



DESIGN & TECHNOLOGY

KEY VOCABULARY (March '23)

Design and Technology	
Cooking and Nutrition	
Art	

Key Stage 1: Year 1/2 (Cycle A)

Topic: How Have Homes Changed?

Topic: Once Upon a Time

template, fabric, fastening, stitch, seam, zip, names of fabrics, evaluating

Topic: Frozen

utensils, names of equipment, skin, seed, pulp, pip, core, peeling, cutting, squeezing, juicing, ingredients, evaluating

Topic: How does your garden grow?

slide, lever, slot, card, masking tape, paper fastener, pull, push, pivot

Topic: Nature Detectives

Topic: I do like to be beside the seaside

slide, lever, slot, card, masking tape, paper fastener, pull, push, pivot, diorama, stick

Key Stage 1: Year 1/2 (Cycle B)

Topic: Superheroes!

template, fabric, fastening, stitch, seam, zip, names of fabrics

Topic: Space

collage, design, slide, lever, slot, card, masking tape, paper fastener, pull, push, pivot

Topic: Weather

Topic: Fighting Fit

utensils, names of equipment, ingredients, dough, kneading, rolling, topping, evaluating, seasonal

Topic: Blue Planet

Topic: Go Wild (Africa)

wheels, axels, vehicle, chassis, assembling, fixed, free-moving

Lower Key Stage 2: Year 3/4 (Cycle A)

Topic: Stone Age Bone Age

stiffen, strengthen, slide, lever, slot, card, masking tape, paper fastener, pull, push, pivot, bridge, guide

Nutritious food: utensils, names of equipment, skin, seed, pulp, pip, core, peeling, cutting, squeezing, juicing, ingredients, evaluating

Topic: Norwich Through The Ages

slide, lever, slot, card, masking tape, paper fastener, pull, push, pivot, diorama, stick, materials, compare, sustainability, uniqueness

Topic: Volcanoes & Earthquakes

papier mache, development, stiffen, reinforce, flexibility, durability, junk, input, output

Lower Key Stage 2: Year 3/4 (Cycle B)

Topic: Ancient Egypt

criteria, tools, materials, construction, three-dimensional, net, scoring, marking out, template, prototype

Topic: Around the World in 80 Days

balloon, inflate, adhesives, scale, evaluate, design criteria, testing, prototype, suitability, resilience

Asian food: utensils, names of equipment, culture, sourcing, ingredients, texture, taste, appearance, aroma, edible, fresh, savoury, hygienic, spices

Topic: The Power of Monarchs: Henry VIII

Topic: The Power of Monarchs: Victoria

Upper Key Stage 2: Year 5/6 (Cycle A)

Topic: Let There Be Dragons!

utensils, names of equipment, ingredients, dough, kneading, rolling, topping, evaluating, seasonal, yeast, wholemeal, unleavened, nutrition, gluten, allergy, combine, fold, sprinkle

Pop-ups: stiffen, strengthen, slide, lever, slot, card, masking tape, paper fastener, pull, push, pivot, bridge, guide, spindle, gear, rotation, pulley

Topic: Magnificent Mayans/Romans

Topic: Water!

Bake Off: utensils, names of equipment, ingredients, dough, kneading, rolling, topping, evaluating, seasonal, yeast, wholemeal, unleavened, nutrition, gluten, allergy, combine, fold, sprinkle, bake, servings, courses, sweet, dessert, accompany, complementary

Year 5/6 (Cycle B) (including Team Turbo F1 Challenge project in summer term!)

Topic: Technological World

Cooking with Fruit: utensils, names of equipment, skin, seed, pulp, pip, core, peeling, cutting, squeezing, juicing, ingredients, evaluating, seasonal, air miles, harvested

Light-up Christmas cards: series, parallel, circuit, fault, connection, component, switch, battery, insulator, conductor, control, system, input, output, LDR, LED

Topic: Natural World

Topic: All Things Greek /STEM

template, fabric, fastening, stitch, seam, zip, names of fabrics, design, audience, appeal, logo, fashion, hem, design criteria, evaluation, innovation bridge, balance, load-bearing, testing, trial and improvement, strengthen, pulley, lever, raise, lower

Bake Off: utensils, names of equipment, ingredients, dough, kneading, rolling, topping, evaluating, seasonal, yeast, wholemeal, unleavened, nutrition, gluten, allergy, combine, fold, sprinkle, bake, servings, courses, sweet, dessert, accompany, complementary

We believe these skills are important for life because:

- We want children to have a combination of practical skills and understanding so that they are able to design, make and evaluate products and perhaps be future innovators
- We want children to have an awareness of social and environmental issues about sustainability of products in the future and become informed consumers
- We want children to be able to apply the principles of nutrition with the skills to cook a balanced meal and carry these ideas and skills through into adulthood