

Warren Wood



D&T Skills and knowledge

Expected by the End of Upper Key Stage 2 (Year 6)

and Nutrition and the importance of correct storage and handling of ingredients owledge of microorganisms). accurately and calculate ratios of ingredients to scale up or down sipe. trate a range of baking and cooking techniques. Independent of the recipes, including healthy seasonal ingredients, methods, mes and temperatures. Independent of the recipes of the
owledge of microorganisms). accurately and calculate ratios of ingredients to scale up or down lipe. trate a range of baking and cooking techniques. and refine recipes, including healthy seasonal ingredients, methods, mes and temperatures. and how a variety of ingredients are grown, reared, caught and l.
owledge of microorganisms). accurately and calculate ratios of ingredients to scale up or down lipe. trate a range of baking and cooking techniques. and refine recipes, including healthy seasonal ingredients, methods, mes and temperatures. and how a variety of ingredients are grown, reared, caught and l.
and and apply principles of a healthy and varied diet. ricular links with forest school.
Make Evaluate
th the user in mind, motivated by the service a product will offer an simply for profit) broducts have a high quality finish, using art and computer skills bropriate (mastery).
ctions and Mechanics
a range of practical skills to create products (such as cutting, d screwing, nailing, gluing, filling and sanding).
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- Combine elements of design from a range of inspirational designers throughout history, giving reasons for choices.
 Create innovative designs that improve upon existing products.
 Evaluate the design of products so as to suggest improvements to the user experience.