



## Meltham Moor Primary School DT Vocabulary

EYFS	DESIGN	like dislike use
	MAKE	cut snip press fold
	EVALUATE	join fix glue stick
	TECHNICAL KNOWLEDGE	bumpy smooth shiny rough hard soft
	FOOD TECHNOLOGY	fruit and vegetables healthy/unhealthy eat different food
KS1	DESIGN	design criteria product user function mock-up model template
	MAKE	hygiene cutting measure folding join gluing shape tearing decorate printing mark out tool strengthen safety assemble finishing assemble drilling stitching templates shape material textile properties levers wheels axles
	EVALUATE	design criteria improved evaluate
	TECHNICAL KNOWLEDGE	stable stronger wheels axles lever slider wheel mechanism
	FOOD TECHNOLOGY	portion fruit and vegetables proteins- beans, pulses, fish, eggs, meat dairy/alternatives- cheese, milk, yoghurt carbohydrates- potatoes, bread, rice, pasta hygiene peeling grating cutting healthy/unhealthy
LKS2	DESIGN	appeal criteria research preference purpose intended user idea product annotate sketch prototype patterns sketches decide/decision model annotations notes cross-sections
	MAKE	tools equipment materials components function mechanical electrical construction finishing painting assemble stages of making measure mark out cutting shaping perimeter slots cut- outs mechanism levers pneumatic components



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		<p>construction textiles ingredients suitable</p>
	EVALUATE	<p>criteria evaluate product purpose user needs design construction methods strengths areas for development view preference reasons improve</p>
	TECHNICAL KNOWLEDGE	<p>lever systems air pressure structure pulleys shell join gears monitor adapt strong stiff reinforce linkages pneumatic systems movement force pulleys cams</p> <p>circuit component series parallel switches clips bulbs buzzers motors wires lights complete circuit</p> <p>program computer control debug sequence instructions algorithms</p>
	FOOD TECHNOLOGY	<p>processed peel chop slice grate mix fresh spread knead bake healthy diet varied organic</p> <p>savoury sweet recipe appearance peeling chopping grating mixing spreading prepare temperature taste texture hygiene safety measure gram kilogram cook utensils</p> <p>grown reared seasonal ingredients</p>
UKS2	DESIGN	<p>prototype cross section realistic innovative constraints discuss(ion) annotate decisions resources clarify constraints sketch cross-sectional generate model develop prototype exploded diagram step-by-step plans guide cost ideas pattern piece</p>



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		leisure culture enterprise industry surveys interviews design spec appealing fit-for- purpose questionnaires preferences individuals groups design features needs wants functional research
	MAKE	suitability aesthetic procedures accuracy cutting shaping joining finishing accuracy assemble combine components textiles seam allowance equipment techniques measure mark out drilling gluing filing sanding back stitch running stitch qualities of materials finishing steps
	EVALUATE	manufacture innovative sustainability construction effective designed products function(al) investigate suitable successful improvement intended impact materials methods analyse  strengths areas for development views developing design product criteria improve evaluate design spec quality manufacture
	TECHNICAL KNOWLEDGE	substituting strengthen stiffen reinforce  cams linkages mechanical cams pulleys gears movement linkages  complex electrical circuits components functional bulbs buzzers motors series parallel switches crocodile clips wires lights complete circuit  program computer control debug changes sequence instructions algorithms monitor
	FOOD TECHNOLOGY	aroma substance nutrients substitute adapting methods



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		cooking time temperature storage handling recipe  prepare cook savoury peeling chopping slicing grating mixing blending kneading baking melting whisking proving rise dissolving