# SKILLS AND KNOWLEDGE PROGRESSION IN Design Technology

	Design	Make	Evaluate	Technical knowledge	Cooking &	Study of
					Nutrition	an artist
'ear	Understand To understand contexts, users and purposes.  To work confidently within a range of contexts such as: imaginary, story-based, school and home.  To state what products they are making. To say who the product is for.  To state the purpose of the product.  To briefly explain how the product will work.  To use a simple design criteria to help develop their ideas  Generate To generate, develop, model and communicate ideas.  To use personal experiences to create own ideas.  To use knowledge of existing products to	Planning To select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] To make suggestions on what to do next.  To select from a range of tools and equipment, explaining their choice.  Practical skills & techniques To select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.  To follow simple health and safety procedures.  To use a range of materials and components (including construction materials and kits, textiles and food ingredients.  To assemble, join and combine	Own ideas/products To explore and evaluate a range of existing products  To able able to talk about their design ideas and what they are making  To make simple judgements about their products and ideas against a design criteria  Existing products To evaluate their ideas and products against design criteria  To explore what they like or dislike about a product  To explore what products are and who or what they are made for	Making products work Build structures, exploring how they can be made stronger, stiffer and more stable  To understand that a 3D textiles product can be assembled from two identical fabric shapes  To know about the simple working characteristics of materials and components	Where food comes from  To understand that all food comes from plants or animals  Food preparation, cooking and nutrition  To know that everyone should eat at least 5 portions of fruit and vegetables every day  To explain how to prepare simple dishes safely, without using a heat source  Tp use techniques such as cutting, peeling, mixing and grating with close supervision	About the work of a range of artists craft makers and designers, describing the differences and similarities between differen practices and disciplines, and making links to their own work.  Historic:  Modern: Technology Tom
	help come up with ideas.  To use talk and mark making to communicate ideas.	materials and components				
	Design	Make	Evaluate	Technical knowledge	Cooking & Nutrition	Study of an artist
rear	Understand To understand contexts, users and purposes.  To work confidently within a range of contexts such as: gardens, playgrounds, local community, industry and the wider environment  To explain what products they are making and how they will work  To explain the purpose of the product.  To discuss how they will make their products suitable for the intended user.  To use a simple design criteria to help develop their ideas – describe design using pictures and diagrams	Planning To select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] To select from a range of tools and equipment, explaining their choice.  To select from a range of materials and components according to their characteristics  Practical skills & techniques To select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics	Own ideas/products To explore and evaluate a range of existing products To able to talk about their design ideas, what they are making and why To make simple judgements about their products and ideas against a design criteria To suggest how their product could be changed/improved  Existing products To evaluate their ideas and products against design criteria	To explore and use mechanisms (eg: levers, sliders, wheels and axles) in their products  To Build structures, exploring how they can be made stronger, stiffer and more stable  To explain how food ingredients are combined according to their sensory characteristic	Where food comes from  To understand that food has to be farmed, grown elsewhere or caught  Food preparation, cooking and nutrition  To sort foods into the five groups in The Eatwell Plate  To know how to prepare simple dishes safely and hygienically, without using a heat source  To be able to use techniques such as cutting, peeling and grating with care	Historic:  Modern: Technology Tom: Basic vehicles/ moving creatures and scenes  Kiddy Cook

	Generate	To use a range of materials and	To explore how products work and how or			
	To generate, develop, model and	components (including construction	where they might be used			
	communicate ideas.	materials and kits, textiles, food	To combine out at an extension and devetor and			
	To use knowledge of existing products to	ingredients and mechanical components)	To explain what materials products are made from and why			
	come up with their ideas	components)	made nom and why			
	come up with their ideas	To measure, mark out, cut and shape				
	To model ideas by exploring materials,	materials and components				
	components and construction kits and by					
	making templates and mock ups	To follow procedures for safety and				
		hygiene				
	To use IT, where appropriate to develop					
	and communicate their ideas					
	Design	Make	Evaluate	Technical knowledge	Cooking &	Study of
				S .	Nutrition	_
					Nutrition	an artist
Year	Understand	Planning	Evaluating	Making products work		Historic:
3	To understand contexts, users and	To select from and use a range of	To evaluate their ideas and products	To be on how to you be write a factor and are a selection of		Madam
	purposes.  To work confidently within a range of	tools and equipment to perform practical tasks [for example, cutting,	against their own design criteria and consider the views of others to improve	To know how to use learning from science and maths to help design and make products that		Modern: Technology Tom:
	contexts such as home, school and	shaping, joining and finishing]	their work.	work		The Colloseum
	lesuire	accurately.	To identify the strengths and areas for	WOIN		THE COHOSEUM
	losdiio	docuratory.	development in their ideas and products	To understand that materials have both functional		Discovery
	To describe the purpose of their products	To select tools and equipment suitable		properties and aesthetic qualities		museum – Ships
		for the task.	To refer to their design criteria as they	·		and ship building
	To highlight key design features of their		design and make	To know that materials can be combined and		,
	products that will appear to the intended	To explain the choice of tools and		mixed to create more useful characteristics		Kiddy Cook
	users	equipment in relation to the skills and	To use their design criteria to evaluate			
	To be different to the second of the second of	techniques they will be using.	their completed products	To develop an understanding that mechanical		
	To briefly outline how particular parts of	To order the main stages of making	Evoluating	and electrical systems have an input, process		
	their products work	To order the main stages of making.	Evaluating To investigate and analyse a range of	and output		
	To conduct a simple survey from the		existing products			
	target audience to highlight needs and	Practical skills and techniques	omening products	To explain how simple electrical circuits and		
	wants from the product	To select from and use a wider range	To know how and why materials have	components can be used to create functional		
		of materials and components,	been chosen	products		
	To develop own design criteria to use	including construction materials,				
	these to inform their ideas – describe	textiles and ingredients, according to	To know what methods of construction	To know how to make strong, stiff shell structures		
	using pictures and written description.	their functional properties and	have been used			
	<u>Generate</u>	aesthetic qualities.	To understand how well products meet			
	To generate, develop, model and	To follow procedures for safety and	user needs and wants			
	communicate ideas.	hygiene				
	To share and clarify ideas through		To understand where and when products			
	discussion.	To use a wider range of materials and	were designed and made			
		components than KS1 including				
	To model ideas using prototypes.	construction	Fundamen			
	To use appointed alcatebas to deviate		Evaluating			
	To use annotated sketches to develop		To understand how key events and			
	and communicate ideas.		individuals in design and technology have helped shape the world.			
	To create realistic ideas focused on the		navo noipea snape the world.			
	needs of the user.		To talk about inventors, designers,			
			engineers, chefs and manufacturers who			
	To consider the availability of resources		have developed ground breaking products			
	when designing products.					

	Design	Make	Evaluate	Technical knowledge	Cooking & Nutrition	Study of an artist
Voar	Understand	Planning	Evaluating	Making products work		
Year 4	Understand To understand contexts, users and purposes.  To work confidently within a range of contexts such as culture, enterprise, industry and the wider environment.  To indicate design features of their products that will appear to the intended users.  To explain how particular parts of their product work.  To gather information from the target audience to highlight needs and wants from the product.  To develop own design criteria to use these to inform their ideas – describe using pictures and written description.  Generate To generate, develop, model and communicate ideas.  To model ideas using prototypes and pattern pieces. To use cross-sectional drawings and exploded diagrams to develop and communicate their ideas.  To use computer aided design to develop and communicate their ideas.  To consider the availability of resources, then needs of the user and generate realistic ideas when making design	Planning To select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] accurately.  To select materials and components suitable for the task  To explain their choice of materials and components according to functional properties and aesthetic qualities  To order and discuss the stages of making  Practical skills and techniques To 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.  To follow procedures for safety and hygiene  To use a wider range of materials and components than KS1 including construction	How well products work to achieve their purposes  How well products meet user needs and wants  To say whether products can be inpycled or reused  Evaluating To understand how key events and individuals in design and technology have helped shape the world.  To explain and discuss about inventors, designers, engineers, chefs and manufacturers who have developed	Making products work  To know how to use learning from science and maths to help design and make products that work  To know how to program a computer to control their products  To make strong, stiff shell structures  To understand that a single fabric shape can be used to make a 3D textiles product  To explain how mechanical systems such as levers and linkages or pneumatic systems create movement  To understand that food ingredients can be fresh, pre-cooked and processed	Where food comes from  To know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world  Food preparation  To know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source  To use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking  To understand that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The Eatwell Plate  To express that to be active and healthy, food and drink are needed to provide energy for the body	Historic:  Modern: Technology Tom:  Boats  Discovery museum – bridges  Kiddy Cook
	decisions.  Design	Make	ground breaking products <b>Evaluate</b>	Technical knowledge	Cooking &	Study of
	Doolgii	litare	Lvaluate	l common knowledge	_	_
					Nutrition	an artist
Year 5	Understand To understand contexts, users and purposes.  To work confidently within a range of contexts, such as the home, school and leisure	Planning To select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] accurately.	Evaluating To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.  To identify the strengths and areas for	Making products work  how to use learning from science and maths to help design and make products that work  that materials have both functional properties and aesthetic qualities	Where food comes from  that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world	Historic: Joseph Swan  DeGroote  Babbage
	To describe the purpose of their products  To indicate the design features of their products that will appeal to intended user	To select tools and equipment suitable for the task  To explain their choice of tools and equipment in relation to the skills and	development in their ideas and products  To consider the views of others, including intended users, to improve their work	that materials can be combined and mixed to create more useful characteristics that mechanical and electrical systems have an	that seasons may affect the food available how food is processed into	<b>Modern:</b> Discovery Musuem
	To explain how particular parts of their products work	techniques they will be using  To select materials and components suitable for the task	To critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make	input, process and output	ingredients that can be eaten or used in cooking	Kiddy Cook

To carry out research, using interviews and questionnaires.

To identify the needs, wants, preferences and values of particular individuals and groups

To develop a simple design specification to guide their thinking

#### Generate

To generate, develop, model and communicate ideas.

To share and clarify ideas through discussion

To model their ideas using prototypes and pattern pieces

To use annotated sketches, crosssectional drawings and exploded diagrams to develop and communicate their ideas

To use computer-aided design to develop and communicate their ideas

To generate realistic ideas, focusing on the needs of the user

To make design decisions that take account of the availability of resources To explain their choice of materials and components according to functional properties and aesthetic qualities

To produce appropriate lists of tools, equipment and materials that they need

To formulate step-by-step plans as a guide to making

Practical skills and techniques To 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.

To follow procedures for safety and hygiene

To use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components

To accurately measure, mark out, cut and shape materials and components

To accurately assemble, join and combine materials and components

To accurately apply some finishing techniques, including those from art and design

To use techniques that involve a number of steps

To demonstrate resourcefulness when tackling practical problems

## **Planning**

To select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] accurately.

To follow procedures for safety and hygiene

> To use a wider range of materials and components than KS1, including construction materials and kits, textiles, food ingredients, mechanical components and electrical components

> > To use accurate measurements to assemble, join and combine materials and components.

To formulate step by step plans as a quide to making.

To evaluate their ideas and products against their original design specification

## Evaluating

To investigate and analyse a range of existing products.

how well products have been designed and made

why materials have been chosen

what methods of construction have been used

how well products work to achieve their purposes

how well products meet user needs and

how much products cost to make

how innovative products are

how sustainable the materials in products are

what impact products have beyond their intended purpose

#### Evaluating

To understand how key events and individuals in design and technology have helped shape the world.

about inventors, designers, engineers, chefs and manufacturers who have developed ground-breaking products

how more complex electrical circuits and components can be used to create functional

how to program a computer to monitor changes in the environment and control their products

how to reinforce and strengthen a 3D framework

that a 3D textiles product can be made from a combination of fabric shapes

To know that a recipe can be adapted by adding or substituting one or more ingredients

## Food preparation

To prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source

To use a range of techniques such as peeling, chopping, slicing, grating, mixing spreading, kneading and baking

To know that recipes can be adapted to change the appearance, taste, texture and aroma

To know different food and drink contain different substances nutrients, water and fibre - that are needed for health

# Year

Understand To understand contexts, users and purposes.

To work confidently within a range of contexts, such as culture, enterprise, industry and the wider environment.

To explain the purpose of their product.

To explain the design features of their products that will appeal to intended user.

To explain how particular parts of their products work.

To carry out research, using surveys and web based resources.

To identify the needs, wants, preferences and values of particular individuals and groups

## Evaluating

To evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

To explain the strengths and areas for development in their ideas and products.

To critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make.

To evaluate their ideas and products against their original design specification. Evaluating

To investigate and analyse a range of existing products

To investigate and analyse how innovative products are.

## Making products work

how to use learning from science and maths to help design and make products that work

how mechanical systems such as cams or pulleys or gears create movement

how to program a computer to monitor changes in the environment and control their products

how more complex electrical circuits and components can be used to create functional products

To know that a recipe can be adapted by adding or substituting one or more ingredients

#### Where food comes from

To know that that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world

To know that seasons may effect the food available.

To know that food is processed into ingredients that can be eaten or used in cooking.

## Food preparation, cooking and nutrition

To prepare and cook a variety of predominantly savoury dishes safely and hygienically including,

## Artist:

Historic

Sir Isaac Newton

**DeGroote** 

Babbage

## Modern:

Technology Tom: WW1 and WW2 structures and scenes Anderson shelters Motorised battle tanks

Nissan

Kiddy Cook

To develop a design specification to guide their thinking.

#### Generate

To generate, develop, model and communicate ideas.

To share and clarify ideas through discussion.

To model and develop their ideas using prototypes and pattern pieces.

To use annotated sketches, crosssectional drawings and exploded diagrams to support and explain their ideas.

To use computer-aided design to develop and communicate their ideas

To use realistic ideas, focused on the needs of the user -

To make design decisions that take account of the availability of resources

## Practical skills and techniques

To 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.

To demonstrate resourcefulness when tackling practical problems.

To use techniques that involve several numbers of steps.

To accurately apply a range finishing techniques, including those from art and design.

To analyse how sustainable to materials in products are.

To investigate the impact products have beyond their intended purpose.

#### **Evaluating**

To understand how key events and individuals in design and technology have helped shape the world.

To know about inventors, designers, engineers, chefs and manufacturers who have developed ground breaking products.

where appropriate, the use of a heat source

To use a range of techniques such as peeling, chopping, slicing, grating, mixing spreading, kneading and baking.

To know that recipes can be adapted to change the appearance, taste, texture and aroma

To know different food and drink contain different substances – nutrients, water and fibre – that are needed for health

## **EYFS**

## **Exploring and using media and materials**

## **30-50** months

- Explores colour and how colours can be changed.
- Understands that they can use lines to enclose a space, and then begin to use these shapes to represent objects.
- Beginning to be interested in and describe the texture of things.
- · Uses various construction materials.
- · Beginning to construct, stacking blocks vertically and horizontally, making enclosures and creating spaces.
- Joins construction pieces together to build and balance.
- Realises tools can be used for a purpose.

## 40-60 months

- · Explores what happens when they mix colours.
- · Experiments to create different textures.
- Constructs with a purpose in mind, using a variety of resources.
- Uses simple tools and techniques competently and appropriately.
- Selects appropriate resources and adapts work where necessary.
- · Selects tools and techniques needed to shape, assemble and join materials they are using.

## **Being Imaginative**

## **30-50 months**

Uses available resources to create props to support role-play.

Captures experiences and responses with a range of media, such as music, dance and paint and other materials or words.

## **40-60 months**

· Chooses particular colours to use for a purpose.