

<u>Year 1: D&T</u>

Designing and Evaluating	Making	Cookery and Nutrition
D1 I can explore objects and designs and begin to describe what I like about them.	M1 Construction I can use materials to practise joining, cutting, and shaping to make and strengthen products.	C1 I can cut ingredients safely and hygienically.
D2 I can say what materials and tools I will use from a limited selection.	M2 Construction I can construct using joining, cutting, shaping and finishing techniques to make and strengthen products.	C2 I can cut, peel or grate ingredients safely and hygienically.
D3 I can suggest improvements to existing designs.	M3 Mechanics I can create products using sliders and levers.	C3 I can measure or weigh using measuring cups or electronic scales.
D4 I can design products that have a clear purpose and an intended user.		
D5 I can design using drawings or sketches.		

Year 1 topic coverage

Autumn	Spring	Summer
Mechanics	Construction	Cookery and Nutrition
D1, D2, D3, D4, D5	D1, D2, D3, D4, D5	D1, D2, D3, D4, D5
M3	M1, M2	C1, C2, C3



Vocabulary	Vocabulary	Vocabulary
<u>Mechanics</u>	<u>Construction</u>	Cookery and Nutrition:
sliders, levers, mechanism, move, free, fixed, pivot.	construct, materials, join, cut, shape, finish, technique, strengthen	Cut, peel, grate, ingredients, safely, hygienically, measure, weigh, utensils, measuring cups, electronic scales, knife, grater, peeler, chopping board, chop, cut, slice, mix, stir,
	paper, card, plastic sheet, pipe cleaners, straws, scissors, hole punch, stapler, masking tape, glue, string, staple	healthy, diet

Designing and Evaluating:

Explore, object, product, design, tools, improve, purpose, user, sketch, evaluate

l will know	l will know	l will know
I will know Mechanics That a lever is a bar that moves on a pivot. That a slider is a bar that moves forwards or backwards, that does not have a pivot point. How to use a lever in one of my products. How to use sliders in one of my products.	The names of some of the materials that I can use to build with (paper, card, plastic sheet, pipe cleaners, straws). The names of some of the simple tools that I can use to build with (scissors, hole punch, stapler).	 Cookery and Nutrition How to cut the ingredients using a knife. How to peel the ingredients using a peeler. How to use a grater to grate ingredients. That safety and hygiene when preparing or cooking meals is important. How to prepare the ingredients safely.
	 How to make structures using joining, cutting, shaping and finishing techniques. How to use materials and techniques to join (masking tape, glue, string, staple). How to strengthen structures. 	 How to prepare the ingredients in a hygienic way. How to measure or weigh ingredients using measuring cups or electronic scales.

Designing and Evaluating:

- How to explore and discuss designs and objects, saying what I like and dislike about them.
- How to say/give my suggestions for improvements to current designs.
- How to talk about my choices e.g. say which materials and tools I select from a limited selection.
- That objects/products are designed with an intended audience/user/purpose in mind.
- How to create a simple design using drawings and sketches to show my ideas.
- How to share, discuss and verbally reflect on my work/creations.

