**DT2/1.1    Design**

DT2/1.1a    use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups

DT2/1.1b    generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

**DT2/1.2    Make**

DT2/1.2a    select from and use a wider range of tools and equipment to perform practical tasks accurately

DT2/1.2b    select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

**DT2/1.3    Evaluate**

DT2/1.3a    investigate and analyse a range of existing products

DT2/1.3b    evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

DT2/1.3c    understand how key events and individuals in design and technology have helped shape the world

**DT2/1.4    Technological Knowledge**

DT2/1.4a    apply their understanding of how to strengthen, stiffen and reinforce more complex structures

DT2/1.4b    understand and use mechanical systems in their products

DT2/1.4c    understand and use electrical systems in their products

DT2/1.4d    apply their understanding of computing to programme, monitor and control their products.

**DT2/2.1    Cooking & Nutrition**

DT2/2.1a    understand and apply the principles of a healthy and varied diet

DT2/2.1b    cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet

DT2/2.1c    become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]

DT2/2.1c    understand the source, seasonality and characteristics of a broad range of ingredients