

| <u>D.T.</u> | Cooking and nutrition-predominantly savoury dishes. | Use tools for cutting and joining | Technical knowledge-structures |
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| Nursery | <p>“Show interest in different occupations”- farming</p> <p>Skill-to know how to spread using a spoon back/a butter knife and chop with a dinner knife – grip and movement.</p> <p>Know where eggs, milk and meat comes from.</p> | <p>“Use one handed tools and equipment.”</p> <p>To know how to hold scissors in one hand-make snips around paper and attempt a line.</p> <p>To know how to cut across playdough/bananas with a dinner knife.</p> <p>To know which hand they usually hold scissors in and know how to use left/right handed scissors – provided by the teacher.</p> | <p>“Make imaginative and complex “small worlds” with blocks and construction kits.”</p> |
| Reception | <p>To know how to mix ingredients.</p> <p>To know how to sift /mix when making playdough – grip and movement.</p> <p>Know where eggs, milk, cheese and meat comes from.</p> | <p>“Use a range of small tools”</p> <p>Cut out simple shapes – holding scissors and paper correctly.</p> | <p>“Explore a variety of tools and techniques experimenting with form.”</p> <p>Duplo, marble run, nuts and bolts - grip, force and movement.</p> |
| Y1 | <p>To know how to sift/mix/knead when making bread.</p> <p>Know where the ingredients for bread comes from.</p> | <p>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.</p> | <p>To know how to use smaller bricks e.g. lego – grip, force and movement.</p> <p>To know how levers and sliders work and make them.</p> <p>To know how to build structures, exploring how they can be made stronger.</p> |
| Y2 | <p>To know how to spread/chop when making pizzas.</p> <p>Know where foods in tins come from-farm to factory to shop.</p> | <p>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.</p> <p>To know about safe chopping- “bridge” made of hand for safe chopping with a knife.</p> | <p>To know how to use Meccano style construction toys - grip, force and movement.</p> |
| Y3 | <p>To know how to spread/chop/grate when making sandwiches.</p> | <p>To know about and independently chop safely using sharper safety knives, with hands in a “bridge” shape.</p> <p>To know how to use chopping skills with a variety of foods.</p> | <p>To know how to strengthen, stiffen and reinforce more complex systems.</p> |
| Y4 | <p>To know how to chop/grate/mix/spread when making Welsh rarebit</p> | <p>To know how to safely use daisy wheel cutters under small group supervision – grip force and movement.</p> | <p>To understand and know how to use electrical systems in their products.</p> |
| Y5 | <p>To know how to sift/mix/rub/grate when making Cheese scones.</p> <p>Know where our ingredients come from for each dish we make.</p> | <p>To know how to safely use craft knives under small group supervision – grip, force and movement.</p> | <p>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).</p> <p>To know how and when to use CAMS.</p> |
| Y6 | <p>To know how to sift/mix/chop/rub/roll/peel when making pastry dishes.</p> <p>Know about seasonality of foods grown across Britain.</p> | <p>To know how to safely use hacksaws under small group supervision – grip, force and movement.</p> | <p>To apply understanding of computing to program, monitor and control their products.</p> |

