
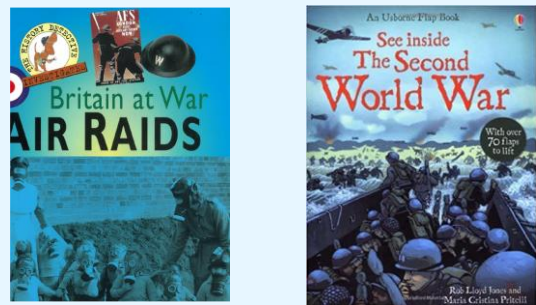


## Year 6: DT – (WWII) – FOOD + SHELTERS

Subject Specific Vocabulary		Memorable Image	Exciting Books
Morrison shelter	This was a movable air-raid shelter used during WWII. It was shaped like a table and used indoors.		
Anderson shelter	These shelters were half buried in the ground with earth heaped on top to protect them from bomb blasts.		
structure	This is a building or other object constructed from several parts	<b>Sticky Assessment Knowledge</b>	
scale	This is the link between the real size of something and its size on a map, model, or diagram.	<b>Useful Websites</b>	
mock-up	This is a model built to scale mainly for study, testing, or display.	<input type="checkbox"/> I know how people were able to protect themselves during a WW2 bombing raid	<a href="https://www.dkfindout.com/uk/history/world-war-ii/">https://www.dkfindout.com/uk/history/world-war-ii/</a>  <a href="http://www.primaryhomeworkhelp.co.uk/Britain.html">http://www.primaryhomeworkhelp.co.uk/Britain.html</a>
ration	This was a fixed amount of a something allowed to each person during wartime.	<input type="checkbox"/> I know how to investigate, plan and build a scaled model of a Morrison bomb shelter to fit a toy doll	
texture	These are properties of a food that are sensed by touch in the mouth and with the hands.	<input type="checkbox"/> I know how to justify my plans and ideas by considering environments in my plans and designs	
aroma	This is a clear smell of food or objects.	<b>Misconceptions and Facts</b>	
		<input type="checkbox"/> I know how to compare ideas to an original design brief	<ul style="list-style-type: none"> <li>Air raid shelters were not only built outside but also inside houses and underground – often in old railway stations or tube stations in London.</li> <li>The Morrison Shelter was named after the Minister of Home Security, Herbert Morrison.</li> <li>Anderson Shelters were named after Sir John Anderson who was in charge of air raid precautions in 1938.</li> </ul>
		<input type="checkbox"/> I know how to test and fully evaluate the product against clear criteria and then make refinements to the product.	
		<input type="checkbox"/> I am able to work out ratios in recipes to be able to adapt them for appearance, taste, texture, aroma and different cultures.	
		<input type="checkbox"/> I am able to use a technique that involves a number of steps – Bake Bread and Butter Pudding – Linked to Private Peaceful	