

Year 2 Key Concepts

 <p>Design</p>	 <p>Make</p>	 <p>Evaluate</p>	 <p>Technical Knowledge</p>	 <p>Cooking and nutrition</p>
<p>I can state what my product is for and how it will work</p> <p>I can explain how my product is suitable for its intended user</p> <p>I use simple design criteria to help develop their ideas</p> <p>I generate and communicate my ideas through simple drawings and labels (and including methods mentioned in Y1)</p> <p>I design purposeful, functional and appealing products that are based on agreed design criteria</p> <p>I am beginning to use ICT to support the design process</p>	<p>I can select from a range of tools and equipment, explaining their choices</p> <p>I can measure, mark out, cut and shape materials and components</p> <p>I can assemble, join and combine materials and components</p> <p>I can use finishing techniques, including those from art and design</p>	<p>I can make simple judgements about my products and ideas against design criteria</p> <p>I am able to explore; what I like and dislike about products where products might be used</p>	<p>I know how freestanding structures can be made stronger, stiffer and more stable</p> <p>I know the correct technical vocabulary for the projects they are undertaking</p>	<p>I can name and sort foods into the five groups in The Eatwell Plate</p> <p>I know that everyone should eat at least five portions of fruit and vegetables every day</p> <p>I know how to use techniques such as cutting, peeling and grating</p> <p>I know that food ingredients should be combined according to their sensory characteristics</p>