

Wansbeck Primary School



Progression in Design and Technology Knowledge and Skills



Progression of Key Skills in Design and Technology

The national curriculum for design and technology aims to ensure that:

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home and school, gardens and playgrounds, the local community, industry and the wider environment].

	Year Group				
	EYFS	Year 1	Year 2	Year 3/4	Year 5/6
Food	<p>Handles tools safely and increasing control.</p> <p>Shows a preference for a dominant hand.</p>	<ul style="list-style-type: none"> Start to cut, peel or grate ingredients safely with support 	<ul style="list-style-type: none"> Cut, peel or grate ingredients safely Weigh ingredients to use a recipe 	<ul style="list-style-type: none"> Prepare ingredients hygienically using appropriate utensils. Measure ingredients to the nearest gram accurately. Follow a recipe. Assemble or cook ingredients sweet or savoury (<i>controlling the temperature of the oven or hob, if cooking</i>). 	<ul style="list-style-type: none"> Measure accurately and calculate ratios of ingredients to scale up or down from a recipe. Demonstrate a range of baking and cooking techniques. Create and refine recipes, including ingredients, methods, cooking times and temperatures. Understand the importance of correct storage and handling of ingredients (using knowledge of micro-organisms). Work within a budget to create a meal
Technical skills	<p>Handles tools and malleable materials with increasing control</p> <p>Use simple tools and techniques competently and appropriately.</p>	<ul style="list-style-type: none"> Cut materials safely with support Measure to the nearest cm with support 	<ul style="list-style-type: none"> Cut materials safely using tools provided. Measure and mark out to the nearest centimetre. Demonstrate a range of joining techniques (<i>such as gluing, hinges or combining materials to strengthen</i>) <p><u>Mechanics</u></p> <ul style="list-style-type: none"> Create products using levers, wheels and winding mechanisms 	<ul style="list-style-type: none"> Cut materials accurately and safely by selecting appropriate tools. (<i>including within the perimeter of the material</i>) Measure and mark out to the nearest millimetre. Select appropriate joining techniques. Choose suitable techniques to construct products or to repair items. <p><u>Textiles</u></p> <ul style="list-style-type: none"> Understand the need for a seam allowance. Join textiles with appropriate stitching. 	<ul style="list-style-type: none"> 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>). 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>). <p><u>Electrical</u></p> <ul style="list-style-type: none"> Create circuits using electronics kits that employ a number of components (<i>switches, bulbs, buzzers and motors</i>). Develop a range of practical skills to create products (<i>such as cutting, drilling and screwing, nailing, gluing, filing and sanding</i>).

				<ul style="list-style-type: none"> • Select the most appropriate techniques to decorate textiles 	
Design		<ul style="list-style-type: none"> • Start to design products based on a design criteria • Use own ideas to design and describe how it works through talking and drawing • Make a simple plan before making 	<ul style="list-style-type: none"> • Design products based on a design criteria • Design products that have a clear purpose and an intended user using talking, drawing, templates and mock ups 	<ul style="list-style-type: none"> • Use research to develop design criteria • Design with purpose by identifying users to base the design round • Develop ideas and plans through discussion and annotated drawings 	<ul style="list-style-type: none"> • Come up with a range of ideas after collecting information from different sources to develop design criteria • Produce a detailed step by step plan • Develop ideas through discussion, cross sectional and exploded diagrams and prototypes to represent design
Make		<ul style="list-style-type: none"> • Use own ideals to make something 	<ul style="list-style-type: none"> • Make products, refining the design as work progresses. 	<ul style="list-style-type: none"> • Make products by following a step by step plan • Work accurately to measure, make cuts and make holes 	<ul style="list-style-type: none"> • Make a prototypes making any refinements before the final version • Use tools and equipment competently • Ensure products have a high quality finish, using art skills where appropriate.
Evaluate		<ul style="list-style-type: none"> • Explain what works well 	<ul style="list-style-type: none"> • Explain what works well and what does not work well 	<ul style="list-style-type: none"> • Explain how to improve a finished model • Evaluate the products both for their purpose and appearance • Explain how the original design has been improved • Present a product in an interesting way 	<ul style="list-style-type: none"> • Evaluate the product against clear criteria • Suggest alternative plans outlining positive features and drawbacks • Present a product with bias (<i>persuasion techniques</i>)

Progression of Key Knowledge in D&T

	Year 1	Year 2	Year 3 / 4	Year 5/6
Food	<ul style="list-style-type: none"> Know the basic principles of a healthy diet. Know where foods they eat come from Know how to prepare food safely Know how to make food preparation hygienic through handwashing 	<ul style="list-style-type: none"> Know the basic principles of a healthy and varied diet to prepare dishes. Know where a range of foods come from <i>(some different to what is in their usual diet)</i> Know how to prepare food safely Know how to make food preparation hygienic through handwashing and utensils being clean. Know how to use basic scales on weighing equipment 	<ul style="list-style-type: none"> Know which food is healthy and which is not Know that food is available in different seasons Know how to read a scale appropriate to stage in mathematics 	<ul style="list-style-type: none"> Know and apply the principles of a healthy and varied diet Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed. Know how to read a scale appropriate to stage in mathematics
Technical Knowledge	<ul style="list-style-type: none"> Know how to make their own model stronger Explore and use mechanisms, such as levers, sliders, wheels and axles, in their products. 	<ul style="list-style-type: none"> Know how to make a model stronger, stiffer and more stable Know how to use wheels and axles when appropriate to do so. 	<ul style="list-style-type: none"> Know how to strengthen a product by stiffening a given part or reinforce a part of the structure Know how to use electrical systems to enhance the quality of a product Link scientific knowledge by using lights, switches and buzzers Use a simple IT program within the design 	<ul style="list-style-type: none"> Use knowledge to improve a made product by strengthening, stiffening or reinforcing Use electrical systems correctly and accurately to enhance a given product Link scientific knowledge by using series circuits with switches, bulbs, buzzers and motors Link scientific knowledge to design by using pulleys, leavers and gears Use a more complex IT program within the design
Design	<ul style="list-style-type: none"> Discuss what makes a design appealing to a user 	<ul style="list-style-type: none"> Know what makes a design appealing to the user 	<ul style="list-style-type: none"> Use knowledge of materials to choose a material for its suitability and appearance 	<ul style="list-style-type: none"> Use knowledge of the design criteria to make a product that is fit for purpose and aimed at particular groups

			<ul style="list-style-type: none"> • Having knowledge of other designers use these when designing 	<ul style="list-style-type: none"> • Design with the knowledge of the user, motivated by the service a product will offer (<i>rather than simply for profit</i>). • Know how key events and individuals in design and technology have helped shape the world
Make	<ul style="list-style-type: none"> • Know the right resources to use to make our product • Know the right tools to use to make our product 	<ul style="list-style-type: none"> • Know the right resources to use to make our product and explain why they are appropriate • Know the right tools to use to make our product and explain why they are appropriate 	<ul style="list-style-type: none"> • Know which tools to use for a particular task and show knowledge of handling the tool • Know which material is likely to give the best outcome 	<ul style="list-style-type: none"> • Know which tool to use for a specific practical task • Know how to use any tool correctly and safely • Know what each tool is used for
Evaluate	<ul style="list-style-type: none"> • Know how something works and able to explain it • Know what works well in their work 	<ul style="list-style-type: none"> • Know what works well and what does not work well in their work 	<ul style="list-style-type: none"> • Know what makes a good evaluation 	<ul style="list-style-type: none"> • Know how to test and evaluate designed products