

<b>Design and Technology</b>	
<b>Year Group</b>	<b>Concept: A-Cooking and Nutrition</b>
Year 1	<ol style="list-style-type: none"> <li>1. I can recognise foods that are good for me.</li> <li>2. I know which foods are bad for me.</li> </ol>
Year 2	<ol style="list-style-type: none"> <li>1. I can describe the properties of the materials/ingredients I am using.</li> </ol>
Year 3	<ol style="list-style-type: none"> <li>1. I can create a menu that is varied and healthy and put together a step-by-step plan which shows the order and what equipment and tools they need.</li> <li>2. I can follow a recipe and use simple cooking techniques, describing how my combined ingredients come together.</li> <li>3. I can recognise where and how ingredients are grown, reared, caught and processed.</li> </ol>
Year 4	<ol style="list-style-type: none"> <li>1. I can write a simple recipe and use my cooking techniques to create the dish, being hygienic and safe e.g. scones.</li> <li>2. I know the difference between food that is grown and food that is processed.</li> <li>3. I can describe seasonality in food production.</li> </ol>
Year 5	<ol style="list-style-type: none"> <li>1. I can create more detailed recipes with a step by step plan that someone else could follow and discuss why the recipe is varied and healthy, including how to be hygienic and safe.</li> <li>2. I can make recipes that use ingredients appropriate for the season.</li> </ol>
Year 6	<ol style="list-style-type: none"> <li>1. I can create detailed recipes with instructions and explain how it is varied and healthy, including how to be hygienic and safe.</li> <li>2. I can make recipes that use ingredients appropriate for the season and meet the requirements of a particular target audience.</li> </ol>