

DESIGN TECHNOLOGY/COOKING & NUTRITION COMPOSITE KNOWLEDGE COVERAGE KEY STAGE 1

Intent: Provide and develop a creative Cooking and Nutrition curriculum which encourages active engagement in learning, equipping pupils with skills to facilitate independence within the kitchen and an understanding of good nutrition and hygiene.

		CYCLE A - 2023-2024	CYCLE B - 2024-2025	Running throughout each cycle each half term
Autumn	1	<p style="text-align: center;">Theme- My family and where I live</p> <p style="background-color: #ff0080; color: white; margin: 0;">Cooking & Nutrition</p> <p><i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> Use the basic principles of a healthy and varied diet to prepare dishes that are favourable to me. 	<p style="text-align: center;">Theme- Nursery Rhymes and Traditional Tales</p> <p style="background-color: #9933cc; color: white; margin: 0;">Design & Technology</p> <p><i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> DESIGN: Generate, develop, model and communicate their ideas through talking, drawing templates, mock ups and, where appropriate, information and communication technology. MAKE: Select from and use a wide range of materials and components, including construction materials, textiles, ingredients, according to their characteristics. EVALUATE: Evaluate their designs and products against design criteria. 	<p style="text-align: center;">DESIGN & TECHNOLOGY</p> <ul style="list-style-type: none"> Design Plan Make Evaluate Improve Technical knowledge
	2	<p style="text-align: center;">Theme- Gifts and presents</p> <p style="background-color: #9933cc; color: white; margin: 0;">Design Technology</p> <p><i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> DESIGN: Design purposeful, functional, appealing products for themselves and other users based on design criteria. MAKE: Select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing). 	<p style="text-align: center;">Theme- Celebrations</p> <p style="background-color: #ff0080; color: white; margin: 0;">Cooking & Nutrition</p> <p><i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> Use the basic principles of a healthy and varied diet to prepare dishes that are eaten for different celebrations. 	

		<ul style="list-style-type: none"> EVALUATE: Explore and evaluate a range of existing products. 	
Spring	1	<p style="text-align: center;">Theme- Weather</p> <p>Design Technology <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> DESIGN: Generate, develop, model and communicate their ideas through talking, drawing templates, mock ups and, where appropriate, information and communication technology. MAKE: Select from and use a wide range of materials and components, including construction materials, textiles, ingredients, according to their characteristics. EVALUATE: Evaluate their designs and products against design criteria. 	<p style="text-align: center;">Theme- Food</p> <p>Cooking & Nutrition <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> Use the basic principles of a healthy and varied diet to prepare a variety dishes.
	2	<p style="text-align: center;">Theme- Animals</p> <p>Cooking & Nutrition <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> Understand where food comes from – dishes with different meat. 	<p style="text-align: center;">Theme- Holidays</p> <p>Cooking & Nutrition <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> Understand where food comes from – food from different countries.
Summer	1	<p style="text-align: center;">Theme- Growing</p> <p>Cooking & Nutrition <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> Understand where food comes from – dishes with vegetables and grown produce. 	<p style="text-align: center;">Theme- People who help us</p> <p>Design Technology <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul style="list-style-type: none"> TECHNICAL KNOWLEDGE: Build structures, exploring how they can be made stronger, stiffer and more stable (for example a lollipop sticks for a lollipop person).

	Theme- Moving	Theme- Sound all around us	
	<p data-bbox="241 108 920 209">Design Technology <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <p data-bbox="188 248 920 349">2</p> <ul data-bbox="241 248 920 349" style="list-style-type: none"> • TECHNICAL KNOWLEDGE: Explore and use mechanisms (for example, levers, sliders, wheels and axels), in their products. 	<p data-bbox="956 108 1635 209">Design Technology <i>National Curriculum coverage to be taught at differentiated Developmental steps.</i></p> <ul data-bbox="956 248 1635 488" style="list-style-type: none"> • DESIGN: Design purposeful, functional, appealing products for themselves and other users based on design criteria. • MAKE: Select from and use a range of tools and equipment to perform practical tasks (for example, cutting, shaping, joining and finishing). • EVALUATE: Explore and evaluate a range of existing products. 	

Thematic curriculum to be delivered at 3 differentiated developmental levels to include all pupils in class group.