**St Margaret’s CE VA Primary School**

**Design Technology – Skills and Knowledge**

**Food technology progression skills**

Y1: Basic knowledge of food handling and food preparation

Easy to make with simple recipes and basic ingredients

Basic coverage of healthy diet

Basic vocabulary

Simple evaluation and planning skills

Y2: Basic knowledge of food handling and food preparation

More choice on their own product – type of base, toppings

Given criteria to plan from

Basic coverage of healthy diet (balanced food plate and simple introduction of terms – fruit and veg, carbohydrates, etc)

Increased vocabulary

Simple evaluation and planning skills

Y3: Increased knowledge of food handling and food preparation

More choice on their own product – fillings, type of bread

Increased coverage of healthy diet (food pyramid, explaining what each food group is and what its use is within the body)

Increased vocabulary

Increased evaluation skills

Y5: Good quality knowledge of food handling and food preparation

More choice on their own product – look, taste, ingredients, shape

More advanced knowledge of healthy diet and where food comes from (food pyramid, cultures/ religion links)

More advanced vocabulary

More advanced evaluation skills – evaluating throughout the whole process

Y6: Good quality knowledge of food handling and food preparation – different grips when cutting

Knowledge about budgeting for meals

Designing own foods – ploughman’s lunch, oatcake toppings

More advanced knowledge of where food comes from (culture/ religion/ similarities and differences around the world/ learning about shelf life)

More advanced vocabulary

More advanced evaluation skills

 By DT Leader Miss Hale February 2020