



Whitestone Infant School

Progression of skills in Design and Technology



Area of study	Reception	Year 1	Year 2
Construction	(Expressive Arts and Design - ELG Creating with materials & Physical Development - ELG Fine Motor) 1. Understand how to use the DT tools (scissors, tape dispensers, glue spreader) 2. Stick different materials on to other materials using glue and tape. 3. <i>Join</i> different materials together using glue and tape. 4. Create 3d structures using junk modelling, rolled or folded paper. 5. Make models using the construction toys and equipment (large and small scale)	1. Continue to <i>join</i> different materials competently e.g. glue, tape. 2. Use a template to mark out materials to be cut. 3. Cut strips of wood/dowel using hacksaw and bench hook with full support.	1. Join different materials competently e.g. glue, tape. 2. Cut strips of wood/dowel using hacksaw and bench hook (with supervision). 3. Use a range of materials to create models with wheels and axles e.g. tubes, dowel, cotton reels.
Materials and Mechanisms	(Expressive Arts and Design - ELG Creating with materials & Physical Development - ELG Fine Motor) 1. Fold paper and card. 2. Tear paper. 3. Cut paper and card along lines; straight and curved. 4. Create concertinas. 5. Be introduced to flaps (hinges).	1. Roll paper to create tubes. 2. Cut materials safely using scissors. 3. To become more confident at tearing paper. 4. Curl paper 5. Use a hole punch 6. Insert paper fasteners (split pins) for card linkages. 7. Insert treasury tags for card linkages. 8. Create hinges for flaps.	1. Continue to explore the uses of hinges and card linkages when model making and product designing. 2. Use simple pop ups. 3. Investigate strengthening materials (folding, bending, rolling paper etc) 4. Measure and mark out (to the nearest centimetre) on to paper/fabric. 5. Create products using levers, wheels and winding mechanisms.

Food	(PSED - ELG Managing Self & Physical Development - ELG Fine Motor) 1. To differentiate between some fruit and vegetables. 2. To understand that the earth provides food. 3. Show an understanding of the importance of safety and hygiene. 4. Understand the need for a variety of foods in a diet. 5. Be able to talk about healthy foods.	1. Group familiar food products e.g. fruit and vegetables. 2. To understand where food comes from (plants and animals). 3. Cut, peel, grate and chop a range of ingredients. 4. Work safely and hygienically. 5. Understand the need for a variety of foods in a diet. 6. Continue to talk about healthy foods. 7. Begin to assemble or cook ingredients with support.	1. Work safely and hygienically. 2. Group familiar food products. 3. Talk about healthy foods and show an understanding of a varied diet and unhealthy foods. 4. Begin to explore the food pyramid. 5. Cut, peel, grate and chop a range of ingredients. 6. Measure and weigh food items using spoons, cups etc. 7. Measure and weigh using electronic scales. 8. Assemble or cook ingredients with support.
Cookery skills; Knife skills	1. Bridge knife technique – soft foods e.g. strawberries	1. Bridge knife technique – soft foods e.g. strawberries 2. Claw knife technique – soft foods e.g. cucumber 3. Snipping herbs in a jug with scissors	1. Bridge knife technique – soft foods e.g. strawberries 2. Claw knife technique – soft foods e.g. cucumber 3. Claw knife technique – harder foods e.g. apple 4. Snipping herbs in a jug with scissors 5. Peeling soft vegetables 6. Grating soft foods
Baking skills	1. Sieving e.g. flour 2. Kneading 3. Shaping (bread rolls etc) 4. Cutting out rolled pastry 5. Glazing e.g. brushing with egg/milk	1. Sieving e.g. flour 2. Mixing – all in one cake ingredients 3. Scraping out of a bowl with a spatula 4. Dividing mixture into tins	1. Sieving e.g. flour 2. Cutting fat into flour 3. Cracking an egg 4. Beating an egg 5. Rubbing fat into flour 6. Adding liquid to flour

		5. Kneading 6. Shaping e.g. bread rolls 7. Cutting out rolled pastry 8. Glazing e.g brushing with egg/milk	7. Mixing - all in one cake ingredients 8. Scraping out of a bowl with a spatula 9. Dividing mixture into tins 10. Kneading 11. Shaping e.g. bread rolls 12. Cutting out rolled pastry 13. Glazing e.g brushing with egg/milk
Other skills	1. Tearing e.g. herbs 2. Arranging ingredients/toppings 3. Spreading with the back of a spoon 4. Garnishing and decorating	1. Tearing e.g herbs 2. Crumbling cheese 3. Arranging ingredients/toppings 4. Spreading with the back of a spoon 5. Beating ingredients together 6. Garnishing and decorating	1. Tearing e.g herbs 2. Crumbling cheese 3. Arranging ingredients/toppings 4. Spreading with the back of a spoon 5. Spreading with a table knife e.g. butter 6. Scooping e.g. baked potato from its jacket 7. Beating ingredients together 8. Garnishing and decorating 9. Mashing 10. Draining through a sieve or colander
Weighing			1. Using measuring spoons and cups 2. Using a jug to measure liquid 3. Using balance scales 4. Using digital scales with support