



## Topic Vocabulary, Skills and Knowledge

Subject...DT Year 2.... Curriculum lead...Mrs Hines

### Vocabulary

I understand and can use these words:

COOKING		CONSTRUCTION		TEXTILES
ingredients		scoring		needle
hygiene		folding		thread
peel		assemble		running stitch
chop				
slice				

### Skills

I can:

Cooking	Construction	Textiles
Prepare the ingredients for a dish ensuring safe food handling practice and hygiene	Incorporate a slider mechanism for a seasonal card	Join two pieces together using a running stitch
Use tools safely to peel, chop and slice	Form a 3D shape from a net by scoring and folding	General
Talk about and record my ideas through pictures, words and mock-ups	Evaluate my idea using a simple design criteria	Select materials suited for purpose
Explore options to strengthen designs using glue, tape and staples		

### Knowledge

I know:

How to be safe and hygienic when preparing food	How to select a tool for a specific job	The process involved in producing a running stitch
Where a variety of food comes from and the conditions needed to allow growth	How to achieve a desired effect and an appropriate movement with a simple slider mechanism	The names of some tools and how to stay safe when using scissors, a knife, a needle and a peeler
Sensory words like hard, soft, sticky, chewy, mushy, colourful, sweet, sour and bitter can be used to describe the texture, taste and appearance of foods.	Levers or sliders are used in products e.g. scissors, balances, moving books/cards	How to take inspiration from existing products to help with my own design ideas



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The basic parts of a healthy diet	How to join materials together for strength	
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