

<u>D.T.</u>	Cooking and nutrition-predominantly savoury dishes.	Use tools for cutting and joining	Technical knowledge-structures
Nursery	Skill-to know how to <b>spread</b> using a spoon back/a butter knife and <b>chop</b> with a dinner knife – grip and movement. Know where eggs, milk and meat comes from.	To know how to hold scissors in one hand-make snips around paper and attempt a line. To know how to cut across playdough/bananas with a dinner knife. To know which hand they usually hold scissors in and know how to use left/right handed scissors – provided by the teacher.	To know how to hold and build with Duplo, small and large bricks, Sticklebricks - grip, force and movement. To know how to balance different shaped bricks on top of each other.
Reception	To know how to mix ingredients. To know how to <b>sift</b> / <b>mix</b> when making playdough – grip and movement. Know where eggs, milk, cheese and meat comes from.	To know which scissors work best for them and select them. To know how to hold scissors in one hand to cut out simple shapes – holding scissors and paper correctly.	To know that that larger bricks at the bottom make a more stable structure. To know how to use small and large bricks, Duplo, marble run, nuts and bolts - grip, force and movement.
Y1	To know how to <b>sift</b> / <b>mix</b> /knead when making bread. Know where the ingredients for bread comes from.	To know how to use scissors (cutting away from self) to cut along lines including zig zags and wavy lines – holding scissors and paper correctly.	To know how to use smaller bricks e.g. lego – grip, force and movement. To know how levers and sliders work and make them. To know how to build structures, exploring how they can be made stronger.
Y2	To know how to <b>spread</b> / <b>chop</b> when making pizzas. Know where foods in tins come from-farm to factory to shop.	To know how to use scissors across the curriculum to cut out pictures neatly and a wider range of 2D shapes staying on the line and turning the paper as they cut. To know about safe chopping- “bridge” made of hand for safe chopping with a knife.	To know how to use Meccano style construction toys - grip, force and movement.
Y3	To know how to <b>spread</b> / <b>chop</b> /grate when making sandwiches.	To know about and independently chop safely using sharper safety knives, with hands in a “bridge” shape. To know how to use chopping skills with a variety of foods.	To know how to strengthen, stiffen and reinforce more complex systems.
Y4	To know how to <b>chop</b> /grate/ <b>mix</b> / <b>spread</b> when making Welsh rarebit	To know how to safely use daisy wheel cutters under small group supervision – grip force and movement.	To understand and know how to use electrical systems in their products.
Y5	To know how to <b>sift</b> / <b>mix</b> / <b>rub</b> /grate when making Cheese scones. Know where our ingredients come from for each dish we make.	To know how to safely use craft knives under small group supervision – grip, force and movement.	To understand and know how to use mechanical systems in their products. (Y5 and 6 may be changed around as long as both are done). To know how and when to use CAMS.
Y6	To know how to <b>sift</b> / <b>mix</b> / <b>chop</b> / <b>rub</b> /roll/peel when making pastry dishes. Know about seasonality of foods grown across Britain.	To know how to safely use hacksaws under small group supervision – grip, force and movement.	To apply understanding of computing to program, monitor and control their products.