






Year 5 Key Concepts

Design 	Make 	Evaluate 	Technical Knowledge 	Cooking and nutrition 
<p>I can identify the needs, wants, preferences and values of particular individuals and groups</p> <p>I can use annotated sketches and cross-sectional drawings and exploded diagrams to develop and communicate my ideas</p> <p>I generate innovative ideas, drawing on research</p>	<p>I can produce appropriate lists of tools, equipment and materials that I need</p> <p>I can use techniques that involve a number of steps</p> <p>I can select materials and components suitable for the task</p> <p>I can demonstrate resourcefulness when tackling practical problems</p> <p>I can apply a range of finishing techniques, including those from art and design, with some accuracy</p>	<p>I can critically evaluate the quality of the design, manufacture and fitness for purpose of my products as I design and make</p> <p>I can evaluate my ideas and products against my original design specification</p> <p>I can investigate and analyse how sustainable the materials in products are</p> <p>I can investigate and analyse what impact products have beyond their intended purpose</p> <p>I know about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products</p>	<p>I know how to reinforce and strengthen a 3D framework</p> <p>I know that food ingredients can be fresh, pre-cooked and processed</p> <p>I know that a recipe can be adapted by adding or substituting one or more ingredients</p> <p>I know how mechanical systems such as levers and linkages or pneumatic systems create movement</p> <p>I know the correct technical vocabulary for the projects they are undertaking</p>	<p>I know how food is processed into ingredients that can be eaten or used in cooking</p> <p>I can demonstrate how recipes can be adapted to change the appearance, taste, texture and aroma</p>