



Year 2: D&T

| Designing and Evaluating | Making | Cookery and Nutrition |
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| D1 I can explore objects and designs to identify likes and dislikes of the designs. | M1 Materials I can cut materials safely using tools provided. | C1 I can say where food comes from within my locality (farms and fields). |
| D2 I can say what materials and tools I will use from a limited selection and justify my choices. | M2 Materials I can demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling). | C2 I know that different foods are best produced in different seasons within my locality (Food in the UK – linked to seasons) |
| D3 I can suggest improvements to existing designs to my own and others work. | M3 Materials I can measure and mark out to nearest cm. | C3 I can name the basic food groups and sort ingredients into them (Carbohydrates, fruit and vegetables, protein, dairy). |
| D4 I can explore how products have been created. | M4 Materials I can demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen). | C4 I can select ingredients to create a varied meal. |
| D5 I can model simple designs using software. | M5 Textiles I can shape textiles using templates. | C5 I can slice, chop, peel and grate ingredients safely and hygienically. |
| D6 I can refine the design as work progresses. | M6 Textiles I can join textiles using running stitch. | C6 I can measure or weigh using measuring cups and electronic scales. |
| | M7 Textiles I can colour and decorate textiles using number of techniques. | |
| | M8 Mechanics I can create products using wheels and axels. | |

Year 2 topic coverage

| Autumn Mechanics (&Materials) | Spring Textiles (&Materials) | Summer Cooking and Nutrition |
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| D1, D2, D3, D4, D5, D6 M2, M4, M8 | D1, D2, D3, D4, D5, D6 M1, M3, M4, M5, M6, M7 | D1, D2, D3, D4, D5, D6 C1, C2, C3 |



| Vocabulary | Vocabulary | Vocabulary |
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| <p><u>Mechanics</u> wheel, axle, axle holder, dowel</p> <p><u>Materials</u> tear, fold, curl, shape, measure, mark out, nearest, centimetre, ruler, hinge/hinging, combine</p> | <p><u>Materials</u> measure, mark out, nearest, centimetre, ruler, combine</p> <p><u>Textiles</u> join, stitch, fabric, running stitch, shape, template, sew, needle, eye, thread</p> | <p><u>Cookery and Nutrition</u> farm, fields, local, produced, season, food groups, carbohydrates, fruit and vegetables, protein, dairy, ingredients, varied, grate, electronic scales.</p> |
| <p><u>Designing and Evaluating:</u> deconstruct, justify, suggest, improve, existing designs, own work, intended user (audience), simple software, refine, test, adapt</p> | | |
| I will know | I will know | I will know |
| <p><u>Mechanics</u></p> <ul style="list-style-type: none"> • That an axle is a bar that goes through a wheel, keeping them in place and allowing them to turn. • How to use an axle in one of my products. • How to use wheels in one of my products. <p><u>Materials</u></p> <ul style="list-style-type: none"> • That the cutting and shaping techniques include tearing, folding, and curling and how to apply each of them. • How to use a ruler/tape measure to measure to the nearest cm. • That materials can be joined to strengthen them. • How to join materials using the techniques of gluing, hinging, and combining. | <p><u>Materials</u></p> <ul style="list-style-type: none"> • How to cut into a range of materials using scissors. • How to use a ruler/tape measure to measure to the nearest cm. • How to join materials using the techniques of gluing and combining. <p><u>Textiles</u></p> <ul style="list-style-type: none"> • How to use a template to support me when cutting fabric so that I achieve the shape that I want. • That fabric can be joined through the technique of sewing. • How to join fabric using running stitch. • How to colour fabric using a range of media such as pens, crayons, paint, and pastels. | <p><u>Cookery and Nutrition</u></p> <ul style="list-style-type: none"> • That food in my locality comes from a farm or a field. • That food grows best in certain seasons e.g. strawberries in the Summer. • The names of the basic food groups (carbohydrates, fruit and vegetables, protein and dairy). • How to sort foods into the basic food groups. • How to select ingredients to create a varied meal. • 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 prepare the ingredients in a hygienic way. |



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| | <ul style="list-style-type: none">• How to decorate fabric by gluing and stitching decorative items to it e.g. sequins and buttons. | <ul style="list-style-type: none">• How to measure or weigh ingredients using measuring cups and electronic scales. |
| <ul style="list-style-type: none">• How to explore and discuss how products have been created.• How to describe what I like and dislike about a certain design or object/product.• How to select materials and from a limited selection and justify my choices.• To design with a purpose and user in mind, using a design criteria.• How to design a product using simple computer software.• To suggest improvements to my own and others work.• How to adapt my designs as I make (refine).• To evaluate against a design criteria.• How to share, discuss and verbally reflect on my work/creations. | | |