Design and Technology Progression of Knowledge and Skills

Key Stage 1 National Curriculum Expectations

Design

Pupils should be taught to:

- design purposeful, functional, appealing products for themselves and other users based on design criteria;
- generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology.

Make

Pupils should be taught to:

- select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing];
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.

Evaluate

Pupils should be taught to:

- explore and evaluate a range of existing products;
- evaluate their ideas and products against design criteria.

Key Stage 2 National Curriculum Expectations

Design

Pupils should be taught to:

- 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;
- generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design.

Make

Pupils should be taught to:

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

Evaluate

Pupils should be taught to:

- investigate and analyse a range of existing products;
- evaluate their ideas and products against their own design criteria and consider the views of others to improve their work;
- understand how key events and individuals in design and technology have helped shape the world.

Technical Knowledge

Pupils should be taught to:

- build structures, exploring how they can be made stronger, stiffer and more stable;
- explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.

Cooking and Nutrition

Pupils should be taught to:

- use the basic principles of a healthy and varied diet to prepare dishes;
- understand where food comes from.

Technical Knowledge

- apply their understanding of how to strengthen, stiffen and reinforce more complex structures;
- understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages];
- understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors];
- apply their understanding of computing to program, monitor and control their products.

Cooking and Nutrition

Pupils should be taught to:

- understand and apply the principles of a healthy and varied diet;
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques; understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

EYFS	Expressive Arts and Design					
	ELG: Creating with Materials					
	Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function					
	Share their creations, explaining the process they have used					
	Make use of props and materials when role playing characters in narratives and stories.					

	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
DESIGNING	 I think of design ideas and design products for a purpose. I begin to use a ruler where necessary when drawing designs. Generate, develop, model and communicate their ideas through talking, drawing, templates, mockups and, where appropriate, information and communication technology. I label my design. 	 I think of ideas and plan for a clear purpose and an intended user. I refine my design after the technical challenge tasks. I select the materials and name the technique I am using for my design. Iabel my designs with moving parts or key features. 	 I think of ideas and plan for a clear purpose and an intended user to meet a range of different needs. I refine my design after the technical challenge tasks, giving reasons for our changes. I can carefully select appropriate tools, materials and techniques, explaining why we have chosen them. I label my designs with moving parts, key features. 	 I think of ideas and plan for a clear purpose and an intended user to meet a range of different needs. I refine my design after the technical challenge tasks, taking the views of users into account. I can work efficiently by carefully selecting appropriate tools, materials and techniques, explaining why we have chosen them. I label my designs with moving parts, key features and explanation of how my product will work. 	 I can design with a user in mind, motivated by the service a product will offer. I can continually refine my design and make prototypes. I can carefully select materials for a purpose, ensuring the finished product is of high quality. I can draw and label a 3D design clearly with an explanation of how my product will work. 	 I can design with a user in mind, motivated by the service a product will offer and results from market research. I make products through stages of prototypes, making continual refinements and explaining the strengths and weakness. I can carefully select materials for a purpose, ensuring the finished product is of high quality. I can draw and label a 3D design clearly with an explanation of how my product will work.
FOOD	 I use knives safely to cut food (with help). I use a mixing bowl to prepare a mixture. I can make a basic food product. I know that I have to wash my hands and keep work surfaces clean when preparing food. 	 I cut, peel or grate ingredients safely and hygienically. I can design and make a basic food product. I can assemble and cook ingredients. I begin to measure ingredients using measuring cups or spoons. 	 I prepare ingredients safely and hygienically using appropriate utensils. I can follow a recipe. I can weigh or measure ingredients using weighing scales. I can assemble and cook ingredients I describe my food product in terms of taste, texture, flavour 		 I understand the importance of correct storage and handling of ingredients. I carefully select ingredients based on the consumers' needs and preferences. I can weigh and measure ingredients accurately and scale up or down a recipe. 	

		and relate this to the intended purpose of the food.	I can assemble and cook ingredients and refine methods and cooking times and temperatures.
TEXTILES	 I can choose fabric suitable for a purpose. I can begin to mark and cut fabric. I can join fabrics with glue. I can join fabrics with glue. I join textiles using glue or a simple stit 	 I design and make my textile. I use sharp scissors accurately to cut textiles into various I can practice a basic 	measurements) myown textiles product.I create an object
CONTROL AND MECHANISMS	 I have explored how moving objects work. I have made a product that uses movement. (lever/pulley/sliders) Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. I have made a product that winding mechanism (e.g. wheels, windin or a lever or a hinge (to make a movement) 	s. that uses both electrical and mechanical components. • I combine a number of components well in my product.	 finished in a way that would appeal to users. My product is improved after testing. I can convert rotary

				 My product is well finished in a way that would appeal to users. My product is improved after testing. 	 [for example, gears, pulleys, cams, levers and linkages] I can spot issues with my product in the planning and testing stages and make appropriate alterations. 	
STRUCTURES	 I have made basic structures. I describe the materials I have used to make my structure. I measure and mark out the materials I need for my structure. I have found out how to make materials for my structure stronger by folding, joining or rolling. 	 I have made basic structures. I measure and mark out the materials I need for my structure. I have found out how to make materials for my structure stronger by folding, joining or rolling. I can make structures stronger by folding, joining or by changing their shape (columns, triangles). I accurately measure and mark out materials with care and use safe ways of cutting it, including using a junior hacksaw. I use a range of joins. 	 I describe the materials I have used to make my structure. I understand how freestanding structures can be made stiffer and stronger and can use this knowledge to improve my structure. I use scoring, cutting and folding to shape materials accurately. My methods of working are precise so that products have a high quality finish. I join materials to make products using both permanent and temporary fastenings. 	 I can show how to make strong, stiff structures using flimsy materials, such as paper and cardboard. I measure precisely using mm and then use scoring, and folding to shape materials accurately with a focus on precision. I make cuts (scissors, snips, saw) accurately and reject pieces that are not accurate and improve my technique. I can accurately apply a range of finishing techniques including those from art to achieve a desired aesthetic. I can create complex joints to hold together heavier, more complex structures. 		 I measure and select materials with workability in mind. I make very careful and precise measurements so that joins, holes and openings are in exactly the right place. I ensure that edges are finished by sometimes adding other materials. (e.g. edging strips). My joins are strong and stable, giving extra strength to my products- as well as some joins being flexible to allow for dismantling or folding.
EVALUATING PROCESSES AND PRODUCTS	 I can talk about my own and others' work. I can begin to describe how a product works. I can look at different existing products/designs. 	 I recognise what I have done well in my work. I suggest things I could do in the future. I can compare existing products/designs. 	 I identify where my evaluations have led to improvements in my products. I can discuss the strengths and weaknesses of existing designs against a criteria. 	 I reflect on my designs and develop them bearing in mind the way they will be used. I can independently identify what is working well and what can be improved. I can evaluate and analyse, specifically, 	 I test and evaluate my products, showing that I understand the situations my products will have to work. I can begin to evaluate the pros and cons of using different materials and resources. 	 I evaluate my products and how I used information sources to inform my design. I am aware that resources may be limited (budget, time, availability).

		I can look at and discuss the work of famous and important designers.	•	what makes an existing product good. I understand how designers	•	I can use the strengths of an existing products to evaluate and improve my product. I understand how the important designs have changed the world.	•	I can evaluate an existing product and suggest improvements. I can evaluate the importance of previous design and technology feats and explain how they have changed the world.
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