

Design and Technology Progression Mapping

Nursery	Reception
Managing self	Speaking
Select and use activities and resources, with help when needed	Use talk to help work out problems and organize thinking and activities
Select and use resources to help them to achieve a goal they have chosen or one which is suggested to them	explain how things work and why they might happen
	Fine motor skills
Gross motor skills	Develop their small motor skills so that they can use a range of tools
Choose the right resources to carry out their own plan	competently, safely and confidently
	Show a preference for a dominant hand
Fine motor skills	Use a range of small tools, including scissors and paint brushes
Use one-handed tools and equipment	Begin to show accuracy and care when drawing.
Use a comfortable grip with good control when holding pens and pencils	
	Creating with materials
The natural world	Explore, use and refine a variety of artistic effects to express their ideas and
Explore how things work	feelings
Explore and talk about forces they can feel	Create collaboratively sharing ideas, resources and skills
	Return to and build on their previous learning, refining ideas and developing
Creating with materials	their ability to represent them
Explore different materials freely, in order to develop their ideas about how	Share their creations, explaining the process they have used
to use them and what to make	Safely use and explore a variety of materials, tools and techniques,
Create closed shapes with continuous lines and begin to use these shapes to represent objects	experimenting with colour, design, texture, form and function
Create imaginative and complex 'small worlds' with blocks and construction	
kits	
Join materials and explore different textures	
Draw with increasing complexity and detail, such as representing a face with a	
circle and including details	



Reception | Introduction of skills









			Equipment and S	kills Introduced		
	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
Autumn 1	Glue Sticks Removing and returning lids Twisting up and down Using efficiently	Felt Tips Storing lid on end Returning lids	Paper/Card Strips Zig-Zags Curls	Scissors and Wavy Scissors L/R handed Moving and using safely	Cartons and Tubes Simply Attachment	Masking Tape Improving 3D Models Using small amounts Adding tape to edge of table ready for use Labelling-drawing on masking tape
Autumn 2	Pipe Cleaners Curling Cutting Attaching	Tissue Paper Cutting/ripping Scrunching Glue Sticks/PVA Marking and cutting	PVA Glue Pouring Spreaders When to use	Treasury Tags Hole punching Attaching	Cellophane Properties of cellophane Windows and covers	Fringes and Feathering Recap paper skills Small snips
Spring 1	Split Pins Attaching and moving	String and Wool Cutting Measuring Knots and bows	Lolly Sticks and Match Sticks Glue sticks, tape or PVA Colouring When and why	Fabric Cutting Attaching	Cellotape Cutting	Elastic Bands
Spring 2	Reviewing 3D Modelling Celebrating previous success Discussing problems or difficulties (planning reviewed accordingly)	Paper/Card Strips Attaching 3D Models	Plastic Junk Modelling Glue or tape? Cutting	Metal Junk Modelling Glue or tape? Properties of metals Cutting safely	/	nt Techniques Flange Tabs Slots
Summer 1	Attachment Techniques Reviewing and developing		trong? ciing up unns	Mask Making Elastic or String? Eye holes	70.22 (7.775)	It move? and Vehicles
Summer 2	Stapler Safety When or why	Can I v Hats and	vear It? d clothes		t Float? I submarines	Is it waterproof? Extending on floating junk modelling









https://www.nurseryworld.co.uk/features/article/eyfs-best-practice-all-about-junk-modelling https://fennies.com/blog/benefits-of-junk-modelling



	Substantive knowledge	Disciplinary knowledge and skills	Vocabulary Tier 2 and 3
Summer Spotlight	Begin to know and understand about significant products, individuals and key events that have helped shape the world. Textiles Shape textiles using templates Join textiles using running stitch. Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing)	Designing Design purposeful, functional, appealing products for themselves and other users based on design criteria-refining design as work progresses. Generate, develop, model and communicate their ideas through templates, mock-ups and, where appropriate, information and communication technology Making Select from and use a wide range of materials and components, including construction materials and ingredients and textiles, according to their characteristics. Evaluating and improving Evaluate; explore and evaluate a range of existing products Evaluate their ideas and products against design criteria	Disciplinary Design, ideas, choose, drawing, make, materials, tools, evaluate, improve Substantive Pattern, join, mark out, decorate, running stitch, needle, fabric, recycled, reclaimed, sustainable

Desigr

 $Design \ purposeful, functional, appealing \ products \ for \ themselves \ and \ other \ users \ based \ on \ design \ criteria$

Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make

Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]

Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

Explore and evaluate a range of existing products

Evaluate their ideas and products against design criteria

Technical knowledge

Build structures, exploring how they can be made stronger, stiffer and more stable

Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products

STEM	Structures	Making	Substantive
mornings			Straight, cut, fold, join, fix, weak,



	Build structures exploring how they can be stronger, stiffer and more stable	Select from and use a range of tools and equipment to perform practical tasks (for example joining and finishing.)	Strong
Technical kn	and use a range of tools and equipment to perform practical tasks [f		
TastEd	Food Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from Use techniques such as cutting and peeling. Prepare simple dishes safely and hygienically, without using a heat source	Making Select from and use a wide range of materials and components, including construction materials and ingredients and textiles, according to their characteristics. Cut materials safely using tools provided.	Substantive Fruit, vegetables, descriptive vocabulary, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients
Select from a Cooking and	and use a range of tools and equipment to perform practical tasks [f and use a wide range of materials and components, including constr	or example, cutting, shaping, joining and finishing] uction materials, textiles and ingredients, according to their characteristics	

Understand where food comes from

	Substantive knowledge	Disciplinary knowledge and skills	Vocabulary Tier 2 and 3
Summer	Begin to know and understand about significant	Designing	Disciplinary
Spotlight	products, individuals and key events that have	Generate initial ideas and simple design criteria	Design, make, evaluate, purpose,
	helped shape the world.	through talking and using own experiences.	user, criteria, functional
	Mechanics	Develop and communicate ideas through drawings and	Substantive
	Explore and use wheels, axles and axle holders.	mock-ups.	vehicle, wheel, axle, axle holder, chassis, body, cab,
	Distinguish between fixed and freely moving axles.	Making	assembling, cutting, joining, shaping, finishing, fixed,
	Know and use technical vocabulary relevant to the	Select from and use a range of tools and equipment to	free, moving, mechanism
	project.	perform practical tasks such as cutting and joining to	names of tools, equipment and materials used
		allow movement and finishing.	



	Select from and use a range of materials and components such as paper, card, plastic and wood according to their characteristics Evaluating and improving Explore and evaluate a range of products with wheels and axles. Evaluate their ideas throughout and their products against original criteria.	
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Design

Design purposeful, functional, appealing products for themselves and other users based on design criteria

Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make

Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]

Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate

Explore and evaluate a range of existing products

Evaluate their ideas and products against design criteria

Technical knowledge

Build structures, exploring how they can be made stronger, stiffer and more stable

Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products

STEM	Structures	Making	Substantive
mornings	Build structures exploring how they can be	Select from and use a range of tools and equipment to	structure, base, underneath, thicker, thinner, corner,
	stronger, stiffer and more stable	perform practical tasks (for example joining and	point, straight, curved, rectangle, cube, cuboid,
		finishing.)	cylinder

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Mak

Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]

Technical knowledge

Build structures, exploring how they can be made stronger, stiffer and more stable

TastEd	Food	Making	Substantive
	Use the basic principles of a healthy and varied	Select from and use a wide range of materials and	Fruit, vegetables, descriptive vocabulary of taste and
	diet to prepare dishes.	components, including construction materials and	texture slicing, peeling, cutting, squeezing, healthy
	Understand where food comes from	ingredients and textiles, according to their	diet, choosing, ingredients, planning, tasting
	Use techniques such as cutting and peeling.	characteristics.	
	Prepare simple dishes safely and hygienically,	Cut materials safely using tools provided.	
	without using a heat source		

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Mak

Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]



Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics Cooking and nutrition

Use the basic principles of a healthy and varied diet to prepare dishes

Understand where food comes from

Year 3

	Substantive knowledge	Disciplinary knowledge and skills	Vocabulary Tier 2 and 3
Summer Spotlight	Understand how key events and individuals in DT have helped shape the world. Mechanics Choose suitable techniques to construct products or to repair items. Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages Understand and use lever and linkage mechanisms. Distinguish between fixed and loose pivots. Know and use technical vocabulary relevant to the project.	Designing Generate realistic ideas and their own design criteria through discussion, focusing on the needs of the user. Use annotated sketches and prototypes to develop, model and communicate ideas Making Order the main stages of making. Select from and use appropriate tools with some accuracy to cut, shape and join paper and card. Select from and use finishing techniques suitable for the product they are creating. Measure and mark out to the nearest centimetre. Evaluating and improving Investigate and analyse books and, where available, other products with lever and linkage mechanisms. Evaluate their own products and ideas against criteria and user needs, as they design and make	Disciplinary User, purpose, function, prototype, design criteria, innovative, appealing, design brief Substantive Mechanism, lever, linkage, pivot, slot, bridge, guide system, input, process, output, linear, rotary, oscillating, reciprocating

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Design

Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups

Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities Evaluate

Investigate and analyse a range of existing products

Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

Understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]



STEM	Electrical systems	Making	Substantive	
mornings	Understand and use electrical systems in their	Select from and use a wider range of tools and	User, fault, toggle switch,	
	products	equipment to perform practical tasks [for example,	insulator, conductor, battery holder, crocodile clip	
	Create series circuits	cutting, shaping, joining) accurately		
NC coverage	NC coverage			
Make	Make			
Select from and	Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately			
Select from and	Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities			
Technical knowledge				
Understand and	Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]			
Understand and	Understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors]			

TastEd	Food	Making	Substantive
	Understand and apply the principles of a healthy	Select from and use a wide range of materials and	Texture, taste, appearance,
	and varied diet	components, including construction materials and	preference, greasy, moist, fresh, savoury, hygienic,
	Prepare and cook a variety of predominantly	ingredients and textiles, according to their	edible,
	savoury dishes using a range of cooking	characteristics.	grown, reared, caught, frozen, tinned
	techniques Focusing on: preparing ingredients	Cut materials safely using tools provided.	
	hygienically and using appropriate utensils.		
	Follow a recipe		
	Understand seasonality, and know where and		
	how a variety of ingredients are grown, reared,		
	caught and processed		
	Use a range of techniques such as peeling,		
	chopping, slicing, grating, mixing, spreading, and		
	baking		

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Make

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Cooking and nutrition

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.



Substantive knowled	dge	Disciplinary knowledge and skills	Vocabulary Tier 2 and 3
Spotlight have helped shape the Structures Apply their understand stiffen and reinforce in Develop and use know strong, stiff shell structure. Develop and use know cuboids and, where are shapes Know and use technical project. Programing (through of Apply their understand programme and controlled connect simple electric circuit and program are way the product work Investigate and analystic products, including protheir own products and	ading of how to strengthen, more complex structures wledge of how to construct ctures. Wledge of nets of cubes and ppropriate, more complex 3D cal vocabulary relevant to the computing project) ading of computing to rol their products cical components in a series in interface to enhance the computing of powered cogrammed, and evaluate and design criteria.	Designing Generate realistic ideas and design criteria collaboratively through discussion, focusing on the needs of the user and purpose of the product. Develop ideas through the analysis of existing products and use annotated sketches and prototypes to model and communicate ideas. Making Order the main stages of making. Select and use appropriate tools to measure, mark out, cut, score, shape and assemble with some accuracy. Explain their choice of materials according to functional properties and aesthetic qualities. Use finishing techniques suitable for the product they are creating Evaluating and improving Investigate and evaluate a range of existing shell structures including the materials, components and techniques that have been used. Test and evaluate their own products against design criteria and the intended user and purpose.	Disciplinary Decision, evaluating, design brief design criteria, innovative, prototype Substantive Shell structure, three-dimensional (3-D) shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity, marking out, scoring, shaping, tabs, adhesives, joining, assemble, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating, font, lettering, text, graphics,

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Design

Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities Evaluate

Investigate and analyse a range of existing products

Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

Understand how key events and individuals in design and technology have helped shape the world

Technical knowledge



Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] Apply their understanding of computing to programme and control their products Apply their understanding of how to strengthen, stiffen and reinforce more complex structures]				
STEM mornings	Mechanics Choose suitable techniques to construct products or to repair items. Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages	Making Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining) accurately	Substantive Mechanism, lever, linkage, pivot, slot, bridge, guide, linear, rotary, oscillating, reciprocating	
NC coverage Make Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities				

Technical knowledge
Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]

TastEd	Food	Making	Substantive
	Understand and apply the principles of a healthy	Select from and use a wide range of materials and	Texture, taste, appearance,
	and varied diet	components, including construction materials and	preference, greasy, moist, fresh, savoury, hygienic,
	Prepare and cook a variety of predominantly	ingredients and textiles, according to their	edible,
	savoury dishes using a range of cooking	characteristics.	grown, reared, caught, frozen, tinned
	techniques Focusing on: preparing ingredients	Cut materials safely using tools provided.	
	hygienically and using appropriate utensils.		
	Follow a recipe		
	Understand seasonality, and know where and		
	how a variety of ingredients are grown, reared,		
	caught and processed		
	Use a range of techniques such as peeling,		
	chopping, slicing, grating, mixing, spreading, and		
	baking		

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Make

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Cooking and nutrition

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.



Substantive knowledge	Disciplinary knowledge and skills	Vocabulary Tier 2 and 3
Summer Spotlight Understand how key events and individuals in D' have helped shape the world. Structures Understand how to strengthen, stiffen and reinforce 3-D frameworks. Know and use technical vocabulary relevant to to project. Programing (through computing project) Apply their understanding of computing to programme and control their products Connect simple electrical components in a series circuit and program an interface to enhance the way the product works. Investigate and analyse a range of powered products, including programmed, and evaluate their own products and design criteria. Understand and use computing to program and control products with electrical systems	Carry out research into user needs and existing products, using surveys, interviews, questionnaires and web-based resources. Develop a simple design specification to guide the development of their ideas and products, taking account of constraints including time, resources and cost Generate, develop and model innovative ideas, through discussion, prototypes and annotated	Disciplinary Design brief, design specification, prototype, annotated sketch, purpose, user, innovation, research, functional Substantive Frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent, prototype

Design

Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups

Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design



Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate

Investigate and analyse a range of existing products

Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

Understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]

Apply their understanding of computing to programme and control their products

Apply their unde	ly their understanding of how to strengthen, stiffen and reinforce more complex structures]		
STEM	Mechanics	Making	Substantive
mornings	Use scientific knowledge of the transference of	Select from and use a wider range of tools and	Mechanism, lever, linkage, pivot, slot, bridge, guide,
	forces to choose appropriate mechanisms for a	equipment to perform practical tasks [for example,	linear, rotary, oscillating, reciprocating, reed switch,
	product (such as levers, winding mechanisms,	cutting, shaping, joining) accurately	tilt switch, pulley, gear, driver, follower, rotation,
	pulleys and gears).		motor, belt, spindle, motor, circuit, switch, ratio,
	Understand and use mechanical systems in their		transmit
	products [for example, gears, pulleys, cams, levers		
	and linkages		

NC coverage

Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities Technical knowledge

Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]

TastEd	Food	Making	Substantive
TastEd	Food Understand and apply the principles of a healthy and varied diet Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques Focusing on: preparing ingredients hygienically and using appropriate utensils. Follow a recipe	Making Select from and use a wide range of materials and components, including construction materials and ingredients and textiles, according to their characteristics. Cut materials safely using tools provided.	Substantive ingredients, yeast, dough, wholemeal, unleavened, baking soda, spice, herbs, carbohydrate, sugar, fat, protein, vitamins, nutrients, gluten, allergy, intolerance, savoury, seasonality, pour, mix, knead, whisk, beat, combine, fold, rubbing in
	Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, and baking		whisk, beat, combine, rold, rubbing in



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Make

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Cooking and nutrition

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

Year 6

	Substantive knowledge	Disciplinary knowledge and skills	Vocabulary Tier 2 and 3
Summer Spotlight	Understand how key events and individuals in DT have helped shape the world. Mechanics Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages Understand that mechanical systems have an input, process and an output. Understand how cams can be used to produce different types of movement and change the direction of movement. Know and use technical vocabulary relevant to the project. Programing (through computing project) Apply their understanding of computing to programme and control their products Connect simple electrical components in a series circuit and program an interface to enhance the way the product works. Investigate and analyse a range of powered products, including programmed, and evaluate their own products and design criteria.	Designing Generate innovative ideas by carrying out research using surveys, interviews, questionnaires and web- based resources. Develop a simple design specification to guide their thinking. Develop and communicate ideas through discussion, annotated drawings, exploded drawings and drawings from different views. Making Produce detailed lists of tools, equipment and materials. Formulate step-by-step plans and, if appropriate, allocate tasks within a team. Select from and use a range of tools and equipment to make products that that are accurately assembled and well finished. Work within the constraints of time, resources and cost Evaluating and improving Compare the final product to the original design specification. Test products with the intended user, where safe and practical, and critically evaluate the quality of the	Disciplinary Design decisions, functionality, innovation, authentic, user, purpose, design specification, design brief Substantive Cam, snail cam, off-centre cam, peg cam, pear shaped cam, follower, axle, shaft, crank, handle, housing, framework, rotation, rotary motion, oscillating motion, reciprocating motion, mechanical system, input movement, process, output movement



Understand and use computing to program and	design, manufacture, functionality and fitness for	
control products with electrical systems	purpose.	
	Consider the views of others to improve their work.	
	Investigate famous manufacturing and engineering	
	companies relevant to the project.	
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Design

Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

Evaluate

Investigate and analyse a range of existing products

Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

Understand how key events and individuals in design and technology have helped shape the world

Technical knowledge

Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]

Apply their understanding of computing to programme and control their products

ST	EM	Food	Making	Substantive
mo	ornings	Use a range of techniques such as peeling,	Select from and use a wider range of tools and	ingredients, yeast, dough,
		chopping, slicing, grating, mixing, spreading,	equipment to perform practical tasks [for example,	wholemeal, unleavened, baking soda, spice, herbs,
		kneading and baking	cutting, shaping, joining) accurately	carbohydrate, sugar, fat, protein, vitamins, nutrients,
				gluten,
				allergy, intolerance, savoury, seasonality

NC coverage

Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities
Technical knowledge

Understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages]

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TastEd	Food	Making	Substantive	
	Understand and apply the principles of a healthy	Select from and use a wide range of materials and	ingredients, yeast, dough,	
	and varied diet	components, including construction materials and	wholemeal, unleavened, baking soda, spice, herbs,	
	Prepare and cook a variety of predominantly	ingredients and textiles, according to their	carbohydrate, sugar, fat, protein, vitamins, nutrients,	
	savoury dishes using a range of cooking	characteristics.	gluten,	
	techniques Focusing on: preparing ingredients	Cut materials safely using tools provided.	allergy, intolerance, savoury, seasonality, pour, mix,	
	hygienically and using appropriate utensils.		knead,	
	Follow a recipe		whisk, beat, combine, fold, rubbing in	



Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed
Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, and baking

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Make

Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities. Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.

Cooking and nutrition

Understand and apply the principles of a healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.