

# DT at Glasshoughton Infant Academy

## Nursery



I join materials.  
I join materials in different ways.  
I cut using tools.  
I make models for specific purposes..



### Spring term

### Autumn term

### Summer term

I choose the most effective materials, tools and techniques for a purpose.  
I explain my choices.  
I work with my friends.  
I cut and mix food.



I use my imagination to build.  
I talk about my ideas.  
I mix using tools.  
I peel using tools.  
I spread using tools.  
I use my senses to explore different materials.  
I make a simple model.

I use tools safely.  
I select effective tools,  
I choose techniques and apply them.  
I chop and peel a range of foods.

## Reception

### Autumn term

### Spring term



I hold mark making tools with increasing control.  
I choose the most effective materials, tools and techniques.  
I explain my choices.  
I work cooperatively.  
I chop food using a knife safely.



I use my own ideas to make something.  
I describe how something works.  
I make my model stronger.  
I choose appropriate resources and tools.  
I talk about how to keep safe when working with food.  
I recognise basic hygiene principles when working with food.  
I say what I would change next time to improve my product.

## Year 1

### Summer term

I use cutting tools safely.  
I use peeling tools safely.  
I select effective tools.  
I plan and design a product.  
I choose techniques and apply them confidently.  
I talk about my work and justify my choices.  
I slice food safely using tools.



### Autumn term

I make a simple plan before making.  
I use my own ideas to make something.  
I make my model stronger.  
I choose appropriate resources and tools.  
I cut food safely and talk about the different ways to cut it.  
I use my own ideas to make something.  
I say what went well, what I would change and why.



I make a simple plan before making.  
I use my own ideas to make something.  
I make my model stronger.  
I choose appropriate resources and tools.  
I explain what cutting technique I am using and why.  
I explain to someone else how I want to make my product.  
I make a product which moves.  
I evaluate my product against the criteria and research.

### Spring term

### Summer term

I think of an idea and plan for suitable materials and equipment.  
I choose suitable tools and materials and explain why I have chosen them.  
I join materials and components in different ways.  
I explain what went well with my work.  
I explain why I have chosen specific textiles.  
I measure materials in standard units to use in a model or structure.  
I describe the ingredients I am using.  
I dice food using a knife safely.  
I grate food safely.



## Year 2

### Autumn term

I think of an idea and plan what to do next.  
I choose tools and materials and explain why I have chosen them.  
I join materials.  
I explain what I like about my work.  
I measure materials in non-standard units to use in a model or structure.  
I say what ingredients I am using.  
I am combining ingredients through stirring, mixing and whisking.



I think of an idea and plan for suitable materials, equipment and possible barriers that I may have to overcome.  
I choose suitable tools and materials and explain why I have chosen them, comparing them to other materials and tools.  
I join materials and components in different ways and say which is best and why.  
I explain what went well with my work and why.  
I explain why I have chosen specific textiles over others and compare them.  
I measure materials in standard units to use in a model or structure accurately.  
I describe the ingredients I am using and where they fit on the healthy plate.  
I choose the best technique to use when working with food and say why.

### Spring term

### Summer term

