

Maple Primary School
Primary National Curriculum 2014
Design and Technology

Year	Context and skills	
EYFS	A range of skills are taught throughout the EYFS through independent and supported activities.	
	Context	Skills to be taught
Year 1	Textiles Cooking and nutrition - healthy food and drink Structures	Understanding context, users and purposes Generating, developing, modelling and communicating ideas. Planning Practical skills and techniques
Year 2	Mechanisms Cooking and nutrition - healthy snacks Structures and mechanisms	Evaluating own ideas and products Evaluating existing products Making products work Understand where food comes from Cut, peel and grate a range of ingredients Work safely and hygienically Understand the need for a healthy and varied diet.
Year 3	Textiles Structures Cooking and nutrition - diet of a Iron Age man	Understanding context, users and purposes Generating, developing, modelling and communicating ideas. Planning Practical skills and techniques
Year 4	Textiles Mechanisms Cooking and nutrition - English foods.	Evaluating own ideas and products Evaluating existing products Making products work Understand that food is grown, reared and caught in the UK and the wider world. Know how to prepare and cook dishes safely and hygienically To use a range of techniques such as chopping, peeling, melting etc. Understand that a healthy diet is made of a variety of different foods and drinks. To know that food is needed to provide energy for the body.
Year 5	Design and make Cooking and nutrition - biscuit project Circuits and switches	Understanding context, users and purposes Making - planning, practical skills and techniques Evaluating - own ideas and other products Key events and individuals
Year 6	Textiles - sewing Cooking and nutrition - pizza Wheels and pulleys	Technical knowledge - Computing, CAMs and electrical systems Understand that food is grown, reared and caught in the UK and the wider world. Know that the seasons affect food growth Know how to prepare and cook dishes safely and hygienically To use a range of techniques such as chopping, peeling, melting etc. Understand that a healthy diet is made of a variety of different foods and drinks. Understand that recipes can be adapted to suit different needs. Understand that different foods contain different substances.