



St Joseph's Catholic Primary School

Design & Technology Progression of Skills

Cooking and Nutrition								
	F1	F2	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Design	<p>Design a fruit Kabab looking at repeating patterns.</p> <p>Decorating Biscuits</p> <p>Growing & picking herbs</p> <p>Cooking roast potatoes with herbs.</p> <p>Making pancakes</p> <p>Choosing toppings</p>	<ul style="list-style-type: none"> • Explore, use and refine a variety of artistic effects to express their ideas and feelings. 	<p>Design and make a fruit smoothie.</p>	<ul style="list-style-type: none"> • Designing a healthy wrap based on a food combination which work well together 	<ul style="list-style-type: none"> • Creating a healthy and nutritious recipe for a savoury tart using seasonal ingredients, considering the taste, texture, smell and appearance of the dish 	<ul style="list-style-type: none"> • Designing a biscuit within a given budget, drawing upon previous taste testing 	<ul style="list-style-type: none"> • Adapting a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients • Writing an Amended method for a recipe to incorporate the relevant changes to ingredients • Designing appealing packaging to reflect a recipe 	<ul style="list-style-type: none"> • Writing a recipe, explaining the key steps, method and ingredients • Including facts and drawings from research undertaken
Make	<ul style="list-style-type: none"> • Peeling bananas and satsumas, • Chopping fruit safely. 	<ul style="list-style-type: none"> • Create collaboratively sharing ideas, resources and skills. 	<ul style="list-style-type: none"> • Chopping fruit and vegetables safely to make a smoothie • Identifying if a 	<ul style="list-style-type: none"> • Slicing food safely using the bridge or claw grip 	<ul style="list-style-type: none"> • Knowing how to prepare themselves and a work space 	<ul style="list-style-type: none"> • Following a baking recipe • Cooking safely, following basic 	<ul style="list-style-type: none"> • Cutting and preparing vegetables safely • Using equipment 	<ul style="list-style-type: none"> • Following a recipe, including using the correct quantities



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	<ul style="list-style-type: none"> carefully putting fruit onto skewers measuring and mixing ingredients. Planting and growing herbs. Learning how to look after plants. Choosing toppings 		<p>food is a fruit or a vegetable</p> <ul style="list-style-type: none"> Learning where and how fruits and vegetables grow 	<ul style="list-style-type: none"> Constructing a wrap that meets a design brief 	<p>to cook safely in, learning the basic rules to avoid food contamination</p> <ul style="list-style-type: none"> Following the instructions within a recipe 	<p>hygiene rules</p> <ul style="list-style-type: none"> Adapting a recipe 	<p>safely, including knives, hot pans and hobs</p> <ul style="list-style-type: none"> Knowing how to avoid cross-contamination Following a step by step method carefully to make a recipe 	<p>of each ingredient</p> <ul style="list-style-type: none"> Adapting a recipe based on research Working to a given timescale Working safely and hygienically with independence
Evaluate	<ul style="list-style-type: none"> tasting and evaluating their food. <p>Describing colour, shape, size, smell and taste</p>	<ul style="list-style-type: none"> Return to and build on their previous learning, refining ideas and developing their ability to represent them. 	<ul style="list-style-type: none"> Tasting and evaluating different food combinations Describing appearance, smell and taste Suggesting information to be included on packaging 	<ul style="list-style-type: none"> Describing the taste, texture and smell of fruit and vegetables Taste testing food combinations and final products Describing the information that should be included 	<ul style="list-style-type: none"> Establishing and using design criteria to help test and review dishes Describing the benefits of seasonal fruits and vegetables and the impact on the environment Suggesting points 	<ul style="list-style-type: none"> Evaluating a recipe, considering: taste, smell, texture and appearance Describing the impact of the budget on the selection of ingredients Evaluating and comparing a range of products 	<ul style="list-style-type: none"> Identifying the nutritional differences between different products and recipes Identifying and describing healthy benefits of food groups 	<ul style="list-style-type: none"> Evaluating a recipe, considering: taste, smell, texture and origin of the food group Taste testing and scoring final products Suggesting and writing up points



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				<ul style="list-style-type: none"> on a label Evaluating which grip was most effective 	<ul style="list-style-type: none"> for improvement when making a seasonal tart 	<ul style="list-style-type: none"> Suggesting modifications 		<ul style="list-style-type: none"> of improvements in productions Evaluating health and safety in production to minimise cross contamination
Technical Knowledge	<p>Expressive Arts & Design</p> <p>Explore different materials freely, to develop their ideas about how to use them and what to make.</p> <p>Develop their own ideas and then decide which materials to use to express them.</p> <p>Join different materials and explore different textures</p> <p>UOW</p> <p>Use all their senses in hands-on exploration of natural materials.</p>	<p>PSED</p> <p>Know and talk about the different factors that support their overall health and wellbeing:- healthy eating</p> <p>Physical Development</p> <p>Further develop the skills they need to manage the school day successfully :mealtimes</p> <p>Expressive Arts & Design</p>	<ul style="list-style-type: none"> Understanding the difference between fruits and vegetables Describing and grouping fruits by texture and taste 	<ul style="list-style-type: none"> Understanding what makes a balanced diet Knowing where to find the nutritional information on packaging Knowing the five food groups 	<ul style="list-style-type: none"> Learning that climate affects food growth Working with cooking equipment safely and hygienically Learning that imported foods travel from far away and this can negatively impact the environment Learning that vegetables and fruit grow in 	<ul style="list-style-type: none"> Understanding the impact of the cost and importance of budgeting while planning ingredients for biscuits Understanding the environmental impact on future product and cost of production 	<ul style="list-style-type: none"> Understanding where food comes from - learning that beef is from cattle and how beef is reared and processed Understanding what constitutes a balanced diet Learning to adapt a recipe to make it healthier Comparing two adapted recipes using a nutritional 	<ul style="list-style-type: none"> Learning how to research a recipe by ingredient Recording the relevant ingredients and equipment needed for a recipe Understanding the combinations of food that will complement one another Understanding where food comes from, describing the process of 'Farm to Fork' for a



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	<p>Explore collections of materials with similar and/or different properties.</p> <ul style="list-style-type: none"> • Talk about what they see, using a wide vocabulary. <p>Maths Talk about and identifies the patterns around them. For example: stripes on clothes, designs on rugs and wallpaper. Use informal language like 'pointy', 'spotty', 'blobs' etc.</p> <ul style="list-style-type: none"> • Extend and create ABAB patterns – stick, leaf, stick, leaf. • Notice and correct an error in a repeating pattern <p>Physical Development</p> <p>Use one-handed tools and equipment, for example, making snips in paper with scissors.</p> <p>PSED</p>	<p>Return to and build on their previous learning, refining ideas and developing their ability to represent them.</p> <ul style="list-style-type: none"> • Create collaboratively, sharing ideas, resources and skills. 			<p>certain seasons</p> <ul style="list-style-type: none"> • Learning that each fruit and vegetable gives us nutritional benefits • Learning to use, store and clean a knife safely 		<p>calculator and then identifying the healthier option</p>	<p>given ingredient</p>
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	Make healthy choices about food, drink, activity and tooth brushing.							
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