## Progression of Skills in Design Technology



 thrive in a rapidly changing world.

Pupils should be taught
Design

- 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, mock-ups and, where appropriate, information and communication technology
Make
- 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
- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria
- Technical knowledge
- 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
- use the basic principles of a healthy and varied diet to prepare dishes - understand where food comes from


## Year 3/4

Year 5/6
Pupils should be taught about:
Design

- 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
- 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

- 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
- 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
- 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

ELGs:

Self Confidence and Self Awareness:

1. Children are confiden
to try new activities.
2. They can say why they like some activities more than others.
3. They are confident to speak in a familiar
group.
4. They will talk about their
ideas.
5. They will choose the resources they need for their chosen activities. 6. They say when they do or don't need help.

Understanding the World: 1. Children recognise that a range of technology is used in places such as homes and schools. 2. They select and use technology for particular purposes.

Expressive Arts and Design Children use what they have learnt about media and materials in original ways, thinking about uses and purposes.

They represent their own ideas, thoughts and feelings through design and technology, art, music, dance, role play and stories.

- Draw on their own

Drience
Suggest ideas and explain what they are going to do Identify a target group for what they intend to
design and make Model their ideas in card and
paper
Develop their design ideas applying findings from their earlier research

Generate ideas by drawing on their own and other people's experiences Develop their design ideas through discussion,
observation, drawing
and modelling
dentify a purpose for what they intend to design and make
Identify simple design criteria
Make simple drawings and
label parts

Generate ideas for an item,
considering its purpose and the user/s
Identify a purpose and establish criteria for a successful product.
Plan the order of their work before starting
Explore, develop and communicate design proposals by modelling ideas
Make drawings with labels when designing

## Select tools and techniques

for making their product
Measure, mark out, cut, score
and assemble components
with more accuracy
Work safely and accurately with a range of simple tools Think about their ideas as they
make progress and be willing change things if this helps them improve their work
Measure, tape or pin, cut and oin fabric with some accuracy Demonstrate hygienic food preparation and storage Use finishing techniques strengthen and improve the appearance of their product using a range of equipment including ICT

- Generate ideas
the purposes for whic
they are designing Make labelled drawings from
different views showing specific features
Develop a clear idea of what
has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making, if the
first attempts fail
Evaluate products and
identify
criteria that can be used for their own designs
and
techniques for making heir product Measure, mark out, cut and
shape a range of materials, using appropriate tools, equipment and techniques Join and combine materials
and components accurately in temporary and permanent ways Sew using a range of different
stitches, weave and knit Measure, tape or pin, cut and
join fabric with some accuracy

Use simple graphical communication techniques

Generate ideas through brainstorming and identify a purpose for their product
Draw up a specification for their design Develop a clear idea of what
has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail
Use results of
investigations,
information sources, including CT when developing design ideas
through detailed labelled drawings Develop a design specification
Explore, develop and
communicate
aspects of their
design proposals by modelling their ideas in a variety of ways
Plan the order of their work,
choosing appropriate materials, tools and techniques materials,
components and
techniques
Assemble components make
working models
Use tools safely and
accurately
Construct products
using
permanent joining
techniques
Make modifications as they
go along
Pin, sew and stitch
materials
together create a
product
Achieve a quality

|  |  | Evaluate their product by discussing how well it works in relation to the purpose Evaluate their products as they <br> are developed, identifying strengths and possible changes they might make <br> - Evaluate their product by asking questions about what they have made and how they have gone about it | Evaluate against their design criteria <br> Evaluate their products as they <br> are developed, identifying strengths and possible changes they might make <br> - Talk about their ideas, saying what they like and dislike about them | Evaluate their product against original design criteria e.g. <br> how well it meets its <br> intended purpose <br> - Disassemble and evaluate familiar products | - Evaluate their work both during and at the end of the assignment <br> - Evaluate their products carrying out appropriate tests | Evaluate a product against the original design specification Evaluate it personally and seek evaluation from others | Evaluate their products, identifying strengths and areas for development, and carrying out appropriate tests <br> Record their evaluations using <br> drawings with labels <br> - Evaluate against their <br> original <br> criteria and suggest ways that their product could be improved |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | - explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products. | - build structures, exploring how they can be made stronger, stiffer and more stable | - apply their understanding of how to strengthen, stiffen and reinforce more complex structures. <br> - understand and use mechanical systems in their products [for example, gears, pulleys, cams, levers and linkages] | Refine techniques for strengthening materials. <br> - understand and use electrical systems in their products [for example, series circuits incorporating switches, bulbs, buzzers and motors] | Refine techniques for strengthening materials. <br> - apply their understanding of computing to program, monitor and control their products. | Understand that materials can have functional and aesthetic qualities. <br> Know that materials can be combined to create more useful characteristics. Understand mechanical systems create movement. |
| $\begin{aligned} & \text { 00 } \\ & \text { 흔 } \\ & \hline 0 \\ & 0 \end{aligned}$ | Recognises that food comes from plants and animals | - use the basic principles of a healthy and varied diet to prepare dishes - understand where food comes from and that it is farmed or caught. <br> Names the five food groups and know that you need 5 a day. | - understand where food comes from and that it is farmed or caught or imported. <br> Starting to prepared food and use chopping, peeling, grating techniques. <br> Know that food is needed to give us energy. | - Cooking and nutrition <br> - understand and apply the principles of a healthy and varied diet <br> - prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques <br> - understand seasonality, and know where and how a variety of Ingredients are grown, reared, caught and processed. | - understand and apply the principles of a healthy and varied diet Start to create dishes using a heat source and use appropriate hygiene. Uses techniques of mixing, spreading, kneading and baking. | - understand where food comes from and that it is farmed or caught or imported on either a regional, national or international scale. <br> - understand and apply the principles of a healthy and varied diet Cooks using heat and adapts recipes to make them taste better. | Understands that seasons affect food availability. Begins to understand about how food is often processed and how this and advertisements affect the cost. <br> Understand that a healthy diet is a balance of all the food groups. <br> Understands how to store foods and minimise waste. |
| $\frac{2}{2}$ $\frac{10}{5}$ 0 0 0 0 8 | Cut, make, join, scissors, tape, blu-tak, split pins. | Assemble, join, design, make, eva about my product..., Things I woul making... The easiest part was ma | uate. Tools, materials, Things I like d change.... The trickiest part was king...levers, sliders, wheels, axels, | Measure, Mark out, cut, joining, sk | , diagram, score, evaluate, |  |  |



