**Year 5 Skill Progression - DT**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **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/banner  I 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 recipe  I 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 Ride  I 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 Cooking  I 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 landscapes  I 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 Skills  I 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. |