

 Upton Infant School		We Are  Designers!		Progression Map: Brilliant Chefs	
Upton Infant School's Design and Technology Curriculum Rationale					
Brilliant chefs		• develop the creative, technical and practical expertise to perform everyday tasks confidently & participate successfully in an increasingly technological world • build and apply a repertoire of knowledge, understanding and skills in order to design and make high quality prototypes & products for a range of users • develop evaluation skills to critique, evaluate and test their ideas and products and the work of others • understand and apply the principles of nutrition and learn how to cook.			
Design and Technology Curriculum – Food					
Reception		Year One		Year Two	
Intent					
Brilliant chefs in Reception help to prepare their own food and snacks and begin to understand what healthy eating is. They are encouraged to investigate and try new foods as part of the 'Amazing Animals' topic.		Brilliant chefs in Year One learn about the basic principles of a healthy diet, predominantly the importance of fruit and vegetables. They learn where in the world their food has come from. They design and produce and evaluate their own fruit salad based on a given design criteria.		Brilliant chefs in Year Two learn about the principles of a healthy diet. They learn where food comes from. They learn the skills of peeling, grating, spreading and slicing (using the bridge, claw and fork secure grip) and apply these skills to produce their own healthy lunch. They plan and produce their own lunch, evaluating against design criteria.	
Planning considerations for teachers					
Are children given the opportunity to try different food, including those which may be unfamiliar to them? Are they able to help in the preparation of snacks and food? Are opportunities used to help children learn about healthy foods?		Are children given plenty of opportunity to experience a variety of ingredients? Are children given the chance to evaluate a variety of products? Are children given opportunities to design and make their own healthy food, learning and practicing safe chopping techniques? Are children acquiring knowledge about healthy eating and applying this to their own designs and creations?		Are children given plenty of opportunity to practice skills including peeling, grating, spreading and slicing, using the safe grips? Are children given the chance to evaluate a variety of ingredients? Are children acquiring knowledge about healthy eating and applying this to their own designs and creations?	
Design Skills					
Brilliant chefs... • help to select their own ingredients for healthy snacks		Brilliant chefs... 1 • design an appealing fruit salad for themselves and other users based on design criteria 2 • can draw and talk about their design		Brilliant chefs... 1 • design an appealing lunch for themselves and other users based on design criteria 2 • generate, develop & communicate a lunch design through talking and drawing. • Children will learn to use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups • They will generate, develop, model and communicate ideas through discussion, annotated sketches, prototypes, pattern pieces, computer-aided design	
Creating skills					
Brilliant chefs ... • help to produce simple healthy snacks		Brilliant chefs... 3• learn to cut with knives using use safe grips 4• select ingredients according to their characteristics		Brilliant chefs... 3• learn to peel, spread & grate, and cut with knives using safe grips 4• select ingredients according to their characteristics • Children will select from and use a wider range of tools and equipment to perform practical tasks accurately • They will select from and use a wider range of materials and components, including textiles and, according to their functional properties and aesthetic qualities	
Evaluation skills					
Brilliant chefs ... • can describe the foods which they have tried and which they like and dislike		Brilliant chefs... 5 • explore and evaluate a range of ingredients explore and evaluate a range of existing products 6 • can evaluate the success of their fruit salad against design criteria		Brilliant chefs... 5• explore and evaluate a range of ingredients 6 • can evaluate the success of their product against design criteria • Children will investigate and analyse a range of existing products • They will evaluate their ideas and products against their own design criteria and consider the views of others to improve their work • They will understand how key events and individuals in design and technology have helped shape the world	
Cooking and Nutrition Knowledge					
Brilliant chefs... • begin to understand which foods are healthy and which are unhealthy (H&SC link) • are willing to investigate and try new foods (PSSED link)		Brilliant chefs... 7 • recognise fruits and vegetables are know that they are important for a healthy diet 8 • know that fruit and vegetables come from all over the world		Brilliant chefs... 7 • use the basic principles of a healthy and varied diet to prepare dishes 8 • know where food comes from. • Children will understand and apply the principles of a healthy and varied diet • They will prepare and cook a variety of predominantly savory dishes using a range of cooking techniques • They will understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	
Our promise to make DT learning brilliant					
• Children develop their knowledge and experience of different foods • Children help to prepare food themselves		• Children will explore a range of different fruits and produce their own healthy fruit salad using a choice of ingredients		• Children are given the opportunity to evaluate a variety of foods and ingredients, including some which they may be unfamiliar with • Children produce a lunch for a purpose, and share it with others	

