



Nether Kellet Primary School – Knowledge and Skills Progression

Design Technology

To Master Practical Skills - Food

EYFS	Yr 1/2	Yr 3/4	Yr 5/6
<ul style="list-style-type: none"> • Know and talk about the different factors that support their overall health and wellbeing including healthy eating. • Safely use the bridge cut to chop ingredients. • Use non-standard units of measure to weigh ingredients. • Understand how different foods change state once cooked or frozen. 	<ul style="list-style-type: none"> • Cut, peel or grate ingredients safely and hygienically. • Measure or weigh using measuring cups or electronic scales. • Assemble or cook ingredients. 	<ul style="list-style-type: none"> • Prepare ingredients hygienically using appropriate utensils. • Measure ingredients to the nearest gram accurately. • Follow a recipe. • Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking). • Be able to explain how they have followed a recipe they have designed and the outcome. 	<ul style="list-style-type: none"> • Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms). • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. • Demonstrate a range of baking and cooking techniques. • Create and refine recipes, including ingredients, methods, cooking times and temperatures. Be able to explain how they have adjusted recipes to improve their product or match it to individual tastes using a range of cooking techniques.

Be inspired.....have belief and grow