PROGRESSION OF DISCIPLINARY KNOWLEDGE – Design Technology

Design (research, planning, decision making)							
FS2	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
Begin to work with a range of materials and equipment: To be encouraged to think about and discuss	To generate ideas based on experience and talk about what the product is going to do.	To generate ideas based on their own and others' experience.	To begin generating original ideas for a product, explaining its purpose and suitability for the user. To create a plan that	To generate original ideas, considering the purpose, order of making and materials that will be used.	To create specifications for designs.	To create own design specification and criteria. To communicate ideas	
what they want to make. To begin to discuss problems and how they might be solved as	To develop design ideas using simple research.	To develop designs by using discussion, observation, labelling and modelling.	shows how a product is constructed and which tools and materials will be used.	To use research to assist in gathering ideas.	wants of others when designing a product, ensuring that it is fit for purpose through research and reviewing.	through a range of visual strategies, including the use of ICT and exploded diagrams.	
they arise. To begin to draw simple designs they would like to create.	To use pictures and words to design a product	To explain a product's purpose, how it will work and how the user has influenced the design.	To follow a given design criteria.	To employ more rigour in design by annotating in detail, showing different views of the product and using prototypes.	To use cross-sectional plans, annotated sketches, pattern pieces and models. To use ICT and other	To begin developing innovative solutions in a design.	
	following design criteria.	To explain why simple choices of materials and tools have been made.	To explore design proposals and model ideas in different ways.	To suggest improvements for a design.	information sources when developing a design.	To make design decisions based on availability, cost and practicality.	

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Make (using appropriate tools, assembling, creating)							
FS2	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
To begin to talk about what they are making and their plans.	To explain what is being made and why.	To explain what is being made and how it fits the design brief.	To select tools and techniques for making a product.	To select tools and equipment and explain choices in relation to the required techniques.	To select the appropriate tools, materials and techniques.	To assemble components and make working models.	
To be supported to use different techniques for joining materials.	To select from a choice of tools to cut, shape, finish and join.	To measure, cut and score with some degree of accuracy.	To begin measuring, marking, cutting and shaping components with increasing accuracy.	To select the appropriate materials that are fit for purpose, explaining choices.	To use tools and equipment safely and accurately.	To construct products using permanent joining techniques.	
To work safely. To use a range of materials and tools with increasing care and precision.	To measure, mark out, cut and shape safely with support. To assemble, join and combine materials together using a range of temporary methods (such as glue and tape).	To choose from a range of materials and explain the choices. To use finishing techniques to make a product look good.	To begin assembling, joining and combining materials with increasing accuracy. To measure, tape, cut, pin and join fabric together with an increasing degree of accuracy.	 choices. To measure, mark out, cut and shape materials with greater accuracy. To sew using a range of different stitches. To work through a plan and understand whether a product will be of good quality or not. 	To create and follow detailed step-by-step plans. To begin to be resourceful with practical problems.	To make modifications throughout the manufacturing process. To pin, sew and stitch materials together to make a product.	

Evaluate (reflect, critique, evaluate, communicate)							
FS2	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
To talk about how they made their product. To reflect on how they achieved their aims. To discuss any problems encountered. To return to and build on previous learning, saying how they might make their product even better (with support).	To evaluate a product by discussing how well it works in relation to the design brief. To talk about existing products, considering their use, how they work, who they are for and where they might be used. To offer opinions on existing products. To begin talking about how products can be made better.	To evaluate their product against the design brief. To discuss their ideas, saying what they like and dislike about them. To express a personal opinion about existing products. To talk about what could be done differently if the product were made again.	To evaluate their product against the original design brief and consider how well it meets its intended purpose. To evaluate existing products, considering how well they have been made, which materials have been used and whether they are fit for purpose. To disassemble and evaluate familiar products. To begin learning about notable products, manufacturers, inventors, designers and engineers.	To evaluate their product both during and at the end of the assignment. To explain how the original product can be improved before the manufacturing process begins. To know about notable products, manufacturers, inventors, designers and engineers. To research whether products and materials can be re-used or re- cycled.	To evaluate a product personally and to seek evaluation from others. To evaluate the quality of a design and product whilst designing and making. To test and evaluate a finished product. To research how sustainable materials are. To talk about key products, manufacturers, inventors, designers and engineers.	To test and evaluate their own products, identifying strengths and areas for development. To offer and accept evaluation of others, recording their advice and using it to modify a product. To record evaluations in some detail including written notes, sketches and labels. To evaluate products on a wider basis (i.e. sustainability, cost of materials, innovation, copyright etc.) To consider the impact of products beyond their intended purpose.	

Technical Knowledge (exploring and understanding how to build and create)							
	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	
To know that some objects are made from different materials and begin	To begin measuring and joining materials with some support.	To measure materials with increasing accuracy.	To use the appropriate materials to make a product.	To measure, cut and join materials accurately to avoid mistakes.	To begin using cams, pulleys or gears to produce movement.	To use electric motors to produce movement.	
to describe them. To learn different techniques for joining such as tape and glue.	To begin describing the properties of materials.	To join materials in different ways.	To work accurately whilst assembling and joining materials.	To continue working on a product even if it doesn't work, using strategies to modify it.	To use a number of components in a circuit.	To use ICT to control the movement of a product.	
		To use levers and slides.	To use simple linkages and joints to create movement.	To grow in confidence about trying new and different ideas.	To measure accurately enough to ensure precision.	To use different types of circuit in a product.	
	To suggest ways to strengthen and stiffen the product. To begin understanding how to make a product look more appealing. To talk about colour and shape when thinking about which textiles to use.	To begin to understand how to use working wheels and axles. To measure, cut and join textiles with some support.	To alter a product after checking, to improve it. To join different textiles in different ways.	To work with templates when shaping and cutting fabric and other materials.	To reinforce and strengthen a three- dimensional structure. To use own template and a variety of fabric shapes when making a product.	To refine a product after testing, considering aesthetics, functionality and purpose. To use a range of joining and decorative techniques when making a strong, attractive product.	

Food Technology and Nutrition (nutrition, hygiene, health and safety)						
FS2	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
To understand why it is important to wash hands carefully and thoroughly before they eat/ make food. To understand the importance of healthy eating/ food choices Begin to cut and prepare foods with support. Express likes and dislikes.	To use basic food handling, hygienic practices and personal hygiene. To select and use appropriate fruit and vegetables, processes and tools. To identify whether food comes from plants or animals. To cut, grate and peel safely with support.	To follow safe procedures for food safety and hygiene. To say where food comes from in specific terms (fruit from a tree, vegetable as a tuber underground, milk from dairy animals etc.) To begin describing how food is produced and how to make healthy choices. To cut, peel and grate with increasing confidence.	To carefully select ingredients and prepare them, using hygiene rules. To begin understanding that foods come from the UK and the wider world. To describe how a healthy diet comes from a variety and balance of foods and drinks, and from home- grown produce. To begin weighing and measuring dry ingredients with supervision.	To explain how to be safe and hygienic in the kitchen and around food. To begin to understand about food being grown, reared or caught in the UK and the wider world. To prepare and cook some dishes safely and hygienically. To use some of the following techniques: peeling, chopping, slicing, mixing, slicing, grating, spreading and baking.	To follow safety and hygiene guidelines in the kitchen, using a heat source where appropriate. To begin to understand the seasonality of foods and produce. To prepare and cook sweet and savoury dishes safely and hygienically. To weigh and measure in various ways (time, dry ingredients and liquids)	To prepare and cook a variety of dishes safely and hygienically, using a heat source where appropriate. To understand sustainability in the context of ingredients and food production in the wider world. To adapt recipes to change appearance, taste, texture or aroma, whilst understanding the social context of the ingredients. To use a range of techniques safely and confidently, such as: peeling, chopping, slicing, mixing, slicing, grating, spreading and baking.

