## **Progression of Skills in Design Technology**

The aim of science teaching is for our children to develop an understanding of the process of how products are designed, made and evaluated and how they support us in our daily life. Through developing their technical knowledge, design technology will help them think about products, what they are made from and how we are on a constant journey to refine and make improvements to the world around us. This contributes to our school's overall aim of developing enquiring minds, a lifelong love of learning, respect for themselves, others and the environment so that they will have the skills, resilience and adaptability to thrive in a rapidly changing world.

**INTENT** 

	EYFS	Yea	ar 1/2	Year	3/4	Year	5/6
Knowledge	Pupils should be taught about:  They represent their own ideas, thoughts and feelings through design and technology	Pupils should be taught about:  Design  • design purposeful, functional, appeand other users based on design crite • generate, develop, model and comdrawing, templates, mock-ups and, vocmmunication technology  Make  • select from and use a range of tool tasks [for example, cutting, shaping,	ealing products for themselves eria municate their ideas through talking, where appropriate, information and s and equipment to perform practical joining and finishing] f materials and components, including ngredients, according to their sting products gainst design criteria y can be made stronger, stiffer and xample, levers, sliders, wheels and	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			
Skills	EYFS	Year 1	Year 2	• understand seasonality, and know  Year 3	Year 4	Year 5	Year 6
Developing, planning and communicating ideas.	Self Confidence and Self Awareness:  1. Children are confident 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	<ul> <li>Draw on their own experience         to help generate ideas</li> <li>Suggest ideas and explain what they are going to do</li> <li>Identify a target group for what they intend to design and make</li> <li>Model their ideas in card and paper</li> <li>Develop their design ideas applying findings from their earlier research</li> </ul>	<ul> <li>Generate ideas by drawing on their own and other people's experiences</li> <li>Develop their design ideas through discussion, observation, drawing and modelling</li> <li>Identify a purpose for what they intend to design and make</li> <li>Identify simple design criteria</li> <li>Make simple drawings and label parts</li> </ul>	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	<ul> <li>Generate ideas, considering         <ul> <li>the purposes for which they are designing</li> <li>Make labelled drawings from                 different views showing specific features</li> <li>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</li> <li>Evaluate products and identify criteria that can be used for their own designs</li> </ul> </li> </ul>	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 ICT when developing design ideas	Communicate their ideas

Cooking	Recognises that food comes from plants and animals	<ul> <li>use the basic principles of a healthy and varied diet to prepare dishes</li> <li>understand where food comes from and that it is farmed or caught.</li> <li>Names the five food groups and know that you need 5 a day.</li> </ul>	understand where food comes from and that it is farmed or caught or imported.  Starting to prepared food and use chopping, peeling, grating techniques.  Know that food is needed to give us energy.	<ul> <li>Cooking and nutrition</li> <li>understand and apply the principles of a healthy and varied diet</li> <li>prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</li> <li>understand seasonality, and know where and how a variety of Ingredients are grown, reared, caught and processed.</li> </ul>	• 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.	<ul> <li>understand where food comes from and that it is farmed or caught or imported on either a regional, national or international scale.</li> <li>understand and apply the principles of a healthy and varied diet</li> <li>Cooks using heat and adapts recipes to make them taste better.</li> </ul>	Understands that seasons affect food availability. Begins to understand about how food is often processed and how this and advertisements affect the cost. Understand that a healthy diet is a balance of all the food groups. Understands how to store foods and minimise waste.				
IMPLEMENTATION											
Vocabulary	Cut, make, join, scissors, tape, blu-tak, split pins.	about my product, Things I wou	luate. Tools, materials, Things I like ld change The trickiest part was kinglevers, sliders, wheels, axels,	Measure, Mark out, cut, joining, ske	etch, diagram, score, evaluate,						
				IMPACT							
Assessment opportunities	Can the child hold scissors? Can the child snip, cut a straight line, cut a curved line, cut various materials. Can the child make own models and talk about what it is? Can the child use joining techniques to create models?  Can the child design a model using pictures and labels? Can the child follow a design brief? Can the child evaluate easy and tricky parts and say what they would change? Can the child use a variety of joining techniques? Can the child use a variety of mechanisms - levers, sliders, wheels, axels?										