

D&T Procedural Knowledge



	Marking Out	Shaping	Joining	Finishing
Year 1	<ul style="list-style-type: none"> Use a pencil or chalk to decide on the location of holes prior to making them. Use a ruler to mark out the position of a straight line. 	<ul style="list-style-type: none"> Make a hole using a hole punch. Make a hole using a sharp pencil and blue tack. Cut materials with scissors. Shape plasticine using rolling pins and basic craft tools. Shape paper, card, aluminium foil, plastic sheets, pipe cleaners, plasticine, art straws. 	<ul style="list-style-type: none"> Use a split pin to join materials. Use folding to secure pieces in place. Use glue sticks to join materials. Use Blu-Tac to (temporarily) join materials. Use PVA glue to join materials. Use sellotape to join materials Use masking tape to join materials. 	<ul style="list-style-type: none"> Finish products with decorations using colouring pencils. Finish products with decorations made, or sources from a computer.
Year 2	<ul style="list-style-type: none"> Temporarily fix a template or pattern to a material using pins and paperclips and mark out shapes before cutting them. Position patterns to reduce waste (link to Science and Sustainability). 	<ul style="list-style-type: none"> Shape wooden lollipop sticks, rubber bands and fabrics. 	<ul style="list-style-type: none"> Use pre-drilled push fit items to join them. Use sticky pads to join materials. Use a seam allowance to join fabrics. Hide a seam by joining fabrics 'right sides together'. Use staples to join fabric and other materials. Use pins to (temporarily) join materials. Use fabric glue to join fabrics Join fabrics using a running stitch. Thread a needle and start a stitch. 	<ul style="list-style-type: none"> Finish fabrics by decorating with buttons, pipe cleaners or other pieces of fabric.
Y3	<ul style="list-style-type: none"> Use a set square to keep right angles. 	<ul style="list-style-type: none"> Make a hole using a bradawl. Cut hard materials using a junior hacksaw and clamps. 	<ul style="list-style-type: none"> Join fabrics using a back stitch. Join fabrics using press studs, hooks and eyes, buttons, and tying with ribbon. Join pieces by slotting. 	<ul style="list-style-type: none"> Finish products with decorations using paints. Finish fabrics using a blanket stitch
Y4	<ul style="list-style-type: none"> Review of the above. 	<ul style="list-style-type: none"> Score with scissors to get a sharp crease. 	<ul style="list-style-type: none"> Review of the above. 	<ul style="list-style-type: none"> File or sand to shape and smooth.
Y5	<ul style="list-style-type: none"> Use a ruler to measure lengths in centimetres (Y4 Mathematics). 	<ul style="list-style-type: none"> Cut very hard materials, such as modelling wire with pliers. 	<ul style="list-style-type: none"> Review of the above. 	<ul style="list-style-type: none"> Review of the above.
Y6	<ul style="list-style-type: none"> Review of the above. 	<ul style="list-style-type: none"> Review of the above. 	<ul style="list-style-type: none"> Fasten fabrics using a toggle. Join fabrics using an over stitch. 	<ul style="list-style-type: none"> Release tension by snipping along a curved seam.



Food Procedural Knowledge



	Processes			Food Hygiene
	Preparation	Combining & Assembling	Cooking	
Y1	<ul style="list-style-type: none"> Wash and drain fruits. Chop using the claw and bridge technique. Chop a range of foods, including bananas, strawberries, grapes, cucumber or courgette, carrots and prepared apples or pears, pineapple or melon, peppers and celery. Peel bananas and satsumas. 	<ul style="list-style-type: none"> Mash with a fork. Mix with a spoon. 	<ul style="list-style-type: none"> Follow simple recipes. 	<ul style="list-style-type: none"> Wash up items by removing excess food, washing, rinsing and drying.
Y2	<ul style="list-style-type: none"> Remove the outer leaves of lettuce and wash and drain them. Use a colander or sieve to drain canned foods. Chop more accurately using the claw and bridge technique. Chop a wider range of foods, including lettuce, salad onions, tomatoes, cabbage, tinned peaches, tinned pineapple, feta, mozzarella and prepared cheddar. Peel and grate carrots. 	<ul style="list-style-type: none"> Dress salad using two utensils. Layer food on a bed of salad. Assemble the salads with growing confidence. 		<ul style="list-style-type: none"> Application of the above.
Y3	<ul style="list-style-type: none"> Additional: Measure volumes in millilitres and litres using a measuring jug. Chop an increasingly complex selection of foods (e.g. hard-boiled eggs). Peel hard-boiled eggs. 	<ul style="list-style-type: none"> Additional: Knead to make a dough. Stir with a teaspoon or tablespoon. Spread butter / margarine with a knife. 	<ul style="list-style-type: none"> Additional: Use an oven to bake (bread). Use a hob to boil (an egg). 	<ul style="list-style-type: none"> Application of the above. Independently maintain a clean and organised workspace.
Y4	<ul style="list-style-type: none"> Chop (dice) foods into smaller pieces (e.g. carrots, celery). Crush garlic. Mathematics: Measure volumes in millilitres and litres using a measuring jug. 	<ul style="list-style-type: none"> Use a food processor or hand mixer. 	<ul style="list-style-type: none"> Use a hob to sauté food. Use a hob to simmer food. Use a hob to boil (vegetables). 	<ul style="list-style-type: none"> Application of the above. Wash up items in the most appropriate order, starting with least dirty, and change washing up water as required.
Y5	<ul style="list-style-type: none"> Use a tin opener. Chop a range of foods, including the above plus onions and cauliflower. Mathematics: Measure mass in grams and kilograms using a balance. Know when to use estimation. Additional: Grate cheese using a grater. 	<ul style="list-style-type: none"> Combine a wider range of ingredients with increased confidence. Whisk (to make roux and Bechamel sauce). 	<ul style="list-style-type: none"> Use a hob to boil (pasta). Use a kettle to prepare couscous. Additional: Use an oven to bake (vegetables). 	<ul style="list-style-type: none"> Application of the above.
Y6	<ul style="list-style-type: none"> Crack eggs. 	<ul style="list-style-type: none"> Rub flour into butter. Shape and cut using cutters. 	<ul style="list-style-type: none"> Use an oven to bake food. 	<ul style="list-style-type: none"> Application of the above.

