

	Developing, planning and communicating ideas	Working with tools, equipment, materials and components to make quality products (including food)	Evaluating processes and products	Cookery
Reception	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to communicate their ideas through models they have made or through pictures or by talking</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to use a variety of tools and equipment safely</li> <li>• how to select different tools for different materials e.g. scissors for paper/card and a saw for wood</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to share their creations with others and explain what they have done</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to use simple weighing equipment, with support</li> <li>• how to sieve, fold in, mash and dollop</li> <li>• that they should wash their hands, wear an apron and tie long hair back before handling food</li> </ul>
Year 1	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to use their own experience to help generate ideas</li> <li>• who they are making their product for.</li> <li>• how to model their ideas using paper or card.</li> <li>• how to apply findings from their research to their designs.</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to make their design using appropriate techniques</li> <li>• how to measure, mark, cut out and shape a range of materials, with support</li> <li>• how to use tools e.g. scissors and hole punches safely and correctly</li> <li>• how to assemble, join and combine materials using a variety of methods e.g. glue and masking tape</li> <li>• how to use simple finishing techniques to improve the appearance of their products</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to evaluate their product by discussing how well it works in relation to the purpose</li> <li>• how to evaluate their product by identifying strengths and possible changes they might make</li> <li>• how to evaluate their product by asking and answering questions about what they have made and how they have gone about it</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to use simple weighing equipment</li> <li>• how to weigh, sieve, roll, divide, space and cream in</li> <li>• that they should wash their hands, wear an apron and tie long hair back before handling food</li> <li>• basic personal hygiene expectations around food</li> <li>• how to be safe in a kitchen, e.g. hot ovens, trip hazards</li> </ul>
Year 2	To know:	To know:	To know:	To know:

	<ul style="list-style-type: none"> <li>• how to use their own and others' experience to generate ideas.</li> <li>• how to develop their ideas through observation, drawing and discussion.</li> <li>• how to identify a purpose for what they intend to design and make.</li> <li>• the simple design criteria for their product.</li> <li>• how to make simple drawings with labelled parts.</li> </ul>	<ul style="list-style-type: none"> <li>• how to begin to select tools and materials, using the correct vocabulary to describe them</li> <li>• how to measure, cut and score with some accuracy</li> <li>• how to use hand tools safely and appropriately</li> <li>• how to assemble, join and combine materials to make a product</li> <li>• how to cut, shape and join fabric</li> <li>• how to use running stitch and begin to thread a needle</li> <li>• how to choose and use appropriate finishing techniques</li> </ul>	<ul style="list-style-type: none"> <li>• how to evaluate against their design criteria</li> <li>• how to evaluate their products as they are developed, identifying strengths and possible changes they might make</li> <li>• how to talk about their ideas saying what they like and dislike about them</li> </ul>	<ul style="list-style-type: none"> <li>• how to weigh with increasing accuracy</li> <li>• how to pour, sieve, cream in, whisk and melt with increasing accuracy</li> <li>• how to crack an egg</li> <li>• how to use a recipe</li> <li>• how to prepare and store food hygienically</li> </ul>
Year 3	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to consider the purpose and user for an item when designing.</li> <li>• how to identify criteria for a successful product linked to its purpose.</li> <li>• that they need to plan the order of their work before starting.</li> <li>• how to communicate their ideas for designs.</li> <li>• how to make drawing with labels when designing.</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to select tools and techniques for making their product</li> <li>• how to measure, mark out, cut, score and assemble components with more accuracy</li> <li>• how to work safely and accurately with a range of simple tools</li> <li>• how to think about their ideas as they work and be willing to change things as they go if this will help them improve their work</li> <li>• how to measure, tape or pin and cut and join fabric with some accuracy including using a sewing stitch</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to evaluate their product against original design criteria e.g. how well it meets its intended purpose</li> <li>• how to disassemble and evaluate familiar products</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to weigh and measure using a variety of equipment, with support</li> <li>• how to cream, sieve, melt with increasing skill and accuracy</li> <li>• how to use a sharp knife safely to chop, with support</li> <li>• how to zest and juice</li> <li>• how to mould and roll icing and shape it to create different effects</li> </ul>

		<ul style="list-style-type: none"> <li>• how to use finishing techniques to strengthen and improve the appearance of their product</li> </ul>		<ul style="list-style-type: none"> <li>• how to follow a recipe, with support</li> <li>• how to wash up safely, including handling knives, with support</li> </ul>
Year 4	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to consider the purpose for their product when designing.</li> <li>• how to make labelled drawings from different views showing specific features</li> <li>• how to plan what needs to be done, including how to use materials and equipment</li> <li>• how to suggest alternative methods if first attempts are unsuccessful</li> <li>• how to evaluate products and identify criteria that can be used for their own designs</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to select appropriate tools and techniques for making their product</li> <li>• how to measure, mark out, cut and shape a range of materials using appropriate tools</li> <li>• how to join and combine materials and components accurately in permanent and temporary ways</li> <li>• how to sew using more than one different type of stitch</li> <li>• how to measure, tape or pin, cut and join fabric with some accuracy</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to evaluate their work both during and at the end of the assignment</li> <li>• how to evaluate their products by carrying out appropriate tests</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to weigh, measure and pour with increasing accuracy</li> <li>• how to use a sharp knife/peeler safely to peel, chop and slice</li> <li>• how to fold pastry</li> <li>• how to use herbs and spices</li> <li>• how to use a hob safely, with support</li> <li>• how to follow a recipe with support</li> <li>• how to wash up safely</li> </ul>
Year 5	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to generate ideas through brainstorming</li> <li>• how to identify a purpose for their product</li> <li>• how to draw up a specification for their design</li> <li>• how to clearly plan what needs to be done, including how to use materials and equipment</li> <li>• how to suggest alternative methods if first attempts are unsuccessful</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to select appropriate materials, tools and techniques</li> <li>• how to measure, mark out accurately</li> <li>• how to use different tools and equipment safely and accurately</li> <li>• how to cut and join with accuracy to ensure a good quality finish to the product</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to evaluate a product against the original design specification</li> <li>• how to evaluate it personally and seek evaluation from others</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to boil water safely</li> <li>• how to use a hob safely</li> <li>• how to make a white sauce from a roux</li> <li>• how to use seasoning</li> <li>• how to safely use a grater</li> </ul>

	<ul style="list-style-type: none"> <li>• how to use results of investigations and information sources, including ICT when developing design ideas</li> </ul>			<ul style="list-style-type: none"> <li>• how food is supplied and how it was rationed during WW2</li> <li>• how to read a recipe</li> <li>• how to clear up and wipe down a surface safely</li> </ul>
Year 6	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to communicate their ideas through labelled diagrams</li> <li>• how to develop a design specification</li> <li>• how to explore, develop and communicate aspects of their design proposals by modelling their ideas in a variety of ways</li> <li>• how to plan the order of their work, choosing appropriate materials, tools and techniques</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to select appropriate tools, materials, components and techniques</li> <li>• how to assemble components to make working models</li> <li>• how to use tools and equipment safely and accurately</li> <li>• how to construct products using permanent joining techniques</li> <li>• how to make modifications as they go along</li> <li>• achieve a quality product</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to evaluate their products identifying strengths, and areas for development, and by carrying out appropriate tests</li> <li>• how to record their evaluations, using drawings with labels</li> <li>• how to evaluate against their original criteria and suggest way that their product could be improved</li> </ul>	<p>To know:</p> <ul style="list-style-type: none"> <li>• how to knead</li> <li>• how to plan and budget for a meal</li> <li>• how to use a blender</li> <li>• how to cook safely on a hob</li> <li>• how to set a table and serve food</li> <li>• how to apply the skills they have learnt through the school to participate in The Big Meal</li> <li>• how to adapt recipes to different dietary needs</li> <li>• how to clean the kitchen and equipment safely and hygienically after cooking</li> </ul>