



## Year 1: D&T

Designing and Evaluating	Making	Cookery and Nutrition
<b>D1</b> I can explore objects and designs and begin to describe what I like about them.	<b>M1 Construction</b> I can use materials to practise joining, cutting, and shaping to make and strengthen products.	<b>C1</b> I can say where food comes from (animal or a plant).
<b>D2</b> I can say what materials and tools I will use from a limited selection.	<b>M2 Construction</b> I can construct using joining, cutting, shaping, and finishing techniques to make and strengthen products.	<b>C2</b> I know that food is caught, reared or grown.
<b>D3</b> I can suggest improvements to existing designs.		<b>C3</b> I know that there are different types of food and that we need more than one of these to make a meal.
<b>D4</b> I can design products that have a clear purpose and an intended user.	<b>M3 Mechanics</b> I can create products using wheels and axels.	<b>C4</b> I can slice, chop and peel ingredients safely and hygienically.
<b>D5</b> I can design using drawings.		<b>C5</b> I can measure or weigh using measuring cups.

### Year 1 coverage

Autumn Construction	Spring Mechanics	Summer Cookery and Nutrition
D1, D2, D3, D4, D5 M1, M2	D1, D2, D3, D4, D5 M3	D1, D2, D3, D4, D5 C1, C2, C3, C4, C5
<b>Vocabulary</b>	<b>Vocabulary</b>	<b>Vocabulary</b>

**Construction**

construct, materials, join, cut, shape, finish, technique,  
strengthen

paper, card, plastic sheet, pipe cleaners, straws, scissors, hole  
punch, stapler, masking tape, glue, string, staple

**Mechanics**

wheel, axle, axle holder, dowel

**Cookery and Nutrition:**

plants, animals, caught, reared, grown, fruit and veg, meat and  
fish, meal, slice, chop, peel ingredients, safely, hygienically,  
measure, weigh, utensils, measuring cups, knife, peeler,  
chopping board, chop, cut, slice, mix, stir

**Designing and Evaluating:** explore, object, product, design, tools, improve,  
purpose, user, draw, evaluate

**I will know****Construction**

- 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).
- 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.

**I will know****Mechanics**

- 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.

**I will know****Cookery and Nutrition**

- That all food comes from animals or plants.
- That food is caught, reared or grown.
- That there are different groups of food.
- That I need ingredients from more than 1 group to make a meal.
- How to cut the ingredients using a knife.
- How to peel the ingredients using a peeler.
- 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.
- How to measure or weigh ingredients using measuring cups.

**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 to show my ideas.

- How to share, discuss and verbally reflect on my work/creations.