## **Progression in Design and Technology**



		Year 1/2	Year 3/4	Year 5/6
Design		<ul> <li>Pupils should be taught to:</li> <li>design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul>	<ul> <li>Pupils should be taught to:</li> <li>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</li> <li>generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design</li> </ul>	
	Contexts, Uses and Purposes	For instance: State the purpose of the design and the intended user Explore materials, make templates and mock ups e.g. moving picture / lighthouse	For instance: Gather information about the needs and wants of particular individuals and groups Develop their own design criteria and use these to inform their ideas Research designs	For instance: Carry out research, using surveys, interviews, questionnaires and web-based resources Identify the needs, wants, preferences and values of particular individuals and groups Develop a simple design specification to guide their thinking Recognise when their products have to fulfil conflicting requirements
	Ideas	For instance: Generate own ideas for design by drawing on own experiences or from reading	For instance: Share and clarify ideas through discussion Model their ideas using prototypes and pattern pieces Use annotated sketches, cross-sectional drawings and diagrams Use computer-aided design	For instance: Generate innovative ideas, drawing on research Make design decisions, taking account of constraints such as time, resources and cost Develop prototypes





		Year 1/2	Year 3/4	Year 5/6
Make	ning	Pupils should be taught to:  select from and use a range of tools and equipment to perform practical tasks [e.g. 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 characteristic  For instance:  Select from a range of tools and equipment explaining their choices	<ul> <li>Pupils should be taught to:         <ul> <li>select from and use a wider range of tools and equipment to perform practical tasks [e.g. cutting, shaping, joining and finishing], accurately</li> </ul> </li> <li>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</li> <li>For instance:</li> <li>Select tools and equipment suitable for the task</li> <li>Explain their choice of tools and equipment in relation to the skills and techniques they will be using</li> </ul>	
		Select from a range of materials and components according to their characteristics	Select materials and components suitable for the task  Explain their choice of materials and components according the main stages of making  Produce detailed lists of tools, equipment and materials that	
		For instance: Follow procedures for safety Use and make own templates	For instance: Follow procedures for safety Use a wider range of materials and components, including mechanical components and electrical components	construction materials and kits, textiles, food ingredients,





Practical Skills and Techniques

Measure, mark out, cut out and shape materials and components

Assemble, join and combine materials and components

Use simple fixing materials e.g. temporary – paper clips tape and permanent – glue, staples

Use finishing techniques, including those from art and design

Measure, mark out, cut and shape materials and components with some accuracy

Assemble, join and combine materials and components with some accuracy apply a range of finishing techniques, include those from art and design, with some accuracy

Accurately measure to nearest mm, mark out, cut and shape materials and components

Accurately assemble, join and combine materials/components

Accurately apply a range of finishing techniques, including those from art and design

Use techniques that involve a number of steps

Demonstrate resourcefulness, e.g. make refinements

Year 1/2	Year 3/4	Year 5/6
Pupils should be taught to:  explore and evaluate a range of existing	Pupils should be taught to:  • investigate and analyse a range of existing products	ducts
products  evaluate their ideas and products against design criteria	evaluate their ideas and products against their to improve their work	own design criteria and consider the views of others design and technology have helped shape the world
For instance:	For instance:	
Talk about their design ideas and what they are making	Identify the strengths and weaknesses of their ideas	<i>'</i>
Make simple judgements about their products and ideas against design criteria	Consider the views of others, including intended use Refer back to their design criteria as they design and	•
	Use their design criteria to evaluate their completed p	products





Evaluate	Own Ideas and Products	Suggest how their products could be improved Evaluating products and components used	Identify the strengths and weaknesses of their ideas and products  Consider the views of others, including intended users, to improve their work	Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make  Compare their ideas and products to their original design specification
	ng Products	For instance: Investigate - what products are, who they are for, how they are made and what materials are used	For instance:  Investigate - how well products have been designed, have been chosen, what methods of construction have products achieve their purposes and how well product.	ve been used, how well products work, how well cts meet user needs and wants
	Existing		Investigate - who designed and made the products, where products were designed and made, when products were designed and made and whether products can be recycled or reused	Investigate - how much products cost to make, how innovative products are and how sustainable the materials in products are
For instance  Identify great designers and their work and use res		arch of designers to influence work		

## **Progression in Design and Technology**



	Year 1/2	Year 3/4	Year 5/6
	<ul> <li>Pupils should be taught to:</li> <li>build structures, exploring how they can be made stronger, stiffer and more stable</li> <li>explore and use mechanisms [e.g. levers, sliders, wheels and axles], in their products</li> </ul>	and linkages]	products [for example, gears, pulleys, cams, levers products [e.g. series circuits incorporating switches,
Technical Knowledge  Making Products Work	For instance: Understand about the simple working characteristics of materials and components Understand about the movement of simple mechanisms including levers, sliders (Year 1) wheels and axles (Year 2) Understand that food ingredients should be combined according to their sensory characteristics Know the correct technical vocabulary for the projects they are undertaking Understand how freestanding structures can be made stronger, stiffer and more stable	For instance:  Understand how to use learning from science and make the Know that materials have both functional properties at Know that materials can be combined and mixed to a Know that mechanical and electrical systems have at Use the correct technical vocabulary for the projects of Understand how levers and linkages or pneumatic systems create movement  Understand how simple electrical circuits and components can be used to create functional products  Understand how to program a computer to control their products  Know how to make strong, stiff shell structures  Know that a single fabric shape can be used to make a 3D textiles product  Know that food ingredients can be fresh, pre-cooked	and aesthetic qualities  areate more useful characteristics in input, process and output they are undertaking  Understand how cams, pulleys and gears create movement  Understand how more complex electrical circuits and components can be used to create functional products  Understand how to program a computer to monitor changes in the environment / control their products  Know how to reinforce/strengthen a 3D framework

## **Progression in Design and Technology**



		Year 1/2	Year 3/4	Year 5/6
		Pupils should be taught to:  use the basic principles of a healthy and varied diet to prepare dishes  understand where food comes from	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	
utrition	Where Food Comes From	For instance: Know where food comes from	For instance:  Know that food is grown (such as tomatoes, wheat as cattle) and caught (such as fish) in the UK, Europe as Know that seasons may affect the food available  Understand how food is processed into ingredients	nd the wider world
<b>Cooking and Nutrition</b>	ation, Cooking and Nutrition	For instance:  Use appropriate equipment to weigh and measure ingredients  Prepare simple dishes safely and hygienically,	How to prepare and cook a variety of predominantly where appropriate, the use of a heat source  How to use a range of techniques such as peeling, cand baking	savoury dishes safely and hygienically including, hopping, slicing, grating, mixing, spreading, kneading
Coc		without using a heat sources  Use techniques such as cutting  Name and sort foods into the five groups of the 'eat well' plate  Know that everyone should eat at least five portions of fruit and vegetables every day	Know that a healthy diet is made up from a variety and balance of different foods and drinks, as depicted in the 'eat well' plate  Know that to be active and healthy, food is needed to provide energy for the body  Measure using grams  Follow a recipe	Know that recipes can be adapted to change the appearance, taste, texture and aroma Know that different foods contain different substances - nutrients, water and fibre - that are needed for health Understand the need for correct storage Measure accurately
	Food P			Work out ratios in recipes