Tonacliffe Primary School Design and Technology Progression Document – Food Technology

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| **EYFS**  | -Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell.-Experience of cutting soft fruit and vegetables using appropriate utensils. |
|  | **KS1** | **LKS2** | **UKS2** |
| **Designing**  | Design appealing products for a particular user based on simple design criteria.Generate initial ideas and design criteria throughinvestigating a variety of fruit and vegetables.Communicate these ideas through talk anddrawings. | Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.Use annotated sketches and appropriate information and communication technology, suchas web-based recipes, to develop and communicate ideas. | Generate innovative ideas through research and discussion with peers and adults to develop adesign brief and criteria for a design specification.Explore a range of initial ideas, and make designdecisions to develop a final product linked to userand purpose.Use words, annotated sketches and informationand communication technology as appropriate |
| **Making** | Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.Select from a range of fruit and vegetables according to their characteristics e.g. colour,texture and taste to create a chosen product. | Plan the main stages of a recipe, listing ingredients, utensils and equipment.Select and use appropriate utensils and equipment to prepare and combine ingredients.Select from a range of ingredients to make appropriate food products, thinking about sensorycharacteristics. | Write a step-by-step recipe, including a list ofingredients, equipment and utensilsSelect and use appropriate utensils and equipment accurately to measure and combine appropriateingredients. Make, decorate and present the food productappropriately for the intended user and purpose. |
| **Evaluating** | Taste and evaluate a range of fruit and vegetablesto determine the intended user’s preferences.Evaluate ideas and finished products againstdesign criteria, including intended user andpurpose. | Carry out sensory evaluations of a variety of ingredients and products. Record the evaluationsusing e.g. tables and simple graphs.Evaluate the ongoing work and the final productwith reference to the design criteria and the viewsof others. | Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts suchas star diagrams.Evaluate the final product with reference back tothe design brief and design specification, takinginto account the views of others when identifyingimprovements.Understand how key chefs have influenced eatinghabits to promote varied and healthy diets. |
| **Technical knowledge and understating**  | Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.Understand and use basic principles of a healthyand varied diet to prepare dishes, including howfruit and vegetables are part of *The eatwell plate*.Know and use technical and sensory vocabularyrelevant to the project. | Know how to use appropriate equipment andutensils to prepare and combine food.Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught.Know and use relevant technical and sensory vocabulary appropriately. | Know how to use utensils and equipment includingheat sources to prepare and cook food.Understand about seasonality in relation to food products and the source of different food products.Know and use relevant technical and sensoryvocabulary. |
| **Key Vocab** | fruit and vegetablenames, names ofequipment and utensilssensory vocabulary e.g.soft, juicy, crunchy,sweet, sticky, smooth,sharp, crisp, sour, hardflesh, skin, seed, pip,core, slicing, peeling,cutting, squeezing,healthy diet, choosing,ingredients, planning,investigating tasting,arranging, popular,design, evaluate, criteria | name of products, namesof equipment, utensils,techniques andingredientstexture, taste, sweet,sour, hot, spicy,appearance, smell,preference, greasy,moist, cook, fresh,savouryhygienic, edible, grown,reared, caught, frozen,tinned, processed,seasonal, harvestedhealthy/varied dietplanning, design criteria,purpose, user, annotatedsketch, sensoryevaluations | ingredients, yeast, dough,bran, flour, wholemeal,unleavened, baking soda,spice, herbsfat, sugar, carbohydrate,protein, vitamins,nutrients, nutrition,healthy, varied, gluten,dairy, allergy,intolerance, savoury,source, seasonalityutensils, combine, fold,knead, stir, pour, mix,rubbing in, whisk, beat,roll out, shape, sprinkle,crumbledesign specification,innovative, research,evaluate, design brief |