

Design and Technology - Key Stage One

Progressive statements

Year Group	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
Year 1	<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> select from and use a range of tools and equipment to perform practical tasks <i>[for example, cutting, shaping, joining and finishing]</i> select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics 	<ul style="list-style-type: none"> explore and evaluate a range of existing products evaluate their ideas and products against design criteria 	<ul style="list-style-type: none"> build structures, exploring how they can be made stronger, stiffer and more stable explore and use mechanisms <i>[for example, levers, sliders, wheels and axles]</i>, in their products. 	<ul style="list-style-type: none"> use the basic principles of a healthy and varied diet to prepare dishes understand where food comes from.
Year 2	<ul style="list-style-type: none"> I can model designs using software with support I can design products that have a clear purpose and an intended user 	<ul style="list-style-type: none"> I can make products I can cut materials safely using tools provided I can demonstrate a range of cutting and shaping techniques <i>(such as tearing, cutting, folding and curling)</i> 	<ul style="list-style-type: none"> I can say what I like and dislike about my existing designs I can refine my design as my work progresses I can explore objects and designs to identify likes and dislikes I can explore how products have been created in the past 	<ul style="list-style-type: none"> I can measure and mark out to the nearest centimetre I demonstrate a range of joining techniques (such as gluing, hinges, or combining materials to strengthen) I can create products using levers, wheels and winding mechanisms 	<ul style="list-style-type: none"> I can cut, peel or grate ingredients safely and hygienically with support I can measure or weigh using measuring cups or electronic scales I can assemble or cook ingredients
Year 2	<ul style="list-style-type: none"> I can model designs using software showing increasing independence I can design products that have a clear purpose and meet the needs of the intended user 	<ul style="list-style-type: none"> I can shape textiles using templates I can join textiles using running stitch I can colour and decorate textiles using a number of techniques <i>(such as dyeing, adding sequins or printing)</i> I can use materials to practise drilling, screwing, gluing and nailing to make and strengthen products 	<ul style="list-style-type: none"> I can suggest improvements to my work and the work of others I can refine my design as my work progresses and explain my reasons for changes I can explain why I like and dislike aspects of designs and objects I can explore how products have been created throughout history 	<ul style="list-style-type: none"> I can diagnose faults in battery operated devices <i>(such as low battery, water damage or battery terminal damage)</i> 	

Design and Technology - Key Stage Two

Progressive statements

Year Group

<p>Design</p> <ul style="list-style-type: none"> • 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 	<p>Make</p> <ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks <i>[for example, cutting, shaping, joining and finishing]</i>, 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 	<p>Evaluate</p> <ul style="list-style-type: none"> • 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 D+T have helped shape the world 	<p>Technical Knowledge</p> <ul style="list-style-type: none"> • apply their understanding of how to strengthen, stiffen and reinforce more complex structures • understand and use mechanical systems in their products <i>[for example, gears, pulleys, cams, levers and linkages]</i> • understand and use electrical systems in their products <i>[for example, series circuits incorporating switches, bulbs, buzzers and motors]</i> • apply their understanding of computing to program, monitor and control their products. 	<p>Cooking and Nutrition</p> <ul style="list-style-type: none"> • 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.
<p>Year 3</p> <ul style="list-style-type: none"> • I can design with purpose by identifying opportunities to design • I can use software to design and represent product designs 	<ul style="list-style-type: none"> • I can cut materials accurately and safely by selecting appropriate tools • I can measure and mark out to the nearest millilitre • I can apply appropriate cutting and shaping techniques that include cuts within the perimeter of the material <i>(such as slots or cut outs)</i> • I can select appropriate joining techniques • I can make products by working efficiently <i>(e.g. by carefully selecting materials)</i> 	<ul style="list-style-type: none"> • I can refine work and techniques as work progresses, continually evaluating the product design 	<ul style="list-style-type: none"> • I can control and monitor models using software designed for this purpose • I can use scientific knowledge about forces to choose appropriate mechanisms for a product <i>(such as levers, winding mechanisms, pulleys and gears)</i> 	<ul style="list-style-type: none"> • I can prepare ingredients hygienically using appropriate utensils • I can measure ingredients to the nearest gram accurately • I can assemble or cook ingredients (controlling the temperature of the oven or hob if cooking) • I can follow a recipe

Year Group	<p>Design</p> <ul style="list-style-type: none"> • 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 	<p>Make</p> <ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks <i>[for example, cutting, shaping, joining and finishing]</i>, 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 	<p>Evaluate</p> <ul style="list-style-type: none"> • 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 D+T have helped shape the world 	<p>Technical Knowledge</p> <ul style="list-style-type: none"> • apply their understanding of how to strengthen, stiffen and reinforce more complex structures • understand and use mechanical systems in their products <i>[for example, gears, pulleys, cams, levers and linkages]</i> • understand and use electrical systems in their products <i>[for example, series circuits incorporating switches, bulbs, buzzers and motors]</i> • apply their understanding of computing to program, monitor and control their products. 	<p>Cooking and Nutrition</p> <ul style="list-style-type: none"> • 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.
Year 4	<ul style="list-style-type: none"> • I can design with purpose by identifying opportunities to design • I choose appropriate software to design and represent product designs • I can identify some of the great designers in all of the areas of study <i>(including pioneers and horticultural techniques)</i> to generate ideas for designs 	<ul style="list-style-type: none"> • I can make a range of products by working efficiently and independently <i>(e.g. by carefully selecting materials)</i> • I understand the need for a seam allowance • I can join textiles with appropriate stitching • I can select the most appropriate techniques to decorate textiles • I can choose suitable techniques to construct products or to repair items 	<ul style="list-style-type: none"> • I can refine work and techniques as work progresses, continually evaluating the product design • I can disassemble products to understand how they work • I can improve upon existing designs giving detailed reasons for choices 	<ul style="list-style-type: none"> • I can control and monitor models using software designed for this purpose • I can create series and parallel circuits • I can strengthen materials using suitable techniques 	

**Design and Technology - Key Stage Two
Progressive statements**

Year Group	Design	Make	Evaluate	Technical Knowledge	Cooking and Nutrition
Year 5	<ul style="list-style-type: none"> • 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 	<ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks <i>[for example, cutting, shaping, joining and finishing]</i>, 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 	<ul style="list-style-type: none"> • 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 D+T have helped shape the world 	<ul style="list-style-type: none"> • apply their understanding of how to strengthen, stiffen and reinforce more complex structures • understand and use mechanical systems in their products <i>[for example, gears, pulleys, cams, levers and linkages]</i> • understand and use electrical systems in their products <i>[for example, series circuits incorporating switches, bulbs, buzzers and motors]</i> • apply their understanding of computing to program, monitor and control their products. 	<ul style="list-style-type: none"> • 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.
	<ul style="list-style-type: none"> • I can design with the user in mind, motivated by the service a product will offer (rather than for profit). • I can use innovative combinations of electronics (<i>or computing</i>) and mechanics in product design. • I can combine elements of design from a range of inspirational designers throughout history, giving reasons for choices. • I can creative innovative designs that improve upon existing products. • I can use prototypes, cross-sectional diagrams and computer aided designs to represent designs 	<ul style="list-style-type: none"> • I can create objects (<i>e.g. a cushion</i>) that employ a seam allowance • I can join textiles with a combinations of stitching techniques (<i>such as backstitch for seams, running stitch to attach decoration</i>) • I can use the qualities of materials to create suitable visual and tactile effects in the decoration of textiles (<i>such as soft decoration for comfort on a cushion</i>) • I can develop a range of practical skills to create products (<i>such as cutting, drilling and screwing, nailing, gluing, filing and sanding</i>) • I can ensure products have a high quality finish using art skills where appropriate. 	<ul style="list-style-type: none"> • Evaluate the design of products so as to suggest improvements to the user experience • I can make products through stages of prototypes making continual refinements. 	<ul style="list-style-type: none"> • I can write code to control and monitor models and products. • I can convert rotary motion to linear motion using cams. 	

Progressive statements

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<p>Year 6</p>	<ul style="list-style-type: none"> • I can design with the user in mind, motivated by the service a product will offer (rather than for profit). • I can use prototypes, cross-sectional diagrams and computer aided designs to represent designs with increasing complexity 	<ul style="list-style-type: none"> • I can cut materials with precision and refine the finish with appropriate tools <i>(such as sanding wood after cutting or a more precise scissor cut after roughly cutting out a shape)</i> • I can ensure products have a high quality finish using art skills where appropriate. 	<ul style="list-style-type: none"> • I can make products through stages of prototypes making continual refinements. 	<ul style="list-style-type: none"> • I can independently write code to control and monitor models and products. • I can show an understanding of the qualities of materials to choose appropriate tools to cut and shape <i>(such as the nature of fabric may require sharper scissors than would be used to cut paper)</i> • I can create circuits using electronics kits that employ a number of components (such as LEDs, resistors, transistors and chips) 	<ul style="list-style-type: none"> • I can understand the importance of correct storage and handling of ingredients <i>(using knowledge of micro-organisms)</i> • I can measure accurately and calculate ratios and ingredients to scale up or down from a recipe • I can demonstrate a range of baking and cooking techniques • I can create and refine recipes including ingredients, methods, cooking times and temperatures