

# Design Technology Autumn Term - Skills

## Nursery: Traditional Tales

- Explore construction kits.
- Use a range of materials to construct.
- Explore different joining techniques and how to use different tools carefully and safely.

## Year 1: Investigating Shelters

- Explain what the product is for and how it will work.
- Describe the similarities and differences between two products.
- Name and explore a range of everyday products and describe how they are used.

## Year 3: Cook Well, Eat Well

- Identify the main food groups (carbohydrates, protein, dairy, fruits and vegetables, fats and sugars).
- Describe how key events in design and technology have shaped the world. View progression
- Explain the importance and characteristics of a healthy, balanced diet.
- Carefully select ingredients.
- Use equipment safely.

## Year 5: Moving Mechanisms

- Explain how the design of a product has been influenced by the culture or society in which it was designed or made.
- Use mechanical systems in their products, such as pneumatics.
- Create own design criteria.
- Use cross-sectional planning and annotated sketches.
- Use selected tools/equipment with a good level of precision.
- Create and follow a detailed step-by-step plan.
- Mainly accurately measure, mark out, cut and shape materials/components.

## Reception: Me and my community

- Exploring construction kits to create wheels and axes.
- Use a range of materials to construct.
- Explore different joining techniques and how to use different tools carefully and safely.
- Explain the importance of handwashing when working with food.

## Year 2: Remarkable Recipes

- Identify the origin of some common foods (milk, eggs, some meats, common fruit and vegetables) and say where they come from.
- Explain hygiene and how to keep a hygienic kitchen.
- Describe properties of ingredients and importance of a varied diet.
- Draw eat well plate: explain the food groups and describe 'Five a day'.
- Cut, peel and grate with increasing confidence.

## Year 4: Fresh Food, Good Food

- Explain how to be safe/hygienic.
- Think about presenting the product in an attractive way.
- Understand ingredients can be fresh, pre-cooked or processed.
- Describe the eat well plate and how a healthy diet= variety/balance of food.
- Prepare and cook some dishes safely and hygienically.

## Year 6: Food for Life

- Create a detailed comparative report about two or more products or inventions.
- Understand a recipe can be adapted by adding/substituting ingredients.
- Learn about food processing methods.
- Name some types of food that are grown, reared or caught in the UK or wider world.
- Describe some of the different substances in food and drink, and how they can affect health.
- Prepare and cook some savoury dishes safely and hygienically.
- Use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.