

## *DT Progression Booklet*

*To master practical skills in cooking.*

*As Designers of Technology...*





## Foundation stage:

*As designers, we understand the importance of hygiene before handling food.*

## Key Vocabulary

*wash, germs*



## Year 1:

*Children assemble ingredients to prepare food, using simple tools to cut, peel or grate ingredients safely and hygienically.*

## Key Vocabulary

*mix, beat*





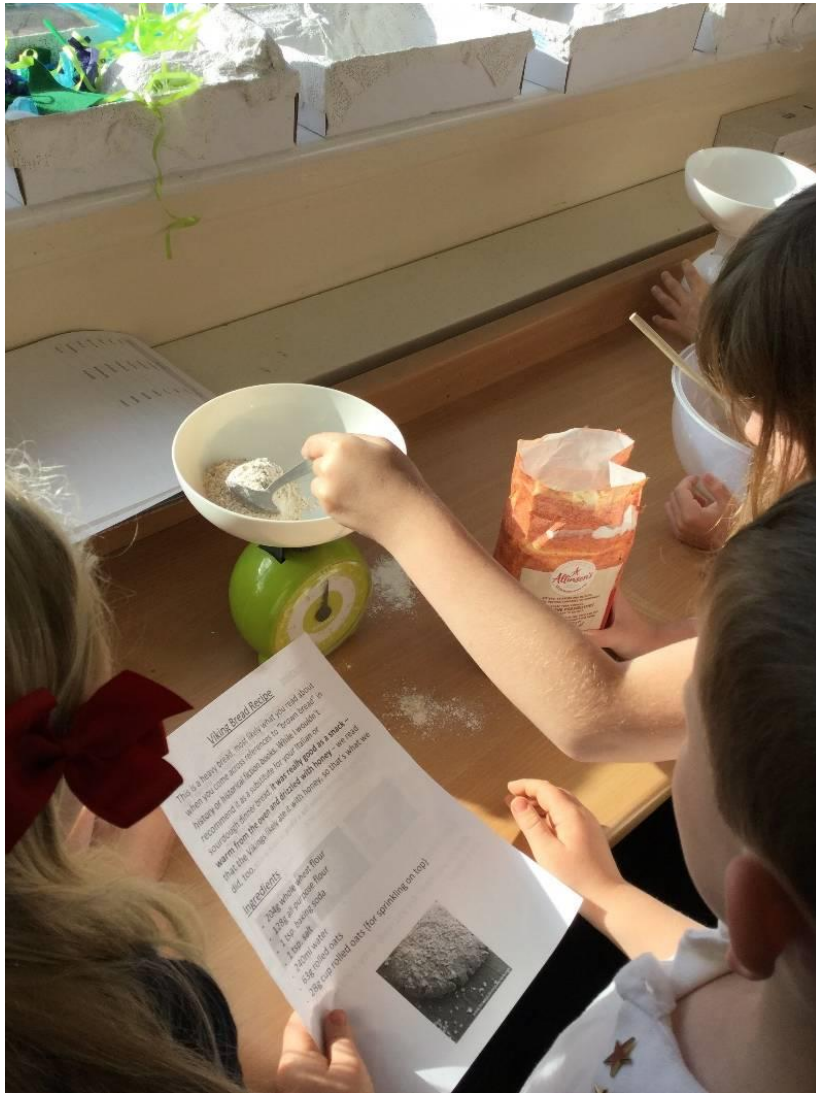


## Year 2:

*Children prepare food safely and hygienically by measuring and weighing ingredients using measuring cups or electronic scales.*

*Key Vocabulary*  
*sieve, weigh*





## Year 3:

*Children follow a recipe, using appropriate utensils and measuring skills, to prepare a savoury food.*

*Key Vocabulary*  
*recipe, savoury*





## Year 4:

*Children follow a recipe, using appropriate utensils and measuring ingredients to the nearest gram accurately, to prepare food.*

*Key Vocabulary  
gram, balanced diet*







## Year 5:

*Children scale up or down from a recipe, having accurately calculated ratios of carefully measured ingredients.*

## Key Vocabulary

*ratio, processed food*



Year 6:

*Children create and refine recipes that demonstrate a range of baking techniques.*

Key Vocabulary

*techniques, nutrients*







## *Mastery:*

*Children create and refine recipes that demonstrate a range of baking techniques.*

## *Key Vocabulary*

*temperature, storage, micro-organism*

