



DESIGN TECHNOLOGY

CURRICULUM PROGRESSION

Strand – master practical skills in cooking





Foundation stage:

As designers, we understand the importance of hygiene before handling food.

Key Vocabulary

wash, germs



Year 1:

Children assemble ingredients to prepare food, using simple tools to cut, peel or grate ingredients safely and hygienically.

Key Vocabulary

mix, beat





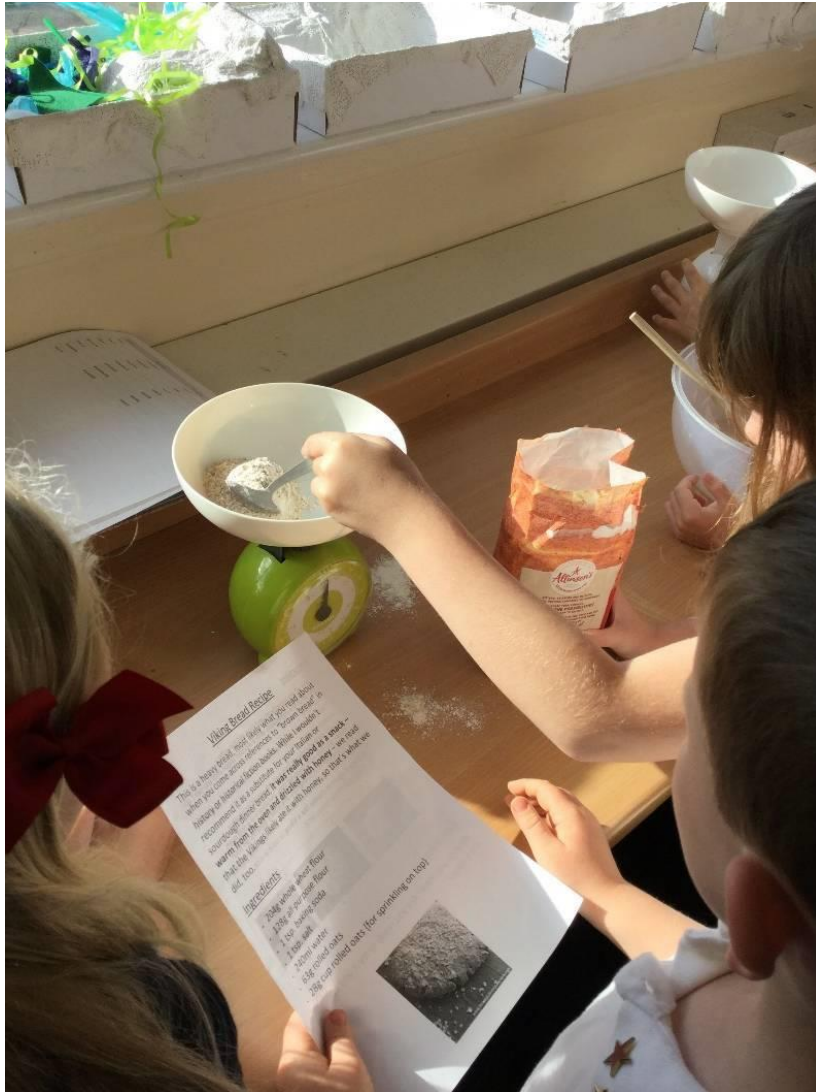
Year 2:

Children prepare food safely and hygienically by measuring and weighing ingredients using measuring cups or electronic scales.

Key Vocabulary

sieve, weigh





Year 3:

Children follow a recipe, using appropriate utensils and measuring skills, to prepare a savoury food.

Key Vocabulary

recipe, savoury





Year 4:

Children follow a recipe, using appropriate utensils and measuring ingredients to the nearest gram accurately, to prepare food.

Key Vocabulary

gram, balanced diet





Year 5:

Children scale up or down from a recipe, having accurately calculated ratios of carefully measured ingredients.

Key Vocabulary

ratio, processed food



Year 6:

Children create and refine recipes that demonstrate a range of baking techniques.

Key Vocabulary

techniques, nutrients





Mastery:

Children create and refine recipes that demonstrate a range of baking techniques.

Key Vocabulary

temperature, storage, micro-organism

