



	End of KS1	End of Lower KS2	
	 Food Cut, peel or grate ingredients safely and hygienically. Assemble or cook ingredients. Measure or weigh using measuring or electronic scales. (Y2) 	 Food Prepare ingredients hygienically using appropriate utensils. Measure ingredients to the nearest gram accurately. Follow a recipe. Assemble or cook ingredients (controlling the temperature of the oven or hob, if cooking). 	har org • Me
<section-header></section-header>	 Materials Cut materials safely using tools provided. Measure and mark out to the nearest centimetre. (Y2) Demonstrate a range of cutting and shaping techniques (such as tearing, cutting, folding and curling). Demonstrate a range of joining techniques (such as gluing, hinges or combining materials to strengthen). 	 Materials Cut materials accurately and safely by selecting appropriate tools. Measure and mark out to the nearest millimetre. Apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material (such as slots or cut outs). Select appropriate joining techniques. 	apr a n sha
	 Textiles Shape textiles using templates. (Y2) Join textiles using a running stitch. (Y2) Colour and decorate textiles using a number of techniques (such as dyeing, adding sequins or printing). (Y2) 	 Select the most appropriate techniques to decorate textiles. (Y3) 	Textiles Joir (suc atto Use tac
	 Mechanics Create products using levers, wheels and winding mechanisms. 	 Mechanics Use scientific knowledge of the transference of forces to choose appropriate mechanisms for a product (such as levers, winding mechanisms, pulleys and gears). (Y3) 	
	 Construction Use materials to create an object that stands without support. 	 Construction Choose suitable techniques to construct products or to repair items. Strengthen materials using suitable techniques. 	Construction • Dev (succession) filin
		Electricals and Electronics • Create series and parallel circuits. (Y4)	Electricals • Cre nur and

End of Upper KS2

- nderstand the importance of correct storage and andling of ingredients (using knowledge of microrganisms).
- easure accurately and calculate ratios of ingredients scale up or down from a recipe. (Y6)
- emonstrate a range of baking and cooking chniques.
- reate and refine recipes, including ingredients, ethods, cooking times and temperatures. (Y6)

- ut materials with precision and refine the finish with ppropriate tools (such as sanding wood after cutting or more precise scissor cut after roughly cutting out a nape).
- now an understanding of the qualities of materials to noose appropriate tools to cut and shape (such as the ature of fabric may require sharper scissors than would e used to cut paper).
- bin textiles with a combination of stitching techniques uch as back stitch for seams and running stitch to ttach decoration). (Y5)
- se the qualities of materials to create suitable visual and actile effects in the decoration of textiles. (Y5)

CS

onvert rotary motion to linear using cams. (Y6)

tion

evelop a range of practical skills to create products uch as cutting, drilling and screwing, nailing, gluing, ing and sanding).

Is and Electronics

Create circuits using electronics kits that employ a umber of components (such as LEDs, resistors, transistors nd chips). (Y6)