



Codicote C of E School Progression of skills in D & T

	Nursery / Reception	Year 1	Year 2
<b>DESIGN</b>	<ul style="list-style-type: none"> <li>With help, use own understanding to generate ideas.</li> <li>Attempt to explain what they are doing.</li> <li>Verbally explain their idea with some basic drawing.</li> </ul>	<ul style="list-style-type: none"> <li>Draw on own experience to help generate ideas.</li> <li>Explain what they are going to do.</li> <li>Make simple drawings of their ideas.</li> <li>Change; adapt their ideas with input from others.</li> </ul>	<ul style="list-style-type: none"> <li>Draw on own experience and other peoples to help generate ideas.</li> <li>Develop their ideas through discussion, sketching and observation.</li> <li>Make drawings of their ideas with labels</li> <li>Identify the purpose of their design. Change; adapt their ideas with input from others</li> </ul>
<b>MAKE</b>	<ul style="list-style-type: none"> <li>Manipulates materials to achieve a planned effect.</li> <li>Constructs with a purpose in mind, using a variety of resources.</li> <li>Uses simple tools and techniques competently and appropriately.</li> <li>Selects appropriate resources</li> <li>Selects tools and techniques needed to shape, assemble and join materials they are using.</li> <li>Develop weaving threading using busy fingers</li> <li>Wash hands before eating and after handling food.</li> <li>Mixing ingredient's, tasting food</li> </ul>	<p><b>MAKE</b></p> <ul style="list-style-type: none"> <li>Make their design with assistance if needed.</li> <li>With help measure, mark and cut materials.</li> <li>Use scissors, hole punch, stamps safely.</li> <li>Use glue and tape to assemble their designs.</li> <li>Use appropriate finishing techniques to enhance their design.</li> <li>Develop weaving threading to produce an item from their design.</li> <li>Use basic food handling hygiene practices and personal hygiene.</li> <li>Select and use appropriate foods processes and tools.</li> </ul>	<ul style="list-style-type: none"> <li>Begin to select appropriate materials and tools needed.</li> <li>With assistance measure, mark, cut and assemble materials with a degree of accuracy.</li> <li>Use hand tools safely.</li> <li>Use appropriate finishing techniques to enhance their design.</li> <li>Cut shape and join fabrics together (glue or stitching)</li> <li>Use basic food handling hygiene practices and personal hygiene.</li> </ul>
<b>EVALUATE</b>	<ul style="list-style-type: none"> <li>Can I show you what I've made'?</li> <li>What do you think?</li> </ul>	<ul style="list-style-type: none"> <li>Can I discuss how well it works?</li> <li>Can I identify changes to be made?</li> <li>Can I answer questions about their product?</li> </ul>	<ul style="list-style-type: none"> <li>Does my finished product match my design?</li> <li>Can I identify changes to be made?</li> <li>What was good? What would I change next time?</li> </ul>
<b>Progression of skills in Food Technology</b>	<p><b>Nursery / Reception</b></p> <ul style="list-style-type: none"> <li>Begin to understand some food preparation tools, techniques and processes</li> <li>Practise stirring, mixing, pouring</li> <li>Discuss how to make an activity safe and hygienic</li> <li>Discuss use of senses</li> <li>Understand need for variety in food</li> <li>Begin to understand that eating well contributes to good health</li> </ul>	<p><b>Year 1</b></p> <ul style="list-style-type: none"> <li>describe textures</li> <li>wash hands &amp; clean surfaces</li> <li>think of interesting ways to decorate food</li> <li>say where some foods come from, (i.e. plant or animal)</li> <li>describe differences between some food groups (i.e. sweet, vegetable etc.)</li> <li>discuss how fruit and vegetables are healthy</li> <li>cut, peel and grate safely, with support</li> </ul>	<p><b>Year 2</b></p> <ul style="list-style-type: none"> <li>explain hygiene and keep a hygienic kitchen</li> <li>describe properties of ingredients and importance of varied diet</li> <li>say where food comes from (animal, underground etc.)</li> <li>describe how food is farmed, home-grown, caught</li> <li>draw eat well plate; explain there are groups of food</li> <li>describe "five a day"</li> <li>cut, peel and grate with increasing confidence</li> </ul>

	Year 3	Year 4	Year 5	Year 6
<b>DESIGN</b>	<ul style="list-style-type: none"> <li>• Generate ideas, considering its purpose.</li> <li>• Identify what a successful product would accomplish</li> <li>• Plan (simple) the order of work required</li> <li>• Explore and develop the design through talk and sketching</li> <li>• Make drawings with labels.</li> </ul>	<ul style="list-style-type: none"> <li>• Generate ideas, considering its purpose.</li> <li>• Evaluate other products to identify parts that can be incorporated into their design.</li> <li>• Make labelled drawings from different views.</li> <li>• Develop a plan of how the work will be carried out.</li> </ul>	<ul style="list-style-type: none"> <li>• Generate ideas through group discussion. Adapt ideas further develop other ideas.</li> <li>• Draw up a specification for their design.</li> <li>• Develop a plan of how the work will be carried out, looking at alternative methods if things go wrong.</li> <li>• Use research in their design planning.</li> </ul>	<ul style="list-style-type: none"> <li>• Generate ideas through group discussion. Adapt ideas further develop other ideas.</li> <li>• Draw up a specification for their design.</li> <li>• Use sketches in group discussion to show parts of their design.</li> <li>• Look for problems in the build and design ways around.</li> </ul>
<b>MAKE</b>	<ul style="list-style-type: none"> <li>• Select tools and materials for their product</li> <li>• Measure mark cut and assemble with more accuracy.</li> <li>• Work safely with hand tools.</li> <li>• Adapt their ideas as they build to improve the finished product.</li> <li>• Add finishing techniques and use ICT (photos, powerpoints) to enhance.</li> <li>• Measure, cut, stitch fabric with more accuracy.</li> <li>• Demonstrate food hygiene production and storage.</li> </ul>	<ul style="list-style-type: none"> <li>• Select appropriate tools and techniques.</li> <li>• Beware of the safety risks when using tools.</li> <li>• Measure mark cut and assemble with greater accuracy.</li> <li>• Join products with appropriate materials.</li> <li>• Add finishing techniques and use ICT (photos, powerpoints) to market sell their product.</li> <li>• Measure cut stitch fabric with greater accuracy.</li> <li>• Weigh, measure correctly using scales and measuring jugs, reading from recipes.</li> </ul>	<ul style="list-style-type: none"> <li>• Select appropriate tools and materials.</li> <li>• Measure and cut accurately</li> <li>• Use tools safely and accurately.</li> <li>• Weigh and measure accurately.</li> <li>• Cut and join correctly with a high quality finish.</li> <li>• Measure cut stitch fabric with greater accuracy.</li> <li>• Safe working practices in the kitchen (ie hot ovens)</li> <li>• With assistance plan and make a meal</li> </ul>	<ul style="list-style-type: none"> <li>• Select appropriate tools and materials.</li> <li>• Measure and cut accurately</li> <li>• Use tools safely and accurately.</li> <li>• Weigh and measure accurately.</li> <li>• Cut and join correctly with a high quality finish.</li> <li>• Achieve a high quality product.</li> <li>• Demonstrate a plan to resolve problems.</li> <li>• Use fabrics to design garments using different methods of joining.</li> <li>• Safe working practices in the kitchen (ie hot ovens)</li> <li>• Plan and make a meal</li> </ul>
<b>EVALUATE</b>	<ul style="list-style-type: none"> <li>• How well does the product meet its design purpose?</li> <li>• How have other products been made to meet the same design purpose?</li> </ul>	<ul style="list-style-type: none"> <li>• Can I change the design while I am building to make it better?</li> <li>• Does my end product do what I expected?</li> <li>• How can I test my end product?</li> </ul>	<ul style="list-style-type: none"> <li>• Does the product meet the design brief?</li> <li>• What went well?</li> <li>• What could I improve?</li> <li>• Do you think my product meets the design brief?</li> <li>• How would you improve my design?</li> </ul>	<ul style="list-style-type: none"> <li>• What are the strengths weakness of my design?</li> <li>• What improvements could I make?</li> <li>• Can I simplify the making process?</li> </ul>
<b>Progression of skills in Food Technology</b>	<p><b>Year 3</b></p> <ul style="list-style-type: none"> <li>• carefully select ingredients</li> <li>• use equipment safely</li> <li>• make product look attractive</li> <li>• think about how to grow plants to use in cooking</li> <li>• begin to understand food comes from UK and wider world</li> <li>• describe how healthy diet= variety/balance of food/drinks</li> <li>• explain how food and drink are needed for active/healthy bodies.</li> <li>• prepare and cook some</li> </ul>	<p><b>Year 4</b></p> <ul style="list-style-type: none"> <li>• explain how to be safe/hygienic</li> <li>• think about presenting product in interesting/ attractive ways</li> <li>• understand ingredients can be fresh, pre-cooked or processed</li> <li>• begin to understand about food being grown, reared or caught in the UK or wider world</li> <li>• describe eat well plate and how a healthy diet=variety / balance of food and drinks</li> <li>• explain importance of food and drink for active, healthy</li> </ul>	<p><b>Year 5</b></p> <ul style="list-style-type: none"> <li>• explain how to be safe / hygienic and follow own guidelines</li> <li>• present product well - interesting, attractive, fit for purpose</li> <li>• begin to understand seasonality of foods understand food can be grown, reared or caught in the UK and the wider world</li> <li>• describe how recipes can be adapted to change appearance, taste, texture, aroma</li> <li>• explain how there are different substances in food / drink needed for health</li> </ul>	<p><b>Year 6</b></p> <ul style="list-style-type: none"> <li>• understand a recipe can be adapted by adding / substituting ingredients</li> <li>• explain seasonality of foods</li> <li>• learn about food processing methods</li> <li>• name some types of food that are grown, reared or caught in the UK or wider world</li> <li>• adapt recipes to change appearance, taste, texture or aroma.</li> <li>• describe some of the different substances in food and drink, and how they can affect health</li> <li>• prepare and cook a variety of savoury dishes safely and hygienically including, where appropriate, the use</li> </ul>

	Year 3	Year 4	Year 5	Year 6
	<ul style="list-style-type: none"> <li>dishes safely and hygienically</li> <li>grow in confidence using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading</li> </ul>	<p>bodies</p> <ul style="list-style-type: none"> <li>prepare and cook some dishes safely and hygienically</li> <li>use some of the following techniques: peeling, chopping, slicing, grating, spreading, mixing</li> </ul>	<ul style="list-style-type: none"> <li>prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source</li> <li>use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</li> </ul>	<p>of heat source.</p> <ul style="list-style-type: none"> <li>use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</li> </ul>