**Year 5 Skill Progression - DT**

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| **Subject** | 1st Half Term (37 days - 7 weeks) | 2nd Half Term (40 days - 8 weeks) | 1st Half Term (29 days - 6 weeks) | 2nd Half Term (35 days - 7 weeks) | 1st Half Term (19 days - 4 weeks) | 2nd Half Term (30 days - 6 weeks) |
| **DT** | Sewing – Sew their own coat of arms/bannerI develop & use my own design criteria to inform my ideas.I measure, mark, cut, shape & join with increasing accuracy.I use various finishing techniques with increasing accuracy.I identify strengths & weaknesses in my ideas & products, referring to my design criteria, and adapt my design accordingly.I can, with support, identify how to use maths & science to design products that work. | Cooking – Diwali based recipeI discuss safety & hygiene procedures.I know some foods that are grown & in the wider world. I know that food is needed to provide energy for the body.I can, with support, prepare & cook some savoury dishes safely & hygienically.I use techniques incl. chopping, slicing & baking. | Woodwork – Victorian Funfair RideI carry out research to identify the needs, wants & preferences of individuals & groups.I create annotated sketches and cross-sectional drawings.I explain my choice of tools & equipment in relation to techniques I will be using, & explain my choice of materials according to functional & aesthetic qualities.I produce lists of what I need & formulate step-by-step plans.I accurately measure, mark, cut, shape, join & combine materials.I consider the views of others to improve work.I critically evaluate the design, make & fitness for purpose as I work.I can, with support, identify how pulleys, gears & cams work.I can, with support, identify how electrical circuits can create functional products. | Cooking – Traditional Mediterranean CookingI know that seasons affect food availability.I can prepare & cook savoury dishes safely & hygienically.I know that recipes can be adapted to change the appearance, taste, texture & aroma of a dish. |  | Felting – Mountain landscapesI develop a simple design specification to guide my thinking & recognise when my products have to fulfil conflicting requirements.I use computer-aided design.I produce detailed lists of what I need and step-by-step plans.I can measure, mark, cut, shape, assemble, combine & finish materials & components accurately using techniques that involve several steps.I adapt my design as necessary and refer to this in my evaluation, comparing my product to my design brief & stating how it could be improved further.I can, with support, identify how 3D textile products can be made from a combination shapes.Cooking - Basic Cooking SkillsI know how food is processed into forms that can be eaten or used in cooking.I know that different foods contain different substances that are needed for health.I design, prepare & cook savoury dishes.I use a range of food preparation techniques. |