St Mary's C of E Primary School **Curriculum Progression – Design and Technology-Food**

Pupils are assessed on their knowledge and historical enquiry skills through their study of the Big Ideas across historical periods and events. In this progression grid, expected knowledge and skills in each year group are colour-coded. The skills are based on the National Curriculum. What we want the children to know, understand and remember is based on our curriculum maps.

SKILLS **KNOWLEDGE & UNDERSTANDING**

Year	**Vocabulary**	**Assessment Opportunities**	***Big Idea 1*** **Skills and expertise** I learn and apply practical and technical skills.	***Big Idea 2*** **Design** I use my creativity ad experimentation to design new products and solve problems in the real world.	***Big Idea 3*** **Evaluate** I evaluate my designs and products in order to improve them.
1	Fruit Healthy Ingredients Peel Peeler Recipe Slice Template vegetable	Research Design Make Evaluate	Select from and use a range of tools and equipment to perform tasks. Select from and use a wide range of ingredients	Use pictures and words to describe what he/she wants to do. (Processes) Talk about what he/she eats at home and begin to discuss what healthy foods are. (Cooking and Nutrition) Say where some food comes from and give examples of food that is grown. (Cooking and Nutrition)	Verbally evaluate their ideas and products against design criteria
2	Blender Carton Fruit Healthy Ingredients Peel Peeler Recipe Slice Smoothie	Research Design Make Evaluate	Use a wider range of cookery techniques to prepare food safely (Cooking and Nutrition).	Design purposeful, functional, appealing products for himself/herself and other users based on design criteria (Processes). Understand that all food has to be farmed, grown or caught (Cooking and Nutrition). Understand the need for a variety of food in a diet (Cooking and Nutrition).	Evaluate and assess existing products and those that he she has made using a design criteria.

3	Exported Imported Nutrients Recipe Seasonal food Temperate climate Tropical climate Healthy Food groups	Research Design Make Evaluate	Use a wider variety of ingredients and techniques to prepare and combine ingredients safely. (Cooking and Nutrition)	Talk about the different food groups and name food from each group. (Cooking and Nutrition) Understand that food has to be grown, farmed or caught in Europe and the wider world. (Cooking and Nutrition) Use knowledge of existing products to design his/her own functional product. (Processes)	Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

4	Adapt Budget Equipment Flavour texture Ingredients Method Quantity Recipe Target audience Unit of measurement utilities	Research Design Make Evaluate	Read and follow recipes which involve several processes, skills and techniques	Understand what makes a healthy diet, and that different foods and drinks provide different substances the body needs to be healthy and active Understand seasonality and the advantages of eating locally produces food	Consider how existing products and his/her own finished products might be improved and how well they meet the needs of the intended user.
5	Farm Healthy Ingredients Method Nitrients Packaging Recipe Research Substitute Supermarket Vegetarian vegan	Research Design Make Evaluate	Select appropriate ingredients and use a wide range of techniques to combine them. (Cooking and Nutrition)	Understand the main food groups and the different nutrients that are important for health. (Cooking and Nutrition) Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable / tasty to eat. (Cooking and Nutrition) Use his/her research into existing products and his/her market research to inform the design of his/her own innovative product. (Processes)	Make detailed evaluations about existing products and his/her own considering the views of others to improve his/her work
6	Diet Farm Ethical issues	Research Design Make	Research, plan and prepare and cook a savoury dish, applying his/her knowledge of	Generate, develop, model and communicate his/her ideas through	Apply his/her knowledge of techniques to refine and to rework his/her product to improve its aesthetic qualities

	Cookbook Equipment Farm Flavour Illustration Ingredients Method Preparation Processed Recipe Research	Evaluate	ingredients and his/her technical skills (Cooking and Nutrition).	discussion, annotated sketches, cross-sectional diagrams. (Processes) Confidently plan a series of healthy meals based on the principles of a healthy and varied diet (Cooking and Nutrition) Use information on food labels to inform choices.	