

Reception: D&T

Designing and Evaluating	Making	Cookery and Nutrition
D1 Return to and build on their previous learning, refining ideas and developing their ability to represent them. EAD	M1 Return to and build on their previous learning, refining ideas and developing their ability to represent them. EAD	C1 Know and talk about the different factors that support their overall health and wellbeing including healthy eating. PD
D2 Explore, use and refine a variety of artistic effects to express their ideas and feelings. EAD	M2 Explore, use and refine a variety of artistic effects to express their ideas and feelings. EAD	
	M3 Develop their small motor skills so that they can use a range of tools competently, safely and confidently. Suggested tools: pencils for drawing and writing, paintbrushes, scissors, knives, forks and spoons. PD	

Vocabulary			
Designing and Evaluating	<u>Making</u>	Cookery and Nutrition:	
	construction, stronger, scrunch, stretch, bend, snap,		
plan, thoughts, feelings, share, change, use	twist, pull, flatten, make, join, fasten, safe, space,	Taste, healthy, cook, bake	
	texture		
	Names of common building materials e.g. wood, pole,		
	wheel.		
	Names of common craft resources e.g. feathers, lolly		
	sticks, sequins.		
	Sticks, Sequins.		
	Names of common shapes e.g. triangle, square, circle		
l will know	l will know	l will know	
Designing and Evaluating	Making	Cookery and Nutrition	
How to create using my own ideas	How to manipulate resources for a desired effect e.g.	What is meant by healthy food.	
How to use my knowledge, new learning or ideas from	by tearing, twisting etc.	How to choose ingredients for my work based on my own	
books to inspire my creations.	How to use joining resources e.g. glue and tape.	preferences or how I want my food to look.	



How to choose resources	How to decorate my creations.	
How to talk about my work and how I created it.	How to use a range of tools competently, confidently	
	and safely (see suggested tools above).	