

Practical skills and techniques, Technical skills and Food Preparation skills progression - a summary including key vocabulary

	YR	Y1	Y2
Practical skills/ techniques	<ul style="list-style-type: none"> • Explore construction kits (duplo & lego, stickle bricks, mobilo) • Measure - hold box close to get approximate length or draw round boxes to create template • Cut - scissors to snip • Cut - junior hacksaw on block, 1-1 with adult • Assemble, join, combine - explore all of the following: Pritt stick, glue & spreaders, masking tape, sellotape, staplers, hole punches & string/ribbon, paper clips, split pins 	<ul style="list-style-type: none"> • Explore construction kits (lego, construct-o-straws, gears) • Measure - draw round boxes to create template • Cut - scissors to snip • Cut - scissors, one blade to score and press like a knife • Cut - junior hacksaw on block, 1-1 with adult • Assemble & combine - combine materials eg two pieces of fabric, food ingredients, pieces of a construction kit, dowel and wheels • Join - focus on using masking tape/sellotape appropriately, sticking onto table edge to help cut a length of tape 	<ul style="list-style-type: none"> • Explore construction kits (lego, mechano/kinex, polydron) • Measure - in cm with a ruler • Cut - scissors to snip • Cut - scissors, one blade to score and press like a knife • Cut - junior hacksaw on block, 1-1 with adult • Assemble & combine - combine materials eg two pieces of fabric, food ingredients, pieces of a construction kit, dowel and wheels • Join - focus measuring with a ruler to cut appropriate lengths of card/paper/tape
Technical skills		<ul style="list-style-type: none"> • Levers & sliders • Textiles - two identical pieces of fabric can make a 3d textile (Christmas stockings) 	<ul style="list-style-type: none"> • Wheels and axles • Make freestanding structures stronger, stiffer and more stable • Combine food ingredients according to sensory characteristics
Food Prep skills		<ul style="list-style-type: none"> • 5 a day of fruit & veg • Understand safety and hygiene when preparing food • Prepare without using a heat source • Cut soft foods using bridge hold (eg bread, peppers, melon, strawberries) • Peel fruit and vegetables 	<ul style="list-style-type: none"> • Name and sort foods into 5 groups of The Eatwell Plate • Understand safety and hygiene when preparing and cooking food • Prepare some dishes using a heat source • Cut and chop using bridge hold (carrots, apple, cucumber) • Grate cheese, fruit and vegetables