DT	DT Progression of Skills - Mastering Techniques							
	Developing and modelling ideas	Practical skills and techniques	<u>Technical knowledge</u>	Food preparation and cooking				
Y 1	Model ideas by exploring materials, components and construction kits.	Across KS1 pupils should: • follow procedures for safety and hygiene • use a range of materials and components, including construction materials and kits, textiles, food ingredients and mechanical components	 Pupils should know: about the simple working characteristics of materials and components about the movement of simple mechanisms such as levers, sliders, wheels and axles that food ingredients should be combined according to their sensory characteristics 	How to prepare simple dishes safely and hygienically, without using a heat source				
Y 2	Model ideas by making templates and mock ups.	 measure, mark out, cut and shape materials and components assemble, join and combine materials and components use finishing techniques, including those from art and design 	Pupils should know: • how freestanding structures can be made stronger, stiffer and more stable • the correct technical vocabulary for the projects they are undertaking	How to use techniques such as cutting, peeling and grating				
Y 3	Pupils should: • share and clarify ideas through discussion • model their ideas using prototypes and pattern pieces • use annotated sketches, cross-sectional drawings and exploded diagrams to develop and communicate their ideas	Pupils should: Follow procedures for safety and hygiene. Use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components Measure, mark out, cut and shape materials and components with some accuracy	Pupils should know: • how to use learning from science to help design and make products that work • how to use learning from mathematics to help design and make products that work • that materials have both functional properties and aesthetic qualities • that mechanical and electrical systems have an input, process and output • the correct technical vocabulary for the projects they are undertaking	Pupils should know: • how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source • how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking				

Y 4	Generate realistic ideas, focusing on the needs of the user. Make design decisions that take account of the availability of resources.	Assemble, join and combine materials and components with some accuracy. Apply a range of finishing techniques, including those from art and design, with some accuracy.	Pupils should know: how mechanical systems such as levers and linkages or pneumatic systems create movement • how simple electrical circuits and components can be used to create functional products • how to program a computer to control their products • how to make strong, stiff shell structures • that a single fabric shape can be used to make a 3D textiles product	Pupils should know: • that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The eatwell plate • that to be active and healthy, food and drink are needed to provide energy for the body
Y 5	Pupils should:	Pupils should: • follow procedures for safety and hygiene • use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components	Pupils should know: • how to use learning from science to help design and make products that work • how to use learning from mathematics to help design and make products that work • that materials have both functional properties and aesthetic qualities • that mechanical and electrical systems have an input, process and output • the correct technical vocabulary for the projects they are undertaking	Pupils should know: • how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source • how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking
Y 6	Pupils should:	Pupils should:	Pupils should know: • how mechanical systems such as cams or pulleys or gears create movement • how more complex electrical circuits and components can be used to create functional products • how to program a computer to monitor changes in the environment and control their products • how to reinforce and strengthen a 3D framework • that a 3D textiles product can be made from a combination of fabric shapes • that a recipe can be adapted by adding or substituting one or more ingredients	Pupils should know: • that recipes can be adapted to change the appearance, taste, texture and aroma • that different food and drink contain different substances – nutrients, water and fibre – that are needed for health