

Crawley Ridge Junior School Skills Progression

Design and Technology

By the end of Key Stage 2 pupils, through a variety of creative and practical activities, will be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making.

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open the door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordable and well, now and in later life.

Pupils should be taught to:

- 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 2 – Prior learning	Year 3	Year 4	Year 5	Year 6
Themes	<ul style="list-style-type: none"> • Know some ways to prepare ingredients safely and hygienically. • Have some basic knowledge and understanding about healthy eating and <i>The eatwell plate</i>. • Have used some equipment and utensils and prepared and combined ingredients to make a product. 	<p>Structures – (Forest Schools) to make an Iron Age Roundhouse using natural materials in the school grounds</p> <p>Mechanisms: Pneumatic monsters</p> <p>Textiles – Design and make a cushion.</p> <p><u>Food: Eating seasonally</u></p>	<p>Structures: Safari buggies</p> <p>Electrical: Develop a new functional torch design.</p> <p>Textiles: Design and create a book sleeve</p> <p><u>Food: Adapting a recipe</u></p>	<p>Structures: Design and create a wooden bridge.</p> <p>Mechanisms: Pop up books using levers and sliders</p> <p>Textiles: Design and make a posy bag</p> <p><u>Food technology: Seasonality -Excellent small cake and pottage</u></p> <p>Forest Schools</p> <p>Weaving – wattle and daub</p>	<p>Structures: To design and construct an Air raid shelter</p> <p>Electrical: Design and develop a steady hand game.</p> <p><u>Food: Celebrating culture and seasonality.</u></p> <p><u>Forest schools: Wartime recipes</u></p> <p>Digital world: Navigating the world</p>
Design - Food (Understanding contexts, users and purposes, Generating, developing, modelling and communicating ideas)	<ul style="list-style-type: none"> • Design appealing products for a particular user based on simple design criteria. • Generate initial ideas and design criteria through investigating a variety of fruit and vegetables. 	<ul style="list-style-type: none"> • Creating a healthy and nutritious recipe 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 based on seasonality, 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

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Make – Food (Construction) (Planning, practical skills and techniques)	<ul style="list-style-type: none"> • Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely. • Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product 	<ul style="list-style-type: none"> • Knowing how to prepare themselves and a work space to cook safely in, learning the basic rules to avoid food contamination • Following the instructions within a recipe 	<ul style="list-style-type: none"> • Following a baking recipe • Cooking safely, following basic hygiene rules • Adapting a recipe 	<ul style="list-style-type: none"> • Cutting and preparing vegetables safely • Using equipment safely, including knives, hot pans and hobs • Knowing how to avoid cross-contamination • Following a step by step method carefully to make a recipe 	<ul style="list-style-type: none"> • Following a recipe, including using the correct quantities of each ingredient • Adapting a recipe based on research • Working to a given timescale #• Working safely and hygienically with independence
Evaluation - Food	<ul style="list-style-type: none"> • Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences. • Evaluate ideas and finished products against design criteria 	<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 for improvement when making a seasonal product. 	<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 • Suggesting modifications 	<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 of improvements in productions • Evaluating health and safety in production to minimise cross contamination
Food - Technical Knowledge	<ul style="list-style-type: none"> • Understand where a range of fruit and vegetables come from e.g. farmed or grown at home. • Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The eatwell plate. 	<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 certain seasons • Learning that each fruit and vegetable gives us nutritional benefits • Learning to use, store and clean a knife safely 	<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 calculator and then identifying the healthier option 	<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 given ingredient



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