

		Progression of Knowledge	e, Skills and Vocabulary- DT		
		Consti	ruction		
Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
		Know	/ledge		
Understand that different mechanisms produce different types of movement.	Know how to make freestanding structures stronger, stiffer and more stable.	Understand lever and linkage mechanisms. Develop knowledge of how to construct strong, stiff shell structures.	Distinguish between fixed and loose pivots.	Understand that mechanical and electrical systems have an input, process and an output. Understand how to strengthen, stiffen and reinforce 3-D frameworks.	Understand how gears and pulleys can be used to speed up, slow down or change the direction of movement
		Sk	ills		
Explore and use sliders and levers.	Explore and use wheels, axles and axle holders. Distinguish between fixed and freely moving axles.	Strengthen a shell structure. Make a working lever and linkage mechanism.	Create both a fixed and a loose pivot from a variety of components.	Strengthen, stiffen and reinforce 3-D frameworks.	Make a mechanical structure with gears.
		Vocal	bulary		
cut, fold, join, fix structure, wall, tower, framework, weak, strong, base, top, underneath, side, edge, surface, thinner, thicker, corner, point,	As before + straight, curved, metal, wood, plastic circle, triangle, square, rectangle, cuboid, cube, cylinder vehicle, wheel, axle, axle holder, chassis, body, cab	As before + shell structure, three-dimensional (3-D) shape, net, cube, cuboid, prism, vertex, edge, face, length, width, breadth, capacity, marking out, scoring, shaping, tabs,	As before + adhesives, joining, assemble, accuracy, material, stiff, strong, reduce, reuse, recycle, corrugating, ribbing, laminating, font, lettering, text, graphics, decision,	As before + frame structure, stiffen, strengthen, reinforce, triangulation, stability, shape, join, temporary, permanent	As before + reinforce, triangulation, stability, shape, join, temporary, permanent





		Progression of Knowledge	, Skills and Vocabulary- DT	•	
		Cooking ar	nd nutrition		
Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
		Know	rledge		
Know where a range of fruit and vegetables come from e.g. farmed or grown at home.	Know about 5 a day. Know about hygiene and how to keep a hygienic kitchen.	Know how to safely use utensils to prepare and combine food elements.	Understand ingredients can be fresh, pre-cooked or processed. Explain importance of food and drink for active, healthy bodies.	Know how to use utensils and equipment including heat sources to prepare and cook food.	Explain seasonality of foods . name some types of food that are grown, reared or caught in the UK or wider world
		Sk	ills		
Prepare a healthy dish including fruit and / or vegetables but cutting, chopping, slicing.	Cut, peel and grate with increasing confidence. Draw eat well plate; explain there are groups of food.	Use appropriate equipment and utensils to prepare and combine food.	Prepare and cook some dishes safely and hygienically by using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	Use utensils and equipment including heat sources to prepare and cook food.	Prepare and cook a variety of savoury dishes safely and hygienically including, where appropriate, the use of heat source.
		Vocal	oulary		
flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients,	As before + soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard, peel, grate,	As before + caught, frozen, tinned, processed, seasonal, harvested healthy / varied diet	As before + spicy, appearance, smell, preference, greasy, pre-cooked, processed,	As before + knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble	As before + yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs



	Pr	ogression of Knowledge	, Skills and Vocabulary- I	OT				
Textiles								
Year 1	Year 2	Year 3	Year 4	Year 5	Year 6			
		Know	ledge					
Understand how simple 3-D textile products are made. Know the difference between thread and textiles.	Understand that fabrics can be joined using different techniques e.g. running stitch, glue, stapling	Understand how to securely join two pieces of fabric together using different types of stitch.	Understand the need for patterns and seam allowances.	Understand how fabrics can be strengthened, stiffened and reinforced where appropriate.	Understand the user's wants/needs and aesthetics. Understand that a single 3D textiles project can be made from a combination of fabric shapes.			
		Sk	ills		To racine shapes.			
Weave with fabric and thread.	Sew using a running stitch.	Use more than one stitch type with more confidence: running and cross.	Be able to sew confidently using more than one stitch type. Create a pattern from a template, allowing for seams.	Use a broad range of stitches including running stitch, cross stitch, back stitch, applique or embroidery	Create a quick prototype. Produce a 3-D textile product from a combination of accurately made pattern pieces, fabric shapes and different fabrics.			
		Vocal	pulary					
joining and finishing techniques, tools, fabrics and components, weave	As before +, pattern pieces, mark out, join, decorate, finish,, back stitch, template	As before + fastening, compartment, zip, button, structure, over stitch	As before + strength, weakness, stiffening, stitch, seam, seam allowance	As before + wadding, reinforce, right side, wrong side, hem	As before + pins, needles, thread, pinking shears, fastenings,			

