, utensils, chef, diet