



Hollyoakes Field First School DT Curriculum Coverage Map



Values	RESPECT	FREEDOM	COURAGE	HONESTY	RESPONSIBILITY	HOPE
Main skill	Explore and design products that use mechanisms to create movement	Understand where food comes from and use this knowledge to make informed choices.	Construct and make products with working mechanisms.	How to make healthy choices to create a balanced diet. Preparing food using a range of food preparation skills	Evaluate and	Preparing and cooking food safely and confidently using increasingly accurate techniques.
Enquiry question	How can we use different mechanisms to create movement in the products we design?	Where does our food come from and why does it matter?	How can we bring our designs to life?	How can we prepare food safely and make healthy choices?	How well does my product work and how can I improve it?	What skills does a chef need?
Chef/healthy hero links		Mary Berry Prue Leith		Jamie Oliver Marcus Rashford		Ainsley Harriot (My World Kitchen) Levi Roots
Nursery						
Knowledge, Skills & Techniques	Know that different toys move in different ways. Can investigate how they move through play and investigation and push, pull, twist, roll and spin objects.	Know that fruit helps us keep healthy and that it should be washed before eating. Apples and pears grow on trees in orchards. Explore food using senses, wash fruit, cut soft fruit, mix ingredients and talk about likes and dislikes.	Explore some toys and books with moving parts. Know that different materials can move in different ways. Join materials together using glue, tape and split pins with support. Begin to understand pushing and pulling creates movement.	Know that fruit and vegetables keep us healthy. Wash hands before preparing food. Explore food using senses. Wash fruit, peel bananas, thread fruit.	Explore moving objects through play. Begin to notice that different objects move in different ways. Use simple language to talk about what happens when objects are pushed, pulled or turned.	Know that we must wash our hands before preparing food. Know that healthy foods help us grow. Explore food using senses. Spread soft ingredients grate soft vegetables with support and assemble simple foods.
Activity	Cause and effect Provide various resources such as: Wooden blocks, wind up toys, balls, ramps, gear toys, pop up toys, vehicles, wheeled toys for them to explore in the different areas of provision.	Explore apple and pears. Taste different fruits. Make apple and peak cups.	Provide various moving objects to explore. Provide opportunities for them to join materials using tape, glue and split pins with support to create moving models during continuous provision. Encourage children to talk about what moves.	Prepare and make rainbow Fruit Kebabs	Explore moving toys and mechanisms. Investigate push and pull toys, pop up books and vehicles and simple moving models. Talk about how well they move.	Make French Vegetable Tartines using bread, cream cheese, grated carrot and cucumber.



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Vocabulary	Push, pull, move, roll, slide, spin, open, close.	Fruit and vegetable names, farm, animal, cow, plant, Autumn Summer.	Move, push, pull, join, stick, join, turn, picture, glue, tape, card, paper, scissors.	Healthy, fruit, vegetables, wash, peel, mix, taste, colour, soft.	Move, push, pull, turn, open, close, fast, slow, wheel.	Healthy, fruit, vegetable, bread, spread, grate, wash. Clean, taste, smell, mix.
Reception						
Knowledge, Skills & Techniques	A mechanism helps something move. Pictures can move using simple joins A slider can move forwards and backwards Explore moving toys and books. Join materials to create movement	Know vegetables grow in gardens and on farms. Know different vegetables have different colours, textures and flavours. Know that vegetable can be cooked to make healthy meals. Identify, wash, peel and chop vegetables with support. Stir and mix ingredients.	Know that mechanisms help some toys move. Explore sliders and levers. Know that different materials can move in different ways. Assemble moving mechanisms. Can join materials together using simple tools with increasing independence.	Know that healthy foods help us grow. Understand basic food hygiene. Spread soft ingredients, cut soft foods using a child safe knife with support and measure using spoons.	Explain how a simple mechanism works. Begin to say what they like about a moving object and how it could be made better.	Know that people around the world eat different healthy foods, Wash hands and surfaces before preparing foods. Spread, slice soft ingredients safely with a child safe knife, measure simple ingredients using spoons and assemble food independently.
Activity	Moving parts Have interactive books, slider books and lift the flap books for them to experience in the book corner. Marble runs, gears construction moving toys, wheeled carts, crates and planks for them to explore in the provision indoor and outdoors	Explore vegetables. Taste and compare vegetables. Make vegetable soup.	Explore and build moving models in continuous provision. Provide opportunities for them to join materials using tape, glue and split pins with support. Encourage children to talk about what moves and how.	Prepare and make healthy toast.	Explore and evaluate simple sliders and levers. Demonstrate how a moving picture works and discuss what could make it even better.	Make Greek Pitta Pockets with cucumber, tomato, lettuce and soft cheese.
Vocabulary	Mechanism, slider, move, push, pull.	Grow, pick, catch, farm, sea, plants, animal, seasons, seasonal.	Move, push, pull, mechanism, slider, join, stick, turn, picture, glue, tape, card, paper, ruler, scissors.	Healthy. Unhealthy, Wash, safe, cut, spread, cup, spoon, measure, full, empty, less, more, snack, hygiene.	Mechanism, move, lever, slider, push, pull, turn, work, improve, better	Slice, spread, measure, pitta, cucumber, tomato, healthy, hygiene, ingredients.



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Year 1

Skills & Techniques	Explore existing products. Identify sliders and levers. Discuss how mechanisms work to create movement. Understand that a slider or lever creates movement. Explore direction of movement and secure joins	Know that food comes from farms, garden, sea and factories. Know that plants and animals provide different foods. Know that ingredients are combined to make recipes. Identify food sources, measure simple ingredients with spoons, mix, layer and assemble foods. Follow simple picture recipe.	Follow instructions to make simple mechanisms. Follow design. Use sliders and levers to create movement. Measure and cut materials. Join materials securely. Use simple tools safely with increasing independence.	Recognise healthy and less healthy choices. Know we need a variety of foods. Use bridge hold to cut soft fruit and vegetables safely. Measure using cups and spoons.	Explain how a moving product works. Describe the choices made when they were making their product. Share likes and dislikes about the finished product and suggest one improvement.	Know why food hygiene is important. Know foods come from different sources. Wash, peel, tear and spread ingredients. Follow simple picture recipes.
Activity	Sliders and simple levers Children explore moving books/cards. Design their own moving picture using a slider or a simple lever .	Identify whether food comes. Taste foods and link crumble ingredients to the season. Make a no bake apple pie.	Children create a moving fact file picture using a slider or simple lever.	Prepare and assemble a healthy wrap.	Children evaluate their moving picture using discussion and prompts. They present their finished product to others and their parents and explain how the mechanism works.	Make healthy sandwiches using a range of healthy fillings.
Vocabulary	Slider, lever, mechanism, movement, design,, slot, pivot, evaluate, push, pull	Plant, animal, grow, farm, harvest, seasonal, ingredients	Slider, lever, mechanism, movement, design, evaluate, push, pull, join, split pin, assembly, background, stable, model.	Healthy, fruit and vegetable names, names of equipment. Protein, dairy, carbohydrates, slice, peel, bridge grip, measure, wash, hygiene.	Evaluate, product, mechanism, slider, lever, move, push, pull, like, dislike, improve.	Hygiene, recipe, spread, peel, tear, assemble, healthy, sandwich.

Year 2

Knowledge, Skills & Techniques	Observe and investigate wheels and axels. Explain how mechanism works. Design for a purpose and plan ideas. Choose materials for strength and movement	Know fruit and vegetables grow in different seasons. Know some food are grown locally and others are imported. Know seasonal foods are often fresher. Match foods to seasons, compare vegetables, peel,	Measure, mark out and construct accurately. Building a stable structure. Constructing mechanisms. Assembling wheels to axles so they move. Work as a team	Understand the Eatwell guide and why a balanced diet is important. Use the claw grip to slice soft fruit and vegetables safely. Measure using scales and measuring jugs with support.	Evaluate their own work against a simple success criteria. Identify strengths and weaknesses and suggest simple improvements to make the	Know that recipes help us prepare food. Know that herbs add flavour. Slice soft foods accurately, grate cheese, measure ingredients and follow a simple written recipe
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	Understand the difference between a wheel, axle and axle holder.	grate, spread and roll ingredients. Safely assemble healthy wraps.			mechanism more effective.	with increasing independence.
Activity	Wheels, axles and axle holders Children explore wheels and axles. Research and design a horse drawn cart using wheels, axles and axle holders.	Investigate seasonal vegetables. Taste and compare vegetables. Make a seasonal vegetable wrap.	Children work as a team to make a horse drawn cart with working wheels and axles.	Prepare and assemble a healthy sandwich.	Children evaluate their horse drawn carts using a success criteria. They then carry out peer evaluation and reflect on feedback before suggesting one improvement.	Make Italian Bruschetta with tomatoes, basil and mozzarella.
Vocabulary	Wood, wheel, axle, vehicle, strong, design, mechanism, rotate, move, rolling, design, plan, structure.	Dairy, meat, vegetables, local, imported, farm, factory, seasonal food, fresh.	Structure, chassis, strong, stable, construct, assemble, wheel, axle, rotate, mechanism, movement.	Balanced diet, nutrition protein, carbohydrates, dairy, portion, design, chop, slice.	Success criteria. Evaluate, feedback, reflect, compare, function, mechanism, strength, improvement, effective	Recipe, basil, mozzarella, herbs, grate, slice, measure, bruschetta, combine.
Year 3						
Knowledge, Skills & Techniques	Observe how mechanisms work. Identify moving parts. Test and compare movements. Know that linkages transfer movement. Combine more than one mechanism to create movement.	Know some vegetables are seasonal in the UK while others are imported. Know climate effects where food grows. Know seasonal food can be healthier and a more sustainable choice. Compare food products, select suitable ingredients, grate vegetable, measure accurately and combine ingredients and bake safely.	Follow a design. Select and use appropriate tool safely. Measure and cut accurately. Assemble mechanisms, making lever pivots and moving linkage systems. Strengthen joins where needed.	Identify the main food groups and explain why we need a varied diet. Slice and chop ingredients confidently using a claw grip. Measure ingredients accurately using grams and millimetres.	Evaluate a moving product against a design criteria. Give constructive peer feedback, reflect on suggestions from others and explain how improvements could make the product more successful.	Know that herbs and spices create flavour. Know how to prepare food safely using heat with adult supervision. Use the bridge and claw grip accurately. Measure ingredients carefully and prepare vegetables safely.
Activity	Levers, linkages and sliders	Compare traditional and vegetable muffins. Investigate seasonal	Children make their moving stone age	Prepare and cook mini pizza or pasta salad.	Children evaluate the effectiveness of the mechanism used,	Make Caribbean vegetable rice with plantain.



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	Children explore different mechanisms and how they work. Investigate how to combine mechanisms to create movement. Design a moving stone age picture using a linkage.	vegetables. Make seasonal vegetable muffins.	picture using linked mechanisms and pivots.		a peer's work and then their own against their designs. The reflect on feedback before suggesting improvements.	
Vocabulary	Gear, pulley, linkage lever, slide, rotate, pivot, movement, mechanism, design, label, arrow, product, function, input, output, prototype.	Reared, caught, processed, imported, exported, seasonally, climate, produce.	Assemble, construct, measure, cut, join, split pin, material, axle, pivot, lever, gear, pulley, linkage	Nutrition, ingredients, food groups, grams, millimetres, portion, chop, grate, slice, prepare, safety, nutrients.	Design criteria, evaluate, feedback, reflect, compare function, mechanism, strength, improvement, effective.	Claw grip, bridge grip, spices, herbs, rice, plantain, simmer, stir, Caribbean.
Year 4						
Skills & Techniques	Identify features of an onager. Explore how levers and pivots work. Observe and evaluate existing designs Draw and label a design Choose material for strength plan construction steps. Understand how stored force (elastic bands) can create movement.	Know that food travels from farm to fork. Know that food miles and processing affect the environment. Know that choosing local and seasonal food supports sustainability. Investigate food journeys, compare local and imported foods, chop accurately, prepare toppings, assemble and bake.	Precisely measure, cut and join materials. Use a range of tools safely. Build a stable structure. Reinforce corners. Assemble moving parts Secure elastic bands. Understand how levels and pivots create force and movement. Work as a team.	Explain how nutrition supports growth, health and energy. Compare the nutritional value of foods and make informed choices. Chop and dice accurately. Measure ingredients independently and select suitable equipment.	Test how well a moving mechanism preforms. Use design criteria and evidence from testing to evaluate the product. Explain how modifications would improve the performance and effectiveness of the mechanism.	Know how flavours work together, Understand how recipes can be adapted for different tastes and dietary needs. Prepare ingredients accurately, combine flavours, cook using heat safely.
Activity	Levers, pivots, linkages and stored force mechanisms Children explore and design an onager using levers, linkages and stored force.	Investigate food miles. Compare local and imported ingredients. Make autumn harvest pizza.	Children make their working onager in their groups.	Prepare and make a healthy breakfast item.	Children test and record how the mechanism preforms. Analyse the result, evaluate using evidence and justify improvements. They	Make chicken or bean fajitas with fresh salsa.



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					then present this to others.	
Vocabulary	Onager, lever, pivot, axle, force, stability, structure, tension, compression, fulcrum, linkage, stored force, energy, load, launch, design	Supply chain, food miles, sustainability, seasonality, source.	Frame, structures, join, reinforce, measure, lever, pivot, mechanism, tension, launch, axle	Nutritional value, balanced, carbohydrates, protein, fat, fibre, vitamins, food groups, accurate, analyse, presentation, compare, energy	Performance, evidence, evaluate, test, modify, reliable, effective, design criteria, mechanism, function.	Dice, combine, adapt, salsa, fajita, seasoning, evaluate, ingredients.