



## Vocabulary Progression Design and Technology

	<b>Design, Make and Evaluate</b>	<b>Practical / Technical Knowledge</b>	<b>Cooking and Nutrition</b>
<b>Little Apples</b>	make build like dislike	<b>Tools:</b> scissors, paint brush, blocks balance join fix cut snip paint print draw decorate	spread mix cut
<b>Pippins Class</b>	experiment draw ideas	<b>Tools:</b> rolling pin, cutters, remote control  non-standard unit measurements – spoons, cups cut shape forward backwards roll build explain move describe glue fix better safe	cook spread roll stir slice  hygiene

<p><b>Bramley Class</b></p>	<p>cut stick assemble weave stiffer more stable weaker compare evaluate suitable purpose product construct improve strong sturdy stronger weaker stiffer instructions sustainable</p>	<p><b>Tools:</b> knife, needles, saw, hole punch Different materials and descriptive vocabulary</p> <p>mechanism slider lever wheels axles hinge assemble join shape</p>	<p>grate slice boil simmer pour eat measure healthy varied diet nutrition chop peel boil cook measure scales weigh</p>
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