

Year Group:	Reception / Year One	Term:	Autumn B	Theme:	Food Technology- Gingerbread Characters																							
PRIOR LEARNING				EARLY LEARNING GOALS																								
Reception children have experience of mixing materials together to combine ingredients. Year One children have learnt that design and technology is a process in which an item is made to either solve a problem or entertain. They have gained experience of designing a product for a purpose, practising creating a prototype and then making the product using skills they have learnt. The children know the names of some common fruit, vegetables and animals.				Expressive Art & Design ‘Creating with materials’ (ELG) - Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. - Share their creations, explaining the process they have used. Physical Development ‘Fine motor skills’(ELG) - Use a range of small tools, including scissors and cutlery - Begin to show accuracy and care when drawing.																								
SUBSTANTIVE KNOWLEDGE				DISCIPLINARY KNOWLEDGE																								
- Know that technology has been designed for a purpose to either solve a problem or entertain. - Know that a design is a plan or drawing of how an object looks or works. - Know that a recipe is a set of instructions for cooking food. - Know that an ingredient is one part of a mixture needed for making food.				- Use pictures and words to convey what they want to design / make. - Select pictures to help develop ideas. - Select materials from a limited range. - Explore existing products and investigate how they have been made (including teacher-made examples). - Talk about their design as they develop and identify good and bad points. - Say what they like and do not like about items they have made and attempt to say why - Start to use technical vocabulary. - Decorate using a variety of techniques. - Work safely and hygienically. - Hold icing tube in a pincer grip to aid with decoration.																								
KEY VOCABULARY				NEW VOCABULARY																								
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