King Edward Primary School DT Curriculum Skills Progression

	Design	Make	Evaluate	Technical knowledge - Food and
				nutrition
EYFS	*Select appropriate resources *Use gestures, talking and arrangements of materials and components to show design * Use contexts set by the teacher and myself *Use language of designing	*Construct with a purpose, using a variety of resources *Use simple tools and techniques *Build / construct with a wide range of objects *Select tools & techniques to shape, assemble and join *Replicate structures with materials / components *Discuss how to make an activity safe and hygienic	*Dismantle, examine, talk about existing objects/structures *Consider and manage some risks *Practise some appropriate safety measures independently *Talk about how things work	*Begin to understand some food preparation tools, techniques and processes *Practise stirring, mixing, pouring, blending *Discuss how to make an activity safe and hygienic *Discuss use of senses *Understand need for variety in food
	*Use language of designing and making (join, build, shape, longer, shorter, heavier etc.)	*Record experiences by drawing, writing, voice recording *Understand different media can be combined for a purpose	*Look at similarities and differences between existing objects / materials / tools *Show an interest in technological toys *Describe textures	*Begin to understand that eating well contributes to good health

<u>YEAR</u>	Design	Make	Evaluate	Technical	Technical	Technical	Technical knowledge – Food and
1_				knowledge – Materials/stru	knowledge	knowledge - Textiles	nutrition
				ctures	- Mechanism	rexilles	
				Clures	Mechanism S		
		*explain what I'm making and	*talk about my work,	*begin to measure	*begin to use	*measure, cut	describe textures
	* have own ideas	why	linking it to what I was asked to do	and join materials, with some support	levers or slides	and join textiles to make a	*wash hands & clean surfaces
	* explain what I want to do	*consider what I need to do next	* talk about existing	*describe		product, with some support	*think of interesting ways to decorate food
	*explain what my product is for, and how it will work	*select tools/equipment to	products considering: use, materials, how	differences in materials		*choose	*say where some foods come from, (i.e.
	* use pictures and words to	cut, shape, join, finish and explain choices	they work, audience, where they might be	*suggest ways to		suitable textiles	plant or animal)
	plan, begin to use models	*measure, mark out, cut and	used	make material/product			*describe differences between some food groups (i.e. sweet, vegetable etc.)
	* design a product for myself following design criteria	shape, with support	*talk about existing products, and say	stronger			*discuss how fruit and vegetables are healthy
	*research similar existing	*choose suitable materials and explain choices	what is and isn't good				*cut, peel and grate safely, with support
	products	*try to use finishing techniques to make product look good	* talk about things that other people have made				
		*work in a safe and hygienic manner	*begin to talk about what could make product better				
End of	Design purposeful, functional,	Select from and use a range	*Explore and evaluate	*Build structures,	*Explore and		*Use the basic principles of a healthy and
KS	appealing products for	of tools and equipment to	a range of existing	exploring how they	use		varied diet to prepare dishes
expecta	themselves and other users	perform practical tasks [for	products	can be made	mechanisms		*Understand where food comes from.
tions	based on design criteria	example, cutting, shaping,	*Evaluate their ideas	stronger, stiffer and	[for example,		onderstand where rood comes from.
	*Generate, develop, model	joining and finishing]	and products against	more stable	levers, sliders,		
	and communicate their ideas	*Select from and use a wide	design criteria		wheels and		
	through talking, drawing,	range of materials and			axles], in their		
	templates, mock-ups and,	components, including			products.		
	where appropriate,	construction materials,					
	information and	textiles and ingredients,					
	communication technology	according to their					
		characteristics					

	Design	Make	Evaluate	Technical	Technical	Technical	Technical knowledge – Food and
<u>YEAR</u>				knowledge -	knowledge	knowledge -	nutrition
<u>2</u>				Materials/stru	-	Textiles	
_				ctures	Mechanism		
					s		
	* have own ideas and plan	*explain what I am making	* describe what went	*measure materials	*use levers or	*measure	explain hygiene and keep a hygienic kitchen
	what to do next	and why it fits the purpose	well, thinking about design criteria	*describe some	slides	textiles	*describe properties of ingredients and
	* explain what I want to do	*make suggestions as to what		different	*begin to	*join textiles	importance of varied diet
	and describe how I may do it	I need to do next.	* talk about existing	characteristics of	understand	together to	*
	* explain purpose of product,	*join materials/components	products considering:	materials	how to use wheels and	make a product,	*say where food comes from (animal, underground etc.)
	how it will work and how it	together in different ways	use, materials, how	*join materials in	axles	and explain how	dilderground etc.)
	will be suitable for the user	together in unierent ways	they work, audience,	different ways		I did it	*describe how food is farmed, home-grown,
	will be suitable for the usel	*measure, mark out, cut and	where they might be	amerene ways		*carefully cut	caught
	* describe design using	shape materials and	used; express personal opinion	*use joining, rolling		textiles to	
	pictures, words, models,	components, with support.	personal opinion	or folding to make it		produce	*draw eat well plate; explain there are
	diagrams, begin to use ICT		*evaluate how good	stronger		accurate pieces	groups of food
		*describe which tools I'm	existing products are				*describe "five a day"
	* design products for myself	using and why		*use own ideas to try to make product		*explain choices	describe live a day
	and others following design	*choose suitable materials	*talk about what I	stronger		of textile	*cut, peel and grate with increasing
	criteria	and explain choices	would do differently if I were to do it again			*understand	confidence
	* choose best tools and	depending on characteristics.	and why			that a 3D textile	
	materials, and explain choices		,			structure can be	
	•	*use finishing techniques to				made from two	
	* use knowledge of existing	make product look good				identical fabric	
	products to produce ideas	*				shapes	
5.1.6	Design numerosful functional	*work safely and hygienically	*F	*D:ld atmata	*5		*Iloo kho hoois miinsimlas of a boolkhu and
End of KS	Design purposeful, functional, appealing products for	Select from and use a range of tools and equipment to	*Explore and evaluate a range of existing	*Build structures, exploring how they	*Explore and use		*Use the basic principles of a healthy and varied diet to prepare dishes
expecta	themselves and other users	perform practical tasks [for	products	can be made	mechanisms		
tions	based on design criteria	example, cutting, shaping,		stronger, stiffer and	[for example,		*Understand where food comes from.
	_	joining and finishing]	*Evaluate their ideas	more stable	levers, sliders,		
	*Generate, develop, model		and products against	-	wheels and		
	and communicate their ideas	*Select from and use a wide	design criteria		axles], in their		
	through talking, drawing,	range of materials and			products.		
	templates, mock-ups and,	components, including					
	where appropriate, information and	construction materials, textiles and ingredients,					
	communication technology	according to their					
	communication technology	characteristics					
		5					

YEAR	Design	Make	Evaluate	Technical knowledge –	Technical knowledge	Technical knowledge -	Technical knowledge – Food	Technical knowledge -
3				Materials/stru	-	Textiles	and nutrition	Electrical
=				ctures	Mechanism			systems
					s			
	*begin to research others' needs * show design meets a range of requirements * describe purpose of product * follow a given design criteria * have at least one idea about how to create product * create a plan which shows order, equipment and tools *describe design using an accurately labelled sketch and words * make design decisions *explain how product will work * make a prototype * begin to use computers to show design	select suitable tools/equipment, explain choices; begin to use them accurately * select appropriate materials, fit for purpose. * work through plan in order *consider how good product will be * begin to measure, mark out, cut and shape materials/components with some accuracy * begin to assemble, join and combine materials and components with some accuracy * begin to apply a range of finishing techniques with some accuracy	* look at design criteria while designing and making *use design criteria to evaluate finished product * say what I would change to make design better *begin to evaluate existing products, considering: how well they have been made, materials, whether they work, how they have been made, fit for purpose * begin to understand by whom, when and where products were designed * learn about some inventors/designers/ engineers/chefs/ manufacturers of ground-breaking products	*use appropriate materials *work accurately to make cuts and holes * join materials *begin to make strong structures	measure carefully to avoid mistakes *attempt to make product strong *continue working on product even if original didn't work *make a strong, stiff structure	*join different textiles in different ways *choose textiles considering appearance and functionality *begin to understand that a simple fabric shape can be used to make a 3D textiles project	*carefully select ingredients *use equipment safely *make product look attractive *think about how to grow plants to use in cooking *begin to understand food comes from UK and wider world *describe how healthy diet= variety/balance of food/drinks *explain how food and drink are needed for active/healthy bodies. *prepare and cook some dishes safely and hygienically *grow in confidence using some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking	*use simple circuit in product *learn about how to program a computer to control product.

YEAR 4	Design	Make	Evaluate	Technical knowledge – Materials/stru ctures	Technical knowledge - Mechanisms	Technical knowledge - Textiles	Technical knowledge - Food and nutrition	Technical knowledge – Electrical systems
	* use research for design ideas * show design meets a range of requirements and is fit for purpose *begin to create own design criteria *have at least one idea about how to create product and suggest improvements for design. * produce a plan and explain it to others *say how realistic plan is. *include an annotated sketch *make and explain design decisions considering availability of resources *explain how product will work * make a prototype *begin to use computers to show design.	* select suitable tools and equipment, explain choices in relation to required techniques and use accurately *select appropriate materials, fit for purpose; explain choices * work through plan in order. * realise if product is going to be good quality * measure, mark out, cut and shape materials/components with some accuracy *assemble, join and combine materials and components with some accuracy *apply a range of finishing techniques with some accuracy	refer to design criteria while designing and making *use criteria to evaluate product * begin to explain how I could improve original design *evaluate existing products, considering: how well they've been made, materials, whether they work, how they have been made, fit for purpose * discuss by whom, when and where products were designed * research whether products can be recycled or reused * know about some inventors/designers/ engineers/chefs/man ufacturers of ground- breaking products	measure carefully to avoid mistakes *attempt to make product strong *continue working on product even if original didn't work *make a strong, stiff structure	*select most appropriate tools / techniques *explain alterations to product after checking it *grow in confidence about trying new / different ideas. *use levers and linkages to create movement *use pneumatics to create movement	think about user when choosing textiles *think about how to make product strong * begin to devise a template *explain how to join things in a different way *understand that a simple fabric shape can be used to make a 3D textiles project	explain how to be safe/hygienic *think about presenting product in interesting/ attractive ways *understand ingredients can be fresh, pre-cooked or processed *begin to understand about food being grown, reared or caught in the UK or wider world *describe eat well plate and how a healthy diet=variety / balance of food and drinks *explain importance of food and drink for active, healthy bodies *prepare and cook some dishes safely and hygienically *use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking	use number of components in circuit *program a computer to control product

<u>YEAR</u> <u>5</u>	Design	Make	Evaluate	Technical knowledge – Materials/stru ctures	Technical knowledge - Mechanisms	Technical knowledge - Textiles	Technical knowledge – Food and nutrition	Technical knowledge – Electrical systems
	*use internet and questionnaires for research and design ideas *take a user's view into account when designing * begin to consider needs/wants of individuals/groups when designing and ensure product is fit for purpose *create own design criteria * have a range of ideas *produce a logical, realistic plan and explain it to others. *use cross-sectional planning and annotated sketches * make design decisions considering time and resources. *clearly explain how parts of product will work. *model and refine design ideas by making prototypes and using pattern pieces. *use computer-aided designs	* use selected tools/equipment with good level of precision * produce suitable lists of tools, equipment/materials needed *select appropriate materials, fit for purpose; explain choices, considering functionality * create and follow detailed step-by-step plan * explain how product will appeal to an audience * mainly accurately measure, mark out, cut and shape materials/components *mainly accurately assemble, join and combine materials/components * mainly accurately apply a range of finishing techniques * use techniques that involve a small number of steps * begin to be resourceful with practical problems	evaluate quality of design while design while designing and making *evaluate ideas and finished product against specification, considering purpose and appearance. *test and evaluate final product * evaluate and discuss existing products, considering: how well they've been made, materials, whether they work, how they have been made, fit for purpose * begin to evaluate how much products cost to make and how innovative they are *research how sustainable materials are *talk about some key inventors/designers/ engineers/ chefs/manufacturers of ground-breaking products	select materials carefully, considering intended use of product and appearance *explain how product meets design criteria *measure accurately enough to ensure precision *ensure product is strong and fit for purpose *begin to reinforce and strengthen a 3D frame	refine product after testing *grow in confidence about trying new / different ideas *begin to use cams, pulleys or gears to create movement	*think about user and aesthetics when choosing textiles *use own template * think about how to make product strong and look better *think of a range of ways to join things *begin to understand that a single 3D textiles project can be made from a combination of fabric shapes.	*explain how to be safe / hygienic and follow own guidelines *present product well - interesting, attractive, fit for purpose *begin to understand seasonality of foods *understand food can be grown, reared or caught in the UK and the wider world *describe how recipes can be adapted to change appearance, taste, texture, aroma *explain how there are different substances in food / drink needed for health *prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source * use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.	*incorporate switch into product *confidently use number of components in circuit *begin to be able to program a computer to monitor changes in environment and control product

<u>YEAR</u>	Design	Make	Evaluate	Technical	Technical	Technical	Technical	Technical
<u>6</u>				knowledge -	knowledge	knowledge -	knowledge - Food	knowledge -
				Materials/stru	-	Textiles	and nutrition	Electrical
				ctures	Mechanism			systems
					S			
	* draw on market research to	* use selected tools and	evaluate quality of	*select materials	*refine	*think about	*understand a recipe can	use different
	inform design	equipment precisely	design while	carefully,	product after	user's	be adapted by adding /	types of circuit
	* use research of user's	*produce suitable lists of	designing and making; is it fit for	considering intended use of the	testing, considering	wants/needs and aesthetics	substituting ingredients	in product
	individual needs, wants,	tools, equipment, materials	purpose?	product, the	aesthetics,	when choosing	*explain seasonality of	* think of ways
	requirements for design	needed, considering	purpose:	aesthetics and	functionality	textiles	foods	in which adding
		constraints	* keep checking	functionality.	and purpose	textiles		a circuit would
	* identify features of design		design is best it can	,		*make product	*learn about food	improve
	that will appeal to the	* select appropriate	be.	*explain how	*incorporate	attractive and	processing methods	product
	intended user	materials, fit for purpose;		product meets	hydraulics and	strong	*name some types of	
	* create own design criteria	explain choices, considering	*evaluate ideas and	design criteria	pneumatics	*	food that are grown,	* program a
	and specification	functionality and aesthetics	finished product against specification,	* reinforce and	*be confident	*make a	reared or caught in the	computer to monitor
		* create, follow, and adapt	stating if it's fit for	strengthen a 3D	to try new /	prototype	UK or wider world	changes in
	* come up with innovative	detailed step-by-step plans	purpose	frame	different ideas	*use a range of		environment
	design ideas		Pa. Pose	c		joining	*adapt recipes to change	and control
	*fallaand matina a lanical	*explain how product will	*test and evaluate		*use cams,	techniques	appearance, taste,	product
	*follow and refine a logical	appeal to audience; make	final product; explain		pulleys and		texture or aroma.	
	plan.	changes to improve quality	what would improve		gears to create	*think about	*describe some of the	
	*use annotated sketches,	* accurately measure, mark	it and the effect		movement	how product	different substances in	
	cross-sectional planning and	out, cut and shape	different resources			might be sold	food and drink, and how	
	exploded diagrams	materials/components	may have had			*think carefully	they can affect health	
		•	*do thorough			about what	,	
	* make design decisions,	* accurately assemble, join	evaluations of existing			would improve	*prepare and cook a	
	considering, resources and	and combine	products considering:			product	variety of savoury dishes safely and hygienically	
	cost	materials/components	how well they've				including, where	
	* clearly explain how parts of	* accurately apply a range of	been made,			*understand that a single 3D	appropriate, the use of	
	design will work, and how	finishing techniques	materials, whether			textiles project	heat source.	
	they are fit for purpose	3G	they work, how			can be made	*use a range of	
		* use techniques that involve	they've been made,			from a	techniques confidently	
	* independently model and	a number of steps	fit for purpose			combination of	such as peeling,	
	refine design ideas by making	*	*evaluate how much			fabric shapes.	chopping, slicing, grating, mixing, spreading,	
	prototypes and using pattern	* be resourceful with practical problems	products cost to				kneading and baking.	
	pieces	practical problems	make and how					

	* use computer-aided designs		innovative they are *research and discuss how sustainable materials are *consider the impact of products beyond their intended purpose *discuss some key inventors/designers/ engineers/ chefs/manufacturers of ground-breaking products				
End of KS expec tatio ns	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	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	*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	*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 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.	*Understand and use electrical systems in their products [for example, series circuits