

D & T Curriculum Map

Food

Year 6

- Know how to prepare food products taking into account the properties of ingredients and sensory characteristics.
- Know how to weigh and measure using scales.
- Know how to select and prepare foods for a particular purpose.
- Know how to work safely and hygienically.
- Know how to use a range of cooking techniques.
- Know and understand the influence of a chef eg. Jamie Oliver.

Year 5

- Know how to weigh and measure using scales.
- Know how to select and prepare foods for a particular purpose.
- Know how to work safely and hygienically.
- Know where and how ingredients are grown and processed.

Upper KS2

Year 4

- Know how to analyse the taste, texture, smell and appearance of a range of savoury foods.
- Know how to explore the seasonality of vegetables and fruits.
- Know how meat/fish are reared/caught.

Lower KS2

Year 3

- Know how to follow instructions and/or recipes.
- Know how to make healthy eating choices – using the *Eatwell plate*.
- Know how to join and combine a range of ingredients.

Year 2

- Know how to make a salad for a purpose and for a particular person or group of people eg. a vegetarian salad.

KS 1

EYFS

Year 1

- Know the vocabulary: taste, smell, texture and feel.
- Know how to cut, peel, grate and chop and range of ingredients.
- Know how to measure and weigh food items.

EYFS

Understanding the world – technology

- Children recognise the range of technology is used in places such as homes and schools. They select and use technology for particular purposes