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|  | **Knowledge** | **Skills** | **Vocabulary** |
| **A** | **Designing**   * State what products they are designing and making * Say how their product will work * Say how they will make their product suitable for the intended user * Use knowledge of existing products to help come up with ideas   **Making**   * Talk about their design ideas and say what they are making * Select from a range of materials and components according to their characteristics * Know about the simple working characteristics of materials and components * Know about the movement of simple mechanisms such as levers, sliders, wheels and axles * Know how freestanding structures can be made stronger, stiffer and more stable   **Evaluating**   * Talk about their design ideas and say what they are making * Explore a range of products and ask questions such as -   what the products are  who the products are for  how the products work  how the products are used  where the products might be used  what materials the products are made from  what they like and dislike about the products  **Cooking and Nutrition**   * That food comes from plants and animals * That food has to be farmed and grown elsewhere (e.g. home) or caught | **Designing**   * Model ideas by exploring materials, components and construction kits by making templates and mock ups. * Use simple design criteria to help develop their ideas * Explore what they what they like and dislike about products * Use ICT where appropriate to develop and communicate their ideas   **Making**   * Follow procedures for safety and hygiene * Use a range of materials and components including construction kits and materials, textiles, food ingredients and mechanical components * Measure, mark out, cut and shape materials and components * Assemble, join and combine materials and components * Use finishing techniques including those from art and design   **Evaluating**   * Make simple judgements about their design and ideas against design criteria   **Cooking and Nutrition**   * How to prepare simple dishes safely and hygienically without using a heat source * How to use techniques such as cutting, peeling and grating. | * Intended user * Measure, mark out * Finishing techniques * Names of tools for cutting, peeling and grating purposes * Farm produce/home produce * Slider, lever, wheel and axel |
| B | **Designing**   * State what products they are designing and making * Say whether their product is for themselves or other users * Describe what their products are for   **Making**   * Plan by suggesting what to do next * Select from a range of simple tools and equipment * Know about the simple working characteristics of materials and components   **Evaluating**   * Talk about their design ideas and say what they are making   **Cooking and Nutrition**   * That food comes from plants and animals * How to name and sort foods into the five groups from the Eatwell Plate * That everyone should eat at least five portions of fruit and veg every day | **Designing**   * Use simple design criteria to help develop their ideas   **Making**   * Follow procedures for safety and hygiene * Use a range of materials and components including construction kits and materials, textiles, food ingredients and mechanical components * Assemble, join and combine materials and components   **Evaluating**   * Make simple judgements about their design and ideas against design criteria   **Cooking and Nutrition**   * How to prepare simple dishes safely and hygienically without using a heat source | * Design * Product * Idea * Names of different materials & textiles * Names of different food ingredients * Assemble, join & combine * Food plant names * Animals that produce/give food * Eatwell Plate –   fruit and vegetables.  potatoes, bread, rice, pasta and other starchy carbohydrates.  beans, pulses, fish, eggs, meat and other proteins.  dairy and alternatives.  oils and spreads.   * Hygiene/hygienically |