

Know how to use a range of techniques, such as peeling, slicing, grating, kneading and spreading	Know what impact products have beyond their intended purpose	Know how to gather information about the needs and wants of groups or individuals	Know the correct technical vocabulary for the projects they are undertaking	Understand the relationship between a product';s features and its functionality and usability	Know and understand the importance of patent, copyright and trademark in the design process
Know how to prepare and cook safely and hygienically, including use of a heat source	Understand the purpose of their product and know which design features will appeal to intended users	Understand the link between choice of materials, functionality and aesthetics	Know the names of a wide range of tools and techniques, including how to employ them	Understand how important performance and appearance are in product design	Understand the role and importance of problem solving within the invention process
Know how to prepare food safely and hygienically, without using a heat source	Know why they need to make products suitable for intended end users and how this influences design	Know the importance of researching and using their findings in the design process	Know the names and properties of materials commonly used in the manufacture of products	Know the importance of including useful features within a product design	Know about significant inventors and developers and how they improved life for others
Know that food comes from plants or animals and that food has to be grown or caught	Know what they are designing and making and say what its purpose is	Know what they like and dislike about a product	Know the names of simple construction tools and equipment	Know the key features that define a product	Understand what inventors do and why they are important
Food Technology	Users and Purposes	Product Research	DT Vocabulary	Product Features	Invention and development