

Franche Community Primary School: Curriculum Progression in DT

Chefs

EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
To know how to:	To know how to:	To know how to:	To know how to:	To know how to:	To know how to: measure ingredients	To know how to: measure ingredients
mix ingredients	use simple cutting	prepare simple dishes		chop a wider range of foods using	accurately using	accurately using different
	tools to prepare	safely and hygienically,	using different techniques i.e.	different techniques i.e. clawgrip,	different units	units
followsimple	soft fruit and	without using a heat	clawgrip, bridgegrip.	bridge grip.		
health and safety	vegetables	source			follow a recipe	follow a recipe
procedures			use sensory information to	measure ingredients using simple		
	followsimple	use techniques such as	evaluate a variety of	measures i.e. cup, tbsp	select appropriate	select appropriate
	health and safety	cutting, peeling and	ingredients		utensils for specific	utensils for specific jobs
	procedures	grating with greater		use sensory information to evaluate a	jobs.	
		confidence and	combine foods using different	variety of ingredients		cut, shape and knead
	peel, chop, slice	independency	utensils i.e. whisk, spatula		cut, shape and knead	dough
	and grate foods.			combine foods using different utensils	dough	
		name and sort foods	To know:	i.e. whisk, spatula		about a range of chefs
	To know:	into the five groups in			To know:	and their individual styles
		The Eatwell Plate	relevant health and safety	To know:	a range of chefs and	of cooking
	where a range of		procedures when handling and	relevant health and safety procedures	their individual styles	
	fruitand vegetables come	To know:	preparing foods	when handling and preparing foods	of cooking	about organic foods and the impact of these
	from.	that everyone should	about a range of fresh and	about a range of fresh and processed	about organic foods	
		eat at least five portions	processed foods for their	foods for their product	and the impact of	some more advance
	the principles of a	of fruit and vegetables	product		these	methods for mixing
	varied diet.	every day		whether foods are grown, reared or		ingredients i.e. rubbing in
			whether foods are grown,	caught	some more advance	
			reared or caught		methods for mixing	
				about fair trade foods	ingredients i.e.	
					rubbingin	
				about one key chef and their		
				contribution to healthy eating i.e. Jamie		
				Oliver – healthy schools		

