

St Mary and St Peter Catholic Primary School

Progression in Design and Technology

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Skill	Year I	Year 2	Year 3	Year 4	Year 5	Year 6
Design	Begin to draw on their own	Start to generate ideas by drawing	With growing confidence generate	Start to generate ideas, considering	Start to generate, develop, model and communicate their ideas through	Generate, develop, model and
	experience to help generate ideas and research conducted	on their own and other people's	ideas for an item, considering its	the purposes for which they are designing- link with Mathematics	discussion, annotated sketches,	communicate their ideas through
		experiences.	purpose and the user/s.	and Science.	cross-sectional and exploded diagrams,	discussion, annotated sketches,
	on criteria.	Begin to develop their design ideas	Start to order the main stages of	and Science.	prototypes, pattern pieces and CAD.	cross-sectional and exploded
	Begin to understand the	through discussion, observation,	making a product.	Confidently make labelled drawings		diagrams, prototypes, pattern pieces
	development of existing	drawing and modelling.	making a product.	from different views showing	Begin to use research and develop design	and CAD.
	products: what they are for,	drawing and modelling.	Identify a purpose and establish	specific features.	criteria to inform the design of innovative,	Use research and develop design
	how they work, materials	Identify a purpose for what they	criteria for a successful product.	specific leatures.	functional, appealing products that are fit for purpose.	criteria to inform the design of
	used.	intend to design and make.	citteria for a successiul product.	Develop a clear idea of what has to	ioi pui pose.	innovative, functional, appealing
	used.	intend to design and make.	Understand how well products have	be done, planning how to use	With growing confidence apply a range of	products that are fit for purpose.
	Start to suggest ideas and	Understand how to identify a	been designed, made, what materials	materials, equipment and	finishing techniques, including those from	products that are nt for purpose.
	explain what they are going to	target group for what they intend	have been used and the construction	processes, and suggesting	art and design	Accurately apply a range of finishing
	do.	to design and make based on a	technique.	alternative methods of making, if	Draw up a specification for their design-	techniques, including those from art
		design criteria.		the first attempts fail.	link with Mathematics and Science.	and design.
	Understand how to identify a		Learn about inventors, designers,		Use results of investigations, information	
	target group for what they	Develop their ideas through talk	engineers, chefs and manufacturers	Identify the strengths and areas for	sources, including ICT when developing	Draw up a specification for their
	intend to design and make	and drawings and label parts.	who have developed ground-breaking	development in their ideas and	design ideas.	design- link with Mathematics and
	based on a design criteria.		products.	products.	With growing confidence select	Science.
	Begin to develop their ideas		Start to understand whether products	When planning, consider the views	appropriate materials, tools and techniques.	Plan the order of their work,
	through talk and drawings.		can be recycled or reused.	of others, including intended users,		choosing appropriate materials, tools
				to improve their work.	Start to understand how much products	and techniques. Suggest alternative
			Know to make drawings with labels		cost to make, how sustain and	methods of making it if the first
			when designing.	Learn about inventors, designers,	innovative they are and the impact	attempts fail.
				engineers, chefs and manufacturers	products have beyond their intended	
			When planning, explain their choice	who have developed	purpose.	Identify the strengths and areas for
			of materials and components	ground-breaking products.		development in their ideas and
			including function and aesthetics.			products.
				When planning, explain their		
				choice of materials and		Know how much products cost to
				components according to function		make, how innovative they are and
				and aesthetic.		the impact products have beyond
						their intended purpose.
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Skill Y	'ear l	Year 2	Year 3	Year 4	Year 5	Year 6
Make With help r	measure, mark	Begin to select tools and	Select a wider range of tools and	Select a wider range of tools	Select appropriate materials, tools	Confidently select appropriate
	d shape a range	materials; use correct	techniques for making their	and techniques for making	and techniques e.g. cutting, shaping,	tools, materials, components an
of materials	of materials.	<i>.</i>	product i.e. construction	their product safely.	joining and finishing, accurately.	techniques and use them.
of materials Explore usi scissors and safely. Begin to ass and combin component using a vari- temporary glues or ma Begin to us finishing teo	s. ing tools e.g. d a hole punch seemble, join ne materials and ts together iety of methods e.g. asking tape. se simple chniques to e appearance of	materials; use correct vocabulary to name and describe them. With help measure, cut and score with some accuracy. Use hand tools safely and appropriately. Start to assemble, join and combine materials in order to make a product. Demonstrate how to cut, shape and join fabric to make a simple product. Use basic sewing techniques. Start to choose and use appropriate finishing techniques based on their own ideas.	· ·	· · ·		· · ·



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Evaluate	Start to evaluate their product by discussing how well it works in relation to the purpose (design criteria). When looking at existing products explain what they like and dislike about Products and why. Begin to evaluate their products as they are developed, identifying strengths and possible changes they might make.	Evaluate their work against their design criteria. Look at a range of existing products and explain what they like and dislike about Products and why. Start to evaluate their products as they are developed, identifying strengths and possible changes they might make. With confidence talk about their ideas, saying what they like and dislike about them.	Start to evaluate their product against original design criteria e.g. how well it meets its intended purpose Begin to disassemble and evaluate familiar products and consider the views of others to improve them. Understand how key events and individuals in design and technology have helped shape the world.	Evaluate their products carrying out appropriate tests. Start to evaluate their work both during and at the end of the project. Consider the views of others to improve their work Be able to disassemble and evaluate familiar products and consider the views of others to improve them. Understand how key events and individuals in design and technology have helped shape the world.	Start to evaluate a product against the original design specification and by carrying out tests. Evaluate their work both during and at the end of the assignment. Consider the views of others to improve their work Understand how key events and individuals in design and technology have helped shape the world.	Evaluate their products, identifying strengths and areas for development, and carrying out appropriate tests. Evaluate their work both during and at the end of the assignment. Consider the views of others to improve their work Record their evaluations using drawings with labels. Evaluate against their original criteria and suggest ways that their product could be improved. Understand how key events and individuals in design and technology have helped shape the world.
Technical Knowledge	Build structures, exploring how they can be made stronger, stiffer and more stable.	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.	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 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	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 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].

				incorporating switches, bulbs, buzzers and motors].		Apply their understanding of computing to program, monitor and control their products.
Food and Nutrition	Understand that all food comes from plants or animals. Begin to understand that everyone should eat at least five portions of fruit and vegetables every day. Know how to prepare simple dishes safely and hygienically, without using a heat source. Know how to use techniques such as cutting, peeling and grating (fruit salad /smoothie).	Know that food has to be farmed, grown elsewhere (e.g. home) or caught. Understand how to name and sort foods into the five groups in 'The Eat Well Plate' Demonstrate how to prepare simple dishes safely and hygienically, without using a heat source. Demonstrate how to use techniques such as cutting, spreading,arranging and combining (sandwiches)	Start to know that food is grown (such as tomatoes, wheat and potatoes), in the UK. With help prepare and cook a savoury dish safely and hygienically including, the use of a heat source. (Vegetable soup) Begin to understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing and boiling Start to understand that a healthy diet is made up from a variety and balance of different food and drink, as depicted in 'The Eat Well Plate'	Understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Understand how to prepare and cook a savoury dish safely and hygienically including the use of a heat source (crumpet, pizza). Know how to use a range of techniques such as peeling, chopping, slicing, grating and grilling. Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in 'The Eat Well Plate' Know that to be active and healthy, food and drink are needed to provide energy for the body.	Understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe Begin to understand that seasons may affect the food available. Understand how food is processed into ingredients that can be eaten or used in cooking. Understand how to use a range of techniques such, kneading and baking. (bread). Begin to understand that different food and drink contain different substances – nutrients, water and fibre – that are needed for health.	Know that food is grown in the UK, Europe and the wider world. Understand how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, and baking. (healthy food bar) Know different food and drink contain different substances – nutrients, water and fibre – that are needed for health.