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| **Cooking and Nutrition** | **Design Skills** | | |
| * Can they describe the properties of the ingredients they are using? * Can they explain what it means to be hygienic? * Are they hygienic in the kitchen? * Can they explain what happens to certain materials when they are heated, e.g. bread, ice, chocolate? **Linked to science** * Can they explain what happens to certain materials when they are cooled, e.g. jelly, heated chocolate? **Linked to science** | Developing, planning and communicating ideas | Working with tools, equipment, materials and components to make quality products | Evaluating processes and products |
| * Can they think of ideas and plan what to do next? * Can they choose the best tools? Can they give a reason why these are best? **Linked history**. | * Can they join things (materials/ components) together in different ways? | * Can they explain what went well with their work? * If they did it again, can they explain what they would improve? |